

NATIONAL ASSOCIATION OF WINES AND BEER MAKERS.

NEWS AND VIEWS

JULY 1982.

**PATRONS - Chempro Ltd., Continental Wine Experts Ltd., Edme.,
Ritchie Products, Southern Vinyards Ltd., Unican Foods Ltd.,
Viking (Geordie) Brews Ltd., Vina Home Winemaking Supplies Ltd.,
Walker Desmond & Sons Ltd.**

33, Heworth Road,
York, YO3 0AA.

Is there really anyone out there? Yes! I did say it - I must confess - we were to have the best National yet and I was right. Who says so? Well none of you have bothered to write and complain so it must be true. The Conference Centre is really something and the Grand Hall used for the judging was surely the best we've ever had. What a pleasure to have plenty of room to move about. There were 3,822 bottles and what a task for the judges but I'm sure they all enjoyed themselves. There were just one or two hiccups when it came to some of the bottles - particularly the new beer bottles from Boots. The schedule clearly states - clear, unmarked, glass, punted bottles for wine and brown, green or colourless 1 pint plain beer bottles for beer. Boots are to be approached and advised that their new bottles infringe the rules of not only the National but of nearly every major show in Britain. Let us be absolutely clear about this - everyone who asked for one had a schedule and should have read it and stuck by the rules. If you don't abide by the rules don't complain after the event.

I'm a born and bred Yorkshire Lass but I must point the finger and say you let us down very badly, very badly indeed. There were scarcely any stewards available at all but to those one or two who did turn up our heartfelt thanks - you worked very hard - you had to and we would have been very hard pressed to get everything done for the intake of bottles had it not been for you.

Our President and his Lady had done a tremendous amount of work getting all the wines and removing labels etc. for their tasting but I think everyone was a little bit afraid of 'getting egg on their face' and getting it all wrong. I must admit I didn't 'have a go' and I'd had a commercial evening at my own circle only two weeks previously and two of the wines were there. If only I'd known. I do hope Sybil and Ken can be prevailed upon to hold a tasting next year and I'm sure we will all do our best. What if you do get it all wrong we're not likely to hang you by your toes - or something.

The tombola was quite something this year but how we all missed Margaret Edwards. She has been ill but is well on the road to complete recovery and we look forward to seeing her smiling face once again next year. All the best Margaret. There were over 1,000 prizes all labelled and set up by Brian and Philip but although we were in a very prominent position we didn't seem to get the through-flow of people and business was not as flourishing as we could have wished. June Awbery even had time to start smoking again. Shame on you - give it up.

The bottle intake was another area where the lack of stewards was very noticeable indeed. The Entries Sec., Chief Steward and their willing band did a marvellous job and turned up on Saturday morning at 8.15 to take in the expected 800 bottles and received - 3.

The dawn briefing of judges and stewards seemed to be acceptable to everyone - or was it? Anybody any complaints? I think the main problem here was getting an early enough breakfast to get to the Spa for 8.30 especially after the marvellous Fancy Dress Dance on the Friday night. The photographer has sent all the proofs to me so if anyone didn't get a photograph and wants to contact me (SAE please) I can give them the number of the proof and the photographer's name and address. One enterprising lady sent me a spare passport photo with a description of her dress and I was able to return the photo and the number of the proof. Now I would never have thought of that. Perhaps Ken Barnes would like a print of Tilly receiving his trophies for him on the Sunday morning. Shame on you Ken. Talking of the trophies and the presentation - what about the Lady Mayor - Mrs. Elizabeth McKenzie? What a truly delightful lady and that hat on Sunday morning - I wonder if she would lend it to me for my daughter's wedding.

The computer worked very well indeed, aided and abetted by Jim Chettle and of course programmed by our Chairman Roy Butcher, so much so that the NAWB have now purchased one of their own. All memberships will now be computerised so we should not have anyone being missed as apparently happened last year. Our thanks to Miss Sylvia Scott of Leeds who typed out the Trophy Winners and to everyone else who helped to get the results and awards out in record time.

One or two points were raised at the A.G.M. and your Committee discussed these fully at the committee meeting held in May. The officers and posts of responsibility are as follows:

Chairman - Roy Butcher.
 Vice Chairman/Programme/Schedule Sec. Mrs. S. Hill.
 General Sec. D.B. Ives.
 Hon. Treasurer P. Awbery.
 Awards Sec. and Membership Sec. J. Chettle.
 Show Manager L. Drysdale.
 Chief Steward and Patrons Sec. K. Bilham.
 Entries Sec. N. Chiverton. (Co-opted member)
 P.R.O./Newsletter Editor Mrs. M.E. Ives.
 Convenor M. Matthews.
 Newsletter distribution/Ass. Mem. Sec./Ass. Ch. Steward D. Pulley.
 Accommodation Mrs. M. Drysdale.
 Fund Raiser/Asst. Treas. B.E. Edwards.
 Trophies Sec, and Ass. Show Manager G. Lashbrook.

SYLVIA
 I'm afraid you're stuck with me for another term but you never know your luck.

The Official list of Trophy Winners is as follows:

NAWB Trophy	G. Sparrow	Tyneside Nationals.
Bournemouth Master Winemaker Cup	L. Williams	Twickenham
Hill Cup	D.E. Ellis	Kent Invicta
Amateur Winemakers Shield		Tyneside Nationals
Nottingham Trophy		Ace of Clubs
Marconi Club Trophy		Nottingham
NAWB Beer Trophy		S D A B S
Chempro Trophy		Midland Federation
Association of Federations Trophy		North Humberside
Vina Trophy	L. Williams	Twickenham
Eric Malin Memorial Trophy	L. Williams	Twickenham
Bastin Cup	Not awarded - Rule 9.	
Ken Bilham Tastevin	L. Williams	Twickenham
Audrey Newton Cup	Mrs. I. Nunn	Phoenix
Harold Beall Memorial Cup	E.P. Davey	Hove
Turner Trophy	L. Williams	Twickenham
Rankin Trophy	D.A. Fraser	Ace of Clubs
Timmins Trophy	D.L. Bowler	Twickenham
Shaw Porter Cup	D.E. Ellis	Kent Invicta
Roycroft Cup	K.J. Barnes	Wembley
Yorkshire Trophy	L. Williams	Twickenham
Atcherley Trophy	Mr. and Mrs. M. Jarrow	Nottingham
Andrews Cup	Mrs. M.K. Moore	Phoenix
Heriff Trophy	L. Williams	Twickenham
Southern Vineyards Trophy	Mrs. S. Lucas	Tasters
Loftus Cup	Mrs. A. Parrack	Tyneside Nationals
Hidalgo Trophy	T. McArthur	Tyneside Nationals
Ace of Clubs Trophy	W. Snowdon	Bexhill and Hastings
Gordon Instone Cup	T. McArthur	Tyneside Nationals
Boots Trophy	B.T. Lawson	Bexleyheath
Tom Caxton Trophy	K.J. Barber	Ace of Clubs
Stagg Trophy	K.J. Barnes	Wembley
Wilf Newsome Cup	G. Sparrow	Tyneside Nationals
Temple Tankard	T.D. Hodgkinson	Tyneside Nationals
Itona Trophy	V. Whitehouse	Cranford Ales
Muntona Trophy	T.D. Hodgkinson	Tyneside Nationals
Cordon Brew Trophy	W.I. Mitchell	SDABS
Cedric Austin Cup	T. McArthur	Tyneside Nationals
Sybil Hill Tankard	G. Sparrow	Tyneside Nationals
Sweet 'n Dry Cup	(K.J. Barber	Ace of Clubs
	(K.J. Barnes	Wembley
Tilly Timbrell Trophy	Mrs. N. Mitchell	Taverners

From our convenor:

May I take this opportunity of offering my most grateful thanks to all judges who took part in the very successful show at Scarborough. I do hope that you all

enjoyed yourselves and I look forward to meeting old and new friends at Southampton.

Maurice Matthews, Convenor.

Letters from my postbag, as usual not many of them.

Dear Marjorie,

It's not often that I write letters of complaint but you asked for correspondence so here it is.

Firstly, the committee have always been looking for ways of cutting down entries especially in the beer classes due to a shortage of beer judges, yet what is happening at this years show? I can enter both British type lager and Continental type lager also Newcastle and London type Brown ales.

Then with the full blessing of the NAWB committee I could enter 4 different flower wines. How I pity the poor Entries Sec. and also the Convenor and don't forget I know both jobs.

Secondly, whoever thought up the stupid idea of allowing entries, other than food as in the past, to be made on the Saturday morning should be made to accept and stage the total exhibits which will be presented on the Saturday morning. One can visualise whole coach loads arriving on Saturday and the judging starting at the very earliest by 10 am. so come on Committee let us have constructive ideas and not destructive ones as has been shown for this years show.

Yours,

Alan Briggs.

Now a letter from T.H. Beck headed, 'My First National' and starting -

Dear Sir,

May I please thank the organising committee for a well run and ordered show. I found the whole weekend interesting and very informative. However, I do have some criticisms of the show and beg your indulgence to allow me this opportunity of writing to you.

1. My first criticism refers to the schedule, i.e. Choosing the right class page 26. It states - Dessert wines - 'A rich..... medium to sweet'. The term medium I believe is misleading. On discussion of this term with National Judges, the conclusion is that medium is incorrect. They further stated that they would downpoint ~~dessert~~ wines if they were only medium sweet. I had hoped that judges at the show would have been made aware of this possible error at the briefing, but as far as I am aware this was not done. If some competitors entered medium sweet desserts I hope the judges concerned were aware of this possible error in the schedule and did not penalise competitors.

Question. Are the judges I have spoken to correct or is the schedule correct?

2. My second criticism refers to the labels. I believe that the labels, with competitors numbers in full view, puts an unnecessary and onerous burden on judges. Judges could perhaps recognise competitors numbers of friends or perhaps enemies and maybe subjected to mental pressures in his/her subconscious mind. The public at large like to see fair play. This system gives them ammunition to make accusations which I firmly believe are unfounded, fair play should be seen to be done. May I please stress that I have the utmost faith in all the judges and I am not questioning their integrity but they can and may be abused.

My final criticism refers to rule 11 p30.

Kit wines and beers. i.e. 'supplied in 1 pack'.

What is a pack? Can extra ingredients be added? e.g. acid, tannin etc. Can 1 pack and a half half be used to make a gallon of wine? Can 2 packs be blended after they are made? Could the rule be defined more clearly?

I appreciate it may be difficult to publish this letter in the 'Newsletter' but I hope I am successful. It should create a lot of discussion throughout the country.

If I have caused any offence to any person I apologise as none is intended.

Yours sincerely,

T.H. Beck, Tyneside Nationals.

Ever heard of the National Guild of Wine and Beer Judges' handbook, Mr. Beck? I should buy one and take note. No home winemaker should be without one.

Once again a letter from Stan Baker, Chatham, Kent.

'Breathing' and 'Temperature' are words not often used at amateur wine shows but, in my opinion, allowing a wine to breathe and controlling the temperature contributes a great deal to the gaining of points and hopefully to winning an award.

The majority of wines entered into a show are usually young but there is often a great deal of difference in their character. Full bodied wines are heavier in 'weight' than light weight wines and bouquets, especially in the reds and need more time to develop. To ensure that a wine is at its best for tasting, most wine experts allow even the humblest table wine thirty minutes to breathe and a very big red wine may need twenty four hours with the cork removed.

Often a wine may develop a smell known as 'bottle stink' when the newly formed substances in the wine react to each other. If the wine has not been allowed to breathe, the judge may accept this smell as a true assessment of the character of the bouquet. Given a few minutes of swirling in the glass and the obnoxious smell may have been replaced by a very pleasant bouquet.

Temperature affects wines in that the bouquet of red wines remain 'numb' until warmth allows the aromatic molecules to rise and become more accessible to the nose. Allowing a red wine to stand, cork removed, in a room at an agreeable temperature will do much to improve the character of the wine. Warm white wines seem flabby, but overchilling a white wine may make it seem less acid but the bouquet and flavour suffer. It is best to present white wines cool rather than chilled.

After adequate breathing the cork stopper should be firmly replaced in the bottle and the wine should be then in good condition for the judge's assessment. It must be appreciated that after being assessed the extra air gap in the bottle may cause the wine to oxidise and it will probably be advisable to enjoy drinking it. In other words, it may not be worth topping up the bottle with spare wine in the hope that it will gain yet another first at the next year's 'National'.

Cheers.

My thanks to Tony Darling, P.K.O. of the Middlesex Federation for his letter and copy of their Newsheet. Most interesting reading and I look forward to receiving them as and when convenient. With his permission here's a snippet you might appreciate:

Overheard at the show bench,
Steward: 'I can't get my wines to stop fermenting either'
Judge: 'Why not try Sorbistat?'
Steward: 'I thought that was a Greek dance' !!!

My brain has stopped fermenting now and I must say good night. We've had a glorious day here after all that rain and I can actually see the grass growing as I look outside.

Everything is in hand for next year's National at Southampton University so start putting the pennies away. Why not save the new 20p piece? You'll soon have enough to pay for your week end.

An item of news from Nottingham has dropped on my desk:

One of our members, Wine and Beer Judge, Brian Cross of Nottingham Winemakers' Association has reached the final of the Co-op Winemaster of the Year Competition. Having taken part in a preliminary competition, Brian who works for Nottingham Co-operative Society, went forward to a semi-final in Manchester and is one of four finalists to meet at the World Wine Fair in Bristol. It is interesting to note that Brian is the only finalist who does not work in the Co-op's Wine Department. Well come on Brian - don't be shy! Did you win?

Till next time,

Margaret Lee