

NEWS and VIEWS - OCCASIONAL

MAY, 1979

NEWS

Dear Members,

Although this News Letter is dated May, as I put pen to paper it is still April. I have, in fact, just returned from our 21st Anniversary Conference at Brighton. Given a week of solid sleep I am sure I will soon be back to normal. I often think that if Committee members worked as hard in their chosen profession as they do for their hobby, they would all be millionaires by now. The Conference was a great success. The staff of the Brighton Centre went out of their way to ensure that our every wish was satisfied. In terms of size and comfort the Centre was splendid; in fact I thought it was too large for our purposes. We seemed to walk miles getting from one part of the Centre to the other. I even thought of having a roll call at the end of the Conference because I am sure there are, at this moment, one or two of our members still limping around the endless corridors trying to find their way out. If you know of any winemakers missing from home do write to the Brighton Centre Security staff who will institute a search of their premises.

Although well attended the numbers who booked for the weekend were well below what the Executive expected, especially as over the last few years they have been regaled with tales of "wait until the National comes down south again - it will be a sell out". We would dearly like to know through the News Letter from those members who did not join us, the reason for their absence. One or two persons suggested that it was the charge of £1.50 per head for members. If that was so, may I once again explain the position. This charge was NOT more cash into N.A.W.B. coffers. The Brighton Council along with their counterparts around the country have got together and arranged a standard set of rules. It now appears that where they feel that their bar takings are at risk they are all going to insist upon a corkage charge, this despite the fact that we informed them that as far as N.A.W.B. Conferences are concerned this is not the situation. None the less they insisted that they levied through N.A.W.B. a charge of £1.50 per person. This charge we had to pay in advance without any income to N.A.W.B. Everyone paid the charge - President, Past Presidents and Committee members as well as ordinary members. It is the fault of the competitive times in which we live. I do hope that this detailed explanation will clear up any misunderstanding.

Once again it was great to meet so many old friends - even though with so much work to do there was so little time to stand and talk. It was pleasing to see all our Past Presidents and their wives in attendance, also past Executive members, Jim Iuker and his wife, Harold and Shiela Ritchie and many others. Our Hon. Life Member, Lilian Lucas, was one of the Wine judges - despite the fact that this was her first venture out of doors for six months. Lilian certainly did not look the eighty years she admits to. We all hope you did not suffer any after effects of this brave effort.

I found it particularly rewarding to have quite a number of our membership come to me to say how much they enjoyed reading the News and Views. Thank you, the praise will not go to my head. More to the point, one or two members stated that when they read my appeal in the last few issues regarding advice and wine and beer-making tips for beginners, they were looking forward to the replies, as they were new to the hobby. Alas! to-date none have appeared because nobody forwarded any. Come along, now, Winemakers, and N.A.W.B. members in particular, are always relating how friendly and helpful they are. Now is the chance to live up to our ideals. Let me have your tips on wine and beer for your less knowledgeable fellow-members. The favourite excuse about not having time is just not acceptable any longer.

The Friday night entertainment was very enjoyable and was graced by the presence of Councillor and Mrs. Geld, the Mayor and Mayoress of Brighton. The Mayor is very keen upon wine - being a Confere de Chavlaier de Tastevin. They both assisted in deciding upon the Wine Queen for 1979. The entry was not as large as

we would have hoped but what it lacked in numbers it made up in quality. Our retiring Queen, Mrs. Judith Irwin, crowned the new Queen - the very charming Ann Johnson of Beverly, W. Yorkshire. This raises a point made by the Dorset Federation regarding the retiring Queen. They were very disappointed at how few invitations she received in her position to visit other Clubs and Federations. I request you all to ensure that our new Queen received plenty of invitations, and make it a year for her to remember.

On the Saturday morning the judges set about the task of judging the 4,117 exhibits. The new Master Winemaker is Mr. Ken Barnes of Southall Circle. We have a joint Master Brewer, Mr. Alan Briggs, and Mr. H. Tomlinson. Congratulations to them upon their success.

On the Saturday afternoon Mr. Cyril Berry, Editor of the Amateur Winemaker, gave a very interesting and amusing talk upon his experiences of Thirty Years of Winemaking. Cyril, who was a founder member of the National, traced the history of winemaking as an organised movement. This must have been an eye-opener to newer members. In view of the excellence of Cyril's talk, it was a pity that there was not a greater attendance. Over the years I have come to the conclusion that every time the Venue for the Talk is some distance from where the bottle stands are situated, the attendance at the Talk is below average. The lack of a universal public address system did not help matters on this occasion.

Following the talk your editor chaired a Debate: "That this Conference deplores the withholding of first prize Awards at the National Show". Vic Goffin spoke in support of the Motion and Bill Harvey against. Members from the floor spoke in support and against the Motion. It soon became apparent that the Motion would have promoted more interest if it had been about the withholding of Prizes rather than First Prizes. In the end the Motion was carried by a large majority.

The Civic Reception, given by and attended by, the Mayor and Mayoress of Brighton, Councillor and Mrs. Feld, was a very enjoyable affair, with a very tasty and complete buffet for all. On Sunday morning the Mayor was again with us to present the Trophies to the winners, In a short speech he expressed his pleasure in our company. He and the Mayoress had been with us for so much of the weekend that they were almost Honorary Members!

This was followed by our President opening the 1979 A.G.M. Our Chairman (Sybil Hill) gave her report of the year's activities - her first as Chairman. Despite the fact that she had mislaid her notes just prior to the A.G.M., she conducted the report in a relaxed and charming manner. After the A.G.M. many members expressed the thought that we have lost nothing - in fact we may have gained - by having our first Lady Chairman.

The following members were re-elected to the Executive: K. Bilham, R. Butcher, J. Chettle and A. Briggs. (Our Chairman had persuaded Alan Briggs to withdraw his resignation from the Executive, for which we were all thankful).

The following Resolution was passed by a large majority: "With effect from 1st July, 1979, the annual subscription shall be £6.00 for joint membership of man and wife". The ordinary membership remains at £3.50. The Hon. Sec. pointed out that where either the husband or the wife was at present a member we would not insist upon a joining fee of £1 in cases where they joined as joint members.

Before closing the A.G.M. our retiring President, Fred Bastin, installed our new President, Les Stagg. Congratulations to Les and our sincere thanks to Fred Bastin who in the last two years has worked unceasingly upon your behalf.

So another very hectic weekend and our 21st Conference and Show came to an end. Not without a vote of thanks to all those stewards and helpers who worked so hard to give us all a very happy weekend.

TRADE STANDS

Once again the Trade was out in force, and their Stands added much interest to those who attended the Conference. The following is a list of Stands:

1. Amateur Winemaker with their many publications.
2. J. Russell, 21 Landcross Drive, Abingdon Vale, Northampton, with Carrying Cases for Winebottles and Glasses.
3. J. & M. Sales, 23 Redstone Farm Road, Hall Green, Birmingham: Trophies and Badges especially for Winemaking.
4. Howards, 74 High Street, Andover, Hants, with their Winemaid, with a unique storing and dispensing wine.
5. Southern Vineyards, with various types of grape concentrate - including an improved Ginora and their new Whiskora - obtainable from Southern Vineyards, Hove, Sussex.
6. Loftus, Ltd., London, with a full range of Winemakers' equipment.
7. Muntona, with a full range of beer kits.
8. T.A.S.T.E.R.S. - with a full range of holidays with a Wine or Beer interest.

SOUTHERN VINEYARDS

The Executive would like to extend a large Vote of Thanks to Southern Vineyards of Hove, Sussex, who very kindly sponsored a Raffle with the following magnificent prizes, to the value of :- 1st - £100, 2nd - £50, 3rd - £25. I am certain that I speak on behalf of all N.A.W.B. members when I say that this was a magnificent gesture upon the part of Southern Vineyards. The Draw took place on the Saturday evening at the Civic Reception and the lucky Winners were -

Mr. E. Moore, 186 Byerley Road, Shildon, County Durham (£100) Ticket 0151
Mrs. E. M. Murphy, 146 Ancaster Avenue, Fairfax Avenue, Hull (£50) Ticket 0625
Mr. F. Evans, 3 Boscobel Road, Cheswick Green, Solihull (£25) Ticket 0081

In addition, Southern Vineyards gave an almost endless tasting of wines made from their grape concentrates. I took advantage of their offer and I was very impressed with the wines that I tasted. Thank you, once again, to Southern Vineyards for adding so much to the Conference. I note that they have a list of independent lecturers available from Southern Vineyards, Hove, Sussex. Circle Secretaries, please note.

N.A.W.B. ANNUAL DINNER AND BALL

This is a new venture by the Executive upon your behalf. It will be held at the MANOR HOTEL, Meridan, Nr. Coventry, on 1st September, 1979. The price will be £6 per head. Tickets are strictly limited to 200 so it is a case of 'first come, first served'. Book now to avoid disappointment. If we get your support to this venture, we will hope to make it an annual event. Overnight accommodation can be had at the hotel at a special reduced rate for those attending the Dance, as follows: Overnight stay, with morning tea and English breakfast, all rooms include bath and T.V. at £9 per head. Book through Len Drysdale, 7 Richmondfield Drive, Barwick in Elmet, Near Leeds.

We hope that you will give this venture your full support to make the Dinner Dance a great success.

NATIONAL RESULTS

If anyone requires a full list of National winners I will be happy to forward the same, if they will kindly forward a stamped, addressed foolscap envelope to me at 18 Laxton Road, Liverpool, L25 0PQ.

So much for the 1979 Conference and Show. We are now busy getting ahead with the 1980 Conference at Blackpool. Whilst talking about next year, just a

reminder that subs are due on the 1st July, 1979. So send your subs to Jim Chettle, 45 Oaktree Drive, Gedling, Notts. Don't forget the new rule regarding joint membership: it can save you money.

Your President, Les Stagg, and Chairman, Sybil Hill, were both invited to judge at the Burton festival along with Freda Stagg and myself, and a very enjoyable trip it was. A beautiful day - and I, for one, did not worry about missing some of the Cup Final (especially since Liverpool had been eliminated). We were the guests of Shiela and Harold Ritchie at their beautiful place in Rolleston for the weekend when we were wined and dined in the manner royal.

The following are the Executive posts for the forthcoming year:

Chairman:	Mrs. Sybil Hill (also N.G.W.B.J. rep.)
Vice-Chairman:	Hoy Butcher
Hon. Secretary:	Doug. Ives
Treasurer:	Peter Awbery
Membership Sec.:	Jim Chettle
Entries Sec.:	Mrs. Audrey Newton (also Circle Rep.)
Awards Sec.:	Roy Butcher
Show Manager:	George Christmas
Ch. Steward:	Maurice Matthews (also Federation Rep.)
Convenor:	Alan Briggs
Supplies & Schedule Sec.:	Norman Chiverton
P.R.O. & Newsletter:	Ken Hill
Social Sec. & Programme:	Len Drysdale
Fund Raiser & Asst. Treasurer:	Brian Edwards
Asst. Sec. & Minutes Sec.:	Reg. Budge
Asst. Membership Sec.:	Ken Bilhan
Asst. Show Manager:	P. Awbery
Asst. Ch. Steward:	Ken Hill

We would like to thank the only member who did not seek re-election, Norman Pease, for his hard work as Ch. Steward. Business commitments make it impossible for him to carry on. We welcome Audrey Newton as our new member and wish her every success.

NATIONAL LEAGUE TABLE

Owing to lack of space the League Tables of Circle entries and points won will be published in the next News Letter.

A.G.M.. 1979

SECRETARY'S REPORT

1. Meeting held in the Foyer Hall, Brighton Centre, 1st April, 1979.
11.20 a.m. Chairman: Mrs. Sybil Hill.
Members representing 299 Individuals, Circles and Federations attended.
The meeting was opened by the President, Mr. Fred Bastin.
2. Resolutions carried.
That dual subs be £6.00 for joint membership of man and wife and that the Registration fee of £1 be waived in respect of the second member.
3. Items for discussion.
S.W. Counties Winemakers Federation suggested that Federation membership of NAWB should entitle affiliated Circles to compete in Circle classes at the 'National'. Opposed from the floor and no sympathy received from members present. A veiled accusation by S.W. Counties that NAWB, and the Secretary in particular, had attempted to 'gag' their proposals for changes in the Schedule was answered by the Secretary and rebuffed from the floor.
4. Executive Committee, 1979/80
Mr. K.R.T. Bilhan, Mr. R. Butcher and Mr. J. Chettle - all elected. No ballot required.

Mr. A. Briggs - to serve for a further year

Nominated representatives:

Mrs. S. Hill	N.G.W.B.J.) These were the only nominations received before the A.G.M.
Mrs. A. Newton	Circles	
Mr. M. Matthews	Federations	

5. Mr. L. Stagg is President of NAWB for 1979/80
6. The meeting closed at 12.30 p.m.

TROPHY AWARDS

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|-----|---|--|
| 1. | NAWB MASTER | Ken J. Barnes |
| 2. | Bournemouth Master
Winemakers Cup
(Highest points over 40 wine
classes & sub-classes) | Ken J. Barnes |
| 3. | Hill Cup
(2nd highest points over 40
wine classes & sub-classes) | Mr. E. N. Tappenden |
| 4. | Cedric Austin Cup
(Judge with the highest
points over 40 wine classes
and sub-classes) | Mr. E. N. Tappenden |
| 5. | Amateur Winemaker Shield
(Circle with highest points
over 68 classes & sub-classes) | Ace of Clubs (186 points) |
| 6. | Nottingham Trophy
(Circle with 2nd highest
points over 68 classes &
sub-classes) | Nottingham Winemakers Association (180 points) |
| 7. | Marconi Club Trophy
(Circle - 3 wines for Dinner) | Twickenham Winemakers Circle |
| 8. | Chempro Trophy
(Federation - 3 wines for Dinner) | South West Counties Federation |
| 9. | Association of Federations
Trophy
(Federation - 3 bottles of Beer) | Northumberland Federation |
| 10. | Vina Trophy (Highest points
over 11 purpose wine classes
and sub-classes) | Mr. J. Cotter |
| 11. | Eric Malin Memorial Trophy
(Highest points in 3 Table
wines Classes) | Mr. L. Williams, Mr. R.N. Brooksbank |
| 12. | Bastin Cup
(Best Dry Aperitif wine) | Mr. C. Kiefer, Mr. T. J. Lang |
| 13. | Roycroft Cup
(Best Dry Aperitif wine) | Mr. L. Rushworth |
| 14. | Bilham Tastevin
(Best Dry Red Table Wine) | Mr. R. N. Brooksbank |
| 15. | Audrey Newton Cup
(Best Rosé Table Wine) | Mr. F. Higbed |
| 16. | Harold Beall Memorial Cup
(Best Dry White Table Wine) | Mr. L. Williams |
| 17. | Turner Trophy
(Best wines for Dinner) | Mr. J. Cotter |
| 18. | Rank Trophy (Best Dry Mead) | Mr. R. Dear |
| 19. | Tirmins Trophy
(Best Sweet Mead) | Mr. R. C. Jenkins |
| 20. | Shaw Porter Cup
(Highest points in the 25
Fruit Classes & sub-classes) | Mr. E. N. Tappenden |

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| 21. Atcherly Trophy
(Best Dry Red Fruit Wine) | Mr. V. H. Goffen |
| 22. Andrews Cup
(Best Dry White Fruit Wine) | Mr. D. A. Frazer |
| 23. Herriff Trophy
(Best Sweet White Fruit Wine) | Mr. N. I. South |
| 24. Southern Vineyards Trophy
(Best Dry Grape Concentrate
Red) | Mr. T. McArthur |
| 25. Loftus Cup
(Best Red Sweet Grape
Concentrate) | Mr. N. D. Pease |
| 26. Hillago Trophy
(Best White Dry Grape
Concentrate) | Mr. K. J. Barnes |
| 27. Gordon Instone Cup
(Best White Sweet Grape
Concentrate) | Dr. J. D. Parrack |
| 28. Boots Trophy
(Highest points in the 4
Wine Kit Classes) | Mr. D. L. Hawkins |
| 29. Wilf Newson Cup - Master
Brewer (Highest points over
8 Beer classes and sub-classes) | Mr. A. Briggs and Mr. H. Tomlinson |
| 30. Temple Tankard
(2nd highest points over 8
Beer Classes and sub-classes) | Mr. K. E. Wilkinson |
| 31. Itona Tankard
(Best Lager Beer) | Mr. C. T. Beabey |
| 32. Muntona Trophy
(Best India Pale Ale) | Mr. D. A. Fraser |
| 33. Cordon Brew Trophy
(Best Barley Wine) | Mr. K. E. Wilkinson |
| 34. Sweet 'N' Dry Cup
(Highest point in 9 open
classes) | Mr. A. J. Morgan |
| 35. Tilly Tinbrell Trophy
(Highest points over 2
cookery classes) | Mr. W.F.I. Bate and Mrs. Brenda Cross |

TOMBOLA 1979 - BRIGHTON

Joe Armstrong, Wakefield W.M.C., W. S. James, Norman Chiverton, Harry & Lilly Duxton, Mr. & Mrs. J. D. Parrack, Ansley Andrews, Winweekends, Sawtry W.M.S., Larsen's Wines, Cleveland Home Brew, Edme Ltd., Chempro; Howards of Andover, Colley Nockolds, Unican, Munton & Pison, C.W.E., Westonhurst, Ltd., Sale Home Brew Supplies, Co-op. Wholesale Society, Geordie Home Brews, Boots the Chemist, Whitworths, Loftus, Itona, Nottingham W.C., Eveline L. Gould, J. & M. Sales, Maurice D. Chant, Sybil Hill, Vauxhall Vintners, Vina, Ritchie Products, Kenrick, Chempro, Singleton Brothers (Electronics) Ltd., Viking Brews, Walter Desmond, Whitworth's, Luton W.G., Mrs. Askew, Winchester, W.M.S., Mr. & Mrs. Scholes, Amateur Winemaker, Ben Turner, Bill & Renie Martin - and many others who did not give their names.

GRAND DRAW

1st Prize:	£100	Lilian Parker
2nd Prize:	£50	J. & M. Sales
3rd Prize:	£25	G.F. & V. Dale
4th Prize:	£10	M. Joyce
5th Prize:	£5	Liz Somerville
6th Prize:	£2	Mrs. P. Kiefer
7th Prize:	£2	A.G. Member Brighton Circle
8th Prize:	£2	K. M. Long
9th Prize:	£2	D. R. O'Dell
10th Prize:	£2	R. D. Thacker

VIEWS

Letter from E.A.W. Roycroft, 44 Newell Road, Hemel Hempstead, Herts. HP3 9PB

Dear Ken,

At last with time to write I would like to comment about a point raised at the beginning of last year.

In the NAVO of February, 1978, Stan Baker advocated the inclusion of 'medium' classes in Shows but it is an impossibility and would be a superfluity in the already confused and ill-defined Show schedules, including the National, for what is a 'medium sweet wine' without definition of the wine style? There are already the almost meaningless 'dry' and 'sweet' classes without qualification of style (purpose) and there is very considerable difficulty for judges and competitors in deciding how sweet should a wine be in these 'dry' classes and what the degree of sweetness is the minimum acceptable in a 'sweet' class. This is well illustrated by the dissatisfaction of many competitors. The basic cause of the trouble is that most competition classes are by colour/ingredient only which sets no standard whatever for the degree of sweetness and the only way to solve the problem is for all classes to be by style (purpose).

Perhaps some of the less experienced readers of NAVO do not follow this argument and for them I offer some explanations:

1. ALL wines have a degree of sweetness; even those with no sweetness detectable on the palate. In fact a wine with no degree of sweetness would be unpalatable. In countries where laws govern wine production a dry table wine can contain up to 3% of sugar.
2. Dry does not mean 'without'. It means 'less than' and is comparative. For instance 'dry soil' means 'soil with less moisture than normal'; very dry soil with less moisture than dry soil; but both contain some moisture or they would not support plant life and would be desert.
Likewise 'dry' applied to wine means 'less sweet than' and not 'without sweetness'. Thus there must be an indicated degree of sweetness for it to be 'less than'.
3. The degree of sweetness for a given wine is set only by the wines' purpose (style) and the styles are Aperitif, Table, Dessert and Social. Each has its own normal degree of sweetness because the sensation of sweetness is relative to what has previously been in the mouth (or vice versa). The appreciated sweetness of a wine is therefore relative to whatever is eaten or drunk with it. Thus a dry wine of each style has a different degree of sweetness and it follows that a dry table is less sweet than a dry aperitif and both are far far less sweet than a dry dessert.

For this to be fully understood it is perhaps necessary to briefly detail the normal sweetness of wines by their purpose (style).

Aperitif: little detectable sweetness as sweetness is satiating and the opposite to the wine's purpose - an appetizer.
A dry aperitif has no detectable sweetness
A sweet aperitif is slightly sweeter than normal but still has a low degree.

Table: No appreciable sweetness because sweet would not normally be compatible with the main courses of a meal.
Unnecessary to say 'dry table' as a wine without any degree of sweetness would be unpalatable to most people.
Sweet Table has a little detectable sweetness

Dessert: A high to very high degree of sweetness and it has to be balanced by the alcoholic acid and body content; but not cloying syrup.

Dry Dessert - a much lower degree of sweetness but still a high one. Usually aged wine that has 'fed on the sugar'.
Sweet dessert - non-existent. Dessert is sweet.

Social - Wine lacking one or more of the characteristics of the other styles i.e. red table without tannin; dessert without high

alcohol or full body: etc. Normally drunk away from a meal, often without any accompaniment, and usually preferred with some detectable sweetness.

Dry Social - no detectable sweetness; Social - some detectable sweetness; Sweet Social - similar degree of sweetness to a dry dessert.

4. It can now be clearly seen that there is no standard or degree of sweetness for classes by colour and/or ingredient only: such as Red sweet - Elderberry, sweet, etc. There is no fixed purpose for the wines and they could be drunk with or away from any edible item and the degree of sweetness is indefinite. For instance, any wine in a red sweet or Elderberry sweet class could have an acceptable sweetness from the lowest threshold to syrup because after eating a sour orange a wine with very little detectable sweetness would taste sweet whereas a syrup drunk after eating chocolate could taste as though it had no sweetness. Dry white or dry apply etc., classes are nonsensical because there is no standard for them to be 'less sweet than'. Consequently, there never has been and never will be agreement between judges and competitors (or even between judges) as to which wines are acceptable in dry and sweet classes for wines by colour/ingredient only.

The foregoing is but one of the many valid reasons for Show classes by style (purpose) which not only set standards for degrees of sweetness but also standards for all other characteristics of wines. Back in the mid-sixties the National Committee agreed that classes should be by style and that classes in the National would be progressively converted. After a start no further progress has been made and it is now pertinent to ask "When will more classes by style be introduced into the National schedule"? For those who do not remember - it is stated that classes by style do not limit the number of classes. There can be as many or as few as desired simply by stating style and then qualifying it as required, viz: Table Red Elderberry Base - Table White Grape concentrate - Dessert Red Stone Fruit - Dessert White Stone Fruit - Red Dessert Blended, etc... and they can be 'blocked' as in the present schedule. For the smallest Shows the classes could be simply Red Table - White Table - Red Social - White Social, etc.

I wonder will I ever see the answer to my question?

All the best,
"Roy"

(A copy of your letter has been forwarded to N.A.W.B. Schedule Committee - Editor)

Letter from Stan Baker, 131 Gordon Road, Chatham, Kent.

The recent Brighton Show should have evoked pleasant memories in the minds of the wine and beer makers who were returning to the Sussex seaside resort after a lapse of sixteen years. It was in 1963 that the Show was held in the Royal Stables of George the Third, long converted into an entertainment centre. Then the Wine Show filled every inch of the small hall, half of the room being filled with tables and staging (possibly the same staging in use today) and the remainder of the hall being used for the sit-down lunch.

Brighton '63 was the first National to be visited by the Faversham Winemakers. The weather was similar to '79 - a pleasant morning after a cold night, and I recall the busy atmosphere around the Dome and the Royal Pavilion with wine and beer makers walking to and fro from the Show. As a group we were very excited as members, including the club founder, Baron Stirke, realised that they had won several awards. This year the old venue was quiet and empty, only the half-opened daffodils seemed to show any sign of life.

The new Brighton centre, half a mile westwards of the Regency Pavilion, is in complete contrast to the old venue. It is a massive concrete structure, with a huge cavern - possibly eighty feet high, for the main hall. At the Saturday evening social the members were dwarfed by this huge structure. Surrounding the hall were passages, stairs and scores of smaller rooms. Some people never did get to know the layout of the building.

The judging of the thousands of bottles of wine and beer, and the cooking with wine section, took place in a much smaller upstairs room. Here space was quite limited and at first glance the close proximity of the bottles seemed to invite disaster. Defying the laws of gravity is always a risky business and, as I observed ten years ago, the staging of bottles does not save space - it only enables spectators to see more of the sides of the bottles. This may have been an added effect in '63 when wines were not

always star-bright. Today, with modern filtering aids, one expects clarity to commercial standards.

The trade, however, does not bottle all of their wines in clear glass. All red wines are bottled in green glass to prevent ultra-violet rays from dissipating the pigment. Several white commercial wines are also bottled in coloured glass.

I am of the opinion that staging of bottles is a follow-on from the early days when a few bottles of wines were placed with the horticultural exhibits. Surveying the Brighton '79 scene with my trained visual sense, the bottles of sparkling wine and beers on the table tops looked equally imposing. To my mind, the erection of staging only to pull it down after a few hours is utterly time-wasting. I hope that one day the National will be staged flat. From general conversation it seems that all the judges enjoyed their 'stint' although some would have preferred a little more space.

Perhaps there is some truth in the saying that wines will not travel and this must have been reflected in the results. Nearly all of the trophy winners came from the South but, regrettably, there were no lady winners of major awards. Memories flood back to some of the women Master Winemakers and runners-up of the past. Where are their successors? I spoke about the dearth of lady award winners to the wives of two major award winners (themselves equally competent winemakers) and they replied that "they had too much to do".

The Equal Opportunities Commission is trying to ensure that there are equal opportunities for men and women but, in practice, this does not work. Women still have to do most of the chores and their spare time may be more limited. I see no reason why a trophy cannot be donated solely for competition by the ladies. In fact, I see no reason why additional classes cannot be suggested by the general assembly rather than a sub-committee of the Executive.

If my memory serves, the main structure of the present schedule was devised by one of the Past Treasurers and Master Winemaker, Fred Forster. Its main function was to reduce some of the huge classes into more manageable proportions by specifying an ingredient. If several Ladies Classes were introduced, the overall winner could be awarded a separate trophy - completely distinct from the open trophies. There are plenty of available National judges - all they need to do is join the Association.

The '79 National differed from the '63 Show in that Grape Concentrates - earlier used only as additives to natural ingredients - were now a multi-million pound industry. This fact was mentioned by Cyril Berry in his fascinating and at times highly amusing talk, given in the Lecture Room on Saturday afternoon. Covering "Thirty Years of Winemaking" in forty minutes was quite an achievement, and for those people in need of tips, the recommendation to make Elderflower, Rosepetal and banana wines in small quantities for use as additives to other wines is worthwhile.

Winemakers should endeavour to be creative and not rely solely on recipes. Grape concentrates can usually be improved by blending or the addition of fruit wines. Mr. Berry pointed out that there was no British firm marketing fruit juices. Unfortunately, the British climate is notoriously different from year to year. In the glorious summer of 1976, apples were plentiful and I made 168 gallons of wine in one month. In 1977, late frost killed the blossoms in the apple orchards of Kent and there were no apples at all. Perhaps the producers of fruit juice kits need more assurance about a regular supply of raw materials before investing in expensive equipment.

The time flies quickly at the Nationals, so when one meets old friends the technical questions and answers have to wait for another time. This is why I recommend that a Seminar be tagged on to the Dinner and Dance - which I hope will become an annual event - but in my opinion does not have enough substance to warrant travelling even to the heart of England.

The election of the Wine Queen has quickly settled into the pattern of the events at the National. The lack of invitations to the outgoing Queen may have been the cost of travel and Hotel expenses to distant venues. As an ex-advertising man of many years' experience, I consider that if the National Association wishes to promote itself, then it should be prepared to meet with most, if not all, of the costs. Perhaps this could be discussed at a future A.G.M.? (This is already done - Editor)

Brighton '79 was my fifteenth National and, with reservation, I have enjoyed them all. Travelling northwards to the Winter Gardens at Blackpool at the end of March, 1980, I shall no doubt recall the snow at the first Harrogate National, or the cold winds at

the Southport Conference and Show. I shall also recall that these two venues provide two of the most memorable Nationals. Roll on Blackpool!

(Good weather and England don't stop at Watford - Editor)

The Winning Letter for May was by E.A.W. Roycroft, 44 Newell Road, Hemel Hempstead, Herts. Congratulations, Roy - the £2 is yours. Ed.

ASSOCIATION OF WINE & BEERMAKERS FEDERATION

From the News-Sheet (April, 1979)

The A.G.M. of the Association of Wine & Beermakers Federation was held during this weekend. Maurice Matthews who has done sterling work for the Association as its Chairman retired from office and Reg Budge was elected as Chairman. Dave Pulley continues as Secretary, as also does Len Drysdale as Treasurer, with John Toule as our P.R.O. The next meeting (to give a chance for member Federations and interested Federations) will be at the Yorkshire Federation Show at Scarborough on Saturday, June 2nd, 1979 (through the courtesy of Yorkshire Federation).

World Wine Fair at Bristol - it seems that for the best value it will pay to visit the Fair on Sunday, July 22nd, or Saturday, July 28th, 1979, to get a full day's visit to the Show. Demand will be heavy this year. Tickets are printed for day of issue only. You can get them from Ken Bilham for £2.50 + 10 tasting tickets, address "Haute Coves", 3 Summerhill Villas, Susan Wood, Chislehurst, Kent.

Surrey and South Thames Federation Show at Molesey, Surrey, on Saturday, April 28th, 1979.

Also on the same day, Cornish Wine and Beer Cirles Association Show at City Hall, Truro, (April 28th)

On May 6th is Essex Winemakers Federation Show at Silver End Village Hall, near Witham, Essex.

Mrs. M. Priest is the new Secretary of the Midland Region Federation.

Has your Federation sent its information regarding the Directory of Federations in the United Kingdom to our Secretary as well as the 'Amateur Winemaker'?

We thank the 'Amateur Winemaker' for its continual reporting and help for Federations.

For further information regarding the Association of Wine and Beermakers Federation Contact Secretary Dave Pullen 01.464.7173; PRO John Toule, Bristol 568970; Chairman Reg Budge - 01.337 3208; Federation Representative to NAWB: Maurice Matthews - 042.54.3338.

The Editor: Reg Budge.

NATIONAL GUILD OF WINE AND BEER JUDGES

As it is not clear to many people how the Guild of Judges organises its entrance examination, I think a few words on the subject of examination procedure might clarify the situation.

Since the Guild of Judges was formed by that small band of wine pioneers in 1963, many changes have taken place - not least of all in the examinations which have to be passed before one is eligible for membership to the Guild. In the early days it was usual for the examinations to take place at a Regional or National Show. There were many disadvantages to this arrangement, both for the candidates and for the adjudicators, and therefore in recent years a different format has been introduced, and this is how it all works.

Starting right at the beginning with the candidate. He or she must apply in the first instance to the Guild Secretary - at the moment V. H. Goffen, 13 Monk's Orchard, Petersfield, Hampshire.

In return he will receive an application form, an examination syllabus, and instructions for minimum requirements - i.e. a successful applicant must have had at least four years' wine or beer-making experience, and have won several awards at major wine shows, where N.G.W.B.J. members have judged the classes concerned. He should also have stewarded for one or more of our members.

When the application has been received and accepted, it is passed to the Chief Examiner of the Guild, who is responsible for arranging examinations in all parts of the country. Three regional centres are in regular use. West London (Northolt) is the most used, and caters for all candidates in the South, East and East Anglia, and all who are prepared to travel to London. Clevedon (Avon) can cater for the West, South West, Midlands and Wales. Leeds (Kippax) then caters for all in the North of England.

When there are a sufficient number of candidates in an area to make an examination viable - twelve to fourteen (wine) plus any candidates for the beer examination - the Chief Examiner will fix a date, and then request the regional organiser to arrange a suitable venue for the examination, and accommodation, if necessary, for the adjudicators. The candidates are then invited to attend on that date, and are subsequently informed of the time they are expected to arrive, and also the time their examination will be completed. Occasionally, when there are sufficient candidates to warrant the exercise, an examination may be arranged at another venue.

For the practical section of the examination the candidate is asked to assess at least two classes of wine. The wines used for this test are tasted just prior to the examination by a panel of adjudicators, who prepare a master judging sheet, which is used as a control for assessing the candidates performance in this section.

The oral sections, one on the Guild Handbook, and the second on the theory of winemaking, are explained in the syllabus.

After the candidates have completed their examination, the adjudicators retire to a suitable place, where the results produced by each candidate are discussed in detail. In the event of anomalies becoming apparent in the practical sections - the wines used (the remainder still in our possession) may be re-examined. The adjudicators usually spend two or three hours on this exercise. The results so obtained then have to be presented to the National Executive Committee of the Guild for approval before the results can be published.

In the event of a candidate passing only part of the examination, that part need not be re-taken unless more than two years have elapsed before re-application. After two years it will be necessary to retake the whole examination again.

Great care is taken by all adjudicators to create a relaxed, controlled atmosphere during the examination, so that candidates may hopefully produce their best results on the day.

The passing of our examination now carries great prestige throughout the country, and indeed internationally. We have had candidates who have travelled from the U.S.A., Canada, Rhodesia, and the Continent, to take this examination, and our standards are respected in many other countries.

Ted Adcock,

Chairman and Chief Examiner of N.G.W.B.J.

OCCASIONAL

I am pleased to report that the Lady's pendant with NAWB badge on silver chain has been well received. They are £5.15p, including postage, from Norman Chiverton, 5 Healey Close, Brownsver, Rugby, CV21 1NE. They would make an ideal Xmas present for your wife or girlfriend or somebody else's.

Despite many promises, I am still waiting for tips and hints for new winemakers, or even tips for experienced winemakers. How about it?

Don't forget that the World Wine Fair is again being held this year at Bristol. 20th July to 28th July. If you missed out last year, make sure you get there this year - it is too good to miss.

Ken Bilham is running Wine Tours to Loire Valley, Rhine Valley, Rioja, Spain; Tuseary Andalusia (Spain), North Africa, etc. For further details contact Ken Bilham, 3 Summerhill Villas, Susan Wood, Chislehurst, Kent. (01.467.8802).

If you like full flavoured dry sherries then try the Malmaison Wine Club B.T.H. Ltd., St. Pancras Chambers, Euston Road, London, NW1 2TH. There is no membership fee. They are selling a Pale botardo, G. J. Harvey, Das Cotardos, G. Williams and Humbert and Ochavies G. Garvey. All really great sherries and Malmaison will send a mixed case. Well worth trying - not cheap, but top quality seldom is.

FORFORTHCOMING EVENTS

North West Fedn. 12th Annual Conference and Show. Pontin's Camp, Ainsdale, Southport, October 19th to 21st; for details write to Hon. Secretary, Mrs. Audrey Fowley, 225 Queensway, Rochdale, Lancs. OL11 2NB

Vauxhall Vintners. New Secretary - M. J. Kinghoff, 132 Turnpike Drive, Luton, Beds.

Their events for 1979-80 are as follows:-

Vauxhall Show Day Comp.	6.6.79
Vauxhall Hort. Show	29.9.79
Inter Guild Party	9.11.79
New Year Gala Party	12.1.80

Happy drinking,

KEN HILL,
Editor.

All communications to 18 Lorton Road, Liverpool, L25 0PQ