

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

NEWS AND VIEWS

JULY 1985



President: Mrs. F. Stagg

**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

July 1985

Editorial

Time has been likened to a wheel that rolls inexorably onwards, never stopping and never returning. That might be a trifle fanciful for some, but I do wish I could at least put the brakes on that wheel for a little. Life has come to be so busy, so filled with enjoyable preoccupations for me, that this editorial is being written at five in the morning. Not, I must confess, that I claim to be especially virtuous because of the early hour, or that man's greatest creative work is done with the dawn. No, dear reader, the simple truths are just two: firstly I was busy with something else last night, and secondly that those feather-covered feather-brained twittering chirruping hordes known collectively as 'birds' woke me with their dawn chorus. Everything from a tiny Jenny Wren to Sinbad's Giant Roc collects to sit in the trees and on the fences, roofs and any other available point at unearthly hours for the express purpose of singing lovingly to me. I can see the ancient English dishes of larks' tongues and sparrows on toast being revived in the near future if I don't get my sleep! Swans for breakfast, anyone?

But enough of these paranoid maunderings. Here we are again with 'News and Views', all the latest red hot news of two or three months ago. There is a short report on the National, a variety of letters and comments, and odds and ends of gossip, report, and future plans—in other words, the mixture much as before, as is your Editor.

ROY EKINS

SUBSCRIPTIONS — SPECIAL ANNOUNCEMENT

As you are all well aware, if you haven't paid your subscription yet, then it is time you did!

And now for the good news — the enclosed renewal form is wrong; the subscription remains the same for 1985/86 as it was for 1984/85:—

Individuals/Circles/Federations £4.50

Married Couples £8.00

New Members Registration Fee £2.00

So please use the form, just ignore the figures printed on it.

CIRCLE SECRETARIES

I am now in my second year, not only as Editor and PRO, but as the elected representative to act as spokesman for all member Circles. NAWB must be doing a grand job, for only two of you Circle Secs. have ever written to me, and one of those letters was to advise me of a change of officers.

Are you all contented? Have you no gripes? Even more important, have you no constructive criticism or brilliant ideas to bring our membership closer together, to improve the Show and AGM weekend, or other helpful comment? Do write to me, or telephone — I won't publish if you so wish, but at least your views will reach the Executive Committee for consideration.

NAWB SUPPLIES

'WINEMAKERS DO IT ON THE KITCHEN TABLE'

And anywhere else that's clean and will carry heavy weights, as far as I can see.

Why not brighten up your car's rear window with one of our peel-off stickers. Norman Chiverton will happily post them to you, at 40p each or two for 70p, but do send a stamped addressed envelope. For a bargain buy two different stickers and then you can tell the world that 'BEERMAKERS DO IT OVER A BARREL'.

Norman also has our supplies of ties, in maroon green blue and brown, a good hard wearing buy at £3.50 including post and packing.

Temporarily unavailable are jerseys, sweatshirts and blazer badges, as our supplier is having problems. We'll let you know as soon as they are available again.

STOP PRESS

Since the excitement of the AGM and due largely to a great deal of work in building good relations between NAWB and the Guild of Judges, by the two Executives and individual members on both sides—many are in both organisations—I can happily announce that Maurice Hughes has now been appointed as the Guild of Judges' representative on the NAWB Executive, and Jim Chettle will attend Guild E.C. meetings to represent NAWB's interests, as an observer.

The Convenor of Judges for 1985/86 is Norman Chiverton, who has the double honour of serving on both Committees.

Certainly these changes reflect a long-overdue reduction of the pointless and absurd friction between two bodies, almost related as parent and child, and each existing solely to serve the best interests of the hobby as a whole. Every right-minded winemaker and brewer must welcome such improvement in a relationship that should never have been allowed to suffer.

ANNUAL CONFERENCE & SHOW, EASTBOURNE

Well, as our Secretary, Judy Irwin has written an account of the weekend in 'Practical Winemaking & Brewing' and I have done the same for the 'Winemaker' it's a bit difficult to write anything novel about this great event.

A few facts—373 members and 119 visitors came to show, entering over 3600 exhibits—a lotta bottles! It was staged in a hall so new we had to 'hyperventilate' it on Friday to get rid of the smell of fresh paint. There were lots and lots of tables for us to use, all we had to provide was the muscle power to set them out and covering paper to hide the blemishes. All the bottles etc were safely received and correctly benched, thanks to a small but determined team of hard working volunteers.

The evening was occupied with drinking and dancing, drinking and talking, and drinking and various other social activities, including an excellent array of fancy dress entrants, an increasingly popular competition. Judy Irwin (Semley) won the award for Best Lady, with a half-and-half costume contrasting in swim-wear and rain-wear the Costa del Sol and Costa del England. Doreen & Roger Leigh (Liphook) won the 'Pairs' award as a couple at the seaside. 'Three Old Crabs' came first in the group award, and later proved to be Joan Tolman, 'Andy' Andrews, and Jeff Haws disguised as three old sea-salts. (Winemakers of Hertford). The final award went to Hutton Wine Circle, who entered in robes and coronets as 'Peers of the Realm' — Wigan Pier, Brighton Pier, and so on.

Next morning, a bright Saturday, we were briefed by our Convenor Marjorie Ives and then set to, to judge the many entries. A break for lunch, then a busy Judges at the Bar (that broke the time limit) followed by an illustrated talk and tasting of English Wines. This was arranged through 'Drusillas', the English Wine Centre, which a coachload had visited in the morning for an entertaining visit.

There were numerous attractions that continued throughout, such as the trade stands, tombola, and 'throw seven-6s-with-dice', to win a brand new Talbot Samba. Alas, no one quite made it, to drive off in this top prize.

In the evening we were the guests of the Major of Eastbourne at a Civic Reception and Ball, and it was a long and happy evening, with parties later continuing in the surrounding hotels.

Sunday morning brought the AGM, with dire financial warnings for the future from Brian Edwards, our Treasurer, if our cash flow was not improved. The only controversial item was Ken Bilham's motion (N & V Feb 85) that after a lot of discussion was lost. It did, however, serve to publicise the differing viewpoints of some of the Guild Judges and NAWB and much progress has been made since the AGM in establishing a better relationship between us.

The remainder of the AGM was concerned with a variety of items of 'Other Business', which will in due course be reported in the AGM Minutes. A major discussion point was whether judges should make all the awards possible for a class, or just those they thought the standard of the class deserved. There are many aspects to this problem and it will be thoroughly explored by your Committee: it is also discussed in some of the following letters.

The AGM ended with Mrs Freda Stagg accepting nomination as the Association's first lady President, in succession to Cyril Berry, retiring President of the last two years. The Chairman then presented the Committee to the members and thanked them for their support.

In particular he thanked Mrs Marjorie Ives, retiring after five years on the Committee, during which she has diligently carried out the duties of Newsletter Editor and, for the last two years, Convenor of Judges.

The weekend came to a gracious end with the presentation of the trophies by the Mayor and Mayoress of Eastbourne, Councillor Leslie Mason and his vivacious wife Doreen. A list of the trophy winners follows, but if one person must be singled out it is Eric Tappenden, with his history-making achievement of becoming the National Master Winemaker for the third successive year. The Mayor amused us with anecdotes, and a short speech commenting on the friendliness apparent in this great hobby. After the presentation of bouquets to Mrs Mason, Mrs Berry and Mrs Drysdale, whose ill-health prevented her being by her Chairman-husband's side. Lenn Drysdale closed the AGM and Show weekend with a few parting words and wishes for safe journeys home.

NAWB 'NATIONAL' EASTBOURNE MARCH 1985

1 NAWB Trophy

The MASTER wine and beer maker of the YEAR. Awarded to *311 Wheatley R.J. (OLD BEXLEY)

2 Bournemouth Master Winemaker Cup

Highest points over 16 Wine classes (Classes 1—18). Awarded to *360 Tappenden E.W. (OLD BEXLEY).

3 Hill Cup

2nd Highest points in the Wine classes (Classes 1-18)
Awarded to *311 Wheatley R.J. (OLD BEXLEY)

4 Amateur Winemakers Shield

Circle with the most points over 80 classes & sub-classes.
Awarded to *ACE OF CLUBS*

5 Nottingham Trophy

Circle with the 2nd highest points in show.
Awarded to *OLD BEXLEY*

6 Marconi Club Trophy

Circle with the best 3 Wines for Dinner (Class 41)
Awarded to *461 EXETER WINEMAKERS (EXETER)

7 NAWB Beer Trophy

Circle with the best 3 Bottles of Beer (Class 42)
Awarded to *451 S.D.A.B.S. (SOUTH DEVON A.B.S.)

8 Chempro Trophy

Federation with the Best 3 Wines for a Dinner (Class 43)
Awarded to *562 N W KENT FED (N W KENT FED)

9 Association of Federations Trophy

Federation with the Best 3 Bottles of Beer (Class 44)
Awarded to *304 S WEST COUNTIES FED (S.W. COUNT. FED)

10 Vina Trophy

Highest points in the 10 Purpose Wine classes (Classes 1—12)
Awarded to *360 Tappenden E.W. (OLD BEXLEY)

11 Eric Malin Memorial Trophy

Highest points in the 4 Table Wine classes (Classes 2—5)
Awarded to *3 Not Awarded 10 pt Rule (OLD BEXLEY)

12 Bastin Cup

Highest points in the 2 Dessert Wine classes (Classes 6 & 7)
Awarded to *3 Not Awarded 10 pt Rule (OLD BEXLEY)

13 Bilham Tastevin

Best Dry Red Wine (Class 2)
Awarded to *405 Hicks W.P. (OLD BEXLEY)

14 Audrey Newton Cup

Best Rose Table Wine (Class 3)
Awarded to *501 Saunders J.O. (NOTTINGHAM)

15 Harold Beall Memorial Cup

Best Dry White Table Wine (Class 4)
Awarded to *396 Leslie K (SITTINGBOURNE)

16 Turner Trophy

Best 3 Wines for Dinner (Class 8)
Awarded to *395 Saunders S.J. (EDENBRIDGE)

17 Rankin Trophy

Best Dry Mead (Class 9)
Awarded to *358 Carsdie M. Mrs (HUDDERSFIELD)

18 Timmins Trophy

Best Sweet Mead (Class 10)

Awarded to *311 Wheatley R.J. (OLD BEXLEY)

19 Shaw Porter Cup

Highest points in 4 Fruit classes (Classes 15—18)

Awarded to *497 Orbell M. (BEDFORD TRUCKS) x 500 Chiverton N. (LUTTERWORTH)

20 Roycroft Cup

Best Dry Aperitif Wine (Class 1)

Awarded to *490 Stone R. (KENT INVICTA)

21 Yorkshire Trophy

Best Sparkling Wine (Best Exhibit from classes 11 & 12)

Awarded to *501 Saunders J.O. (Nottingham)

22. Atcherley Trophy

Best Fruit Dry Red Wine (Best Exhibit from Classes 15)

Awarded to *311 Wheatley R.J. (OLD BEXLEY)

23 Andrews Cup

Best Fruit White Dry Wine (Best Exhibit from Classes 17)

Awarded to *564 Evans A. Mrs (St. Albans)

24 Heriff Trophy

Best Sweet Fruit Wine (Best Exhibit from Classes 18)

Awarded to *387 Pearce P.M. (Ace of Clubs)

25 Southern Vinyards Trophy

Best Dry Red Grape concentrate (Class 24)

Awarded to *406 Hicks W.P. (OLD BEXLEY)

26 Loftus Cup

Best Sweet Red Grape concentrate (Class 25)

Awarded to *380 Marsh C.A. (Ace of Clubs)

27 Hidalgo Trophy

Best Dry White Grape concentrate (Class 26)

Awarded to *475 Stephenson J.A. Mrs (HUTTON)

28 Ace of Clubs Trophy

Best Fruit Wine Dry Apple base (Class 17D) New Trophy 82

Awarded to *566 Gent B. Mr & Mrs (BEVERLEY)

29 Gordon Instone Cup

Best Sweet White Grape concentrate (Class 27)

Awarded to *355 Marsdon R.A. (WEMBLEY)

30 Boots Trophy

Highest points over 5 Kit Wines (Classes 19—23)

Awarded to *561 Gunn K. (ACE OF CLUBS)

31 Tom Caxton Trophy

Best Bitter Beer from a Kit (Class 30)

Awarded to *370 Palmer N. (CHICHESTER)

32 Stagg Trophy

Highest points in the 4 Fortified Wines (Classes 31—34) New Trophy 1981

Awarded to *310 Cherry E.F. (Northwood)

33 Wilf Newsom Cup

Master Brewer Highest points over 6 Beer classes (Classes 35—40)

Awarded to *571 Hodgkinson T.D. (Tyneside Nationals)

34 Temple Tankard

2nd highest points over 6 Beer classes (Classes 35—40)

Awarded to *381 Down R.J. (South Devon A.B.S.)

35 Itona Trophy

Best Lager Beer (Class 35)

Awarded to *345 Knowles D.B. (Caversham)

36 Muntona Trophy

Best Bitter Beer (Class 36)

Awarded to *407 Sparrow G. (Tyneside Nationals)

37 Cordon Brew Trophy

Best Barley Wine (Class 40)

Awarded to *365 Beabey C.T. (LEYTON)

38 Cedric Austin Cup

Judge with the best White Table Wine (Class 45)

Awarded to *310 Cherry E.F. (NORTHWOOD)

39 Sybil Hill Tankard

Judge with the Best Beer (Class 46)

Awarded to *301 Whitehouse V. (SOUTH DEVON A.B.S.)

40 Sweet 'n' Dry Cup

Highest points in the 10 open classes (Classes 47—56)

Awarded to *407 Sparrow G. (Tyneside Nationals)

41 Tilly Timbrell Trophy

Highest points over the 2 cooker classes (Classes 57 & 58)

Awarded to *334 Cooper P.V. Mrs (JUBILEE) *508 Barr D.C. Mrs (GOLDEN) *586 Wright F.L. Mrs (OLD BEXLEY) *588 Mrs P. Joiner (OLD BEXLEY)

42 Tyneside Nationals Rose Bowl

Highest points in the 4 Flower Wine (Best Exhibit from classes 13 A&B 14 A&B)

Awarded to *409 Christmas G.W. (BOGNOR)

43 George Lashbrooke Trophy

Best Citrus Sweet Wine (Class 18B)

Awarded to *387 Pearce P.M. (ACE OF CLUBS)

44 Sol Vino Trophy

Highest points in the 4 Grape Concentrate classes (Classes 24—27)

Awarded to *475 Stephenson J.A. Mrs (HUTTON)

45 Southern Vineyards 1983 Trophy

Highest points over the Kits & Grape concentrate Wine classes (Classes 19—27)

Awarded to *581 Gunn K. (ACE OF CLUBS)

COMMITTEE MEMBERSHIP

The first meeting of the new Committee in April 1985 brought together again last year's Committee, with the exception of Marjorie Ives, whose duties ended after the Show reports were completed. The Committee was thus below the size determined by Conference, and I am happy to report that Maurice Hughes of Essex has been nominated as the National Guild of Judges' representative, a post vacant for most of last year. We have also gained the help of Mike Hayer of Southampton as Fund Raiser, and as the representative for Federations, another post that was empty last year. The Committee is now up to full strength and is listed on the inside front cover. For 1986, Philip Delmon has agreed to act as Booking Manager and Peter & Ann Johnson of the Yorkshire Federation have volunteered to run the Tombola; we are most happy to have their assistance.

JUST FOR A CHANGE

Why not organise an outing to the General Motors/Bedford factory, for a fascinating tour. Daytime visits only, and you are sure of a welcome from fellow winemakers and brewers from the Bedford Truck Circle, though I doubt they'll have a glass of wine handy. Society Secretaries should write to the Company, P.O. Box 5, Luton, for further information.

NAWB 'NATIONAL' EASTBOURNE MARCH 1985 CIRCLE LEAGUE POINTS TABLE — TOP TWENTY

- 1 297 pts, gained by:— ACE OF CLUBS (11);
- 2 231 pts, gained by:— OLD BEXLEY (97);
- 3 193 pts, gained by:— NOTTINGHAM (96);
- 4 135 pts, gained by:— TYNESIDE NATIONALS (136);
- 5 125 pts, gained by:— BEDFORD TRUCKS (189);
- 6 73 pts, gained by:— LEYTON (83);
- 7 57 pts, gained by:— KENT INVICTA (78);
- 8 55 pts, gained by:— *(2); Not Awarded
- 9 51 pts, gained by:— SOUTH DEVON A.B.S. (118);
- 10 45 pts, gained by:— NORTHWOOD (151);
- 11 40 pts, gained by:— LIPHOOK (84); WEMBLEY (143);
- 12 39 pts, gained by:— HUTTON (156);
- 13 36 pts, gained by:— SPEN (121);
- 14 35 pts, gained by:— BEVERLEY (20); LUTON (86);
- 15 32 pts, gained by:— HUDDERSFIELD (70);
- 16 30 pts, gained by:— GOLDEN (59);
- 17 29 pts, gained by:— TYNE MOUTH (135);
- 18 28 pts, gained by:— BOGNOR (25); LUTTERWORTH (87); WEST KENT (145);
- 19 27 pts, gained by:— EDENBRIDGE (52);
- 20 24 pts, gained by:— UNATTACHED

BOOKWORMS CORNER

EASY MADE WINE by Mrs. Gennery-Taylor
(Elliott Right Way Books, 95p)

This is a delightful book consisting of a mixture of old methods and new ideas. It has been updated by Derek Pearman but many of the habits of winemakers of yesteryear have been retained. According to the Author one can make a gallon of wine, when using ingredients from the hedgerows, for just the cost of the sugar. In her words "a few pence a bottle". I also found her method of straining the most amusing, "lay a piece of muslin across a flour sifter and lodge over a bucket," very effective I am sure but I think modern methods may be less messy.

Part 2 gives one a calendar for winemaking which can tell you at a glance the wines that can be made at any season. How about Turnip or Barley in March or Sugar Beet or Marrow in November?

Part 3 is devoted to recipes and, here again, the old and new methods are in evidence. There is a sloe wine recipe which allows the mould to form on top and a hip wine produced by using the wild yeasts only, a slower method we are told but very successful. This section includes many more up-to-date recipes, each one giving an approximate time table to the drinking stage.

Parts 4 and 5 include other drinks, for adults and children, either at parties, dances or just for general drinking. The final paragraph is devoted to herb teas and includes recipes for caraway seed tea, celery tea and mint tea, as well as many others.

All together this is a delightful little book priced at under £1.00. It would make an ideal gift and would present the owner with many hours of pleasant reading, and if the contents are experimented with, many hours of pleasant drinking. Available from some homebrew outlets, many bookshops and stationers, or direct (plus 20p p&p) from the publishers.

JUDITH IRWIN

AND A NEW COLUMN TO DELIGHT YOU —

CHETTLES CHATTER

NAUGHTY! NAUGHTY! For the first time in my experience, a number of Trophy winners left Eastbourne without their trophy boxes. I have written to them all to ask them to take particular care of their trophies, and would re-iterate the same request to all trophy holders. I just managed to get the boxes into my car — Pauline had a hard time hanging on to the roof during the trip back to Nottingham.

AWARDS CARDS

Our show has 84 classes with a possible 6 awards in each class. The writing of a possible 504 cards would take some doing during the week-end of the Show. And then there's the distribution! Cards are written and despatched as soon as possible after the Show.

REPLICA GOBLETS

Will all those people who are awaiting Replica Goblets please bear with me. We are currently looking for a new supplier.

FULL RESULTS

If you send me a stamped and addressed envelope, then I'll send you a copy of the full results by return (Give or take Holidays!)

DID YOU KNOW!

60% of the entrants at the 'National' win at least one card.

A PLEA

Applications for renewal of membership are enclosed with this Newsletter. Please renew by return. Please don't wait until the schedule comes out! Please don't wait until Christmas! Don't forget rule 5 (b). The quicker we get subscriptions in, the sooner we know how much money we have to spend on next year's show. If you renewed your membership at Eastbourne, please pass your application form on to another interested party. Supplies of application forms are always available from me. Alternatively, just give my name and address to your friends, and a letter and cheque will suffice.

POINTS TO PONDER

How often, at any show, are judges asked if they want a steward? Do some judges feel encumbered with a steward? Do some judges feel better able to pass on their knowledge than others?

CONVENOR OF JUDGES

I am the member of committee who had the temerity to suggest that the convenor of judges need not be a judge. I still stand by that. The duties of the convenor, as suggested in the judges handbook, do not require any tasting to be done. Of course, it is only sensible that a judge on the committee be appointed to the job, because he or she would have easier access to the judges world. A judge has always been the convenor during the time I've sat on the NAWB committee. By the way, whoever was it who said that envelope lickers had no prerogative over fine-line decisions.

A ROSE IS A ROSE IS A ROSE

It is quite right, of course, that a MOTION is a proposal put before a meeting. The decision made by the meeting makes this a resolution. However, in practise, the word RESOLUTION is used in most Acts and Articles to cover both terms.

Any opinions stated in this column are not necessarily the opinions of the Committee.

JIM CHETTLE

MID-YEAR EVENT

Unhappily the proposed weekend at the Rugby Post House Hotel has had to be abandoned, and the hotel booking cancelled (fortunately without financial loss) due to almost complete lack of support. What a lot of wasted effort for Norman Chiverton.

ANNUAL CONFERENCE & SHOW 1986

And while those of you who didn't attend Eastbourne 1985 are missing it, and those who did are nostalgic, this must be the perfect time to say 'Don't miss the Conference & Show 1986'!

Next year we are to be the guests of the Mayor and Corporation of Scarborough, a town we have visited twice before, and had a wonderful weekend on each occasion. Again accommodation will be booked by yourselves, in hotels, boarding houses, campsites—whatever is your choice or your pocket dictates. Of one thing there is no doubt; it will be a weekend to remember as a highlight in your life as a winemaker or brewer. Make a note now of the dates, April 11th to 13th, 1986, and be sure you don't miss out on that warm Northern hospitality. Details will follow as they are decided or arranged, and will appear in 'News and Views' and the two hobby magazines.

Oh, and don't be put off by its Northernly latitude. The visits to Scarborough in past years have been blessed with balmy Spring days and one could saunter comfortably along the sea-front. True, cross my heart!

CORRESPONDENCE

My Editor's heart has been gladdened by the number of letters received since the last issue of 'News and Views', which have been so plentiful that I have had to prune some rather severely, and perhaps carry one or two over to the next issue of News & Views. Mostly they arose from the 'National' at Eastbourne and any other constructive comments received and not published will be brought to the Executive Committee's attention.

All letters are gladly received, but although addressed to me as Editor, are not necessarily what I consider suitable for publication, this may be due to excessive length, fear of libel writs, or various other reasons—someone else may have expressed the same point more succinctly. Nonetheless, they are all carefully examined for diamonds, rough or polished, to help NAWB sparkle ever more brightly.

But 'enough of this gough!' Here's a letter from Hon. Sec. Judy Irwin:—

Dear Members,

I have now completed my first year as Secretary of your Association and have thoroughly enjoyed the experience. I really did not have any intention of taking on such a post of responsibility when I agreed to be the Circle representative the year earlier, but then one can never see into the future (just as well sometimes).

I would like to thank all of you for your support, especially those that came to Eastbourne. It is no secret that we have had our problems this last twelve months but, with your help we are now over the trouble and on our way to recovery. I really want to thank those of you who were in the A.G.M. who listened to the debates and then gave us your support, we needed it and you did not let us down.

Also on the A.G.M. the matter of awards not being given was discussed. I have received many letters on this subject and the committee has written to the Guild about it. Certainly we shall reward our schedule so that it will not occur another year.

As I said, I have enjoyed the past year, I love receiving letters from you and do try to answer them all, but it may not be by return of post.

I feel sure that with the united Committee you now have, the Association will get stronger. This is my aim and I am sure you will agree, with your help we can achieve it.

Yours vinously,

JUDITH IRWIN
Secretary

Now from Arthur Cottenham, of Bexley Heath

Dear Roy,

I write to thank the NAWB Committee for organising a splendid Conference and Show at Eastbourne.

Presentation of Trophies

In my opinion, on most previous occasions, far too little thought has been given to the presentation of trophies ceremony.

Often, someone has "droned through" the list of winners and the trophies have been handed out "in parcels" i.e. several at a time. How refreshing to hear the warm and friendly way that Jim Chettle introduced the winners this year and of course, the Mayor and Mayoress played their part in helping to make the award ceremony "go so well".

Number of "places" to be awarded in each class

I hope that the National Committee really "take on board" the obvious feelings of the members and on future occasions *insist* that judges award a full set of places, subject of course, to there being a reasonable number of entries in the class or section. Judges can always "protect their reputation" via the comment sheet for the class — if they feel that this is necessary.

Thanks again to the committee and their helpers, for all their efforts in arranging a really enjoyable weekend.

Yours sincerely,

ARTHUR COTTENHAM

Thank you, on behalf of a warm and friendly Jim Chettle. Your second point is answered by Judy Irwin's report above.

S.J. Saunders of Edenbridge says:—

The Editor,
News and Views

Dear Sir,

Through your columns may I thank the NAWB Committee and all helpers for providing such an enjoyable weekend at Eastbourne. It is a tribute to their hard work and dedication during the year that everything went so smoothly.

However, the whole atmosphere was nearly spoiled by the rather acrimonious discussion on the resolution—or was it motion—at the A.G.M. on Sunday morning. I am afraid I was not at all impressed as I was under the impression that we were all friendly wine and beer makers and not politicians trying to score points at the expense of others. This question of the appointment of the Convenor of Judges surely would best be settled by the two committees having an early joint meeting to resolve the matter amicably before more ill feeling is generated. In our small party were six potential NAWB members who were very disenchanted by this episode.

In the words of our Chairman in his pre-Eastbourne message in February's News and Views—"I look forward to meeting you all at Eastbourne to enjoy our Friendliness, Hospitality and good humour, wines and beer". Let this be the message to everyone for Scarborough in April 1986.

Yours faithfully,

S.J. SAUNDERS

**A thought provoking letter by
Ben Turner to the Judges Newsletter, which he has agreed to our publishing:**

Dear Editor,

At the recent 'National' Show held at Eastbourne, a number of judges including myself, declined to give awards that in our opinion were not merited. Subsequently views were expressed at the A.G.M. that awards should have been made regardless.

I cannot help but wonder whether exhibitors enter shows to obtain awards rather than an enlightened evaluation of their exhibit.

I also wonder whether members of the Guild ought to attempt to establish and maintain a national standard so that a first place in one show is equal to a first place in a similar show—and not to a lower place.

At present the judge's duty is merely to arrange the exhibits in an order of merit. (See page 20 of the Judges' Handbook). However, it goes against the grain when award-winning places are sometimes but the least awful of a number of poor exhibits that give a bad image to home made wines and beers. Judges know that the award of first place in a class does not necessarily imply an excellent exhibit—although it is always so regarded by exhibitors.

One solution is to grade exhibits as in national and international commercial wine shows. Points would be allocated to each exhibit exactly as in the present system; those exhibits scoring above certain levels obtaining gold, silver or bronze grades. The number of points for each grade might be as follows:— Bronze 40 to 42%, Silver 43 to 45%, Gold 46 or more. How much more gratifying it would be for all concerned if exhibits were evaluated on a truly national scale.

Exhibits could first be graded and then placed. In a poor class the first place might be awarded to a bronze grade and other placings to ungraded exhibits. In a really good class all the placings might have gained gold grades. Judges would then be fulfilling not only their duty of placing exhibits in order as at present mandated but also the more satisfying role of arbiter of national standards. This is the method followed in Australia where the judging of amateur wines is mostly performed by professional winemakers adjudicating to professional standards. A gold grade to an Australian amateur winemaker means much more than being first in a class.

At very large shows with a great many judges I think that it would be helpful if the convener had the assistance of some supervisory judges who would be constantly circulating and available to give advice and support to adjudicating judges. We are often interrupted in our work by a neighbouring judge inviting our comment on a particular exhibit. I think that this is a sensible practice, but one that would be better related to a supervisory judge—usually a member with considerable experience. Many grievances that arise from exhibitors would then be avoided and national standards more readily maintained.

This letter is not an attempt to 'get at' anyone. I am simply putting forward some suggestions for discussion.

Yours sincerely,

BEN TURNER

And another profound one from Vic Giffen, Secretary of the Guild of Judges and NAWB member

Dear Editor,

For some time now I have pondered over the marking system which results in the Master Winemaker receiving the accolade through achieving the highest number of points in the first eighteen classes.

Now that members are allowed to enter any or all of the subdivided classes I feel there must be a distinct advantage given to those of us who with ample storage space can make wines in such numbers that we could do just that. But what of the eminent winemakers among us who have no such facilities ie those living in flats or small semi's—unless a miracle happens members in this group will never aspire to being the Master no matter how good their wines may be, they will just be swamped by numbers and in many cases from points gained way down the award scale.

Let me say before I continue that I have no bone to pick or axe to grind, I am a National Winemaster (Hull 1971) and I am in no way belittling the expertise of this year's Winemaster. Eric has proved beyond doubt that his is a very worthy recipient, three times in succession leaves that without comment, no, it is the system that is wrong. This year the Winemaster was not awarded a single first and picked up 9 points in the VHC and HC section. This is equivalent to a first but who could agree that there is any comparison in the qualities of wines winning a first and those gaining just one or two points each.

I firmly believe that there should be a major trophy for the competitor receiving the highest number of points but it does not necessarily follow that that person should be the Master. I note this year that one of our entrants has among other awards won three firsts, this years Master has top awards of three seconds, who we should ask is the better winemaker. This is where the marking system fails in its present form.

There is more than one way of solving it I believe, for instance, we could only take into consideration the Firsts, seconds and use the thirds as tie breakers. Those below this standard are surely not Master wines. This would give all I feel, a much fairer chance especially those as I've said with limited storage space. But a more simple solution would be to change the marking differentials—take a peep at these.

Example 1 Present system.

Entrant A

1st	2nd	3rd	4th	VHC	HC	Total
3	0	1	1	0	1	36

Entrant B

0	1	4	1	3	2	38
---	---	---	---	---	---	----

Example 2

With 1st 12pts. 2nd 9pts. 3rd 6pts. 4th 4pts. VHC 2pts. HC 1pt.

Entrant A

1st	2nd	3rd	4th	VHC	HC	Total
3	0	1	1	0	1	47

Entrant B

0	1	4	1	3	2	45
---	---	---	---	---	---	----

By changing the marking differentials ie awarding the highest marks to the quality wines we have come out with a much more realistic result in the examples I have given but of course the result will be much closer if entrant B had managed to gain seconds instead of so many minor awards and that is exactly as it should, recognise the quality wines and give only minor points to those below third prize.

I await with interest comments from members.

Yours aye,

Thank you, Vic. I wonder, though, if there really is much difference in quality between a 1st and a HC at a show as big as the National-E.

Now in more light-hearted mood —

THE TIPPLER'S YEAR

by Stan Baker

JANUARY'S wines are for parties, they leave you in a daze. So don't mix **FIG** with **RAJISIN**, the **BARLEY** with the **MAIZE**. You're dancing with a pretty girl to a sentimental tune. She vanishes before your eyes, you should have drunk less **PRUNE**. Mixing **GRAPEFRUIT** with the **CITRUS** makes such a delicious blend. Girl re-appears, you make a **DATE**, this fantasy must end! **FEBRUARY'S** often freezing; fun and frolics keep you merry **COFFEE** and **MANGOLD** and warming wines, so is **OLOROSO SHERRY**. **TINNED PEACH**, **SEVILLE ORANGE**, **TANGERINE** and **ALMOND** and **NECTARINE** too; all wines of which I'm fond. **BILBERRIES** aren't in season, you must make wine from **DRIED**. Now you've twenty gallons brewing, who says you haven't tried?

MARCH is the month of madness, but you don't lose your reason **VIN ORDINAIRE** the wine to make, in this the silly season Don't wander round a forest, a **PINEAPPLE** tree to tap You're sure to go and lose yourself, and feel a **BIRCH TREE SAP**, **DRIED PEACH** and **TURNIP** wines may help to drown your sorrow. You slip on a **BANANA** skin, and wake up on the morrow.

APRIL may have showers and the wine flowers start to bloom You pick **DANDELION** and **GORSE** (this is also known as **BROOM**), Meadow flowers make good wine, so try **COLTSFOOT** and **COWSLIP** Chores get forgotten as **LEMON** and **FARMHOUSE TEA** you sip Aromatic win is **PRIMROSE**, it flowers in the shady wood **LIME** and **BEES** wines are tasty and also do you good.

MAY'S **ELDERFLOWER** and **HAWTHORNE** bees into blossoms bumble You trip up in the **RHUBARB** patch and into **NETTLES** tumble, Now you pick the **GOOSEBERRIES**, ignoring your painful back Sipping **LEMON THYME** wine, you slave all day; mustn't hit the "SACK" Through the night you still pick on, sip **VANILLA**, **MEAD** and **BALM** Midday has fled when you stagger to bed, sleep deep and very calm.

JUNE'S ideal for pic-nics, food and **PANSY** wine to sip. You wander round the hedges and pick sappy **BRAMBLE TIP**, Drink on your own and you're a **WALLFLOWER** at any age Make good wine to offer people, they'll think you are a **SAGE**, White wines such as **PARSLEY** are best young and served near cold Tannic **WALNUT LEAF** and **OAK LEAF** wines taste best when they are old.

JULY'S a busy working month, making wines each moment you get **RASPBERRY**, **STRAWBERRY**, **MORELLO**, the northern counties **BURNET**, **CHERRY**, **HONEYSUCKLE**, **MEADOWSWIFT**, wine from the **MARROW** **ROSEPETAL**, **PLUM**, **MARIGOLD** too, the **BROAD BEAN** not the narrow. Tired from his labours the winemaker goes early to bed Rising at dawn to pick **CURRIANTS**, both **BLACK** and the **RED**

AUGUST'S **CARROTS** and **PEAPODS** are cheap; if you're short of lolly **GINGER BEER** is best for kids, use vine leaves for the **FOLLY** Make **GOLDEN ROD** (the same as **GORSE**), **DAMSON** and **GREENGAGE** **BULLACE** and **RED GOOSEBERRY** wines, allow **PLUM** wine to age, Foreign fruits now plentiful, at a price well within your reach Best remove seeds from **POMEGRANATE**, stones from the **PEACH**

SEPTEMBER'S **APPLES** and **PEARS**, **CIDER** and **PERRY** save you money **MELOMEL** and **MEAD** wines, best made from "olde-worlds" honey **ELDERBERRY** and **BLACKBERRY**, ingredients that are free

Peter Awbery also raises the following point:-

Several members have commented on the work of the Designer of the NAWB (A) Logo:—
The half wine glass and half carafe.

From our more senior members, do we have any knowledge of who actually produced this design?

Well, your Editor doesn't know the answer, and would like to hear from some more learned member.

Dorreen Swain of St Albans has thoughts on this subject:—

Mr Editor,

I wonder if the "Powers-that be", who designed our badge, ever realised it could be mistaken for something very different.

On my way to talk about winemaking, to a local Womens Club, I rushed into our local supermarket to pick up a few odds and ends.

I noticed at the check-out a lady who had followed me round the store, watching me very closely. I was rather dismayed when she followed me outside, and whispered she would like to talk to me.

Furtively she asked where the meeting place was.

Surprised that she knew who I was, and where I was going I asked her how she knew me.

She didn't know me. She replied that it was the badge on my lapel that explained it all.

She thought it was 'Alcoholics Anonymous' and the motif was just half a glass ... I

I shall definitely have second thoughts before going out again with the badge, unless of course it is with all our fellow members at the "National".

I thought this story would bring a smile, and we have had many a giggle over it.

Cheers!

Yours sincerely,

DORREEN SWAIN

Top that one. If you can! Any more strange experiences to relate? Drop a line to your Editor, please.

WINE LOVERS & TRADERS FAIR, FOLKESTONE

Tilly Timbrell has asked me to publish details of this event, which will take place from Thursday 21st to Saturday 24th November 1984. The appeal is for everyone interested in quality commercial wine.

Unfortunately the Press Release is far too long to reproduce in full, but the Fair is advertised as being wonderful value at £4 which includes entrance to most of the seminars and lectures, and some early applicants will receive an engraved souvenir tasting glass free. There are generous reductions for advance and group bookings, viz (K.31/8/85) 1 ticket £3.50, 10+ tickets £3.25 each, 20+ £3 each.

The organisers will if requested arrange accommodation in local hotels at preferential rates.

The venue is Leas Cliff Hall, recently refurbished at a cost of £2 million.

This appears to be an exciting weekend break for wine lovers. Further details can be obtained and bookings made through: Cirrus 3 (Marketing) Ltd., The Olde Forge, Northgrove Rd., Hawkhurst, Kent TN18 4AP. Please mention Tilly when you do, or contact her direct at 'Norton Villa', Hill Street, Hastings, Tel. 0424 428168.

MULBERRY and PASSION FRUIT, you buy; unless you own a tree.

Make LOGANBERRY, DEWBERRY and also the brown MEDLAR.
When you tread GREENHOUSE GRAPES, you need to be a peddler.

OCTOBER days are shorter, there's heat yet from the sun
SUGAR BEET is plentiful, making SPINACH wine is fun,
Make ROWANBERRY, CRANBERRY, too and the ever popular ROSEHIP
Pick when the frosts have come, a "starch to sugar" tip,
Your PEARS may now be sleepy, but add lemons and make wine
Make gallons of RED TABLE, it's ideal for "Wine and Dine".

NOVEMBER nights are nippy, make wines from QUINCE and HOP
Also CORNMEALS "Golden Dynamite", the brewing must not stop.
Air temperatures are falling, the ferment needs more heat
Drink PARSNIP SHERRY, three years matured, and give yourself a treat.
Inexpensive wines are CELERY CLOVE, and also the APRICOT
Making every "First Steps" recipes, adds up to quite a lot.

DECEMBER days are dark with frost, fog, snow and sleet
SARSPARILLA brings good cheer, EGG FLIP and wine from WHEAT
MIXED DRIED FRUIT and PARSNIPS, BEETROOT wine and SLOE
RUBY DELIGHT and GINGER gives you a CHRISTMAS GLOW
HOT COFFEE RUM, COOMASSIE and the 1835 MILK PUNCH
AND ANGELICA LIQUEUR to follow a truly splendid lunch!

**And from the well loved
Vic & Nan Tubb of Penzance**

Dear Mr Editor

Vic and I would ask you to convey, through your columns, our grateful thanks for the many letters of support and messages of sympathy we are receiving from Circles and from many of our friends during his illness.

It is not possible for us to reply to all individually but we hope that all our friends will accept this as the expression of our appreciation.

We trust we shall all meet again before long,

Yours sincerely,

VIC and NAN TUBB

Peter Awbery writes:—

It is with regret that I have to write and inform you of the death of "Tim" Timmins.

Kent has lost a keen winemaker and an excellent organizer, a bee keeper and winemaker with many trophies at all levels up to National.

To this detail I would add that all walks of life have "characters"—"Tim" was such a character. He would give of his time to assist in any way, but would not suffer fools gladly. We helped form many wine circles resulting in the Presidency of Hove Bay, and the Federation of South East Kent Wine Circles.

"Tim" Timmins and his wife Peggy will always be remembered in NAWB as the donors of the Timmins Trophy for Mead.

I believe "Tim" would have felt honoured to have been regarded as a true countryman. Our thoughts go to Peggy at this time, who gave so willingly of her time as an N.E.C. member.

And so passes another great winemaker. Rest in Peace, "Tim".

From Bob Marsdon, a letter:—

Dear Roy, I would like to thank the committee and helpers, for all their hard work in organising yet another grand "National".

Although I thoroughly enjoyed it, there were a few things I was not too happy about. One was the short time the show was open, a mere half hour, to me this was ludicrous. It meant everybody had to crowd into the hall at the same time, and others who would have come for the show only, did not bother. As a judge, it was my duty to stand by my class, the whole time the show was open. I enjoyed doing this, but it did mean I could not go and get second opinions of the wines I entered. Much as I am honoured at receiving "National" awards, I do enter to receive unbiased assessment of my wines. As one member later pointed out at the A.G.M.; If judges cease to exhibit, they are in danger of losing touch with reality, and underestimate the efforts of others. I agree with this sentiment, and think judges should be encouraged to continue competing. For this reason, I would urge the re-establishment of 'comment cards', so that judges and people otherwise engaged, have all their exhibits assessed.

I feel the use of a Judge's Reference Number also wasted valuable time. Apart from stewards having to number each bottle, and some judges mistakenly making out report sheets, using the Reference Number instead of the Exhibitors Number. It was most tedious for competitors to search for their bottles on the bench, before they could receive the comments from the judges at the bar. This wasted time for competitors who could have been moving on to the next judge. Surely the Exhibitors Number should suffice as a reference number, or am I to understand that our Association questions the integrity of the National Guild of Judges?

On the them of time wasting, I move on to the A.G.M. After the long winded waffle, that went into proposing a motion, I would suggest that in future a time limit of say, three minutes be imposed by the Chair. This would allow more people to talk on the motion, for as well as against. It would also allow more time for 'Any Other Business', the item on the agenda where time is always too short. Indeed, many of the points in my letter, could have been raised in A.O.B. if time had permitted.

The suggestion of outside sponsorship suggested from the platform at the A.G.M. must be seriously considered. I believe the Irish Wine Show is sponsored by a sugar company. If this is so, perhaps this fact could be studied and maybe pointed out to say, Tate & Lyle. Nothing was mentioned at the meeting, of last year's suggestion of the sponsorship at Bristol's World Wine Fair sight. Is this no longer being considered?

Despite all my grouses, I am as enthusiastic a member of the NAWB as ever, and look forward to another year's "News & Views", and another great weekend in Scarborough.

See you there!

Yours fraternally in winemaking,

BOB MARSDON

And that's enough comment to think about for anyone. All these points are being, or have been considered by the EC. In brief, the 'Judges at the Bar' actually extended to well over an hour, though many judges had left. The type of label used is to re-assure competitors that complete impartiality prevails, and does not reflect on the judges' integrity—I should be the first to object if this was so. Time limits for speakers may well be reintroduced in 1986. The N. Ireland show is correctly "McKinneys Wine & Beer Show", being sponsored by that sugar company. Similar sponsorship is being explored for the National. Re Bristol, the managementship has changed, and there has been no further response — Editor.