

NATIONAL ASSOCIATION OF WINE AND BEER MAKERS
(Amateur)

NEWS AND VIEWS

SEPTEMBER 1988



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N A W B (A)

NATIONAL ASSOCIATION OF WINE & BEERMAKERS (AMATEUR)

NEWS & VIEWS

SEPTEMBER 1988

EDITORIAL

Not for the first time, I am launching an appeal to help preserve the few remaining grey hairs I am blessed with - all the darker coloured ones have long departed - by asking for your support. And I'm not expecting a collection of bras and second-hand trusses in the post!

The usual paucity of correspondence from the great majority of our members has been aggravated by the postal strike. You will therefore have an even greater degree of editorial content in the following pages. Unfortunately I have no funds to pay contributors for articles to publish. Every member is encouraged to supply material for inclusion in News & Views, and every assistance is offered to a member who might be a bit diffident about putting his or her views or experiences on paper - even a 'phone call to me can be enough to provide a bit of copy for your fellow members to enjoy. Don't worry about supplying beautifully prepared copy, couched in deathless

and immaculate prose (or verse or worse!). Just give me the facts or thoughts, and I'll knock it into publishable form if necessary.

Of course, we have among our members many highly-esteemed writers whose work has been published in magazines and newspapers, who have written books, who have broadcast or lectured on many occasions. Can we not have some support from them? Surely they are not holding back for the lack of a few pounds wordage fee?

Let's hear from you, please; I know you're out there, hiding your light under a bushel. Uncover it, do, and let's have a few articles relevant to the hobby, on wine or beer making, judging, preparing for shows, growing fruit or D I Y hop culture. Tell us about your holiday in France or Germany, and how you recovered the morning after the Wine or Beer Festival! Think of my dwindling grey locks, and take pity on your Editor!

I would also be grateful for photographs to publish - we don't expect David Bailey standards, just nice clear prints that will help brighten the pages of News & Views. Thousands of snapshots are taken each year at shows, socials, dinners, and Circle holidays and outings. Just half a dozen in each issue would be of great help in making the newsletter more interesting and attractive. Do send them in, with a note saying who is whom, and where and when. I guarantee to return all photographs - unless they are retained for my private blackmail files!

A handwritten signature in black ink, reading "Roy Elkin". The signature is written in a cursive style with a large, looping initial "R" and a long horizontal flourish underneath the name.

'TWEAKING' KITS

One of my recent enquiries - and for obvious reasons it must be from an anonymous source - has been about the 'Kit' classes in the National Show, and the dubious practice of 'tweaking', or making up kits of wine or beer without strictly following the manufacturer's instructions, or 'adjusting' a wine or beer made from a kit by adding to it, or otherwise varying the content or finished product from that kit. The notes following are mine own, as the postal strike and the timing of the Committee Meetings make an official pronouncement difficult to provide at the moment.

The NAWB Rule no. 11 for 1988 was quite clear on this subject. To quote: -

"Kit Wines, Beers & Concentrates: A concentrate, wine or beer made from ingredients commercially supplied in 1 pack requiring the addition of water and sugar if required. The make of Kit or Concentrate shall be stated on the entry form."

Clearly from this it follows that the only ingredients to be used are those specified or supplied by the manufacturer, and from that, used in the quantities specified. If a beer kit is for forty pints, then making it up as a twenty pint kit is cheating. If a wine kit says add half a kilo of sugar, then adding a kilo to make a stronger wine is cheating. To adjust kit brews to your own taste is perfectly legitimate; to then enter them in a show as made from a particular maker's kit is not. The class is for wines or beers made from kits, not for wines or beers based on kits! Sophistication is a very elegant word, but remember that a sophisticated brew is, in the original sense of the word, one that has been adulterated, not one that has been polished and made perfect in your eyes! And the Judge should be taking that view when he or she judges your entry in 1989.

ENGLISH VINEYARDS ASSOCIATION

In case you didn't already know, the above Association produces an annual list of vineyards open to the public - ideal places for a Circle outing. As well as giving general notes for intending visitors, the booklets contain a summary of the growth and history of the U.K. wine industry. They also list by counties the vineyards that welcome visitors, and give details of when visits are possible, and the facilities (such as tastings, wine sales and lectures) that are available. This is a useful publication, that is obtainable free from The English Vineyards Association Limited, 38 West Park, London SE9 4RH, tel. 01-857-0452. Do enclose a stamped addressed envelope - I suggest a 9 x 4 size.

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COMMITTEE JOTTINGS

To start on a happy note, our Fund Raiser, Brian Edwards, received a delightful letter after the last Grand Draw at Brighton. It ran:-

"Dear Mr. Edwards,

Thank you for your letter of 30th March confirming my win in the NAWB Conference Draw.

I managed to wrest my winnings from my mother's hands, made a lot easier since she broke her wrist last year and no longer has that tenacious grip on money!

When I received your letter she said 'It's a good job I handed it over, if it hadn't been for the letter I could have kept quiet about it!'

Once again thank you and much luck in all your endeavours."

From Brian himself comes the following:-

" GRAND DRAW 1988, BRIGHTON

The following are the ticket numbers and names of winners in the Draw:-

1st Prize: £100: A014309 A Webber, 5 Ardale Close, W Worthing

2nd £50 B018269 Katy Snow c/o56 Crouch Rd, Burnham on Crouch

3rd £25 A005410 Mrs V A Williams 9 Wesley Ave, Peverell.

4th £20 007273 J Bourne 130 Queensborough Rd., Sheerness

5th £15 B012096 J V Forbes 79 Eastwick Dr. Great Bookham

6th £10 A002513 J W Burrige, Cory Hse. Hasle Dr, Haslemere

7th £5 A017411 Mrs C Jones, 8 Queens Ave, Greenford.

8th Voucher Mrs J Goodwin 21 Compton Ave, Aston on Trent

This prize voucher was donated by Faversham Wine Club, and we thank them for their generous donation.

I asked in my covering letter how members felt about holding this Draw each year. The replies gave a wide range of views, not only as to Yes or No, but also methods as how it should be run. Your views will be put to your Executive Committee. As to profit, total income was £1533.63, less expenses and prizes £530.95, leaving a magnificent £1002.68 to go to our funds! A lot of hard work was done by our members, and I would like to thank you for it, on behalf of the Executive Committee.

Cheers,

Brian Edwards

Funds Officer"

Members will be interested to learn that since Brian wrote that, and largely because of the opposition to the Grand Draw voiced by many members

at the 1988 AGM at Brighton, the Committee has instructed the Fund Raiser not to organise a Grand Draw for the National in 1989. This will clearly be a financial loss, and the money will obviously have to be made up by other means; NAWB cannot afford to fall short by a £1000 in its accounts each year.

Also provided at the last E C Meeting, and arising from the Brighton Show and the difficulty of getting stewards, was the poem (sic) below; I'm not certain, but I think we have Hugh Garth-Thomas to blame!

STEWARDS' LAMENT

They showed him the job that couldn't be done
 But with a smile, he went right to it.
 He tackled the job that couldn't be done....
And he couldn't do it!

Right, everybody say "AAHHH!" Poor little perisher! But fancy a winemaker or brewer admitting failure.....

..... as I must! When preparing the last News & Views I typed out a copy of the list of prizewinners as distributed at Brighton. Unhappily this proved to have two errors in it, and I must apologise most sincerely for the omissions from the list published in News & Views, both to the generous donors of the Trophies, and the skilled members who won them in 1988. So here, to set the record right, may I announce that:-

The Bastin Cup (Best 5 wines for Dinner) was won by the redoubtable Eric Tappenden, of Old Bexley, and the Tilly Timbrell Trophy (for highest points

in the 2 cookery classes) was awarded to Mrs. J R Rawlins, of Fairlight, another familiar name in these classes.

Sorry about that, folks; we try hard but, though it's hard to admit, we're only human.

One question that crops up periodically is that of insurance for Wine Circles. Everyone knows that insurance is advisable for trophies and other valuables, but sometimes we overlook public liability, the one thing that could possibly bankrupt a Circle or other association (regardless of size) and leave individual members with terrible liabilities to settle. I have been personally to many, many shows, meetings, and social functions, and happily there have never been any major accidents actually at the functions, though winemakers have had nasty accidents while away from home to attend a show. We don't publish News & Views to drum up business for insurance brokers, but if any group lacks adequate insurance, then we have one or two addresses that may be helpful. Please write direct to your Editor. NAWB takes no responsibility for any such insurer, or the terms that they offer, but at least we can give you a lead into the field of possible insurers. If any Circle or Federation has what they consider a reliable or advantageous insurance, we would be very pleased to hear of it, to advise other members that enquire on this topic.

NAMB'S BULGARIAN WINE LAKE



At Brighton the table bearing much of the wine for Judith Irwin's Bulgarian wine tasting collapsed. Photographs thanks to Sheila Sison.

TOMBOLA 1988

We thank the following for donations to the Tombola Stall at Brighton 1988:-

Witham A W C; Andy Andrews; Jennifer Hinch; Munton & Fison PLC; Vina Ltd; Duncan Sykes; C W E Ltd.; Joan Barrow; Mrs Tyrrie (?); Hambleton Bard Ltd; Tyneside Nationals; New Forest W.C.; Burbage Winemakers; Wembley Guild of Winemakers; A J A Zelly; Paines PLC (John Bull); Edenbridge Wine Club; Scraftoft Wine Circle; Mr & Mrs Hodgkinson; Halton W C; Mrs. Freda Stagg; DDD Ltd (Chempro); Norman Chiverton; Martin Gibbons; Harry & Lily Buxton; British Sugar PLC; Brian & Margaret Edwards; John & Rachel Cecil (Cecil Vacuum Systems); Unican Ltd; Mrs M Vanstone; Larsen's PLC; Ivor Morgan; R W Archard; Frank Scholes; Harold Ritchie (Ritchie Products); Bill Sharp; Phoenix W C; Mr & Mrs Hutchinson; Renée Golding; Battersea Winemaking Society; Itona Products Ltd (Kwoffit).

Your contributions made a first-class display. Sorry if we took a little time to serve you with tickets, but we had too few volunteers this year. The items left over will be carried forward to next year's show. Would six to ten members of a Club or Federation like to work with me next year on the stall? Working in relays it is an enjoyable time, and you get to meet almost everybody who is at the Show. Please contact Brian Edwards, at 2 Denis Rd., Burbage, Leics. LE10 2LR, tel. 0455 611566 if you would like more details.

Thank you all again, for all your support with prizes,

Cheers,

B.H.S. Edwards

B Edwards.

WHAT'S NEW ?

BEER KITS Since the June issue of News & Views I have been introduced to Boots' new range of Regional Special Beer Kits, and have made up - and drunk - their 'Yorkshire Strong Ale'. This is an attractively packed kit that makes 24 pints of bottled strong ale, approaching 6% alcohol, or it can be diluted to make a full five gallons of draught beer. I chose to make it up as a bottled beer, and it all ran like clockwork, with no problems at all; a nice, easy beer to make. The brewer's yeast that is supplied is the same strain that was in the 'Yeast Suspension' Boots' used to sell, but is now much easier and quicker to use.

The beer is a remarkably dark colour, unlike anything I've drunk in my many visits to Yorkshire, and when young has a 'liquoricey' sort of undertone. This quickly fades with storage, and the end product is a very pleasant drink indeed. Retailing at £4.19, plus the cost of a pound and a half of sugar, the price per pint is just under 19p.

Boots' Regional Beer Kits are also available as London Bitter (40 pt), Dry Irish Stout (30 pt), and Tyneside Brown Ale (30 pt),

WINE KITS One of the major problems of selling by mail order is the excessively high postal charges caused by the great weight of grape and other canned concentrates. 'Letter-Box Wine Kits' by Cellarcraft of 28 Waterhouse St. Halifax HX1 1UQ, tel. 0422 330667, have neatly got round this by constructing kits from (mainly) dried fruits of various sorts, with finings, yeast, Campden tablets, pectolase, acid and nutrient - all that is needed to make a gallon of wine except for 1 lb 12 oz of sugar and a few pints of water. The instructions are idiot-proof and are accompanied by

supplementary notes to enable an absolute novice to make the wine correctly. Unusually, the dried fruits are put in the demijohn for the first week, but the kit even includes a stockinette straining bag to extract the solids from the fermenting must. And all this from a box measuring 6 x 5 x 1.5 inches! Letter-Box indeed.

I have two gallons nearing the end of their fermentation, that I will report on in the next News & Views. If you want to go ahead and try them now, then your local shop may stock them, or they can be bought direct from the makers, £2.49 CWO, postage included. These ingenious kits are available in Apricot Wine, Burgundy Type, Elderflower, Ginger, Piesporter Type, Elderberry Port, Medium Sherry Type, and Sloe Wine.

And a touch of nature creeping in from creepy Roy Alliver:-

THE THINGY

It bubbles quietly where it stands
 And flickering neons light its sedimented depths.
 Clear as White Rum, and softly warmed,
 Its contents, though exotic, will ne'er make wine.
 Unless, that is,
 You like tropical fish soup
 With added alcohol
 And unique bouquet.

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(Ugh! At least you wouldn't need to add isinglass finings! - Ed.)



Thanks to Vic Goffen, we can bring you this remarkable picture of your Chairman, Judith Irwin, busily judging wine at the 23rd Annual Mid Southern Festival on Hayling Island in June. This was a well-run, 51-Class Show, in a spacious modern hall, and on one of those delightful days when the sun shone. As Vic says, "This happy picture radiates the true atmosphere of the Mid Southern Festival." And, of course, the effects of judging two classes in quick succession!

Oh, the caggy-handed individual acting as steward? Just a visiting alien from the frozen wastes of the North West - your Editor on a unique trip to see for himself how the Southern members survived the hurricane that turned the Channel-side counties into a desert. They still seem as thirsty, but the natives are friendly, and as hospitable as ever!

GOURMET'S CORNER AGAIN!

After the overwhelming drought of letters following the last lot of recipes published, here are some more to set those taste-buds tingling - Pavlov's dogs had nothing on me after I had seen these dishes at the Brighton National.

PRAWN AND AVOCADO MOUSSE

PART A

1 Ripe Avocado Pear
 1 lemon
 ½ tspn Fresh chopped Chives
 ½ tspn " " Tarragon
 ½ Small Onion, finely chopped
 2-3 drops Tabasco Sauce
 ½ pint Chicken Stock
 ½ oz Gelatine Powder
 ½ pint Thick Cream
 Salt and Black Pepper

PART B

¼ can Lobster Bisque
 ¼ pint Single Cream
 7 oz can Prawns, drained
 ½ oz gelatine powder
 2 fl oz Dry white homemade wine

These quantities are sufficient for a 1½ pint mould

Part A: Halve the Avocado Pear, discard stone, scoop out flesh and chop into pieces. Squeeze juice from lemon and mix with avocado pear to prevent discolouring. Add the herbs, finely chopped onion, and , tabasco sauce to avocado; stir. Add chicken stock, then liquidise

until smooth and free from lumps. Dissolve gelatine in 4 tbsps. water over low heat, then pour into avocado mixture in a thin stream, stirring all the time. Refrigerate until just setting, stirring from time to time. Whip cream until it just holds its shape (not stiff). Fold the avocado mixture into the cream, 1 tbspn. at a time. Season liberally with salt and pepper. Pour some of the avocado mixture into the base of a ring mould (about $\frac{1}{2}$ inch depth) and place in 'fridge to set. Leave remaining mixture at room temperature and stir occasionally to prevent setting.

Part B

----- Blend together the Lobster Bisque and Cream. Roughly chop the prawns and add to the mixture. Dissolve the gelatine in the heated wine and pour in a thin stream into the mixture, stirring all the time. Refrigerate until beginning to set, stirring the mixture occasionally, then pour into the mould on top of the thin layer of avocado mixture. Level off and return to 'fridge to set. When firm, pour remaining avocado mixture on top of prawn mixture, level off and return to 'fridge until completely set. Remove from 'fridge $\frac{1}{2}$ hour before required. Turn out onto serving dish and garnish as required.

NB: Mrs J Wright took 1st Prize in class 58 with this recipe, and was awarded the Morgan Savoury Salver for 1988.

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Another award winner (3rd place in Class 58) came from Mrs. P Joiner, also of Old Bexley:-

HARLEQUIN CHICKEN MOULD

Ingredients:

2 envelopes of gelatin	6 fl oz reserved stock
½ teaspn salt	3 tblspn finely diced green
White pepper	pepper
1 tblspn lemon juice	4 oz finely diced celery
8 oz diced cooked chicken	14 fl oz tomato juice
6 fl oz mayonnaise	1 envelope gelatin

Poach ½ chicken (skin removed) in dish containing enough dry white wine to cover (min. 9 fl oz), crumble in 1 chicken stock cube. Cover and cook until tender. Drain well and leave to cool. Strain stock and skim well.

Method:

Put 6 fl oz stock into a small bowl and slowly stir in gelatin. Place bowl over saucepan of hot water, stir well until dissolved. Leave to cool a little, then add salt, pepper, lemon juice. Stir well, adding mayonnaise a little at a time. Blend well, then stir in chicken, celery, and peppers. Turn ½ mixture into a wetted mould, chill until set. Meanwhile dissolve 1 envelope gelatin in the 14 fl oz tomato juice over hot water. leave to one side till cold. When chicken layer has set, pour enough cold tomato mixture onto it, about 1 inch depth. Return to 'fridge until set. Finish off with remainder of chicken mixture. Chill for further 2 hours. Turn out of mould and decorate as desired.

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SHATTERING GLASS FIGURES PUBLISHED - BROKEN BOTTLES RECORD SMASHED!

Winemakers often curse those horrible boxes-with-portholes found scattered around strategic points, that consume vast quantities of flawless bottles that we could more usefully refill, with elderberry and apple and all the other beautiful brews we produce. I refer of course to the bottle banks, those salvage collectors that expect the donors of the salvage to do the work to make someone else a profit. By all means, take your bottles from home to the bottle bank, extract them from the their cartons, make sure there are no metal caps or other unwanted rubbish with them, sort them into colours, and post them through those absurd little round holes one by one. Someone else can then sell the broken glass - 'cullet' is the trade name for it - to glass manufacturers, just for the cost of providing the indestructible bottle-banks, and perhaps delivering the cullet.

You think it not worth all the fuss? In 1987 the Glass Manufacturers paid out almost £7,000,000 - yes, seven million pounds - for cullet recovered in the UK, nearly a quarter of a million tonnes of the stuff. This is over 14% of total UK glass container production, and in addition, another 12,000 tonnes of cullet was imported. Recycled rubbish can be big business!

So next time you're scrounging around, trying to find a few more bottles for showing your potential prize-winning wines, don't be surprised if they are hard to come by. Scrap glass is worth collecting for recycling, at around £25 to £30 a tonne. But from a winemaker's viewpoint it's crazy, to smash bottles so they can boil up the scrap glass and mould it into new bottles. And when the new bottles have been filled, and then emptied.....

IS YOUR CIRCLE BLACKLISTED ?

(Reproduced with acknowledgements to that lively and well-produced Newsletter issued by the Wales & West of England Regional Wine Federation, edited by Peter Coombs).

"Read this article and see if you can gauge your Circle's rating on the judges' and lecturers' grapevine.

When people invite friends for dinner or perhaps a few drinks, usually when the guests arrive they are relieved of hats and coats, whisked into the front room, popped into the cosiest armchairs, and barraged by "How nice to see you - what would you like to drink - how are you keeping" etc. The welcome received by many a club speaker, translated to this setting, would be the equivalent to being left in the hall while the hosts finish watching the news on the telly!

Give your club a start of 25 points, then have a look at the list below; if you score under 30 points, then there is a chance you ARE on someone's blacklist.

1. During your Christmas dance you fix a date with a well known speaker from a visiting Circle. You subsequently confirm your arrangements in writing, stating time, date, and subject, and enclose a map showing your venue's precise location. In the week preceding the event you telephone your speaker to confirm that everything is in order and ask if there are any special requirements. SCORE 25.

2. Your guest arrives, and an appointed member assists with any equipment to be brought in, shows him or her to a reserved seat, and having explained the layout of the building, offers some refreshment. The format of the Circle's evening is then discussed, noting any requirements the speaker may

have, and any snippets of background information that may be useful for an introduction or vote of thanks later on. At the end of the evening, sooner if he has a long journey, the speaker's equipment is put back into his car, and expenses met by the Treasurer without prompting. SCORE 25.

3. You booked a lecturer 18 months ago, and are hoping he or she arrives in a minute or the Chairman will nip home and then show last year's holiday slides from France DEDUCT 20.

4. You begin the evening by announcing that "Mr. Er- Ahem" (with luck a disembodied voice from the back row will dig you out before the speaker has to) "is going to give a talk on wine." DEDUCT 10.

5. You omit to send the speaker a map and express irritation when she arrives half an hour late. DEDUCT 6.

6. All seats are occupied and your guest stands in the corner while you wade through three quarters of an hour of notices and minutes. DEDUCT 6.

7. The lecturer has a two and a half hour journey home but has to wait for the last person to leave before his own departure is organised. DEDUCT 6.

8. The judge, due to unforeseen circumstances, cannot attend. He is unable to inform your Circle because the Secretary has moved house. DEDUCT 6.

9. Your speaker begins his lecture but this doesn't worry the back half of the room, who carry on chatting as if he weren't there. DEDUCT 10.

10. Your Treasurer fails to see to the lecturer's out-of-pocket expenses and fee, if any." DEDUCT 10.

(You think that is exaggerated? Don't you believe it! For example, I've driven eighty miles to a wrong venue, and driven home again in despair an hour later! And, another time, had my car boxed in by someone that wasn't even at the meeting. Come on, Speakers and Judges, tell us your worst! -Ed)

WINE APPRECIATION TOUR TO SOUTH AFRICA

The Sussex Federation , at the invitation of South African Airways, has arranged a tour to South Africa starting on March 1st 1989.

The cost of £840 includes the flight and accommodation for 12 nights in Capetown, but not the cost of meals or insurance. The flight leaves Heathrow at 1800 hours, and arrives in Johannesburg about 12 hours later. The tour then changes 'planes and carries on to Capetown.

A programme of visits to the wine areas and establishments has been arranged, and there will be free time to look around the Cape area or have a trip to, say, Port Elisabeth. The cost of meals is very reasonable, and this may encourage members of the party to try some of the local restaurants other than eating in the hotel. This trip is not restricted to members of the Sussex Federation. There will be further details available soon, and these will be sent to everyone who is interested. If you are interested and feel you would like to join the group, you are asked to contact Norman Wilkinson as soon as possible. Address:- 6 Stoke Manor Close, Seaford, Sussex BN25 3RE.

(Tel. Seaford 890764)

(Editor's note:- A copy of a leaflet is enclosed for the information of Circles and Federations, who may wish to pass the details on to their members. Individual members of NAWB(A) can obtain a copy direct from Norman Wilkinson.)

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SOMETHING FOR NOTHING !

If you have lost back copies of **News & Views**, or have recently joined or re-joined NAWB and would like past issues to read, your Editor has just a few spare copies to give away - definitely 'First come, first served!'

Just send stamps to cover postage of 13p for one copy, 20p for two, 30p for three or more copies.

Available: Nov 83 (1 copy), Sept. 84 (1), Dec.84 (4), Feb. 85 (7), July 85 (3), Dec.85 (5), March 86 (6), July 86 (2), March 87 (15), June 87 (24), Feb. 88 (2), June 88 (20).

And please do remember to tell me your name and address, and the issues you would like!

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STOP PRESS - STOP - PRESS - STOP PRESS - STOP PRESS - STOP PRESS - STOP PR

All the latest from the Executive Meeting on September 18th !

NEWSFLASH ! For many years now, in fact from the inauguration of the National Show, many members of the National Guild of Judges have nobly, and at considerable expense to themselves, turned up to judge at each year's National just for the honour of supporting the country's premier show. We have never paid Judges' expenses, as every other show does, as we have never been able to afford them. On one occasion we made an ex gratia payment to the Guild, and for the last couple of years judges have received

a small contribution towards their lunch. That has ended, BUT.....
 Comes the Revolution! At the next National, March 1989, we are delighted to say that each Judge will be able to claim up to £10 towards his or her travelling expenses. We cannot pay full expenses yet - who knows what the future holds? - but at least we have made a substantial step forward. The principle has been established, but only time will show whether we can repeat this in 1990, or whether the amount has to be reduced or, as we hope, increased.

ENTRY FEES Naturally, there is a fly in the ointment. We have to find the extra money for the Judges, which might be anything up to £1500, and as a partial solution of this problem it has been decided that entry fee for the Members' classes will be increased from 25p to 35p. There has been no increase for several years, and inflation alone has long since justified a review of the charges. Non-members' entry charges for the Open classes will be increased from 75p to £1. This will produce less than a third of the money needed, and the balance will come from general funds such as Conference ticket sales.

CONFERENCE TICKETS for 1989 will be Members £6, non-Members £16. The price has to be higher this year than last, partly because the AGM voted to scrap the Grand Draw, partly because we will have to pay for the wine for the tasting to be held on Saturday afternoon. Tasting glasses will be on sale as usual, and will act as your entrance ticket to the talk and tasting.

SHOW SCHEDULES will be distributed as usual with the December issue of "News & Views", and will include formal Notice of the Annual General Meeting, and advertisements from suppliers that are supporting the National. Please support them in return.!

STEWARDS Every year we appeal for members to act as stewards to help run the weekend, and almost every year it is a worry! Can I remind you that from 1989 every steward will receive a complimentary glass, so all you need do is register beforehand and turn up on the day and do your little bit. We need General Stewards for a hundred and one (more or less!) varied tasks - on bottle reception on Friday, for some four thousand entries have to be received and benched; for returning the entries to the competitors, after the Wine Tasting on Saturday afternoon; for manning the Tombola Stall, the income from which will be vital this year; for selling raffle tickets on the Friday and Saturday nights; for many other odds and ends of tasks. We expect that there will be NO furniture moving this year, as the Norbreck staff will set up the tables etc. for us.

This is of course additional to the hundred and thirty or so stewards that are needed to assist the Judges on @saturday morning. There is no reason why you should not be both Wine/Beer Judge's Steward and a General Steward, if you are feeling energetic - your assistance will certainly be gratefully received. And of course, the more that volunteer, the less there is for each of us to do.

'Volunteer' forms to be a Steward will be sent with each copy of the Schedule in December. Do please seriously think about giving a hand; it's OUR Show, and it takes US to run it efficiently. And Stewarding is considerably cheaper than going around Blackpool's shopping centre..... Why not earn yourself TWO commemorative glasses, by being both types of Steward? There's nothing in the rules to prevent it, but you must pull your weight if you do !
