

NEWS AND VIEWS OCCASIONAL  
=====

FEBRUARY, 1977

Dear Members,

NEWS

Now that the Xmas and New Year festivities are but a memory of over-indulgence and Alka Seltzer, we can all get back to normal living. As far as your Executive are concerned, the momentum is building up and the Scarborough National should be one to remember. By the time you receive this News Letter it will be too late to enter the Show, so I hope that your entries are safely in.

An interesting programme has been arranged. On the Saturday morning, whilst the judging is in progress, a "Call my Bluff" panel will be held in the Ocean Room. This is on the same lines as the T.V. show, but all the words will be connected with wine. A team representing Lancashire will be against a team from Yorkshire. Let's hope that we discover a budding Frank Muir.

On the Saturday afternoon the main speaker will be the Chairman of the National Guild of Judges, Andy Andrews, who will be talking on "Wine evaluation through the senses". During the Saturday morning Andy will have a Stand and will be dispensing wines with various faults, and anyone who is attending his Talk would do well to take advantage of this opportunity. One thought that does occur to me is that there will probably be a big demand to taste these wines and I trust that those attending the tasting will not engage Andy in long conversations at this stage. If they do I can well see many members missing out on their tasting of these faulty wines.

Following Andy's talk, there will be a demonstration on preparing a "Party Buffet" by Tilly Trimbell, whose books on cooking with wine are followed by so many cooks. Without a doubt, an interesting programme with something for everybody.

May I remind Circles and Federations that at 5.15 p.m. and 5.30 p.m. a room has been set aside in the Ocean Room Foyer to enable them to select their representatives for the National Executives. Our General Secretary, Davy Ives will be in attendance on both occasions.

The Mayor of Scarborough, Councillor A.T.F. Young, J.P., will be our host for the Civic Reception Dance and Cabaret on the Saturday evening. The Mayor is a retired Customs & Excise official, but do not worry, he is also a keen winemaker, so we will be amongst friends. It should be a terrific evening.

We are still short of General Stewards so if anyone would be willing to help, please contact Mrs. F. Dobson, 1121 Christchurch Road, Boscombe, Bournemouth, BH7 GBQ as soon as possible. Remember, General Stewards will be Temporary Members for the weekend.

Ties with the new N.A.W.B. crest are now available from our Supplies Officer, George Christmas, Hamstead Croft, Drift Lane, Bosham, Chichester, PO18 8PP, in the following colours: Navy, Maroon, Brown and Green, price £1.50 + 10p postage.

The Convener tells me she still requires 25 Judges' Stewards. If you have not applied and would like to Steward for a Judge, write to Sybil Hill, 18 Laxton Road, Liverpool, L25 0PQ.

GRAND AUTUMN DRAW

The result of the Draw is as follows:-

			<u>Ticket No.</u>
1st Prize	£50	P. Evans, Hollyhill, Vines Cross, Heathfield, Sussex.	28798
2nd Prize	£25	W. Nicoll, 30 Huxley Road, Welling, Kent.	14422
3rd Prize	£10	G. Daniel, 33 Woodhall Street, Stoneferry, Hall	3515
4th Prize	£5	Mrs. V. G. Kingsbury 20 Arcadia Road, Christchurch, Dorset, BH23 2JF.	25624
5th Prize	£2	Billie Lyte, 24 Gorsehill Road, Poole, BH15 3QJ.	20295
6th Prize	£2	Mr. D. Sawkins, 46, Church Fields, West Mersea, Colchester, Essex.	8666
7th Prize	£2	R. B. Thomson, 12 Albion Road, Chalfont St. Giles, Bucks.	27508

Congratulations to the winners and on behalf of your Committee, I thank members for the tremendous support given for the Draw. The hard work of selling tickets is appreciated.

The Draw was held at the Leeds A.W.C. and witnessed by their members together with representatives from York, W.C. and Yorkshire Federation. Our President, Bill Martin and his wife Renee, Doug Ives, Alan Smith and myself represented your Committee. We were all given a very warm welcome by our hosts.

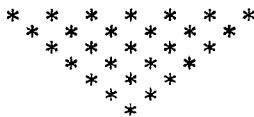
Brian H. Edwards,  
Fund Raiser

The Draw produced a net profit of £198.99p which went to N.A.W.B. Funds. Thanks to all who helped to produce this sum. Our Fund Raiser states that there was a certain amount of criticism from some members to the holding of this Autumn Draw, which the Executive have noted. For news of our Annual Draw to take place at Scarborough, see separate notice. Prizes range from £100 to £5. (K.L.H.)

HAVE WE YOUR CORRECT ADDRESS?

As I have previously reported, Dave Roberts, our Assistant Show Manager, has undertaken the unenviable job of bringing our Addressograph for membership up-to-date. To assist him to do this, he makes the following appeal:

1. Please, when writing addresses use clear block capitals.
2. State whether Mr., Mrs., or Miss
3. Use the full postal code
4. Any change of address - or if you are a member and are not receiving your News Letter and other information - please inform Mr. D. Roberts, 131 Whiteways, Bolton Lane, Bradford, 2.



to say I am puzzled is to put it mildly. What is the matter with members of N.A.W.B.? I was always of the opinion that amongst our members were the most interested and dedicated of winemakers. If this is a fact then they must hold firm opinions on many aspects of winemaking and wine judging. In the last issue of the News Letter I posed two valid but controversial arguments upon judging. Knowing that the majority of National Guild Judges are also members of N.A.W.B. I expected a far greater response than the three letters I did receive. What about it Judges?

My thanks are extended to those members who did reply with letters. The first letter was from Mr. C.F. Edmonds, the Hon. Secretary of the Heathfield Winemakers who as a fellow News Letter Editor is always helpful. Mr. Edmonds addressed his letter to The Editor, News and Views, The Northern Counties Association of Wine and Beermakers (Amateur), "The Northern Counties" being in red type. The reason for this will be apparent when you read the letter. In the days of the N.A.A.W. the Executive used to be accused of having a Southern bias. The N.A.W.B. is now being accused of Northern bias. May I assure all members that the Executive has no bias either way. The difficulty is obtaining the facilities with the local help. No-one knows the difficulties more than our present Chairman, Lee Stagg, who for so long had the very difficult task of finding suitable venues. (If I can persuade him he may write an article outlining all that this entails.) Enough from me. Here is the letter from Mr. Edmonds, Hon. Secretary, Heathfield Winemakers:-

"Dear Ken,

Sorry if I seem to be jumping the gun a bit but it seems only too obvious that something like that will be the outcome of this nonsense of having a permanent site so far North as either Scarborough or even Nottingham, I readily admit my Wife and I attended Nottingham last year and acted as General Stewards and myself also as Judges Steward and thoroughly enjoyed ourselves; everything about the University was simply first class and the price was reasonable BUT being 70 years of age and living on the O.A.P., I simply cannot afford £50 a time and the effort of driving all that way each year. If we are going to have a Show at, say, Brighton (where we can come home nightly) or Margate (our Son lives at Broadstairs and is most hospitable to his old Mum and Dad) that makes a great difference, and the bi-annual effort is much more practical.

Anyway, that's enough of that! Now for my next bleet.

Your comments regarding single award judges hit me where it hurt, more especially as you seem to agree with it. Like Max Bygraves, "I wanner tell yer a story".

At the South of England Show held at Ardingly this year Wines and Beers were shown together with the Honey Section and this part of the Show was organised by Norman Wilkinson and the Sussex Federation. There were two Classes for Beers, simply a Light and a Dark. I personally entered a bottle in each class. Unfortunately there was a slight whoo-ha with the Beer Judges and Doug Lancaster was pressed into service as a Beer Judge. I had the pleasure of acting as his steward. Anyway, despite the fact that Honestly I made no comment regarding the quality or otherwise of any entry, I gained First in both classes with 24 points in the Stout class. I was naturally highly delighted.

Two days after, we had our Federation Show and again I entered in the same two classes WITH EXACTLY THE SAME BEER & WITH BOTTLES FROM THE SAME CRATE AS THOSE AT ARDINGLY. The only difference between the two Shows was the number of entries in the classes, at Ardingly there were 6 and at the Fed. Show there were 9, and apart from any personal considerations there were two bottles both entered by well known and highly respected brewers: The result? Only one Award, a first, and that to the same man who gained a second to me two days previously and who was the Show Manager on both occasions.

I was fortunate in having an extremely well known brewer and local beer judge (not fortunately a National like Garton) and I asked his opinion and even though the bottle had been opened some 8 hours I was told that there was nothing obviously wrong with the beer. Naturally this opinion meant nothing to the result so other than a complaint to the Convenor (Ken Bilham) I let it drop.

At the following Delegates' Meeting I expressed my disgust at this shocking standard of "judging" and stated that I would never again enter any competition in which this same man was "judging". And so, from being a very keen show man I am now most indifferent and frankly not too keen to enter any of the shows especially if that is the standard of judging we have to put up with these days.

Furthermore, Ken, my friend, I entirely disagree with the defence of Approach "B" that you put up. I would suggest that in any class, if the same Judge gives one bottle more points than another then either the Judge is another incompetent if the bottle with the greater number of points is not placed higher than the other, or something else is very wrong somewhere.

Very best wishes, Yours sincerely, C. F. Edmonds  
(Hon. Secretary, The Heathfield Winemakers).

\*\* \*\* \* \*\* \* \*\* \* \*\* \* \*\* \* \*\*

Letter from Bob Marsdon :-

Dear Mr. Hill,

Having just read "News and Views" for October, I would like to air my own views on a few topics that cropped up. Firstly, on your own views regarding the two approaches to Judging, i.e. the giving of Awards irrespective of the quality of entries or the withholding of Awards if the quality is not up to standard. As an exhibitor, I favour, like yourself, the second approach because, although it is good for the ego to win an Award, the main aim of exhibiting is to improve one's own standard and knowledge of Wine or Beer Making. One instance where the first approach might be preferred would be in a Wine Circle's Novices Class, where beginners may need encouraging to carry on, and improve their efforts. The Judge should then emphatically point out any shortcomings there may be in the entries.

If I did not know better, I would believe that Elvin Plant goes shopping in Kilburn High Road, for the shop he describes so accurately in his letter is situated there. Whenever I pass this shop I pop in to see what's new on the Wine-making shelves and invariably walk out empty-handed and disillusioned. (I'm sure the staff think I am a newly-wed too shy to ask for the goods I require). It's a pity the feeling of Elvin and myself on this Store were not made known at the last "National", being at Nottingham they might have reached the right ears. Perhaps it can be brought up in 1978 when we return to that fair City.

Next, I am in full agreement with Stan Baker regarding the National Draw tickets. Although I have sold the tickets quite easily to workmates and relations, not because they wish to support the Association but because they don't wish to appear mean, I now feel that if fund-raising cannot be restricted to Wine and Beer makers, then we should have our Membership Fees increased and support ourselves.

The last point I would like to comment on is the venue of the National. Although we thoroughly enjoyed ourselves at Nottingham University this year, and indeed are looking forward to returning there in 1978, I do not feel it would do the National any good to return there every year, as has been suggested. Not all wives and husbands are fermenting fanatics like the rest of us, but they tag along every year because the National is also a 'mini-holiday' for them. I'm sure they would soon get fed up with returning to the same place every year, and attendance would fall. Also, I think as

could be handed to the Nottingham Circle for permanent keeping, as they would surely win it every year by sheer weight of numbers. Before the winemakers of Nottingham take umbrage, I would point out that these sentiments go for any City or Town, including my own, where the National may be domiciled permanently. It should be shared Nation-wide.

In conclusion, regarding the letters that are not published, I hope you will collate the various views, and let them be known to whoever they may concern, i.e. the Executive Committee, the Guild of Judges, etc.

Yours fraternally, Bob Marsdon (Wembley Guild of Winemakers)

\* \* \* \* \*

Letter from Maurice Matthews, A.W.N.G.J., Ringwood, Hampshire:-

Some thoughts on judging wines after reading Ken Hill's article in News & Views, we must try to carry out our duty as directed by the Convenor of Judges and the Show schedule. This irons out a lot of possible misunderstandings, usually one is asked to give at least three places and I feel it is unfair to withhold places without consulting the Convenor, although commercial wines are used as a yardstick for judging homemade wines the classes are not judged against these wines but as the wines in that class, if it is true to style, healthy, well balanced, etc., and presented well it will win recognition. I personally like to pull out the wines with the highest marks, say six bottles then try them against each other as I think this is fairest and never let us forget the competitor who has cherished his or her entry and has every right to know what you think of that particular wine.

Maurice Matthews, A.W.N.G.J.

\* \* \*

THE WINNING LETTER OF THIS NEWS LETTER WHICH RECEIVES THE £2 PRIZE IS FROM MR. BOB MARSDON OF THE WEMBLEY GUILD OF WINEMAKERS. HE HAS A COMMENT UPON MOST OF THE POINTS RAISED IN THE LAST NEWS LETTER.

CONGRATULATIONS TO MR. MARSDON.

The offer of £2 for the best letter received in time for publication in the next News Letter is still open. Closing date 5th May, 1977.

O C C A S I O N A L

Tilly Timbrell has just formed a new circle in Battle, called the Golden Circle as membership is restricted to 50. It is for Wine and Food Appreciation. I am pleased to report that they have joined N.A.W.B. We wish you a Golden future, Tilly.

NEW WINE AND BEER PUBLICATIONS

Introduction to Old British Beers and How to Make Them by Dr. John Harrison and Members of Durden Park Beer Club, price 75p.

This is a slim but beautifully produced booklet giving a short history of brewing in Great Britain, followed by 15 recipes of beers that are the modern equivalent of historical brews of yesteryear. The recipes cover pale ale, brown ale and stouts. An ideal book for the brewer who wishes to emulate their forefathers.

WINE FOR ALL SEASONS Editor Professor Gerry Fowles

This is a new quarterly magazine for serious winemakers. The first issue is March, 1977, price 25p, Annual subscription £1.30 post paid. Obtainable from Professor G. W. A. Fowles, D.Sc., F.R.I.C., 61 Church Road, Woodley, Reading, RG5 4PT.

I have not seen the first issue but for those winemakers who like to know the science of winemaking, this magazine is a must.

Professor Fowles has prepared the following note on the Magazine's contents:-

"Each issue will contain one 'Background to Winemaking' article: future issues will deal with sugars, acids, minerals, phenolic substances, etc. In addition, there will be at least one major winemaking article in each issue, the June issue being concerned with sulphite and the role it plays in winemaking. The June issue will also give details of analytical methods for sulphur dioxide (free and combined) and detail sources of the necessary chemicals; an associated research report will give valuable data on the stability of sulphite solutions. Another regular feature will review some of the season's winemaking ingredients, and summarise known data on the content of sugars, pectic substances, acids, nitrogenous substances, etc; this will be invaluable for winemakers devising recipes. Other items will cover tips from the commercial world, and discuss queries sent in by readers.

\* \* \* \* \*  
\* \* \* \* \*  
\* \* \* \* \*  
\* \* \* \* \*  
\* \* \* \* \*

I LOOK FORWARD TO MEETING MANY OF YOU IN SCARBOROUGH.  
PLEASE DON'T FORGET TO COMPLETE THE QUESTIONNAIRE  
ON PAGE 12 OF THE SCHEDULE, WHICH WILL HELP ME IN KNOWING  
THE TYPE OF INFORMATION YOU WOULD LIKE THE "NEWS LETTER"  
TO CONTAIN.

KEN HILL,

EDITOR

S T O P P R E S S

S T O P P R E S S

S T O P P R E S S

Members attending the A.G.M. at Scarborough must remember to bring their Membership Cards or Letters or Representation if representing Circles or Federations.