

**NATIONAL ASSOCIATION OF WINE AND BEER MAKERS
(Amateur)**

NEWS AND VIEWS

FEBRUARY 1985



AGENDA

For the Annual General Meeting to be held on
Sunday 31st March, 1985

MINUTES

Of the Annual General Meeting held on Sunday 1st April, 1984

President: C. J. J. BERRY, NGWBJ

PATRONS: CHEMPRO LIMITED: CONTINENTAL WINE EXPERTS LIMITED:
EDME MALT EXTRACTS AND BEER KITS: RITCHIE PRODUCTS:
SOUTHERN VINYARDS LIMITED: UNICAN FOODS LIMITED:
VIKING (GEORDIE) BREWS LIMITED:
VINA (HOME WINEMAKING) SUPPLIES LIMITED:
WALKER DESMOND & SONS LIMITED:

NATIONAL ASSOCIATION OF WINE AND BEER MAKERS (Amateur)

NEWS AND VIEWS

February 1985

EDITORIAL

I was astonished when I realised that this issue of 'News & Views' is the last one of the Association's year, that this is the fourth time I have put pen to paper as Editor. Taking over this post as a 'new boy' on the Committee, following the urbane and vastly experienced Ken Bilham was a challenging prospect. However, 'with a little help from my friends' each issue has eventually seen the light of day, albeit the births tended to be a little late rather than premature. It has been a fascinating and exciting year, and I am sure that most members of NAWB are as unaware as I was of the demands that memberships of the Committee makes on the elected few. As an example, a Committee meeting – and there are four or five each year – brings members to the Midlands, to Crick at Exit 18 on the M1, from homes as far apart as Kent and Merseyside, Dorset and Tyneside. They clock up roughly 1865 miles in one day every time, an average of over 200 miles per head, and a twelve-hour day with travelling time included.

As you will have noticed from the cover, this is the special edition for the Annual General Meeting on Sunday 31st March 1985, of which prior notice was given in our last News and Views and in the Schedule, so the next few pages will be devoted to Association business, vitally interesting to all members. Remember to bring 'News & Views' with you to Eastbourne, you will want the Agenda, Minutes, etc. I look forward to seeing you there.

ROY EKINS

A MESSAGE FROM YOUR CHAIRMAN

Dear Members,

We draw close to our year's work, and the main event of the year; the National Show at Eastbourne.

The National's Annual Show is now well established as the highlight in the activities of the Wine and Beermakers of which we are very proud to be a member. The 1985 Show at Eastbourne promises to be bigger, better and more successful – that promise will not be possible without your fullest support. To all members of NAWB I say: This is your Show and Conference, it is deserving of your support, so please enter your Wines and Beers and come along to the Show, and to meet once again your friends and colleagues, and enjoy the full show and entertainment.

Undoubtedly a considerable measure of the credit goes to all the hard working members of your Executive Committee (now reduced in size). They deserve the success they have achieved, and on behalf of all the members I am privileged to be able to say: Thank You; you are doing a good job, with firm foundations laid and interest stimulated.

The past year has been a very difficult one for your Executive with many problems, but I am pleased to say that we are, through good Committee work and working as a good team slowly putting matters in good order. There is still a lot of hard work to do – but 1985 year should be a much better one for us all.

Finance still is a big headache, but what organisation to-day does not have its finance problems? We are at all times seeking suitable venues for future shows which will be not too expensive for us all, so be assured that we are working in your interests at all times.

New ideas have been put forward for the future of NAWB, and therefore I ask all of you to give these your fullest support, as they are organised for you. One that has been already arranged is the NAWB weekend at Crick which Norman Chiverton has in hand; this is a new venture and if supported will bring you members closer together, so I ask you all to give this your fullest support.

May I wish you all continued success with your Wine and Beer-making and I look forward to meeting you all at Eastbourne, to enjoy our Friendliness, Hospitality and good humour, wines and beers.

Cheers,

LENN DRYSDALE.

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

The Annual General Meeting of the Association will be held in the Gold Room, Winter Gardens, Eastbourne, on Sunday, 31st March 1985, commencing at 10.00 a.m.

Members and Delegates attending this meeting may obtain admission cards from the N.A.W.B. table during the period of the Show and Conference and no later than 9.30 a.m. on the day of the meeting on production of either :

- (a) A current Membership Card, in the case of Individual Members, or
 - (b) A signed letter of identification from the Circle, Guild or Federation, as appropriate.
- Admission cards will be exchanged for voting cards, if needed, when Members and Delegates enter the hall.

Note: Constitution 4 (Voting) states: "Each paid-up Member is entitled to one vote on attendance at the General Meeting."

Unauthorised persons will not be admitted to the A.G.M. but arrangements may be made for spouses and partners of authorised persons at the discretion of the Executive Committee.

J. IRWIN (Mrs.)
General Secretary
N.A.W.B.(A)

AGENDA

1. The Meeting will be opened by the President of the association, Mr. C.J. Berry.
2. Apologies for absence
3. Minutes of the 1984 Annual General Meeting.
4. Matters arising.
5. Chairman's Report, 1984/85.
6. Treasurer's Report, 1983/84.
7. Election of Members to the National Executive.

In accordance with the amended rule 8(d) (to be ratified at this Meeting) the following members having served three years will retire:

Mrs M. Ives, who does not wish to stand for re-election.

Mr. J. Chettle.

Mr. D. Pulley

The closing date for receipt of nominations having now passed, no ballot will be required and Messrs. Chettle and Pulley will be elected following the acceptance of the members present.

The names of one nominee each, to represent

(a) Member Circles

(b) Member Federations

will be received, in writing, by the Secretary of NAWB (A) prior to the start of the A.G.M.

Where no such nominations are received for either of posts (a) or (b) above, the Executive may nominate a person to fill the vacancy (Rule 8(c).)

8. Resolutions presented to the Meeting:—
Proposed "That the appointment and responsibility of the Convenor of Judges be managed by The National Guild of Wine and Beer Judges".
Proposed by Mr. K.R.T. Bilham, Individual Member.
9. Any other business.
10. Nomination of President of the Association 1985/86.
11. Presentation of the Executive.
12. The President will close the meeting.

J. IRWIN (Mrs.)
General Secretary
N.A.W.B. (A)

MINUTES OF THE ANNUAL GENERAL MEETING

Of the National Association of Wine and Beermakers (Amateur) held at the University of Nottingham, on Sunday, 1st April 1984.

Mr. M. Matthews in the Chair.

Members representing 170 Individuals, 6 Circles, 2 Federations and 4 Honorary attended. Mr. C.J. Berry, the President, opened the meeting at 10.05 a.m., apologising for the loss of sound in the loudspeaker system. He welcomed members and thanked Mr. M. Matthews and his council for all the organisation, saying that this meeting had a very full agenda.

Apologies for absence had been received from Mrs. F. Stagg, Mrs. F. Dobson, Mr. & Mrs. 'Bill' Martin, Mr. & Mrs. Timmins, Mr. F. Bastin, Mrs. P. Baker, Mr. F. Forster, Mrs. M. Drysdale and Mr. Roy Butcher.

The Minutes of the 1983 Annual General Meeting, having been circulated, were taken as read and unanimously adopted by the meeting. Proposed and seconded by W. Harvey and G Lashbrook.

There were no matters arising from these minutes. As was required under the Rules, the Secretary, Mr. D. Ives, reported that the rates of re-imbusement to the committee had remained the same as last year: 2nd class rail or 10.8p per mile road; subsistence up to a maximum of £1.35 for 5 hours or over, £2.85 for 10 hours or over; overnight stay £21.60.

Mr. M. Matthews, presenting his Chairman's report, said how proud he was to wear his badge of office and that it was a great honour to follow such well known names in our hobby. One worrying point was that some of the Federations have now grown so big that they had everything except their own 'National'. The new image of News & Views had proved to be a success thanks mainly to its Editor, Ken Bilham, and through it, he hoped that members would continue to tell us of their likes and dislikes. It was exciting to hear the proposals from our sub-committee regarding the future of NAWB and he felt it would be advantageous to reduce the Executive Committee for economic reasons. He also favoured the future involvement of the Guild of Judges with the organisation of the Show competitions. He apologised for mistakes in the original schedule, explaining that the committee had been plagued with illnesses during the year. He commented on the reasons why members had not been offered reductions to the cost of the weekend and also why it had not been possible to make reimbursement to those judges officiating at the Show. Mention had been made to the possibility of staging the Conference at Bristol in conjunction with the World Wine Fair and he wondered how the benefits of such a policy, to NAWB, compared with an alternative of seeking sponsorship – as is the case in Belfast. Mr. Matthews closed his report, thanking his fellow committee members and looking forward with enthusiasm to the year ahead.

The Treasurer's report, prepared by Mr. P. Awbery (retiring from committee) was given by Mr. B. Edwards. He presented the Accounts and Balance sheet for the year ending 30th June 1983. This showed an excess of expenditure over income of £1552.77, leaving the Association with a total net asset of £6418.39. Mr. I. Morgan, Individual member, queried why the Current Account had held nearly £10,000. Mr. Edwards explained that money had been transferred from savings A/c in readiness to settle the Southampton A/c but that the cheques had not been cleared in time. A breakdown of Show expenses was given at the request of a member. Acceptance of the Treasurer's report was proposed by Mr. I. Morgan seconded by Mrs. J. Burrow and carried by a unanimous vote.

Election to Executive Committee:

One third of the 12 elected members having retired, as required by Rule 8(d), along with one co-opted member, four vacancies were offered. Of the retiring members Messrs. Peter Awbery and Ken Bilham were not seeking re-election and Mr. Roy Butcher had resigned for health reasons. Two nominations had been received, no ballot was needed and the following were elected to serve:

Mr. L. Drysdale (retiring member) and Mrs. J. Irwin (retiring Circles' representative).

This would leave vacancies on committee but the Executive have powers of co-option if found to be necessary.

Additionally, the following nominated representatives were elected to serve for 1984/85:

Mr. M. Matthews, N.G.W.B.J. and Mr. R. Ekins, Member Circles.

No nomination had been received from Member Federations.

There were two Resolutions presented to the meeting. The first involved an amendment to Rules and Constitution from the Executive seeking to reduce its numbers from 12 elected to 8 which, along with 3 representatives, would create a committee of 11. The Chairman spoke on behalf of the Resolution which, when put to the vote, was carried unanimously.

The second Resolution was presented by Mr. D. Ellis, Individual Member, who proposed that "Any Other Business" be included in the Agenda of all AGMs and that the meeting cannot be closed without a majority vote from members present. During the ensuing discussion Mr. V. Tubb queried the right of the majority vote to close a meeting and Mr. Dunn proposed an amendment which would add the words "and the Chairman". This was not seconded and the original Resolution was carried by vote.

Any Other Business:

Mr. Don Hawkins pointed out the mathematics involved in one third of a committee of 8 retiring annually. This is to be considered by the Executive. The subject of white plastic top corks was mentioned but the Chairman ruled this was not the time to discuss it again. Stan Baker asked that a letter be sent to Roy Butcher expressing members' regret at his ill-health and sending good wishes. Mr. B. Frank asked what benefits remain for dual-membership and the Chairman explained the need to raise money and not depend upon non-members for financial support. Brian Ghent asked if members would be given opportunity to discuss the suggestion of involvement with Bristol. The President said that as the idea was so recent even the committee had not had chance to consider it. Briefly, the idea was to hold the Conference and Show in Bristol for 2 or 3 years at the World Wine Fair site, which had the support of Bristol Corporation, and for it to be the central point in a Trade and amateur show. He would like members to go back to their Circles and talk about the idea and report back through News and Views.

Nomination of President of the Association 1984/85.

The Executive nominated Mr. C.J. Berry to be President for a further term. Mr. Berry apologised for missing last year's AGM and accepted the office with pleasure. The nomination was seconded by the meeting and accepted unanimously.

The Chairman then presented to the meeting each member of the Executive thanking them, and also his wife Thelma, for their help and support during the past year. He wished Mrs. M. Drysdale a speedy recovery and was sorry that she had missed the Show. As a tribute to the retiring members he made mention of their years of service to NAWB. Mrs. Sybil Hill, who had been co-opted for a further year, had served a total of 17 years, holding posts of Chairman, General Secretary and Fund Raiser - her valued advice will be greatly missed. Mr. Roy Butcher, although in ill-health, had attended and assisted at the Show. A past Chairman, he will be remembered for introducing the NAWB computer which has simplified and speeded-up the awards calculations. Peter Awbery has safely guarded the NAWB assets for so many years, has acted as P.R.O. and rose to the post of Vice-Chairman. Ken Bilham's enthusiasm has helped to increase the membership and during his 10 years service he has worked as Convenor, Chief Steward and, latterly, as Editor of News & Views, considerably livening-up the presentation of this now very smart publication.

The President, Mr. Cyril Berry, thanked everyone for their attendance and participation wishing all a safe journey home. He looked forward to meeting us all again at Eastbourne in 1985. He thanked the Chairman in his role as leader of the team for the past 12 months.

The President closed the meeting at 11.25 a.m.

DOUG IVES
General Secretary.

NATIONAL SHOW AND AGM 1985

Bookings.

Well the formalities have been observed, and now for the generalities. First and foremost, make sure you'll be there, and book with Dave Pulley without delay. Just in case you have lost the booking form enclosed with your schedule, send your name and address and money (Members £5, others £10) as soon as possible and large S. A. E.

Drusilla's.

And what will you do on Saturday morning, if not stewarding or judging? Why not visit the English Wine Centre – just book your place on the coach, the whole outing is just a crisp 'fiver' inclusive. Booking form at the back, again.

Wine Tasting.

A film show, talk and tasting of English Wines is being held at 3.15 – 4.15 p.m. on Saturday in the Gold Room at the Winter Gardens. THIS IS FREE TO MEMBERS! BUT – you cannot be catered for and given tastings if we don't know you wish to join in! You must book now – use the slips at the back of the 'News & Views'.

Stewards.

We need lots of 'em! Where are you? Please send your name to the Chief Steward, Gerry Sparrow (address inside front cover), and say whether you wish to be a Judge's Steward, or a General Steward, or both. Please state whether you will be available at any of the following times:–

Friday: 9am – 1pm
1pm – 6pm
6pm – 8pm

Saturday: 9am – 1pm
1pm – 4pm
4pm – 5pm
8pm – 10pm

Sunday: 9am – 10am
10am – close of A.G.M.

If you have any preference, such as typing, selling raffle tickets, running the tombola, etc. please tell the Chief Steward when you write to or telephone him.

Buckets

It will be in the Judge's Steward's instructions, but just a reminder – if you are a Beer or Wine Judge's Steward, it is part of your duties to supply a bucket. And please remember, discretion in all things, including cosmetics (no perfumes or aftershave) lipsticks (none for fellows, either), and whatever comments you are tempted to make. Judges usually love to pass on their skills and experience, but dislike being told how to judge. Wait until your views are asked for. As my wife so elegantly said to herself when stewarding for me, "Alright Irene, close mouth and engage brain!" And I don't know if the steward's instructions include this advice, though it is essential, so I'll mention it. Bring a couple of tasting glasses for yourself!

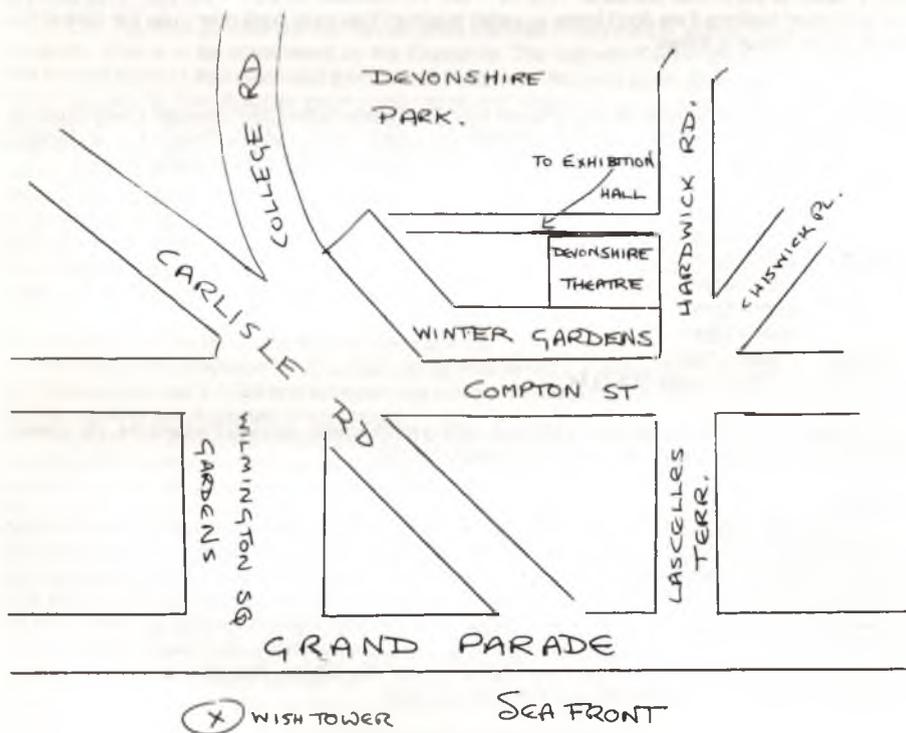
And a few words from Dave Pulley, our show Manager:-

For all those bringing entries to the Show, the entrance to the Exhibition Hall is in between the Devonshire Park Theatre and Devonshire Park.

For everyone attending:- When you receive your Delegate Badge will you please print your name clearly on it.

Secondly, so that we can order the correct amount of wine for the Saturday afternoon tasting, we must know how many people are coming to the talk and tasting. PLEASE write or 'phone. If you don't let us know, then you may not be admitted. Be Warned!

(I have already mentioned this earlier, and a slip you can use is at the back of this copy of News & Views - Editor).



If you would like a map of all of Eastbourne, guide to the (other) principal attractions, and a jolly good Brochure and List of approved hoteliers and a hundred and one odd items of local information, just drop a line to:-

The Tourist Information Bureau
3 Cornfield Terrace
Eastbourne
Sussex

or telephone (0323) 21333 or 641212.

WINEMAKERS DO IT ON THE KITCHEN TABLE is one of the car window-stickers now available from Norman Chiverton. Only 40p, or 70p for two, but do enclose a stamped addressed envelope. If you would like one for brewers, or want to buy two different stickers, Norman also has a stock of stickers announcing that **BEERMAKERS DO IT OVER A BARREL**.

Brighten up the roads with a smile, and help publicise NAWB at the same time – only 40p plus s.a.e., or 70p plus s.a.e. for two the same or one of each.

A final note on Eastbourne: it would be very helpful to the organising Committee if as many members and visitors as possible record their arrival at the NAWB table, near the entrance. Nothing formal, just to let us know who's present and how many.

SALVETE

NAWB welcomes the following new members:

Mr. J.K. Tunmore, Harrow
Mr. & Mrs. D.G. Gammon, Bognor Regis.
Mr. R.L. Standing, East Grinstead.
Mr. J. Whalley, Arundel
Mrs. S. Olford, Arundel
Mr. E.A. Cox, Cranfield, Bedford
Mr. W. Smith, High Wycombe

FEDERATION OF BEDS & HERTS

Mrs. M. Day, Aldershot
Mr. B. Lummis, Wembley
Mr. B.J. Reeves, Luton
Mr. & Mrs. E.J. Keyte, Plymouth

SHREWSBURY WINE CIRCLE

Mrs. B.E. Chambers, Bognor Regis
Mr. N.A. Palmer, Chichester
Mr. & Mrs. R.W. Wells, Ickenham
Mr. & Mrs. P. Ramsden, Teignmouth
Mr. & Mrs. A.H. Hill, Mountain Ash, Glam
Mr. & Mrs. P.J. Mitchell, Hayling Island
Mr. P. Blackwell, New Ash Green, Kent
Mrs. J. Barratt, Arundel
Mr. & Mrs. L. Burgess, Bexhill on Sea
Mr. G.D. Underhill, Etchingam, Sussex
Mr. & Mrs. F.S. Reffell, Kingsbury, London
Mr. & Mrs. R.T. Webb, Luton
Mr. & Mrs. D. Green, Norwich
Mr. & Mrs. P. Watson, Hastings

WAKERING WINE & BEER CIRCLE

Miss H. Brooksbank, Nottingham
Mr. & Mrs. C. Lucas, Farnham
Mr. & Mrs. G.A. Cooper, Leytonstone
Mr. & Mrs. F.G. Wright, Bexleyheath

MALDON WINE CIRCLE

Dr. J.H. Russell, Eastbourne

Isn't it encouraging to see new members joining this great Association? We wish them well and every success in future, long may they remain members.

And talking of membership's, at the beginning of February our patrons Vina (Home Winemaking) Supplies Ltd., the Merseyside wholesalers, distributed roughly 1000 of our posters to the retail shops they supply, with a neatly-worded request that the trade should help the Association to expand its membership by displaying the striking black-on-yellow poster. Does your local shop sell Vina products? If so, are they displaying our poster? If not, why not? Go on, be a pest - sorry, be an active member - and make sure it's on display. Further copies are available, if required. If they don't sell Vina products, already, and send in an order they'll get a poster automatically, or you can get them one from a Committee member.

Now for this issue's poetic attraction, a delightful parody of Tennyson's 'The Brook', submitted by Alice Gilding-Thompson of Newbury.

Winemakers who have experienced over-lively fermentations may have sympathy with the West Berks writer of the following:

THE BREW(K) (With acknowledgement to Tennyson)

I come from haunts of yeasts & fruits,
I make a sudden sally
to bubble over shoes & boots
and, loth to dilly-dally
I slip, I slide, I glup, I glide,
traverse the air-lock "blipping"
and, in the still hours of the night
meander through the kitchen.

I gloop & gurgle as I flow
to form a brimming river;
wines may come & wines may go
but I go on for ever.
Spattering spinach as I fall
I colour cauliflowers
and drive the household up the wall—
where I have been for hours!

Hands before their eyes they place
to hide this foaming river;
the line they're striving to efface
is "I go on for ever"!

Thank you, Alice, we can stand any amount of contributions like that. I hope many more members will follow your example and send favourite pieces, original or not, to help entertain or educate their fellow members.

Wine Lovers Fair

Stan Baker has told me that the Wine Lovers Fair is being held at the Leas Cliff Hall, Folkestone, Kent, from Nov. 21st to 24th 1985. Thirty six wine-producing countries will be represented.

Details can be obtained from CIMIRUS 3 (Marketing) Ltd., Old Forge, Northgrove Road, Hawkhurst, Kent TN18 4AP. You can 'phone them on 05805 3773, which could be cheaper than writing if you live reasonably near.

This sounds like a good entry for your diary, a pleasant way to spend a winter's day.

Stan has also kindly sent me the following article, which should bring back some happy memories.

REFLECTIONS ON PAST NATIONALS

It has been said that Nature can make wine, but it needs the intervention of Man to improve the product. From this adage an analogy may be drawn between thousands of home wine and beer makers in that they have made the stuff but it is NAWB that has improved the product. By organising an annual Conference and Show, NAWB has persuaded hundreds of wine and beer makers to compete against each other, thus ensuring that the better craftsmen have received due recognition not only in the U.K. but also in other wine and beer making regions of the world.

The need for improving standards within the hobby were fully appreciated by the pioneers when they organised the first show at Andover in 1959. The "Mysteries" of the craft were explained to newcomers by the magazines and books but it was considered necessary to have some practical method of assessing sensory quality.

The regional shows were nearly all introduced after the first Nationals, but since they have proved useful 'stepping stones' to potential National winners. It is only when a wine or beer maker gains a major award in a class of a hundred bottles or more does he really feel that he is a master craftsman. I have attended all but one of the Nationals since 1963 and I have had the pleasure of meeting many eminent wine and beer makers and also many non-competitive types who were very knowledgeable and also great characters.

On nearly every occasion I have stewarded to a wine or beer judge. Usually I have elected to steward on the beer classes as over the years I have made very few beers but need experience as invariably I have been asked to judge beers at the smaller shows when the appointed beer judge has failed to attend. I recommend all NAWB members who have never stewarded to do so. It is a very inexpensive way of developing a sensitive palate and it is an excellent way of slaking a thirst. Drink in moderation, some of the National classes are hellishly big.

The first National that one attends is usually the most memorable and for me the 1963 National at Brighton held in the royal Stables adjacent to the fabulous Regency Pavilion will stay long in my memory. By modern Nationals it was a small affair. Only half of a moderately sized hall was needed to stage the exhibits. The other half of the hall served as a luncheon area. This incidentally was ample and inexpensive and went down very well with the homemade drinks.

During the last twentyfive years the NAWB weekend has been staged in several venues throughout the country. The buildings have differed greatly both in age and style, ranging from the ostentatious decor of Hull's City Hall to the simplicity of the Brighton centre. At some of the venues it has been possible to observe from the viewpoint of a balcony the judging of the wines and beers, and it must be admitted that when viewed from above the scale of the entries at the National is most impressive.

However, as the years go by and one learns more about quality in wine and beer and also the physical problem of staging the entries, one becomes less concerned about visual splendour and more interested in the contents of the bottle. NAWB members also make the weekend. Whether a member is competitive or otherwise, the fact that he has attended proves that he is more interested in the hobby than those who are not members.

The first National was organised at the time when the motorcar was beginning to change the social pattern of the working man and since then the annual NAWB weekend has motivated people to visit parts of England that they would never have visited if it were not for the "National".

Attending the early NAWB weekends was often something of an adventure. Motorways were almost non-existent and if one had a lapse of concentration (the scenery was sometimes beautiful) it was often necessary to stop the car and read the signposts as they were more suitable for the speed of a horse and cart. A missed change of direction and the journey which had started at a leisurely pace suddenly developed into a frantic race to get the bottle entry in on time and also to ensure that one got a very necessary supper and good nights rest. Travelling to the National by motorway is certainly much simpler but much less interesting.

Another difference between the early Nationals and those of today is the scale of hospitality provided by the local authorities at the Saturday evening socials. Several hundred people spending a weekend at a venue meant good business for the local traders and they reciprocated by supplying a lavish buffet. Alas the rise in inflation and the need for economy has eliminated these gestures of hospitality, probably for ever.

In order to economise the NAWB weekends take place at the end of March. This is a more than usually unpredictable time in the English weather pattern and over the years NAWB members have endured winter blizzards and enjoyed almost sub-tropical sun. Nevertheless, the warmth of the hospitality of the locals has more than compensated for any adverse weather.

Caister's cold winds, Southport's sandstorm, Blackpool's brisk breezes, and heavy snow at the first Harrogate Show may have created a lot of problems at the time, but now they are little more than bitter-sweet memories.

Now that we are presented with a visual weather forecast numerous times daily on television, we are becoming increasingly aware that England's overall weather pattern is more uniform than we once thought. It was not my imagination playing tricks at Margate, it really was colder than either of the NAWB weekends at sunny Scarborough. However, having survived the winter in the depth of snow bound Kent, I think that aided by a couple of bottles of home-made I can survive any weather that we are likely to get at the Nationals of the future.

STAN BAKER

ANOTHER LETTER, FROM A MAN WHO CAN UNDERSTAND HOW EDITORS SUFFER; OUR FRIEND FRANK SCHOLES OF WAKEFIELD WRITES AMUSINGLY—

Dear Editor,

As my eyesight has been concerning me for some time I have had great difficulty in reading & writing, and I have to see the eye specialist shortly. So you will understand any mistakes and spellings I may make in this letter.

However I did manage to read the latest News & Views in which the Editorial Article surprised me. I did know that taking office in any Voluntary Body or Society was no bed of Roses, but I always had the impression that all Editors had Glamorous secretaries to see that they had everything at hand, their days ran like clockwork and smoothed their path to heights of glory and honours.

Your remarks also about recipes—I was once at a Circle Meeting when a Speaker advised them to throw all their recipe books away and I whole heartedly agree with him. I am very reluctant to give recipes but I do not refuse. The problem is that the ingredients that one gives in any recipes can have differences when purchased or grown by people receiving the recipe, also different Wine Brewers have their own methods of fermenting, their own pet additives such as acids, yeast brands, nutrient brands, etc.

I would like to relate two incidents which happened to me. The first time I did not take much notice of it, but when it happened the second time I did a little thinking about it.

On the second occasion I was sat with some members of the North Western Federation at one of their shows and they had been tasting one of my wines and passed some good remarks on it. One of our National Judges came up and was given a taste of it. After tasting it he asked me if I had Sulphited my bottle before filling it. I assured him I had not. He then asked me if I had used Tronozymol Nutrient so I told him I had never used that type of Nutrient. This was the same that happened on the first occasion, also I have had wines marked "over-Sulphited", in wines that have never had any in from start to finish. I have been a little annoyed that I did not take notice of what these wines were, so that I could have done a little investigating for it seems that some wines during fermentation are giving something off which is leading some Judges to put it down to "over-Sulphiting".

Another point: Alcohol is poison and I don't want to be accused of poisoning anyone and when I do give recipes I give all my procedures and a warning not to over-indulge in these brews. I have also been thinking of asking people who taste my wines or get a recipe from me, to sign a paper exonerating me from responsibility for any ill effects. Before anyone comes up with the advice to make my wine weaker, because of my eye trouble, I have only had about 7 or 8 glasses of wine since October. One of these was a commercial red wine I had this week, which I hope to give a report about later.

I do intend to go a lot further into the question of recipes. We have had arguments about amounts of acids in wines both in 'News & Views' and in the Monthly 'Winemaker & Brewer'. In all the recipe books that there are, widely different amounts of anything are given. I have one recipe book which gives the addition of raisins to nearly every recipe, one has only to look to see there are many different types of raisins. There are also differences in price, and I have tasted wines from pea-pod to blackberry where raisins were predominant. I also read a Judges report at one Competition which read "Mead is made with honey and not raisins".

So I extend to you, Mr. Editor, my deepest sympathy in trials and tribulations and better luck next issue.

I am,

Yours faithfully,
FRANK SCHOLES.

Dear Frank,

Glamorous Secretaries indeed! I sit penning this in my winery, while my glamorous wife sits in the dining room slaving over an essay for College. The nearest I get to 'tea and sympathy' is from my young son Jeremy who has just brought me a teacup of tannin extract with milk in. It just goes to prove your point, one's recipes — even for a cup of tea — don't always work for other people. But thanks for the kind thoughts.

Editor

And once again, details of those most attractive jerseys etc. We'll have one or two on show at Eastbourne, and the Committee will model theirs, but it's 'orders only'. The range of colours and sizes makes it too expensive for NAWB to invest enough money to offer a good assortment for over-the-counter sales.

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (Amateur) DETAILS OF SWEATERS, SWEATSHIRTS & BLAZERS

ALL PRICES INCLUSIVE OF POST & PACKING

V-NECKED SWEATERS

Colours: Burgundy, Brown, Grey, Mist-Blue, Red, Fawn

LAMBSWOOL	£15.50	Up to and including size 42". Sizes above will cost an additional 80p for lambswool and 50p for acrylic.
ACRYLIC	£10.75	

SWEAT SHIRT (50% Polyester)

Colours: Maroon, Grey, Navy Blue.

£8.50	Up to and including 'large' size. Sizes above 'large' will cost an additional 20p
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BLAZER BADGES are available to special order.

For all orders and enquiries please contact Supplies Officer. Doug Ives (etc.).

Please send P.O./Cheque to full amount with order and enclose name and full postal address in BLOCK CAPITALS. Cheques to be made payable to NAWB(A)

Orders will be taken at Eastbourne if preferred.

Why don't you treat yourself, and your beloved? And all the kids, and Auntie Mabel too? They'll look lovely.

MID-YEAR EVENT

Norman Chiverton has not had very many replies to our invitation to reserve places at the Dinner and Dance weekend, advertised in the last 'News & Views'. Do let him know as soon as possible, bring the slip to Eastbourne and leave it at the NAWB table, or just give us the details.

We would like to make this a resounding success. If there is anything about the weekend, in general or in particular, that you would like changed, then do tell us and we will know just what our members would enjoy best. For convenience, the entry is repeated nearer the back of this issue.

Subscriptions

These can be paid at Eastbourne if you wish, for the coming year in advance. Any such advance payment will be at the 1984/85 rate, and will count as full payment for 1985/86 even if the membership increase the subscription at the A.G.M.

AN APOLOGY...

to the Organisers of the **Wales and West Festival**, and any members considering attending this excellent weekend. In the December 'News & Views' I quoted the cost of the 4-day stay at £17. So it is, but only if you are less than 13 years old! Sorry, folks, the charge for adults is £22, but it's still a bargain. I shall hide away hanging my head in shame for this error.

I have learned, after many years of committee work at all levels of organisation, that if promises are not kept one quickly loses credibility, and support and loyalty of one's members. I am, therefore, detailing the information I promised in the last issue of "News & Views".

Embalming One's Mother-In-Law.

This is a comparatively simple skill to acquire, but one that does call for tact and exquisite timing. Most married persons are blessed with a Mother-in-law, or "Mil" for short and of course are reluctant ever to part with such a treasure. The technique of embalming a Mil, so you can permanently enjoy "having a Mil-stone round your neck", is to commence feeding the Mil with homemade wines.

By regularly increasing the size and frequency of the dose – acid dry whites with a touch of vinegar are ideal – the sensitivity of the Mil is slowly reduced, and eventually the critical point is reached when the Mil will slowly become inactive, due to the high alcohol content of all permeable tissues. Half a bottle of British Sherry-Type administered at this stage will usually act as a catalyst, completing the embalming process.

A Mil in this state, regularly topped up to compensate for natural wastage, will remain in this static mummified state indefinitely, and forms a most decorative addition to any modern home. Mils look at their best when tastefully arranged in a well-stocked winery or bar.

Using Up Mousey Wine

Mousey wine is perfectly satisfactory for dosing Mils in the latter post-sensitive stages, or for use as a topping-up fluid for the embalming state.

A word of warning: never use the words 'Mouse' or 'mousey' in the presence of a Mil. This invariably has a harmful effect, and even totally rigid Mils have been known to levitate suddenly to the upper surface of a chair or table within milliseconds of hearing the offending word. A Mil in this alarmed state is most difficult to control, and several attempts may be needed before the Mil will remain quietly at ground level.

Fruit Flies In Wintertime

"Where do all the flies go, in the wintertime", or words to that effect, were once the theme line of a popular song, expressing the bewilderment of the ordinary householder faced with an outbreak of flies on mild days in midwinter.

The fly population reaches its maximum in late Summer and Autumn, but except on the odd warm day that occurs now and then, they are not seen again until the Spring when they pour forth in vast itchy hordes.

The answer is quite simple – they almost all hibernate in my garden watering can. A week or two ago I bought my watering can indoors, to fill with tepid water to pour over my car – nothing kinky or peculiar in that, it just happened to be a mite frosty and within minutes our kitchen was filled with a hazy cloud of midges, a few whining mosquitoes, and the occasional buzzy little housefly. A flock of fruit flies drifted entranced around a sticky decanter, while a multitude of variously coloured bugs with large quantities of legs apiece were merrily exploring the nooks and crannies of our kitchen, clearly with plans to establish squatter's rights. There was even a solitary queen wasp sampling a post of jam in the cupboard.

This invasion gave rise to a little domestic friction, not surprisingly, and as my wife had not witnessed the introduction of this assortment of wildlife I quickly blamed her for it, and used the ensuing confusion and guilt to ensure we had steak for dinner that day instead of the shepherds pie that had been threatening us.

BREEZY BLACKPOOL

Members may have seen advertisements for a "National Amateur Winemaker's Weekend" offered by a group of hotels, and to take place at The New Clifton Hotel, Blackpool.

This function had no connection with the National Association, the North West Federation, or any other winemaking body as far as I am aware. The leaflet that I have gives the timetable for the weekend (Feb. 22-24, 1985), and the only specific winemaking event included was a "Boots Presentation and Wine Tasting" for an hour and a half during the Saturday afternoon. A phone call to the hotel confirmed this, and I also learned that the dates had been brought forward a fortnight, and that there was a corkage charge for anyone bringing their own wines. It might well be a great weekend – only £39 from Friday's 'Singalong Dinner' through to Sunday's 'Full English Breakfast', but 'National Amateur Winemakers Weekend' seems a misleading and exaggerated title for such a function. I should be most interested to hear from anyone who stayed at the hotel on February 8th-10th, 1985.

“BOOKWORMS CORNER”

Elliot Right Way Books publish a series - 'Paperfronts' - which set out clearly and simply, and undoubtedly inexpensively, how to go about acquiring many different crafts and skills. There are well over a hundred different titles, ranging from "555 Ways To Amuse A Child" to "Test Your Own Mental Health", which could be a logical sequence to follow. Tying knots, etiquette, car repairs, antiques, microwave cooking – the range of subjects is remarkably wide, and not surprisingly, includes books on wine and beer-making.

One of these is "Wine Making The Natural Way" by Ian Ball, a book of intensely practical advice and instruction. Whether one agrees with all the author says is a personal matter; for example, he advocates sterilising everything, which I applaud, and then rinsing everything, which shows a greater faith in the purity of our water than I have. There are some odd statements – 'Red wines gain in quality for up to nine years' – which is followed by exceptions for sweet reds.

Despite these criticisms I found this to be a refreshing and practical book, full of hints and tips, and sound basic recipes. The contents include how to make a cork flogger, a wine rack, and (deliberately) wine vinegar, and there are quick recipes 'for cheats'.

The recipes are printed in dual form, firstly using cane or beet sugar, and in the next column, for the health food enthusiast, using grape juice and honey instead, to provide fructose and glucose.

The recipes are uncomplicated, and have simple instructions to follow. There are useful hints on dealing with 'stuck' ferments, blending wines, and so on.

Mr. Ball makes it clear that chemical additives play no part in the style of winemaking he advocates, and yeast nutrient salts, pectic enzymes and stabilisers are not included in the recipes or instructions.

Overall, this is an interesting book, aimed at a particular market, the winemaker or potential winemaker who believes that there are already too many chemical and artificial additives in our diet. It sets out to show how wine can be made without such materials, simply and in a practical way. The book lacks a comprehensive index, but is otherwise well laid out, and pleasingly illustrated with fruit and flowers.

BOOKWORM

Editor's Note.

Elliot Right Way Books are 95p each, and can be bought at most bookshops, or with the addition of 20p post and packing, direct from the publishers at Kingswood Buildings, Lower Kingswood, Tadworth, Surrey KT20 6TD.

Circles may purchase orders of a minimum of 30 books (not necessarily of one title) for the reduced price of 64p each, i.e. 30 books cost £19.20, giving a profit to the Circle of at least 31p per book sold.

There are two other titles in the series that relate to our hobby, one on wines and soft drinks, and one on beers and ciders. These will be reviewed in the next issue of "News & Views".