

NATIONAL ASSOCIATION OF WINE & BEERMAKERS (AMATEUR)

NEWS AND VIEWS OCCASIONAL

MAY, 1978

NEWS

It was 3.0 p.m. on Sunday, 2nd April, when I stood in company with some of the Executive members, looking at the Sports Hall of Nottingham University, empty of everything except for a solitary table containing half a dozen lonely bottles of unclaimed wine. It was suddenly registering upon myself and I don't doubt, my colleagues, that the 20th National Conference and Show was actually over. Suddenly it was difficult to realise how much had happened in three days.

The work of erecting the stands started early on the Friday morning. I arrived at lunch time suffering from a severe bout of inoculation fever, made none the better by the very cold wind that was blowing. I feel a tribute is due to those hardy souls who worked so hard at the bottle reception table in the Sports Hall, especially as the open double doors of the hall made conditions for them positively arctic.

On the Friday evening anyone who was not involved in the Judges Briefing repaired to the dance hall for an evening of dancing and music to the organ. Happily, the venue for this year's Judges' briefing was a success and the acoustics were much better than upon our previous visit to Nottingham. The highlight of the evening was the judging of the first National Wine Queen. Congratulations to the nine competitors who were brave enough to enter and so help to make the event such a success. I am certain that this competition is here to stay. The panel of judges under the chairmanship of our vice-Chairman, Sybil Hill, was as follows: Steve Butcher (who is at present studying at the University), Fred Bastin, our President, Ingrid Andersson from Sweden (who represents the Danish Firm Herref), and Mr. Corns, Manager of the Sports Complex - the whole of the affair having been arranged and under the overall control of our Programme Secretary, Freda Stagg. The lovely ladies were asked questions on winemaking and then judged on on personality and presentation. Ultimately the Winner was announced as Mrs. Judith Bell of the Poole wine Circle. Congratulations, Judith. You certainly added grace and charm to our evening. Judith is the mother of two children aged 13 and 16 years, and it appears that she was the representative of the Dorset Federation. She had previously won in an earlier competition held in Dorset and as their official representative her expenses were paid for the weekend by her Federation. I think there is a lead here for other Federations to follow; we can but wait and see.

By the Saturday morning there were 3818 exhibits upon display for the judges attention. Eighty-eight Judges were involved judging the exhibits of the 414 exhibitors, and the task was finished by 1.30 p.m. Many who were not involved in the judging no doubt took advantage of the opportunity to visit Nottingham. This brought the only sad note to the weekend. Mrs. Ruth Wadlow, secretary of the Ace of Clubs had a fall when shopping in the town and was taken to hospital with a fractured thigh. I'm sorry to have to report that it now appears she will have to remain in the hospital until the end of April. I am delighted to relate that Mrs. Wadlow has had plenty of visitors during her stay in hospital and our thanks are extended to Jim Chettle and all the winemakers of Nottingham for their kindness and I am sure it has been a great help to Mrs. Wadlow during this troubled time. I know that she is very grateful for their kindness.

On the Saturday afternoon our Programme Secretary, Freda Stagg, had arranged for Dr. Martin Ledley to give a talk upon "Faith over adversity" at the Portland Buildings. It was held at Portland Buildings due to the fact that upon our last visit to Nottingham the talk was held in the Sports Complex and the noise level was so high that it was a shout rather than a talk. I know because I was the unfortunate speaker. The acoustics at the Portland Building were excellent but it was obvious by the poor attendance that, like myself, most people had great difficulty in finding their way there. This was a great pity because Martin is such an amusing and informative speaker that he deserved a larger audience.

Martin's talk was followed by a debate, the motion being: "That this Conference deplores the present policy of the National Executive of moving to a different part of the country for the Annual Conference and Show and that a permanent place is preferable".

Alan Smith spoke against the motion and Roy Sperry spoke for the motion. There then followed a large number from the floor speaking for and against. At the end of a very interesting and spirited debate a vote was taken and out of 70 persons only 7 were in favour of the motion. From this result it appears that the Executive's policy of holding the Conference in different centres is vindicated.

Saturday evening saw the ballroom full to capacity and yet there seemed to be room for everyone. It was great for room and a good bar but none the less I felt that it was not ideal as despite everything the height of the room and the uncovered walls gave it a rather stark look. So be it, you can never have everything.

By the Saturday evening our Awards Secretary and his hardworking staff had got the result sheets printed and available to all who attended the dance. Theirs is a job that takes place out of the public view and it is only a very few people who realise the amount of work and planning that goes into this section of our activities. Later in the evening Brian Edwards our Fund Raiser, assisted by Judith, our newly-crowned Wine Queen drew the Raffle and the lucky winners came up to receive some handsome prizes. (List of winners on other page).

On Sunday morning all those who had recovered from the Saturday night celebrations (and there were many of them), made their way to the Portland Buildings for the presentation of Awards. By this time we all seemed to find our way there without too much difficulty. Fred Bastin, President, read out a telegram of good wishes from our past President, Cyril Berry. Cyril, I regret to tell, was unable to attend because of a poisoned foot. We all missed you, Cyril. It seemed strange to have a National without yourself and Peggy being around. We hope that by now you have recovered.

Our Guest of Honour for the prize presentation was Mr. Alan Spencer, Managing Director of Boots the Chemists. In a very witty address Mr. Spencer spoke of the increase in popularity of the hobby and intimated that his firm would be presenting a Trophy to the National, which we on the Executive are delighted to accept. More about this in the next Issue. The proud winners were then presented with their trophies by Mr. Spencer, "The Master Winemaker for 1978" being Jim Cotter of the Ace of Clubs. As Jim was about to receive his trophy (one of many that he won), Roy Butcher called upon Ken Gunn to come to the platform. Roy announced that this was Jim Cotter's second time of winning the Master Winemaker and who better to present the trophy than Ken Gunn who had also had this distinction. This he did to great applause.

Both Jim and Ken are very skilful and popular members of our movement and the Executive were delighted to add this little ceremony to the trophy presentation. One little humorous note was that just prior to the presentation I was asked to announce that a Bentley was obstructing the roadway and would the owner please move it. We must now be moving in the right circles!

The presentation was followed by the A.G.M. which I am pleased to report had a good attendance. The Chairman, Les Stagg, gave his report of the year's work. It is sad that Les, in company with his strong right hand, Freda, now feels it is time they both retired from the Executive. Our Vice-Chairman, Sybil Hill, took the opportunity to thank both Les and Freda for the many years of devoted service to the movement. Les has been a member of the Executive for 13 years and Freda just slightly less. They have attended 17 Conferences and Les has been Chairman for the last three years. Upon your behalf I wish them well. I know they will be around the National scene for many years to come.

The following is the Hon. Secretary, Doug Ives' report of the A.G.M.:

1. ~~Meeting held in the~~ Portland Building, Nottingham University, 2nd April, 1978.
11.45 a.m.
Chairman Mr. Leslie Stagg.
Members representing 239 individuals, Circles and Federations attended.
The meeting was opened by the President, Mr. Fred Bastin.
2. Resolutions carried:
 - (a) That dual subscriptions for married members be introduced at a reduced rate.
Referred back to the Executive for full consideration
 - (b) That dual subscriptions for married members over the age of 65 years be introduced at a further reduced rate.
Referred back to the Executive for full consideration
 - (c) Ratification of Executive's proposal of change of Rule 37 (Travelling Expenses).
3. Items for discussion.
Lack of time prevented discussion of a proposal that a membership card be introduced containing the Rules and Constitution. It was stated that the Executive are in process of reproducing the Rules and Constitution, in full, and that thought is being given to the production of a membership card containing an abridged version.
4. Executive Committee, 1978/79. Result of ballot.

Mr. P. Awbery)	
Mr. R. Budge)	
Mr. N. Chiverton)	all elected
Mr. L. Drysdale)	

Nominated representatives:

Mrs. S. Hill	A.W.N.G.J.
Mr. M. Matthews	Federations
Mr. N. Pease	Circles
5. Mr. F. Bastin continues as President of N.A.W.B. for 1978/9
6. The meeting closed at 1.10 p.m.

Doug Ives
General Secretary

Congratulations to Roy Budge, Norman Chiverton and Norman Pease, three new members to the Executive. They don't know what they have let themselves in for! A word of commiseration to Alan Smith who lost his position on the Executive - Alan has put a lot of hard work into the movement in his forthright Yorkshire style. I should also like to thank Alan's wife, Dorrie, who has always been at his side to help, and in particular at Nottingham where she was working like a Trojan. It was much appreciated.

At the close of the A.G.M. we went to a well-deserved lunch. By 3.0 p.m. Sunday, 2nd April, I stood in company with some of the Executive members, looking at the Sports Hall, Nottingham University, empty of everything except for a solitary table containing half a dozen lonely bottles of unclaimed wine.....But, enough. This is where you came in. A great National now for Brighton, 1979. 31st March, 1st and 2nd April.

Fred Bastin has had a chat with Leslie Bray of the Rhodesian Guild of Wine Judges, who is on a visit to this country. Leslie brings good wishes from that doyen of amateur winemaking, Mrs. Susahne Tritton, who is still going strong in Jo'berg, at the age of 96 years. To those who are new to the hobby, Mrs. Tritton did more than anybody to popularise the hobby with her book Amateur Winemaking, published in the early fifties, and her book of the same name has become a standard work on the hobby. On your behalf I extend to her our best wishes. This brings to mind that I think my own Merseyside Wine Circle probably has the oldest member who attends meetings regularly. He is Mr. Hislop, a retired Maltster, and he has a fund of interesting stories of the old days of brewing. Mr. Hislop is ninety three.

Our present membership has reached the pleasing total of 779 members. We look to the coming year to increase upon this encouraging total. The renewal date for membership is 1st July, 1978, and membership forms are enclosed with this newsletter. Will those members who have standing orders with their banks for the payment of membership please cancel them as this facility is no longer available. The new membership Secretary is Jim Chettle, 45 Oak Tree Drive, Gedling, Nottingham. Telephone, Notts, 249456.

V I E W S

You may recall that Maurice Matthews was making wine from the new Instant Wine Crystals. He made the wine strictly in accordance with the instructions and at the March Executive meeting he brought some of the finished wine for us to taste. I tasted it and I must say I was very disappointed. It was all the Commercial critics said it was: sour, sharp, acid with little flavour. I appreciate that it would be wrong to judge it on the one sample but it does not auger well. If anyone else has managed to obtain any of the crystals I would like to hear their opinion of the wine.

Congratulations to Dr. John Harrison and Mrs. Mary Talbot of The Wembley Guild of Winemakers. With John making a Jubilee Ale and Mary designing the label, they jointly won a competition organised by the Middlesex Federation for the best beer and label. A gift of six of the bottles was sent to Buckingham Palace as a gift to Her Majesty the Queen and they were accepted with a gracious letter from the Palace.

I regret to have to announce the death of John George of Bexley Heath Wine Guild on the 8th April, 1978. He was well known Nationally, and a very successful winemaker. Our sympathy is extended to his relatives and friends.

At the first Meeting of the new Executive, on Sunday 16th April, 1978, the following members were elected to fulfil the position.

Chairwoman:	Sybil Hill
Vice-Chairman:	Roy Butcher
Secretary:	Doug. Ives
Treasurer:	Peter Awbery
Membership Sec.:	Jim Chettle
Awards Sec.:	Roy Butcher
Show Manager:	George Christmas
Chief Steward:	Norman Pease
Convenor of Judges:	Ken Bilham
Supplies & Schedule Sec.:	Norman Chiverton
P.R.O. & Newsletter	Ken Hill
Social & Programme Sec.:	Len Drysdale
Fund Raiser & Assnt. Treasurer:	Brian Edwards
Accommodation & Assnt. Entries Sec.:	Maurice Matthews
Assnt. Awards & " Minute Sec.:	Reg Budge
Assnt. Membership Secretary:	Ken Bilham
Local Liaison & Assnt. Show Manager	John Carter

As you will have noted, Sybil is the first lady to take over the Chair of the National. I know you will join with me in wishing her every success. Welcome to our three new members to the Executive: Reg Budge, Norman Chiverton and Norman Pease. A 'thumbnail sketch' of the new members is on one of the other pages.

We welcome them to the workshop.

LETTERS TO THE EDITOR:

Letter from G. F. Dale, 28 Methuen Road, Bexleyheath, Kent, DA6 7AH.
Chairman, The Ace of Clubs Wine Circle.

Dear Ken,

Following the meeting of the above Circle last week, our members requested me to contact you to have the following inserted in the next Newsletter.

The National has come and gone again and to the N.A.A.W.B. and Nottingham University staffs we extend our thanks for a perfect weekend, marred only by an unfortunate accident which happened to our Secretary, Mrs. Ruth Wadlow, whilst shopping in the town, falling and breaking her thigh and necessitating her removal to the Nottingham General Hospital. Naturally our party having to return to Kent we were very concerned about her, but the N.A.A.W.B. and the Nottingham Wine Circle assured us that she would be visited and looked after during her stay in Hospital.

We have been informed of the tremendous kindness and masses of flowers sent to Ruth and to everyone concerned we extend our Sincere Thanks.

Yours sincerely,

George F. Dale, Chairman.

Letter from 13 Monks Orchard, Petersfield, Hants.

Dear Ken,

My goodness Frank Scholes is really in a bad way over his filtering. One can understand his disappointment, but it really is his own fault for buying that particular machine. The one he mentioned is notoriously known for its seepage - it's a pity he did not ask all the other disillusioned users before he took the plunge. There are much better filters on the market.

He's right, of course, when he says that all well made wines will clear themselves (in time), but how wrong he is to believe that winemakers only use filters to gain an extra mark in competitions. I can assure him that I get much more pleasure hearing my friends say "what a glorious colour" than I do on gaining a minor award in a Show, no matter how big that Show may be.

I use mine solely for speed, I have no worries at all about racking once the wine has been through and I can safely put the jars away knowing that I needn't look at them again until it is time for bottling. I have no worries about my wines sitting on a manure heap in the bottom of the jars autolysing into solution as mother nature takes her time in giving me clarity. There is no substitute for speedy clearing of wine by filtering. Racking at intervals during maturation and giving the aerobic bacteria a chance to get in is certainly no substitute.

I'm sure that Frank doesn't honestly believe all filter users buy them simply to gain an extra mark in competitions, after all the section only carries two marks - be a bit pricey for the Cup chasers, wouldn't it? I wonder how many wines the average winemaker makes that are up to top competition standard, most of mine most certainly are not, yet they all go through the filter.

Is he knocking at me, I wonder, when he talks of some "filter fans" using pumps and why should that make his views unprintable? As I said, it's only for speed and that is what his letter is all about, lack of speed.

It would be interesting to know for certain just what, if any, qualities are removed by filtering. After all, all the cheap plonk, and many not so cheap white wines on the market today are filtered prior to bottling. It cannot hurt the acid, the alcohol, the bouquet or the vinosity, so all we are really removing is a little depth of colour and some of the debris that would have given it artificial body.

In closing, I must agree with Frank, his filter is a waste of time but whether competitions are of secondary importance or not is debatable. One thing is certain, four thousand National competitors weigh heavily on one side.

Best Wishes, Vic. (V. H. Goffen)

From Jim Chettle:

On behalf of the National Executive, I would like to thank all those people who helped out over National weekend in Nottingham. Particular thanks go to those people who were ram-rodged into service at a moment's notice and to those who seemed to be there all the time.

The Show would not get off the ground without this help, and it is difficult to thank people as adequately as we might like.

JIM CHETTLE, CHIEF STEWARD, NOTTINGHAM.

Letter from Stan Baker, "Are the terms currently used in assessing Wine and Beer sufficiently explicit?"

In my opinion the answer is no. Most amateur judges endeavour to convey their impression of a wine or beer as lucidly as possible, but there are occasions when the terms used are at least ambiguous or at the most very confusing.

Neither beer nor wine originated in England - the original English made cider and mead. With the imported products came the vocabulary of the trade in a foreign language. Not all translations work well; so this may be one cause of poor communications. It is by no means easy to describe sensory impressions and in assessing wine and beer the art is passed verbally from judge to steward. Any incorrect information is usually very difficult to eradicate from the mind. Often a person may propagate incorrect information for several years before the error is realised.

In everyday life, foreign words are badly mispronounced or slang words may be used incorrectly. Often a word may change its meaning totally over a period of time. The red wine from Bordeaux is known only to the English as Claret". This is believed to be a slang word taken from the cockney wine porter's "Clear - eh" - expressing admiration for the starbright wines.

Simple words usually cause most confusion. "Green" to an artist means one thing only - an earth pigment. In wine the word is used to mean young or immature from the slang term "as green as grass". The word "Wooden" to some means a wine too long in barrel. To others it means a wine fermenting too long on the stalks.

The dictionary has several definitions for "flat". In physical terms it is horizontal or smooth. Musically "flat" means below true pitch. It is also a part of theatrical scenery, and can also mean slow-witted, without energy.

More Show schedules contain some information about the classes, but even the definitions on page 12 of the Nottingham schedule can be misleading. Commercial table wines, for example, can range from light to full bodied and from 9% to 13% alcohol. Sometimes slightly above that in a vintage year. On the other hand, certain commercial dessert wines may start as low as 13% alcohol and when compared to the accepted Dessert wines, seem only medium bodied. In commercial red wines, tannin levels vary considerably - dependant upon fermenting time on the skins. Nevertheless there should be no hint of sweetness in the wine. Acid levels are more constant; more in sweet than drys - the sugar compensating. Room temperatures make a big difference to the heavy red wines with their higher molecular weight of tannin and pigment, but rarely at a "National" have the wines been too cold. It was suggested, several years ago, that all the white wines should be chilled but this meant that the more acid wines would have improved chances.

In my opinion it would be easier both for judge and exhibitor if the classes were further sub-divided - even the body weight affects the assessment. The judge would then be able to use less ambiguous terms when defining the wines. For example, a red dry, heavy bodied table wine would need to have the colour, degree of sweetness, body weight and flavour characteristics defined in the schedule. The exhibitor would need to be reminded about tannin and acid balance.

Working within a more specific brief, the judge could indicate to the exhibitor the levels of the chemicals within the wine by such terms as high alcohol, low body, too sweet, etc., rather than use terms such as flat, thin, hard, rough, sour, tart, thin, tired, weak or any other ambiguous terms which are so confusing.

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REPORT FROM THE ASSOCIATION OF FEDERATIONS, February, 1978

In spite of the snow and bad weather, the A.G.M. of the Association of Federations was well attended at Nottingham on Sunday, 12th February. Strong feeling was expressed that after five years of existence the Association is essential to the wellbeing of organised Clubs and Federations but has found its resources inadequate in terms of finance and manpower to execute what it has found itself required to do. We have a National Organisation which is much more powerful but which is not geared up to deal with the problems of the Federations and their affiliated Circles.

This problem was put to the members who voted unanimously that we should be integrated into the National Association of Wine & Beermakers. It is not logical that there should be separate organisations in our movement.

Following this line of thought there were mentions of the hitherto forbidden topic of the three tier structure. Not a single voice was raised in dissent - how the years have mellowed thinking!

The outcome of all this was a unanimous motion to approach the National Committee with a view to a merger but with the Association as a working sub-Committee of the National.

Reverting to the normal business of the A.G.M., the following officers were elected for the ensuing year:

Chairman:	Maruice Marrhews	Dorset
Secretary:	Dave Pulley	N.W. Kent
Treasurer:	Len Drysdale	Yorks
P.R.O.	John Toule	Wales & West

The Chairman's and Secretaries reports were very much in line with the subject matter outlined at the beginning of this report. The Treasurer reported a credit balance of £129.00, Costs have been kept down by the generosity of some of the Federations.

There were reports that many of the Federations have instituted a wine Princess competition at their annual festivals, in preparation for the National Queen contest proposed by the National.

Reports have also been received from a number of Federations regarding forthcoming events, procedures for training Regional Judges and the like - all good stuff for inclusion in the proposed Association of Federations Newsletter which it is hoped will spur other Feds to feed in information.

The next meeting of the Association of Federations will be held on Sunday, 11th June, at The Manor Hotel, Meriden, Nr. Coventry, West Midlands at 2.0 p.m. Meridan is reported to be the geographical centre of England.

JOHN TOULE, P.R.O.

AS CONVENOR FOR THE CONFERENCE AT NOTTINGHAM, 1978, I WOULD LIKE TO THANK ALL THE JUDGES FOR A VALIANT EFFORT, IN JUDGING OVER 3,000 BOTTLES.

HAVING SPOKEN WITH MANY OF THE JUDGES, IT WOULD SEEM SOME HAD A VERY HARD TASK, AS SOME WINES WERE NOT UP TO NATIONAL STANDARD. I HOPE THE 'JUDGES AT THE BAR' WAS OF HELP TO COMPETITORS AND THE STANDARD WILL BE AS GOOD AS WE HAVE EXPERIENCED IN THE PAST, WHEN WE HAVE NEXT YEAR'S SHOW AT BRIGHTON.

AS I WILL NOT BE YOUR CONVENER AT BRIGHTON, MAY I THANK YOU ALL FOR YOUR SUPPORT OVER THE PAST YEARS, AND FOR MAKING MY JOB OF CONVENER FOR NAWB/EXECUTIVE SUCH AN EASY AND ENJOYABLE ONE.

MR. KEN BILHAM TAKES OVER THE POST OF CONVENER, AND I AM SURE YOU WILL GIVE HIM THE SUPPORT YOU HAVE GIVEN ME.

THANK YOU ALL AGAIN, AND MAY YOU CONTINUE TO ENJOY YOUR JUDGING AT EACH NATIONAL CONFERENCE. DON'T FORGET NEXT YEAR'S DATE.....BRIGHTON, 30/31st MARCH & 1st APRIL, 1979.

Sincerely,
Sybil Hill
Chairwoman, NAWB

The winning letter for this issue is from Vic Goffen, 13 Monks Orchard, Petersfield, Hants. Congratulations Vic! You win the £2. (You can buy some more filter pads).

Incidentally, I am still awaiting some winemaking or beermaking tips from readers. Please get your thinking caps on and let the newcomers to the hobby have the benefit of your experience. EDITOR.

LIST OF TRADE STANDS AT NOTTINGHAM

The Bag Boy Brewer distributors Bar Made Ltd., Mistley, Essex.
Herriff 3-week Wines distributors Vina Home Winemaking Supplies,
 Marsh Lane, Bootle, L20 4HY
Edme Malts distributors, Edme Ltd., Mistley, Essex
Chempro Ltd. 220/2 Elgar Road, Reading, Berks.
Thermarine Thermal Wine Jackets, Thermavine, 105 The Moor, Sheffield, 1.
Loftus Ltd., Wine Supplies, London
Munton & Fison, Ltd., Maltsters.
I & M. Sales, Jewellers with Winemaking themes: 23 Redstone Farm Road, Hall Green,
 Birmingham B28 9NU
The Grinstead Stainless Steel Syphon Tubes.
The Amateur Winemaker Magazine.

WE THANK THE FOLLOWING FOR THEIR DONATIONS TO THE TOMBOLA

THE HOMEBREW CENTRE - EDINBURGH	WALKER DESMOND
CAMBREWS OF CAMBRIDGE	SYBIL HILL
SINGLETON BROTHERS (ELECTRONICS) LTD	THERMO LAMINATES
WHITWORTHS	LEEDS AMATEUR WINEMAKERS
UNICAN	W. S. JAMES
FERMENTA LABORATORIES	VIKING BREWS
NORMAN CHIVERTON	BARBARA MESSETT
C.C. SPICE, U.K.	COLEMAN'S FOODS
SOUTHERN VINYARDS	JOAN BURROWS
AMATEUR WINEMAKER	CAVERSHAM WINEMAKERS
HEMEL HEMPSTEAD WINEMAKERS	SOUTHERN GOLD JUICES
WAKEFIELD & DISTRICT WINEMAKERS	EVELINE L. GOULD
BURBAGE WINEMAKERS	MUNTON & FISON
RANKIN BROTHERS & SONS	CYRIL J. J. BERRY
KEN HILL	HARRY & LILLIE BUXTON
MERSEYSIDE WINE SOCIETY	LESLIE & FRED A STAGG
C. W. E.	ALAN SMITH
HAROLD RITCHIE	BISHOP AUCKLAND AMATEUR WINEMAKERS
GRAPEHOPS	CLEVELAND HOME BREW

MR. & MRS. F. SCHOLÉS
 TOM CAXTONS
 VIKING BREWS
 EDME
 BAR MADE
 D. COTTON
 WAKEFIELD WINEMAKERS
 BOURNEMOUTH WINEMAKERS
 GEORGIE HOME BREW
 FAVERSHAM WINEMAKING GUILD
 SOUTH LONDON WINEMAKERS
 MRS. M. A. PARRACK
 BURTON WINE SOCIETY
 WITHAM AMATEUR WINEMAKERS
 CHEMPRO
 FOREMOST PRESS
 HOME BEER & WINEMAKING
 BUNG-HO PRODUCTS

BRAMCOTE WINEMAKERS
 BERT STRIDE
 WEMBLEY WINEMAKERS
 VAUXHALL VINTNERS GUILD
 MRS. BOWEN-JONES
 ANDY ANDREWS
 RUGBY WINEMAKERS
 E. M. SCHOLÉS
 FRANK SCHOLÉS
 E. J. BAKER
 E. K. GARDINER
 CLEVELAND HOME BREW
 RITCHIE PRODUCTS
 GRINSTEAD SYPHON TUBES
 W. R. LOFTUS (LONDON) LTD.
 SHEILA RITCHIE
 LUTON WINEMAKERS
 BEN TURNER

It is possible that gifts were donated at the
 Conference without being recorded. Should you
 find this has happened, please contact Brian
 Edwards.

D R A W - 1 9 7 8

The following are the winning tickets in our Grand Draw, which was drawn
 by Mr. Stevens, Managing Director of Boots, the Chemists, on Sunday, 2nd April, 1978,
 at Nottingham.

- | | | | |
|-----|--------------------------------------------|------------------|----------------------------------------------------------|
| 1. | £100. | Ticket No. L0040 | Mrs. J. Burrow,
5a Fernville Grove, Leeds. |
| 2. | £50 | Ticket No. S0668 | Mrs. H. Williams
20 Highfields Road, Witham, Essex. |
| 3. | £25 | Ticket No. | Mrs. J. Samuels,
6 Summerleas Road, Harpenden, Herts. |
| 4. | £10 | Ticket No. M1455 | Mavis I. C/o Ritchie Products |
| 5. | £5 | Ticket No. H1605 | D. C. Gomersall,
22 Edenfield Road, Rochdale. |
| 6. | Grinstead Syphon Tube,
Ticket No. S0801 | | D. L. Clarke,
3, Hillside Way, Welwyn, Herts. |
| 7. | Bottle Whisky
Ticket No. C0480 | | E. K. Gardiner,
40 Rosmead Street, Hull. |
| 8. | Bottle Gin
Ticket No. V0086 | | J. R. Bettles,
83 Dingle Road, Rushden, Northants. |
| 9. | Bottle Rum
Ticket No. N1709 | | M. H. Brown,
73 Ipswich Road, Colchester, Essex. |
| 10. | Bottle Domic Gregory Wine | | E. Nicoll,
31 Huxley Close, Bibbrough, Notts. |

WE WISH TO THANK ALL WHO ASSISTED IN THE SELLING OR BUYING OF
 THE DRAW TICKETS.

THE FOLLOWING IS THE LIST OF THE PRIZE WINNERS IN THE RAFFLE HELD DURING THE CONFERENCE AT NOTTINGHAM.

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|-----|------------------------------|--------------------------------------------------------|-----------------------------------------------------------------|
| 1. | T.V. | Mains or Battery - 12" Portable - Ferguson | A. Paddison,
19 Stanley Road,
Streatley, Luton, Beds. |
| 2. | Movie Camera | Colour or Black & White | Mr. & Mrs. V. Tubb,
63 St. Georges Road,
Nayle, Cornwall. |
| 3. | T.V. Game | Tennis - Hockey/Football - Squash -
Practise Game | D.C.W. Akefien,
41 Longcuffe Road,
Grantham. |
| 4. | Barometer | With battery electric clock, thermometer,
humidity. | Mrs. G. Blackmore,
5 Drybourne Park,
Shildon, Co. Durham |
| 5. | Watch | Quartz electric | Mrs. Scholes,
Wakefield Circle. |
| 6. | Radio | Bush - Medium & VHF | Mr. B. Goodwin,
Buxton |
| 7. | Polaroid Camera | Colour or Black & White | Mr. A.K. Fothern,
28 Calverley Crescent,
Dagenham. |
| 8. | Calculator | With memory bank | Mrs. A. Ginnett,
94 Heversham Road,
Bexleyheath. |
| 9. | Ritchie Products | Bruheat - Brewers Bucket | Mrs. Salmon,
Guildford. |
| 10. | Bottle Whisky | | Mrs. Cann,
21 Gally Road, Windsor |
| 11. | Bottle Gin | | Mrs. E. Webb,
452 Hitchin Road,
Luton, Beds. |
| 12. | Bottle Domic
Gregory Wine | | Mr. P. Awberry. |

WE WISH TO THANK ALL THOSE WHO HELPED BY PURCHASING TICKETS.



NATIONAL ASSOCIATION OF WINE AND BEER MAKERS (AMATEUR) - NOTTINGHAM, 1978

CHALLENGE TROPHY AWARDS

- MARCONI CLUB TROPHY (Circle - 3 Wines for Dinner)
Nottingham Winemakers Association
- ERIC MALIN MEMORIAL TROPHY (Highest points in 3 Table Wine classes)
Mr. R. Brooksbank, Mr. J. Cotter, Dr. D. Parrack
- BASTIN CUP (Highest points in 2 Dessert Wine Classes)
Mr. J. Cotter, Mr. and Mrs. W. Trivett
- VINA TROPHY (Highest points in the 7 members classes)
Mr. J. Cotter
- TURNER TROPHY (Best 3 wines for Dinner)
Mr. A. Mallison
- ATCHERLEY TROPHY (Best dry Red Fruit Wine)
Mr. J. R. Smales
- SOUTHERN VINYARDS TROPHY (Best Red-Dry Grape Concentrate)
Mr. N. D. Pease
- LOFTUS CUP (Best Red-Sweet Grape Concentrate)
Mr. V. Mitchell

9. **ANDREWS CUP** (Best Dry White Fruit Wine)
Mr. A. Howard
10. **HIDALGO TROPHY** (Best White-Dry Grape Concentrate)
Mr. I. McArthur
11. **SWEET'N DRY CUP** (Highest points in the 9 Open Classes)
Mr. A. J. Morgan
12. **SHAW PORTER CUP** (Highest Points in the 4 Fruit classes)
Mr. N. Pease, Mr. E. Swift
13. **GORDON INSTONE CUP** (Best White-Sweet Grape Concentrate)
Mr. N. D. Pease.
14. **HAROLD BEALL MEMORIAL CUP** (Best Dry White Table Wine)
Mr. R. N. Brooksbank
15. **CEDRIC AUSTIN CUP** (Judge with the highest points over 16 wine classes)
Mr. E. A. Roycroft
16. **BOURNEMOUTH MASTER WINEMAKERS CUP** (Highest points over 16 wine classes)
Mr. J. Cotter
17. **HILL CUP** (2nd Highest points over 16 wine classes)
Mr. N. D. Pease.
18. **ROYCROFT CUP** (Best Dry Aperitif wine)
Mr. J. H. Goffen
19. **BILHAM TASTEVIN** (Best Dry Red Table wine)
Mr. J. Cotter
20. **WILF. NEWSON TROPHY - MASTER BREWER** (Highest points over 6 beer classes)
Mr. G. W. Newton
21. **TEMPLE TANKARD** (2nd highest points over 6 beer classes)
Mr. and Mrs. T. W. Fogg.
22. **TILLY TIMBRELL TROPHY** (Highest points over 2 cookery classes)
Miss L. Timbrell
23. **"AMATEUR WINEMAKER" SHIELD** (Circle with most points over 57 classes and sub classes)
Nottingham Winemakers Association
24. **RANKIN TROPHY** (Best Dry Mead)
Mr. W. F. Grant
25. **"ITONA" TANKARD** (Best Lager Beer)
Mr. J. Whitehouse
26. **"HOME BEER AND WINEMAKING" TROPHY** (Circle - Best in 3 bottle beer class)
Tyneside Nationals
27. **"CHEMPRO" TROPHY** (Federation - 3 wines for Dinner)
Yorkshire Federation of AW & B
28. **ASSOCIATION OF FEDERATIONS TROPHY** (Federation - 3 bottles of Beer)
S.W. Counties Federation
29. **TIMMINS TROPHY** (Best Sweet Mead)
Mr. R. Jenkins
30. **MUNTONA TROPHY** (Best India Pale Ale)
Mr. G. W. Newton
31. **HERIFF TROPHY** (Best Sweet White Fruit Wine)
Mr. E. Swift.
32. **CORDON BREW TROPHY** (Best Barley Wine)
Mr. F. W. Stevens.

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THE 1978 LEAGUE TABLE

<u>POSITION</u>	<u>POINTS</u>	<u>CIRCLE/GUILD</u>
1	189	Nottingham
2	184	Ace of Clubs
3	67	Solihull
4	65	Beverley
5	61	Wembley
6	49	East Grinstead
7	47	Wakefield & District
8	46	Rainham
9	44	Tynesaide
10	36	Epsom Downs

11	33	Liphook
	33	Twickenham
12	32	Merseyside
13	30	South Devon
14	28	Hemel Hempstead
	28	Huddersfield
	28	Dagenham Cables
15	23	Enfield
16	22	The Golden Circle (Sussex)
17	21	Luton
	21	Richmond, Surrey
18	20	Bognor
19	17	Bexleyheath
20	16	Three Rivers (Essex)
	16	Woolwich
	16	MEL
21	15	Bishop Auckland
22	14	Plymouth
	14	Pontefract
	14	Tyneside Nationals
23	12	Cleveland
	12	Gordano (Avon)
24	11	North Tees
25	10	Dagenham Cables
	10	Taverners
	10	Basingstoke
	10	Derwent Valley
26	9	Faversham
	9	Rayleigh (Essex)
	9	British Airways
	9	Sawtry
27	8	Burbage
29	7	St. Albans
	7	Houndslow
	7	Birmingham
	7	Andover
	7	Newton Abbott
30	5	Chandlers Ford
	5	Tynemouth
	5	Highview/Wallington
	5	Reigate and Redhill
	5	Wythenshawe
	5	Rustington
	5	Leyton
31	4	British Radio Corp.
32	3	Misbourne
	3	David Brown Tractors
	3	Rugby
	3	Massey Ferguson
	3	Springhead
	3	Brixham
33	2	TASTERS
	2	Caversham
	2	Ealing
	2	Poole & District
	2	Bournemouth
	2	Derby
34	1	Hertford
	1	Midland Brewers
	1	Ringwood

19 Unattached Exhibitors collectively gained 77 points.

* * * * *

OCCASIONAL

There seems to be great interest around all home winemaking areas of the country in the World Wine Fair at Bristol from July 19th - 30th, 1978. Apart from the wine stands and tastings the following are being run in conjunction with the Fair: Carnival Procession, Gala Ball, Firework Display, Folk Music Fair, The Royal Marine Band, Bournemouth Symphony Orchestra and a Barber Shop Harmony Convention, and Cooking with Wine demonstration.

The Committee are now pleased to announce that the National Association, in conjunction with The Guild of Cellar Masters, will be represented at the Fair, which will be held in Bristol from 19-30th July, 1978, at The Bristol Exhibition Centre, Cannons Road. Opening hours: 19/20th - Trade only, and presentation of gold, silver and bronze Awards for The International Wine & Spirit Competition. 21/30th - noon to 4.30 pm, 6.30 - 10.30 pm Public. Open Saturdays & Sundays: noon to 10.30 pm

Admission, at the door: £2.50 per head. Advance booking £2.00 per head.

The World Wine Fair Organisers have agreed to give the National Association a block-booking rate of £1.50 per head, and the Committee will gladly obtain your tickets for you if you will kindly complete the tear-off slip at the foot of the page, enclosing a cheque and stamped addressed envelope.

Each price includes a souvenir goblet and ten winetasting vouchers.

It is known that many hundreds of winemakers have already made arrangements to visit the Fair through their Circles and Federations for the day or for a longer stay, and all our members are most welcome to use the Stand - No. 77 - as a base to meet your friends, relatives or other winemakers.

Whilst mentioning the Stand, the Membership Secretary has asked me to remind all of you that this will be your last Newsletter unless membership is renewed, so to be sure of not missing the following Newsletters, Schedules, etc., please remember that your subscription of £3.50 (new members £4.50), which has remained unchanged for two years, has to be paid by 31st July, 1978. Why not save postage and call along to Stand 77 where not only will we be waiting to receive your cheques and completed Application Forms (enclosed with this Newsletter) but where, also, you will be able to discuss any 'National' matters with members of the Executive Committee, whilst partaking of a glass of wine at the same time.

With glorious sunshine, a glass of wine, and our Stand only a few feet away from the river, what could be a better setting for paying your subs?! Joining, or re-joining, has never seemed so promisingly agreeable!!

TO KEN BILHAM 'HAUTES CAVES', 4c Summerhill Villas, Susan Wood, Chislehurst, Kent.

ALL APPLICATIONS MUST ARRIVE BY 14th JUNE, 1978.

WORLD WINE FAIR - 21/30th JULY, 1978, at Bristol Exhibition Centre, Cannons Road.

I require _____ tickets at Block Booking Rate of £1.50 (price includes a souvenir goblet and ten wine-tasting vouchers), and enclose cheque/P.O. for £ _____ made out to INDUSTRIAL & TRADE FAIRS LTD.

I also enclose stamped, addressed envelope for return of tickets.

NAME IN FULL _____

ADDRESS _____

This concludes a fairly lengthy News Letter. In closing, let me remind you to keep sending your letters and tips on wine and beer-making.

May you never have an empty glass.

-----Yours sincerely,-----

KEN HILL

18 Laxton Road,
Liverpool, L25 0PQ

STOP PRESS STOP PRESS STOP PRESS STOP PRESS STOP PRESS STOP PRESS STOP PRESS

Upon recalculations of the points awarded, it was discovered that Mr. Edwin Swift (Merseyside) who was the winner of the Shaw Porter Cup (jointly) and the Heriff Trophy, was also joint runner-up, with Mr. N. D. Pearse, of the Hill Cup (runners up to Master Winemaker)

From Ken Bilham:

Judging for this year's Annual International Wine & Spirit Competition will be held at the Oenological Research Institute over a period of four weeks (I shall be there each day!!) in MAY, and it may be of interest to our members to learn that as an extension to the now established competition of wines & spirits from all over the world on a regional basis against their own background, the Competition Committee have decided to judge 'Gold Award' winners in special categories from any part of the world against each other, from wines made principally from the following grape varieties: Cabernet, Gewurztraminer, Pinet Chardonnay, Pinet Noir, Riesling.

Other wines: Fine type Sherry, Ruby type Port, Sparkling Wines, Vermouth, Botrytis wines (Sauternes, Tokay, Trockenbeereauslese).

Spirits: Bourbon, Brandy, Gin, Rum, Vodka, Whisky.

The judging of these products will be by a special Tasting Panel after the initial judging, and it will be interesting to learn to what extent modern technology has influenced quality in various countries. ~~The winners of this section will be awarded a "Double Gold".~~

Following upon this assessment, an invitation will be extended to the award winners - growers, distillers, merchants - to attend a Celebration Tasting & Dinner, which this year will be held during the course of the World Wine Fair at The Grand Hotel, Bristol, on Thursday, 20th July, and the opportunity to taste over 300 of the award winning wines will commence at 6.30 p.m. in the Ballroom where guests will be welcomed by the President, Sir Humphrey Edwardes-Jones. A well-known celebrity will present the Awards at 7.15 p.m. and this will be followed by the Celebration Dinner in the Wessex Room at 7.45, which will include all wines, liqueurs and brandies. The Committee of the Oenological Research Institute, which is responsible for the analytical appraisal of the exhibits, in conjunction with Club Oenologique, has elected to reserve a limited number of places for this unique occasion for Members of the National Association of Wine & Beer Makers, in gratitude for the invaluable assistance afforded by Ken Bilham, a Member Judge and Gold Insignia Holder. Invitations for this special function are only obtainable from Ken, and you are requested to return this slip to him should you wish to attend.

TO: K.R.T. BILHAM, 'Hautes Caves' 4c Summerhill Villas, Susan Wood, Chislehurst, Kent.
Date received. _____ (Money fully refunded if oversubscribed)
I/We understand that a limited number of tickets are available for the Celebration Dinner at The Grand Hotel, Bristol, on Thursday, 20th July, 6.30 pm for 7.45,pm and I wish to reserve _____ places, for which I enclose £ _____ (Cheques should be made payable to Club Oenological Ltd.)

Price includes: Pre-tasting of World Award Winning Wines, from 6.30 p.m. Presentation of Awards, from 7.15 p.m. Celebration Dinner, 5-course, all wines, liqueurs, brandies, coffee. Tickets: £16.00 (includes V.A.T.); Dinner Jackets.
(By special invitation only)