

NATIONAL ASSOCIATION OF WINE AND BEVERAGE MANAGERS.

NEWS AND VIEWS - November 1981.

PATRONS - Chempro Ltd., Continental Wine Experts Ltd., Edme Southern Vineyards Ltd., Unioan Foods Ltd., Viking (Geordie) Brews Ltd., Vin Home Winemaking Supplies Ltd., Walker Desmond & Sons Ltd. X

Editorial.

Well! Here I am, after a rather longer interval than had been anticipated. Did you miss me - or rather the News Letter? Not a single one of you - not a letter, phone call or enquiry. Is that all your News and Views means to you now that Ken has left the hot seat? You really will have to do better than this - after all I am new to the job and need all the help I can get. I have had a total of three letters in all this time and in the light of printing and postage costs it was decided we could not justify the total cost involved in sending out a one sheet News and Views. Shortly afterwards I had an argument with an articulated lorry up North and have either been in bed or sitting around with my leg up. A very unpleasant episode but what a good excuse to read about and taste some very interesting wines. I am now up and about and hoping to get back to school shortly. I found it very difficult trying to type lying on a settee. I am in much better shape than the car but hopefully that will be as good as new very soon. X

1982 National Conference and Show. Scarborough, Friday, Saturday, Sunday.

March 26th., 27th. and 28th.

This Conference is a must for everyone. Set in the Queen of Watering Places in God's Chosen County - you all know Geoff. Boycott of course - the facilities this year are even better than when we were there last time. A multi-million pound face lift has been given to the Spa complex and it is absolutely magnificent. Set on the South Bay the large concert hall is to be used for the staging and judging of bottles. The balcony will be open for anyone wanting to watch the judging - no binoculars please and don't try learning to lip read. You will see from the schedule that for anyone living 150 miles or more from Scarborough you will be able to enter your bottles on Saturday morning between 8.15 and 8.45. Please make sure you fill in your application forms accordingly. A notable omission from the week end programme is the Wine Queen Competition which the Committee decided was not supported as well as had been hoped. On the Friday evening we shall have a Grand Fancy Dress Dance in the Ocean Rooms overlooking the South Bay - get busy with your scissors and sewing machines. The Saturday evening function is a Civic Reception and we shall have the honour of being the guests of the Mayor and her party. X

Do you fancy your chances of being the 'NAMB WINETASTER OF 1982'? Of course you do - visit the stand in the green room - next to the cafeteria and try and recognise the commercial wines superbly dispensed by none other than your President's Lady Sybil. A small charge will be made but you will taste some truly wonderful wines. This will take place on the Saturday morning while the judging is taking place. As well as the honour of winning the title you may also win a small prize.

On Saturday afternoon there is a Brains Trust in the Spa Theatre with some very notable names on the panel. Put your thinking caps on and try and catch them out with some searching questions.

Her Worship the Mayor has graciously consented to distribute the trophies for us, on the Sunday morning. This will be followed by the A.G.M. Nominations for Committee should reach the Secretary - Mr. D.B. Ives, 33, Heworth Road, York, YO3 0AA - not later than Jan. 31st. and should be proposed and seconded by a current member of NAMB, X

There will be an even bigger and better tombola and raffle but this year no Grand Draw - who said thank God for that? You will of course be responsible for booking your own accommodation in Scarborough and brochures etc. can be obtained from the Director of Tourism - Scarborough, N. Yorks. The Conference Hotel is 'The Ambassador', The Esplanade, South Cliff.

We wish many years of happiness to two respected and well loved friends of the National who have recently married. To Mr. and Mrs. Ben Turner and Mr. and Mrs. Jim Luker we send our love and best wishes. We must have a drink at Scarborough.

N.A.W.B. welcomes the following new members:

Mr. G. Allen, 22, Woodland Walk, Scarborough, N. Yorks. Mr. Allen is our Local Liaison Officer.

Lutterworth Winemakers, 5, Cromwell Close, Walcote, Lutterworth.

Mr. B. Philp, 4, Shearwater Road, Offerton, Stockport.

Mr. and Mrs. D. Morley, 50, Greythorne Drive, West Bridgeford, Nottingham.

Mr. and Mrs. A. Proctor, 22, Salutation Road, Darlington, Co. Durham.

Mr. and Mrs. H.P. Rose, 15, The Chase, North Shields, Tyne and Wear.

Mr. John McGuire, 33, Henley Road, Tynemouth, Tyne and Wear.

John and Lucy Roman, 14, Highgate Close, Queensbury, Bradford.

Ebor Wine Circle, 4, Cedarwood Close, Foxwood Hill, York.

Prof. and Mrs. Bowen Jones, Woodhouse Lodge, LowGreenfield, Bishop Auckland.

If you want application for membership forms for your Circle, Federation or friends send a stamped addressed envelope to our membership secretary, Mr. D. Pulley, 43, Glanville Road, Bromley, Kent.

#### LETTERS TO THE EDITOR:

Letter from Philip Delmon, now making his fortune down there in Eastbourne with his venture into big business.

Dear Editor,

To my everlasting shame I am (temporarily) a lapsed member of NAWB, though I do intend to remedy this disgrace shortly. However, I did see a recent copy of the Newsletter while visiting friends in the Midlands. How delighted I was to read the letter from Alec Ball - somebody actually misses me! In my vanity I thought I was missed by everybody; possibly I am by a few. But here was a good friend of past days actually admitting to missing my presence in the world of winemakers. Never fear! I am still about and making a nuisance of myself in the Sussex and Kent Guilds.

Now, apart from the delight of Alec Ball's letter there was also the horror of reading that I egged him on to saving up a 'sample bottle' of competitor's entries. In actual fact, I quite disapprove of this practice and I have never taken sample bottles myself. Alec must have mixed me up with someone else this time.

Quite apart from the peculiar wine that must result from mixing all sorts of different wines there's the actual morality to consider. The wine is the property of the competitor and although some of it may have to be thrown away at the end of the judging it certainly does not become the property of the judge. Also if he feels it right to collect samples together, what's to stop him taking the whole thing a stage further and emptying the bottles into a great big take away bin.

Please don't associate my name with the unsavoury practice of what used to be called 'the perks bottle'. I would rather that my letter starts off a campaign to stop this happening at any show. I'm sure that the NGWBJ don't approve of it at all.

Philip.

I must admit that when I received that letter from Mr. Ball I was appalled and

expected to have so many replies from Judges all over the country that the postman would complain about the load - but only one. Can you imagine what must have been in that bottle as well as the wine - the mind, or the palate boggles. I hope the judge and his steward both had clean palates.

Letter from Bob Marsden, 117, Hag Road, Hillingdon, Middlesex.

Dear Marjorie,

I would first of all like to welcome you as our new P.R.O. and Newsletter Editor. I'm sure you will fulfill the office with the same dedication as your predecessor, Ken Hill, The News and Views (os) very necessary to hold the membership together between annual shows. Therefore the editor is a very important member of the National committee. I wish you all the best in the post!

In your first newsletter, you asked for views on the termination or otherwise, of the Saturday afternoon talks at the National. There are probably several reasons why these talks are so poorly attended. It could be that the lecture room is so hard to find in the large complexes where the Nationals are usually held. Alternatively, it may be that as most members are attending lectures at their circles throughout the year they feel disinclined to be drawn away from the excitement of the show itself, at that particular time (Saturday afternoon). A few weeks after our conference, I attended the Wales and West Show, where literally hundreds of people attended the lecture given on Sunday morning. As our Sunday morning is fully taken up with the presentation of trophies and the A.G.M. a lecture then is impracticable, so I agree the feature should be dropped from the programme at our Annual Conference.

On another point, I would like it to be clarified through the newsletter why the use of Whisky, Rum or Gin is forbidden in the liqueur class at the National. Surely we shouldn't have to make our Tia Martia or Drambuie type liqueurs with rum or whisky flavourings or add juniper berries to our sloe gin? Personally I can never understand why liqueurs are put in fortified wine classes as many great liqueurs contain no wine whatsoever. I suggest that liqueurs should be put in a class of their own, with any type of commercial spirit being allowed. I look forward to hearing other views on the subject of liqueurs in competitions.

I think it is time the £2 award for the best letter be dropped. There do appear to be enough letters arriving nowadays to keep the editor busy without the need for financial inducement. I have received cheques on two or three occasions in the past but continue to write only to put across my particular viewpoints as I am sure all our other correspondents do.

Yours fraternally in winemaking,  
Bob Marsden.

Thanks Bob for your good wishes. At the A.G.M. of the Guild of Judges which I attended last weekend the same point was made about the importance of the post of News Letter Editor. I am almost beginning to believe it myself. It's a pity that as I was elected for one year only as Circle Rep. you will have another new editor next year. You have raised a number of points which I hope will increase my mail because contrary to what you may have thought I get scarcely any letters at all. On the question of liqueurs, as a National Judge I would like to see them banned altogether. If we have to have them then the words 'based on homemade wine' should be added in the schedule. That is my view personally and I would not like to be given this class to judge. The Saturday afternoon lecture or whatever I feel is necessary even if only half a dozen people turn up to listen. They have as much right to be entertained in the way that they want as the others who prefer to wander around the show and we hope spend, spend, spend on the tombola.

Finally a letter from Maurice Matthews our convenor of judges:

T.A.S.T.E.R.S. first trip to California started at Heathrow Airport, thence to San Francisco after a flight over wonderful views of snow, ice, glaciers, sea, forests, lakes, fields and mountains which had many cameras clicking. San Francisco is an exciting, friendly city, with its hills, cable cars, restaurants, shops, bars, waterfronts and bridges, all of which we passed over in a helicopter sightseeing flight. After two days we left in our coach, which was to be with us until the last night, for the Souverain Vineyard in the Samona Valley.

This proved to be the first of many wonderful tours and tastings, where we were received with the utmost courtesy and generosity. All doors were open to us and we learned of yeasts, styles of fermentation, grapes, reasons for containers of oak, Redwood and stainless steel, temperature and filters. Any questions we asked were answered unhesitatingly. Our tours were followed of course, by generous tastings. X

To name a few of the highlights, there were the Christian Brothers, where Brother Timothy took time to tell us of his Order and a little about his wines. After our tour he again spoke to us at the tasting of any, of all, their wines, champagne, and brandies on their wine list, if you had the head.

There was Sterling Vineyards, where we arrived at their fairy tale, hill top cellars and winery by cable car. Their tour took us around on glass fronted, polished floor walks, above a winery which is unbelievably clean. After the the tour we went into the restaurant which had a roaring log fire and a breathtaking view of the Napa Valley at sunset. X  
X  
Aperitifs were copious quantities of Gewurztraminer, which put us in the mood for a lovely dinner of scallops, beefsteak and sweet, washed down with more fine wine, finishing with a Zinfandel Port. To make the evening complete there was live music to dance to.

That grand old Master Champagne Maker, Hans Kornell, took time out to personally conduct us round his cellars and then up to his Country Club in the mountains for a gigantic cold buffet, where prize champagne flowed like water.

These are only three of many visits. The rest were no less interesting. We spent a whole afternoon at the Sonoma County Harvest Fair, where all the vineyards of the Valley had stands arranged in a most delightful setting of streams, waterfalls and shrubbery and we could taste all their wines if we so wished. We also tasted many 'jug' wines on the coach, costing about £2 a gallon, so we had our fill of Californian wines. X

Other attractions of our visit were a flight through the Grand Canyon followed by a bus trip round the rim, then lunch, a hot air balloon flight in the Napa Valley, a visit to Davis University, a day trip to Mexico, the scenic ride down the coast, the Big Sur, Disneyland, Hollywood, Universal Studios, Las Vegas, the Ghost Town of Calico and a final night on the Hotel Queen Mary, Long Beach with fine food, wine and dancing. All in all a tour of a life time which I am sure all of us will remember and talk about all our days. X

Ken Bilham is already taking bookings for next year's tour on the same lines as above departing Wednesday, 15th. September 1982 mid-day from Heathrow, full in-flight meals, returning Sunday, 3rd. October 2.30 in the afternoon. 19 days (£695). For details: Ken Bilham, 'Haut Caves', 96, Brigstock Road, Thornton Heath, Surrey, CR4 7JA. Phone: 01 679 7916 or 01 977 5093.

As you know  $\frac{1}{3}$  of the elected committee retire annually. Next year at Scarborough the list will include Peter Awberry our Treasurer, Ken Bilham, Chief Steward, Roy Butcher, our Chairman, and Jim Chettle who is tackling the Awards for the first time. I'm sure at least some will be seeking re-election - I'll keep you posted. X

A note for your diary 1983. We have reluctantly cancelled our booking at Selsey having been unable to obtain a firm booking at Butlin's. Instead we are to visit Southampton University - very good accommodation all on the flat, no cardiac hills and the main hall only a few minutes walk away from the halls of residence. The cost is very good - compares very favourably with Exeter.

Well, that's it. Despite Doug. having done the proof reading he says there are still some spelling/typing errors so, come on, how many? The first correct answer will have a really worthwhile prize. He/she can buy me a drink at Scarborough. Come to think of it that's not a bad idea now.

That's better - a nice relaxing glass (or two) of Armagnac.

On behalf of the Executive may I wish you all a merry Christmas and a Peaceful New Year. (6)

Mayorie Juel  
33, Heworth Road, York. YO3, OAA. Total 12

Don't forget to renew your membership if you want to enter the members classes.