

NATIONAL ASSOCIATION OF WINE AND BEER MAKERS (AMATEUR).

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NEWS AND VIEWS.

MAY 1981.

Dear Members,

I honestly thought that the last news letter was my swan song as editor. It was realised that by the time the new Executive had met and the various posts had been allocated, it would not give the new appointee any time to organise and produce a News Letter in time for the May date line. In view of this I am writing this edition in an ex officio capacity.

The Exeter National Conference and Show was a great success, although not as high in numbers as we would have liked. Some 436 members booked into the University for the week-end. What it lacked in numbers it made up for in friendliness. The best way of describing it is, 'The Friendly National'.

The first disturbing news was that our President, Les Stagg, had been admitted to hospital with a very high temperature on the previous day. Happily, his wife Freda bravely came on the Saturday morning to do her judging stint at Leslie's express wish. Before the end of the Conference we had the happy news that Leslie's temperature was back to normal and he was well on the way to recovery. I know that Leslie was terribly disappointed at not being able to attend this, his final Conference as President. I know I express the views of all winemakers in wishing him a speedy recovery and continuing good health.

There were 3,474 exhibits in the Show and the judges did a sterling job, all the judging being finished by 12.30 pm.

The Friday social saw the crowning of the new Wine Queen, the honour going to Mrs. Susan Slydel of the Poole Circle in Dorset. Susan is the present Dorset Federation Wine Queen. Congratulations to her and I hope that she receives many invitations from other Circles, who will find her a most charming, delightful person. The fancy dress dance on the Saturday evening was a great success and everyone had a most enjoyable time. Well, almost everyone. To those members who claimed to me that the band was too loud all I can say is that they were asked to lower the volume but not with any great success.

On Sunday morning, our Chairman Mrs. Sybil Hill, deputised for our President Les Stagg, and gave out the cups and trophies. The Amateur Winemaking Shield was won by Ace of Clubs, with Tyneside Nationals the Runners-up. The winner of the NAWB Trophy was K.J. Barber, the Master Winemaker was R. Jenkins and the Master Brewer was J.S. Parkin. Congratulations to them and the winners of all the other trophies. A word of thanks to all who entered and helped to make it such a great occasion.

Our Chairman again deputised for Les Stagg at the A.G.M. Approximately 130 members attended. For details see over under AGM. Our Chairman presided over a happy AGM in her usual friendly manner. Our Vice-Chairman installed myself as your new President. I am greatly honoured especially so when I look at the names of the past Presidents. I will do all in my power to uphold the high traditions that have been set. Once again, may I pay tribute to Les Stagg who was so ably assisted by his wife Freda in maintaining the Presidency and travelled many miles to show the flag. We missed you at the Show Les. We look forward to seeing you both next year at Scarborough on 26, 27 and 28 March 1982.

## PERSONAL.

It was nice to meet many of those who send letters to the news letter and I hope they will continue to do so for the next editor. The dreaded lurgi seems to be active in the south. Past President Bill Martin and his wife Rene attended but Bill had been suffering from a virus and could not judge. Ben Turner and Fred Bastin were also among the Past Presidents who came along to grace the proceedings with their presence. Everyone took especial pleasure when on the Saturday afternoon, to our surprise and delight, Past President Cyril Lucas and his wife Lillian came to the Show. Lillian has been in poor health of late but to see her so happy and smiling you would never believe it. They along with Ben Turner were among the founders of our movement and the Guild of Judges and we owe them a great debt for starting us on the right lines. It was an added honour for me to receive the Presidency in the presence of Fred, Ben, Cyril and Lillian who have done so much for winemaking. Unfortunately Bill and Rene Martin could not stay for the A.G.M. as Bill is still decidedly rocky. We hope he will soon be his usual bright self.

There were a number of the usual faces missing this year - we hope they will all be back for Scarborough. A word of thanks to all the stewards and all those who helped unofficially. Without them there would not be a Show. The Executive all worked very hard the whole weekend and it would be most unfair to pick out any individuals except for Andy Wakeford, our local liaison officer, who was co-opted as a local representative and did a fine job.

We are sorry that our Show Manager for a number of years, George Christmas, did not seek re-election to the Executive. We will miss you and are sorry that you cannot continue. Thank you to all the wives of the Executive members who always work as hard as their husbands.

Exeter University campus is built on a series of hills and those who walked from the halls of residence to the main hall will be either very fit or fit to drop after the Conference. Fortunately the weather was kind to us. The food was good and plentiful and the staff very helpful. As I have said elsewhere all in all it was a very 'Friendly National'.

As you will note from the A.G.M. fees have had to be increased slightly to £4.40 for an individual member and £7.80 for a married couple. The Membership Secretary will be pleased to receive your subscriptions for the year.

## PROPOSITIONS BEFORE THE A.G.M. EXETER 1981.

1. Proposed that: With effect from 1st. July 1981, the annual subscription shall be raised from £4.00 to £4.40 per member and from £7.00 to £7.80 per married couple. Carried.
2. Proposed that: Rule 5 - Subscriptions - a, b and c be amended to delete reference to specific amounts relating to Registration Fee, Subscription per member and Subscription per married couple and to include the words 'as shall be determined by the Executive Committee' and 'shall be ratified at a General Meeting'. Carried.
3. Proposed that: The re-print of the Constitution and Rules, currently in progress by the General Secretary, shall contain minor revisions as agreed by the Executive Committee, such revisions shall not materially alter the context or intent of the present Constitution and Rules. Carried.

1, 2, and 3 above proposed by the Executive.

## Other Resolutions:

Proposed that: Every member of the N.A.W.B. be issued with a Membership Card containing the Rules and Constitution of the Association, and also a receipt for their subscription in the style proposed by the Executive.

Proposed by Dick Garrett, individual member. Carried.

## LETTERS TO THE EDITOR.

Letter from Roy Roycroft.

### Rose is Red.

In the February issue I made the deliberately bald statement, 'All pale/bright red wines are rose', expecting considerable reaction but not a murmur in the May issue. Were you all hibernating? Or were your thoughts in February and March concentrated on the 'National' and was April recovery time? Whatever the cause of 'no comment' I am certain many of you must,

at the least, have doubts about my statement because of the large numbers of light red wines and bright red wines in the RED classes and the predominance of anemic wines in the ROSE.

Amateurs appear to misunderstand more and more the meaning of wine colour in relation to palate impact and what are the actual colours of rose and red. If this misunderstanding is perpetuated judges will continue to be cursed with the impossible task of deciding award winners in classes containing wines with different palate impact, or reject a large, sometimes very large, portion of the entries. Hence the Editor of the Amateur Winemaker suggesting a split to classes for dark red and pale red wines. Quite a reasonable suggestion provided there are no rose classes and the use of rose is obliterated from the amateur vocabulary. This would cause more confusion for amateur winemakers (particularly those that also occasionally drink commercial) as the amateur classification would then be different from the commercial and traditional colour classification of wines of similar palate impact.

Are you with me so far? Well, perhaps not but you will understand when I have explained - or I hope you will - but before trying to explain simply (anyone who wants a technical bibliography can have one) may I suggest you keep in mind an obvious fact you already know. Show wines are assessed on the palate - 20 points - and not by colour - 2 points. Those two points are for the colour tint within the colour classification - white, rose or red - and not for whether the colour is right or wrong. Why then is wrongly coloured wine rejected? Because the colours are good palate indicators, (the labels within the wine) but nothing more and wrong colour indicates the wine will normally have a wrong palate impact for which it is rejected. Colour is the simplest, quickest and mostly accurate method of deciding wines into their palate difference and there is only one major palate difference between wines - the tannin content. Flavour is not because wines of different colours and different tannin content can have the same flavour.

Confusion appears to have spread amongst amateurs possibly because no-one has tried to explain (at least as far as I am aware). To try and correct this confusion and give colour to palate assessment relationship it is necessary to start with plant pigments. There are two types of plant pigments: the plastids and the flavinoids. Both have a wide range of tints for each of their single colours. The plastids are microscopic lens shaped structures found in the cell walls. They are all naturally bright but in spring and summer are almost completely masked by their own most dominant member the green chlorophyll. In autumn chlorophyll production ceases (hence autumn colouring of leaves) and during the ripening of fruit is decomposed into colourless products where the fruit is exposed to sunlight (hence the colouring of fruit on one side whilst remaining green in the other). The plastid reds are bright red or orange red and have no tannin associated with them.

The flavinoids are sapsoluble pigments formed from excess sugar and are in or just below the skin of fruit or in leaf sap in autumn. Amongst the flavinoids are the anthocyanins which are deep red at the normal acidity of wine or purple with a lower acidity. Closely associated with anthocyanins are colourless phenolics. These phenolics are more complex than tannins but are commonly referred to as tannins as I shall do. It is this tannin content of fruit containing anthocyanins that constitute the only major difference between all wines. Red commercial wines may contain more than ten times the tannin content found in white wines which contain no anthocyanins. This is automatic with grape wines as explained below.

The pigments in black grapes are anthocyanins with the associated tannins. To make white wine the juice only of black or white grapes is fermented; no pulp fermentation; and the wine has a low tannin content. For red wine the black skins are fermented with the juice and the resulting wine is a deep red with high tannin content. For rose wine a limited amount of the black skins is fermented with the juice which produces a light red wine varying in shade with the quantity of skins. The tannin content also varies but is always in the medium range. Wine made from juice plus a small amount of black skins is pink in colour and called vin gris (grey wine) which has a very low tannin content. Thus the colour of commercial grape wines automatically indicate the palate characteristic or the tannin content which is the sole major palate difference between the wines. This can be summarised as an equivalent list as follows:

<u>Commercial colour classification</u>	<u>Wine Colour.</u>	<u>Palate Characteristic.</u>
White	= very pale yellow to golden sometimes with a green tint	= Very low tannin content.
Grey	= Pale pink	= Low tannin content

- \*Rose = light/bright red, very deep pink or orange = medium tannin content.  
 Red = Deep or dark red (full robe) - sometimes with a purple tint. = high tannin content.

\* Note: Oxford dictionary - Rose = light crimson.

That's all very well for commercial wines from pure grape juice but can amateurs say the same of their wines from various ingredients and with the use of water. There are so few exceptions (given later) that the answer is YES, as can be demonstrated by a study of ingredients.

- a. Green, Yellow and Golden Ingredients. These make white wine very low in tannin content except for the very few exceptions (referred to on previous page) such as oak leaves, walnut leaves, shoots and leaves of grape vines, bramble tips and hard green pears which can make white wine with too high a tannin content if a small volume of water is used with a large amount of ingredient.
- b. Light red and Bright red Ingredients. These are coloured by plastid or flavonoid pigments other than anthocyanins. When used with no or moderate volume of water they make bright/light red wines with medium to low tannin content. They are rose wines by colour and rose on the palate though some can be better for the addition of a little tannin. Used with too much water the wines are wishy washy in colour and on the palate - grey wines.
- c. Deep red/Black Ingredients. These are coloured by anthocyanins which have associated tannins but what type of wine they make depends on how they are used:
  - i. Red wine - used with no or a moderate volume of water they produce a deep red wine usually high in tannin provided there is a good extract from the skins. In some instances additional tannin may improve the wine.
  - ii. Rose wine. If too much water, which can be a gallon to 4-6 lbs. fruit, is used or a poor extract is made from the skins, the amount of water dilutes everything including colour and tannin content. The wine produced is light/bright red with medium or lower tannin content. That is - the wine is both rose in colour and rose on the palate. Long pulp fermentation to get a deeper colour and increase the tannin content can also result in harshness, roughness or too much bitterness and loss of quality thereby.
  - iii. Grey wine. If a further smaller amount of ingredients is used to a comparatively large volume of water the wine is wishy washy in colour and on the palate.

Now it should be obvious that what type of wine is made depends on the water to ingredient ratio and that:-

1. The palate difference (tannin) relationship to colour is the same for amateur wines as for commercial and the same colour classifications apply.
2. That amateurs probably make more rose wine than red wine which calls for amendment to show schedules by reducing the red classes and increasing the rose classes - the rose classes for the big shows being subdivided as the red are at present.
3. Definition should be shown in at least the bigger show schedules so that beginners know how to enter. (Judges' handbook requires amendment as it used to state 'full robe' for red but this has been deleted). The colour definitions being as shown above for the commercial wines. The Grey wines might be omitted as the amateur grey wines are rather characterless.

Finally may I suggest that the '80's are made conspicuous by the National Schedule setting an example and being ended for 1982. It is also suggested that the National Schedule includes the list of sweetness for type.

All the best,  
 Roy.

Letter from A.K. NICHOLLS, Okehampton, Devon.

Since Mr. Scholes' letter in the February News and Views was devoted exclusively to my previous letter perhaps I might answer and comment on its contents.

I am reassured as to his views on colour as far as rose wines are concerned and share his hope that colour charts will never become part of the judge's kit. Judges will be bound as they always have been as to what constitutes a correct colour. In this context their experience of commercial wines applied to judging wines by purpose classes is of paramount importance,

not only as far as colour is concerned but also with regard to every other aspect of the wine before them.

As far as Mr. Scholes' remarks on judges are concerned he is correct in thinking that I take them to some extent personally since it is my contention that he cannot make general comments like those expressed without tarring us all with the same brush, albeit in his own view only. What, I wonder, does Mr. Scholes mean by "Bluff". The usual definition refers to a person's manner - "abrupt, blunt, frank" - or does he mean it in the context of "calling someone's bluff", that is to make someone show their hand? Winemakers who enter shows expect to be treated with what is an unbiased and helpful attitude from the Judges. Judges must be tactful to competitors who ask for their opinion and very often if the wine is not up to standard the judge's questions are put, not as an attempt to discourage or to send someone away without advice, but to try to see where that competitor has gone wrong in either his winemaking, cellarcraft or exhibition technique, usually resulting in the appropriate advice, which of course can be taken or not.

The storing of barrels caused a comment concerning space. My intention was to convey that anyone wishing to copy commercial tawny desserts would need to mature a red dessert wine in oak. If you have no room for such an exercise one must presume that it would not be undertaken. Although I must say that most dedicated winemakers will find some method or other of achieving his aims which has to a large extent contributed to the level of expertise seen in our hobby today.

I quoted quite clearly in my letter that the idea that the older we get the more difficult it becomes to recognise flavours came from J.G. Carr's book, "Flavour and Aroma in Winemaking". I did not suggest that old judges should retire or be made to retire but broached the subject, somewhat tongue in cheek, as a discussion point.

I close as far as Mr. Scholes' letter is concerned wholeheartedly concurring with his good wishes that I shall still be judging in 30 years time and add my own hope that it will be as I have always strived to achieve, efficiently and to the competitors' good.

Finally may I ask if there are any other members of NAWB out there with opinions (and who are also literate) so that perhaps we can have some contributions other than from the regular scribes - it would be refreshing to hear other points of view.

Yours faithfully,

A.K. Nicholls.

National Conference and Show, Exeter 1981. Letter from Mrs. A.E. Ball, Redhill, Surrey.

I am sure that after the hectic and hardworking weekend you and your helpers have just completed, a much deserved breather is in order. As a new member of NAWB and this having been my first 'National' weekend, I would just like to make the following comments. It is only too easy to criticise and complain - I thought perhaps it would be appreciated if some general remarks praising the occasion might be welcome!

Firstly, may I say what a magnificent venue it was. The location of the University was superb and it was a pleasure to be in such delightful surroundings. The 'up hill and down dale' nature of the campus - if somewhat taxing of the knees and heart - made it all the more interesting. To those of us who took the trouble to really 'poke about the grounds' so to speak, our interest was rewarded by lovely trees, shrubs, heathers and flowers of all varieties. The walk up to the main building was somewhat tiring, but it was much easier once the high heels were abandoned and the pace taken in more leisurely fashion. Once at the top the view was a fine reward for the effort.

The accommodation was first class. Clean, warm, light rooms with plenty of storage space and washing facilities - what more could we want? It was a great pity that so many selfish drivers parked their cars on the grass and ruined the loving care that the University ground staff obviously lavish on the gardens and grass verges. The food was very good. Cooking for such numbers cannot be easy, even when practised daily for students, and the meals were more than ample in quantity and high in quality. The chaos of queueing and finding a seat was a problem, but it didn't take much imagination and intelligence to realise that if we staggered the arrival times at the dining rooms, there was ample space for all. Our group soon sorted out that arriving towards the end of the serving period ensured swift service and a guaranteed seat to eat at leisure. The problems were not caused in organisation but, again, by selfish people who insisted on saving seats at tables for latecomers, thus preventing a speedy flow of diners. Saving of seats should not be allowed in such circumstances.

The main functions were very good - Friday night's band in particular was a pleasure to listen and dance to. Saturday's group was less pleasing to the ear, but obviously many people enjoyed them. The Fancy Dress was surprisingly well supported and surely must be considered a success - certainly those of us who participated in the spirit of things had great fun doing so. Much thought, time and effort had gone into a great many of the costumes and it made a colourful and amusing background to the evening.

Finally, the competition itself was well organised, as I am sure it always is, and appeared to run very smoothly. As a first entrant I was delighted to get a VHC in one class and two of the rest of our group also gained certificates. We were well pleased not to leave empty handed, but would have enjoyed it anyway.

May I then, on behalf of my husband and the other two couples who attended from Edenbridge Wine Circle, Kent, thank you and all the other organisers for their efforts in making such an enjoyable weekend for all of us. What problems there may have been were mainly of the making of attendees themselves and could not really be levelled at the organisers. Arranging such a function cannot be easy to say the very least and so many unexpected hitches and problems can arise which are no fault of the people who actually try to run things. It was very good value for money.

Please be assured that at least six members had a smashing weekend and we hope to be able to repeat it again at another 'National' in the coming years. Thank you all once again and please pass on our appreciation to all those concerned.

Yours sincerely,

A.E. Ball.

The winner of the £2 this time is Philip Edwards, aged 13 from Burbage, Leics.

Due to the Schedule measurements only being in Imperial I have great difficulty in understanding them. I am sure that the younger winemakers do not own an imperial ruler or even understand one. There must be many winemakers who are put off entering shows due to this problem. Could the NAWB and other Show Managers please give both Imperial and Metric measurements in their rules until such time that everybody is familiar with metric measurements.

It gave me great pleasure to win a 2nd. prize at the National this year but it would have been nice to collect my certificate as well instead of it arriving by post some time in the future. Perhaps you haven't got enough helpers at the National.

Yours sincerely,

Philip Edwards.

Congratulations on your success. I take your point and your remarks will be passed to the Schedule Committee.

Exeter in Retrospect - letter from Alec Ball AWNGJ, Burbage, Leics.

I have read and enjoyed the Newsletter over the years and contributed nothing. I know the difficulty every Editor has in obtaining material and would like to expiate my guilt. So, if you would like my effusion, here it is on the subject of this year's conference at Exeter.

I was invited to judge and, obviously, accepted the honour. Jean, my wife who knows wine, was invited as a judge's steward and similarly, was proud to accept. As always, we stayed in our own caravan. This year we are holidaying in Atlanta, Georgia (Californianwines?) and need all the money we can save. We pitched at a delightful site at Tedburn St. Mary about 7 miles from Exeter and found our way around the vast University campus to the Judges' briefing after several false starts.

To my delight, I was asked to judge the Red Dry Table class. As there were about 140 bottles, 4 judges were allocated, my colleagues being Tony Nichols, John Reeve and the urbane, humorous Ken Bilham. I had an excellent steward in Goff Tearle from one of the local clubs.

The judging arrangements were of the highest standard and gave us the best possible setting for our task. The four of us agreed in advance that we would each pull out up to six for a joint final evaluation. Wines in my section were, with few exceptions, sound to very good and it is gratifying to look back at my first 'National' at Hull and see how much better our wines are.

The high point of the whole event, to me, was the final evaluation and a lot of thoughts went through my mind. The first was that I was enjoying myself immensely, working with three extremely competent, highly congenial colleagues, whose only object was to find the best wines. The second, as the subtleties and depths unfolded, what a glorious creation wine is, and how lucky we are to be absorbed in such a marvellous pastime. Finally, the more we know about wine, the more there is to know.

We had no hesitation in giving the full number of awards, as we had a lot of very good wines to go at. The first prize winner was truly superb and we found out from the maker that it was basically a grape concentrate wine with blackcurrants added and the acidity reduced. Then, and this seemed crucial, it was matured with oak chippings which really did give it the cask character. As a side line I followed the advice given by my good friend Philip Delmon (anyone know how he's getting on - I'd love to know?) That is not to pour the remnants from my tasting glass into the spittoon but into a separate bottle for future use. Philip's very sound reasoning is that someone has gone to much trouble to make that wine and would sooner think it was used, if only for cooking, than poured away. By this means I gained a bottle of Red Dry Table wine which we broached a few days after the show. Our considered opinion was that we would have been lucky to buy that bottle for £8.

After judges at the bar (why don't more competitors come?) we spent the rest of the afternoon very pleasantly in the beautiful city of Exeter. Going back to our van we had one of those bonuses that don't happen often enough. We found a farm selling home made cider and called to buy some. There we were with the maker, an extrovert who could only have come from Devon, in the barn with the apple mill, the press, the fermenting vats and the great tuns holding his ciders. We tried them in lavish quantities and found them very different from commercial ciders and much more to our taste. They were beautifully clean and fresh and to a winemaker, much more what fermented apple juice should taste like.

Alas, when we set out for the dance it was foggy and on the assumption that it is better to be safe than sorry, we turned back. On Sunday, we missed the AGM and after a drive through Devon lanes with more cowslips in bloom than I can ever remember seeing, we had a walk by the seashore before going home.

Obviously, we could find little things to criticise but it would be both churlish and nit-picking as we both enjoyed ourselves enormously. The Committee and all those who did the work had obviously put in tremendous efforts to make the National so very good and we would like to offer them our most sincere thanks and gratitude. See you all at Scarborough!

Alec Ball.

Election of the National Wine Queen from W.A. Burrow, representative of the Leeds Wine Circle.

I wish to draw attention to the sloppy way in which our National Wine Queen was chosen at the 1981 conference. Apart from the prejudice of the compere (which he voiced himself) and the fact that his wife sat on the panel of judges, none of the entrants was asked to stay at the front so that comparisons could be made. I was informed that only one name had been submitted for entry by the time allowed and therefore this person should have been elected unopposed.

If we are to continue this annual election of a Wine Queen please let us have it judged more competently.

Yours sincerely,

W.A. Burrow.

Strong word indeed. Anyone else any views on this subject? - MEI.

Guild of Stewards. Anyone wishing to see the formation of such a guild should please write direct to Mr. V. Wadmore or Mr. F. Scholes whose addresses appeared in the last news and views.

EXETER 1981 - NAWB TROPHY WINNERS LIST.

NAWB TROPHY - K.J. Barber.

BOURNEMOUTH MASTER WINEMAKERS CUP - (Highest points over 16 wine classes) - R. Jenkins.

HILL CUP - (2nd. highest points in Classes 1 - 16) - K.J. Barber.

JEDRIC AUSTIN CUP - (Best in class 36) - D.A. Reed.

MATEUR WINEMAKER SHIELD - Ace of Clubs.

- NOTTINGHAM TROPHY - (2nd, highest circle)  
 MARCONI CLUB TROPHY - (Circle 3 bottle)  
 NAWB BEER TROPHY - (Circle 3 bottle)  
 CHEMPRO TROPHY - (Federation 3 bottle wines)  
 ASSOCIATION OF FEDERATIONS TROPHY - (Federation 3 bottles beer)  
 VINA TROPHY - (Highest points classes 1 - 10)  
 ERIC MALIN MEMORIAL TROPHY - (Highest points classes 2 - 4)  
 BASTIN CUP - (Highest points classes 5 - 6)  
 ROYCROFT CUP - (Best Dry Aperitif)  
 BILHAM TASTEVIN - (Best Dry Red Table Wine)  
 AUDREY NEWTON CUP - (Best Rose Table)  
 HAROLD BEALL MEMORIAL CUP - (Best Dry White Table)  
 TURNER TROPHY - (Best 3 Wines for Dinner)  
 RANKIN TROPHY - (Best Dry Mead)  
 TIMMINS TROPHY - (Best Sweet Mead)  
 SHAW PORTER CUP - (Highest points in 4 fruit classes)  
 ATCHERLEY TROPHY - (Best exhibit in classes 13A,B,C and E)  
 ANDREWS CUP - (Best Dry White Wine Class 15)  
 HERIFF TROPHY - (Best Sweet Wine Class 16)  
 SOUTHERN VINYARDS TROPHY - (Best exhibit Class 13D)  
 LOFTUS CUP - (Best exhibit Class 14D).  
 HIDALGO TROPHY - (Best exhibit Class 15D)  
 GORDON INSTONE CUP - (Best in Class 16D)  
 BOOTS TROPHY - (Most points in Classes 17 - 20)  
 TOM CAXTON TROPHY - (Best exhibit in Class 21)  
 WILF NEWSOM CUP - (Most points in Classes 26 - 31)  
 TEMPLE TANKARD - (2nd. highest points Classes 26 - 31)  
 ITONA TANKARD - (Best Lager Beer)  
 MUNTONA TROPHY - (Best India Pale Ale)  
 CORDON BREW TROPHY - (Best Barley Wine)  
 SYBIL HILL TANKARD - (Most points Class 37)  
 SWEET 'n' DRY CUP - (Most points Classes 38 - 47)  
 TILLY TIMBRELL TROPHY - Not Awarded.  
 STAGG CHALLENGE TROPHY - (Most points Classes 22 - 25)

- Tyneside Nationals.  
 - Old Bexley.  
 - Cranford Ales.  
 - Middlesex Fed.  
 - SW Counties Fed.  
 - E.W. Tappenden.  
 - Not Awarded.  
 - M.C. Sullivan.  
 - V. Goffen.  
 - T. McArthur.  
 - Mrs. K.M. Norman.  
 - Mrs. M.B. Bowan-Jones  
 - L. Williams.  
 - W.F. Grant.  
 - R. Jenkins.  
 - R. Jenkins.  
 - G. Christmas.  
 - B.J. Ratcliffe.  
 - K.J. Barnes.  
 - B.T. Lawson.  
 - A. Howard.  
 - A. Howard.  
 - R. Jenkins.  
 - T. McArthur.  
 - B. Edwards.  
 - J.S. Parkin.  
 - V. Whitehouse.  
 - J.S. Parkin.  
 - K. Simpson.  
 - K. Lovell.  
 - K. Simpson.  
 - Mrs. A. Parrack.  
 - K.J. Barnes.

Annual Grand Draw held on Sunday, March 29th. List of prizewinning tickets and holders.

- £100 0602 K Leggatt 77, Shakespeare Way, Langley, Eastbourne.  
 £75 0381 C Mrs. B. Cobb. Springfield Lodge, Batts Rd., Steeple, Essex.  
 £50 0670 G D. Reed. Phoenix Circle.  
 £25 1067 R M. Cunnungham Phoenix Circle.  
 £15 0021 Y J. Connelly 5, Tarvin Close, St. Helens, Merseyside.  
 £10 1187 B G.J. Casse Lane End, Upfield, Sussex.  
 £5 0985 M D.A.J. Harris Sea View Parade, St. Lawrence, Essex.

The 'National' welcomes the following new members:

Mr. and Mrs. T. Weatherhead, Reading.  
 Mr. and Mrs. P. Christmas, Reading.  
 Mr. and Mrs. G.W. Tearle, Wimborne, Dorset.  
 Mr. W.R. Wightman, Kendal, Cumbria.  
 Mrs. V. Edgar, Leytonstone, London.  
 Mr. C.V. Mercott, Truro, Cornwall.  
 Mr. D. Melvin, Luton, Beds.  
 Mr. and Mrs. E.T. Etheridge, Croydon, Surrey.  
 Mr. and Mrs. T.P. Smith, Honicknowle, Plymouth.  
 Mr. and Mrs. D. Hart-Wilson, London.  
 Baildon Wine Circle, West Yorkshire.  
 Mr. G.W.D. Lashbrook, Taunton, Somerset.

### COLOUR PHOTOGRAPHS.

Through the good offices of Andy Wakeford we have a large number of excellent colour photos of the Exeter National. If you are named below and would like copies please write to -

KEITH WILLIAMS, 82, ROSEBURN ROAD, PENNSYLVANIA, EXETER, EX4 506 Tel: Exeter 30150.

Please quote code no. and quantity required. Cost 40p per copy + postage. This was not a commercial enterprise so don't forget the postage.

<u>Name.</u>	<u>Code No.</u>	<u>No. of poses.</u>	<u>Occasion.</u>
Vernon Whitehouse	81/499 - 36	1	Judging.
Ben Turner	81/499 - 35	1	"
Jim Cotter	81/491 - 0A	1	"
Ken Bilham	81/491 - 3A)	2	"
	81/491 - 4A)		"
Joe Blacklock	81/491 - 5A	1	"
Mrs. Deal	81/491 - 16A)	2	"
	81/491 - 17A)		"
Mr. Deal	81/491 - 19A	1	Stewarding.
Mrs. Peggy Baker	81/491 - 22A	1	Judging.
Busbies	81/491 - 24A	1	Fancy Dress.
St. Trinians.	81/491 - 25A	1	" "
Eight Draws	81/491 - 32A	2	" " 3rd. prize - also 81/848-0A.
Departed Spirits	81/491 - 30A	1	" "
The Wine Maker	81/491 - 34A	1	" "
Joker and Cards	81/491 - 36A	2	" " 2nd. prize also 81/848-6A
Out of Space	81/848 - 1A	1	" " 1st. prize.
Vernon Whitehouse	81/848 - 9A)	2	Prize Giving.
	81/848 - 6A)		" "
Keith Simpson	81/848 - 16A)	2	" "
	81/848 - 15A)		" "
Ken Barnes	81/848 - 34A	1	" "
Ace of Clubs	81/848 - 13A	1	" "
Old Bexley	81/848 - 10A	1	" "
	81/848 - 19A)		" "
A. Howard	81/848 - 18A)	3	" " Hidalgo Trophy.
	81/848 - 20A)		" "
Kelvin Chapman	81/491 - 1A	1	Judging
Les Bray	81/491 - 2A	1	"
Derek Fraser	81/491 - 6A & 14A	2	"
Maurice Hughes	81/491 - 12A	1	"
Peter	81/491 - 11A	1	"
Edith Murphy	81/491 - 21A & 15A	2	"
Eric Tappenden	81/491 - 18A	1	"
Pat Comber	81/491 - 19A	1	"
Adrian Mallinson	81/491 - 00A & 36A	2	Fancy Dress
Martin Stropmanus	81/491 - 33A	1	" "
Dennis Benfield	81/491 - 35A	1	" "
Poole and Dist.	81/848 - 3A & 4A	2	With the Wine Queen.

Eric Tappenden	81/848 - 10A	1	Prize Giving.
Fred. Jackman	81/848 - 8A	1	" "
Ben Lawson	81/848 - 21A & 22A	2	" "
George Dale	81/848 - 13A, 18A, 19A & 20A	4	" "
Lionel Williams	81/848 - 26A	1	" "
Brian Ratcliffe	81/848 - 23A	1	" "
Tom McArthur	81/848 - 29A	1	* " "
Mick Sullivan	81/848 - 32A	1	" "
Eric Tappenden	81/848 - 33A	1	" "
Don Hawkins	81/491 - 9A	1	Judging.

Isn't it strange how we good looking ones never get a photograph in print? Marjorie Ives - Ed.

#### TRADE STANDS.

The following Trade Stands were exhibiting at Exeter -

Dymond and Smith, Exeter Wine and Beer Making Suppliers.  
Boxes for Winemaking, Northampton.  
Colley Nockolds Ltd., Syphon pumps.  
Munton and Fison Ltd. Stowmarket. Malt Extracts.

#### SATURDAY AFTERNOON TALK.

The Speaker this year was Ken Barrell, BEM, who spoke on, 'Talking about Speaking'. A most interesting title, Ken was instructing his audience in the art of public speaking and in particular - lecturing. Ken's skill was soon apparent and the information he gave out was very worth while. It was a great pity that so few members took the opportunity to come and listen to him. They missed a lot of sound information.

This does highlight an unfortunate state of affairs that has been with us for a number of years. Each year the Executive obtain the services of a first class speaker and every year the numbers attending the talks are never more than twenty. Ken Barrell came all the way from Leeds to an audience of this size. It was an insult to a very good speaker. I think that it is time the Executive dropped any alternative attraction to viewing bottles on the Saturday afternoon. Your views please.

#### PAST PRESIDENT - Les Stagg.

I am delighted to inform members that our immediate Past President, Les Stagg is now bouncing back and fighting fit. Great to see you and Proda at the Wales and West.

FUND RAISER. Brian Edwards wishes to thank all those kind persons who sent gifts or donations towards the Tombola and Raffle. Also all those who supported these events over the week end. A list of donors will be published later.

CONVENOR OF JUDGES - Maurice Matthews writes - I would like to thank all National Wine and Beer Judges who took part in the National at Exeter and made it possible for my wife and myself to enjoy ourselves so much. I hope you were able to do so too. I look forward to meeting many of you again at Scarborough next year, March 26th. 27th. and 28th. for what I am sure will be another 'special'. My thanks too to the Wine and Beer Stewards for their invaluable help.

#### NATIONAL CONFERENCE AND SHOW, 1982.

Please make a note that next year's National is at Scarborough on March 26, 27 and 28. They have written to inform us that they now have improved facilities. We all enjoyed our last visit and they could not improve on their friendliness. Start getting your wines ready in plenty of time. Accommodation is reasonable and plentiful. Those who missed Exeter missed a great week-end. Don't miss out again at Scarborough.

Note: We've just had our Yorks. Fed. Show at Scarborough and everything was quite out of this world. The facilities are first class and the weather was sunshine all the way. A must for 1982.

#### TOUR OF AN ENGLISH VINYARD.

Stephen and Linda Skelton, owners of SPOTSFARM, Small Hythe, Kent, Tel: Tenterden 05806 3033 have written to say that they welcome visitors to their farm, vineyard and winery. They supply lunches at a reasonable charge. For further information write to above address.

TRIPS ABROAD. Ken Bilham is running a trip to a Wine and Brandy Tasting, River Trip, Rhine/Mosel Valley - 6 days - £195 on 14th. September 1981. For further information ring 01 679 7916 or write: K. Bilham, 26, Brigslock Road, Thornton Heath, Surrey, CR 4 7 JA.

WINE BUY OF THE MONTH.

Probably the best value for money around today are the wines imported into Britain by the Bulgarian Government. Their Red Cabinet Sauvignon and their White Chardonnay, also their Reisling. All are selling at under £2 per bottle and are wonderful value. ASDA Stores sell them under their Golden Lion Label. Try them - you will not be disappointed.

May you never have an empty glass.

Ken Hill.

Your new committee have now held their first meeting and the posts of responsibility for 1981-82 are as follows:

Chairman	R. Butcher.
Vice/Chairman	Mrs. S. Hill.
Secretary	D. Ives.
Treasurer	P. Awbery.
Awards Secretary	J. Chettle.
Chief Steward	K. Bilham.
Convenor	M. Matthews.
Entries Secretary	N. Chiverton.
Fund Raiser	B. Edwards.
Membership Secretary	D. Pulley.
Minutes Secretary	S. Chiverton.
PRO/Newsletter Editor	M. Ives.
Newsletter Printer and distribution	M. Drysdale.
Programme Secretary	S. Hill.
Schedule Secretary	K. Bilham.
Show Manager	L. Drysdale.
Patron Secretary	K. Bilham.

Please send all future corres. to the news letter to me, Mrs. Marjorie Ives, 33, Heworth Road, York, YO3 0AA.

I hope you have managed to plough through these 11 pages. My fingers are worn away to half their usual length - I hope they improve before the next news letter is due for publication.

I was elected to the Executive as the Representative from the Circles so if any of the Member Circles have anything they would like me to discuss with the Committee please either write to me or ring me on 0904 58238.

May I end this News Letter by saying, on your behalf, a big thank you to Ken Hill for all the hard work he has done on your behalf, not only as News Letter Editor but in so many ways during his 15 years on the Executive Committee.

Thanks Ken,

MEI.

A date for your diary.

Middlesex Federation Show - 3rd. October at the Southall Community Centre, schedules from Mr. R.A. Marsdon, 117, Haig Road, Hillingdon, Middlesex, UB8 3EQ.