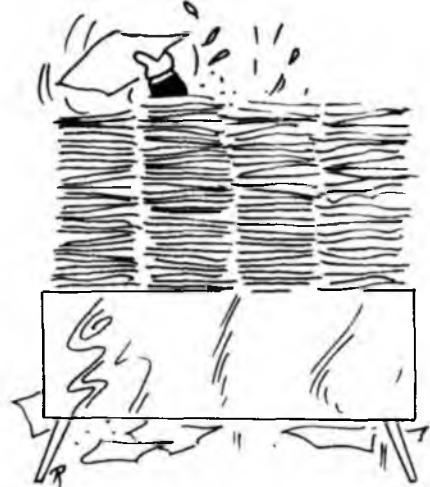


FROM THE EDITOR'S CHAIR

"... and I will make it felony to drink small beer" – Shakespeare



computer system to cope with the mammoth job of calculating the points towards all the trophies but the person who took over from him could not use that and had to resort to the old system. In the event some of the points were wrongly added up, and things went adrift. The only bright spot is perhaps that the first "winners" undoubtedly enjoyed celebration parties, and the real winners can have theirs now!

Trophies went to wrong people

Readers will no doubt be wondering what the story is behind the brief letter from Ken Hill, on behalf of the N.A.W.B. executive, which appears in our correspondence column, and which announces that five major trophies were awarded to the wrong people. So some clubs and individuals, on the Sunday morning, collected trophies which were not rightly theirs, and others were deprived of their moment of glory. The consternation and heartburning which this has caused can be imagined. Ken Hill told us how it happened. Roy Butcher, who has been an impeccable awards secretary to the National, slipped a disc just four days prior to the show, and was bed-ridden. He had set up a

CRACKING THE MALT PROBLEM

Dear Sir,

You may be interested in a "Kwiktip" based on my favourite gadget of the moment.

The late Dave Line, inspirer of many a home brewer, mentioned in several of his publications ("The Big Book of Brewing," for example) that there was a lack of suitable equipment for an important stage in the brewing of good grain beer. We can buy or improvise excellent mash tuns and boilers. Dare I mention my own infamous boiler (A.W. April 1978 and October 1978) which is still boiling beautifully? Those of us, however, who like to buy grain malt, often in bulk, because it keeps better in the uncrushed state, found great difficulty in finding a suitable device for crushing the grain before mashing. It is quite a daunting prospect putting fourteen pounds of grain through a domestic coffee grinder even with Dave Line's modifications.

The Walker Desmond Pulpmaster does the job beautifully. It was designed for pulping fruit before pressing, and is essentially a strong blade rotating inside

a covered two-gallon bucket, the spindle on which the blade is mounted being driven by an ordinary electric drill.

I found that the Pulpmaster coped well with the bucket about half-full of grain, experience showing exactly how long to run the drill to produce a grist of the required fineness. Fourteen pounds of grain can be fairly quickly processed, without the tedium of too much filling and emptying of the bucket.

Could "cracking" be any easier?

Yours sincerely,

Ray Hume,

Winchmore Hill, London

Derek J. Waterfield, graphic design consultant, replies on behalf of Walker-Desmond:

In the past, using grain malt in bulk for brewing 'real' ale has been for commercial brewers and those home brewers like Ray Hume, who are professional enough to know that freshly ground malt produces the best results.

One of the great stumbling blocks to brewing real ale at home has been the ability to crush malt. Before we designed the Pulpmaster, we had also adapted a coffee grinder for crushing the grain malt, but of course, more recently we have used our Pulpmasters to crush the malt more easily and quickly.

The home brewer and winemaker is an inventive animal, and we are sure that of the many thousands of Pulpmasters that have been sold for pulping fruit and vegetables, a large number have also been used to produce freshly crushed malt. A half-bucket of grain which weighs 5 lb. can be crushed in about 2 minutes - depending on the degree of 'crushing' required.

Trophy winner changes

Ken Hill, P.R.O. for the N.A.W.B. Executive, sent us this notification of changes in the 1980 National results:

It is with regret that the Executive has become aware of discrepancies in the calculation of certain point additions in respect of a number of trophies, which have now been re-allocated as follows:

Amateur Winemakers Shield - to Nottingham Winemakers.

Eric Malin Trophy - to Tyneside Nationals.

Bastin Cup - to E. L. Clarke.

Boots Trophy - to B. T. Lawson.

Temple Tankard - to Vernon Whitehouse and K. Lovell.

The Executive offer their sincere apologies to those members who were unfortunately wrongly awarded trophies during the Sunday morning at Blackpool. We also apologise to those members to whom we are now belatedly awarding trophies.

Steps are being taken to overcome the difficulties that we experienced this year.

Points on Judging

Dear Sir,

On behalf of the members of the Stort Beer-makers Guild, I should like to raise a few points on which you or your readers may wish to comment. These points concern guidance given in the judges' handbook for the judging of beer.

1. The handbook states that beer bottles should be filled to within $\frac{1}{2}$ in.-1 in. of the top. However, with an air space, of up to 1 in., is not the bottle under-filled? The amount of CO₂ gas produced by a naturally conditioned beer in such a space may constitute a hazard when the bottle is opened for judging, especially if, as is often the case, the beer has been over-primed. Also, such a large air space may allow the beer to become oxidized.

2. The handbook also states that a maximum of two marks are to be awarded for the condition of the beer. Is this an adequate award for such a vital component which contributes so much to the general appearance and taste of the beer? Some members of this guild are of the opinion that a naturally conditioned beer which is lacking in condition is not really an enjoyable drink and ought to lose more than just two marks during judging.

3. Should the colour of crown tops be standardised for each class in a beer competition? An entrant who has bottled

... Dransfield Saga

Fortunately I had a large garden, so it could hold a succession of garden sheds (now four) to hold the wine lake. My youngest son, Patrick (the third!) has entered the wine-making lark with great enthusiasm so I really needed that fourth garden shed, which he and his pal 'Al' helped me to build two years ago. It still stands and is waterproof in spite of attempts by Al's younger brother to "helpfully" sabotage the whole show!

Talking of shows, Al, Patrick and I seem to have had a fair success at recent Circle and N.W. Regional shows, so its nice to think that we are still attaining the right standards. We don't believe in the miserable business of making a limited amount for show only. We like to think that there is usually a fair backing stock of any winner, to enjoy there and then so that there's all the fun of sharing it with friends - and then back to the drawing board to try to make an even better brew.

Winemaking and bee-keeping both inspire the spirit of optimism in the future and of friendship and long may both continue!