

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

NEWS AND VIEWS

DECEMBER 1990



NAWB

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N A W B (A)

NATIONAL ASSOCIATION OF WINE
AND BEERMAKERS (AMATEUR)

NEWS & VIEWS



DECEMBER 1990



EDITORIAL

It is difficult being profound to order, even if only once a quarter. Especially if you're me! So this issue's Editorial is not concerned with any particular theme; I don't feel Green, or Polluted, or even unusually Drugged Alcoholicly - though I'm working on that last item - or even Terribly Short Of Members!

But there are interesting changes afoot in the hobby: a new National Guild of Judges' Handbook, News & Views on sale, an innovative range of wine-lovers' day trips, a new Federation Guild of Judges, more on medicine bottles for Liqueurs, and a whole 'olla podrida' of varied items of news and comment. And they are all set out in the following pages for your delectation.

So all that remains is for me to wish every member of NAWB



the very Happiest of Christmases, and everything that your heart desires (less cholesterol, more exercise?) in 1991. And as they say in Bulgaria, "Nazdrave!"

And now a letter from our Chairman, Judith Irwin :

Dear Friends,

Well, we are halfway through another year and already the plans for the 1991 conference are well in hand.

If you attended the AGM this year in Scarborough, you will already be aware of my concern regarding the Committee. We have a wonderful one at present, everyone works extremely well and handles their responsibilities with great professionalism. The worrying thing is the lack of interest from other people to come and join us.

As I stated in April, the total number of years service accrued by the present members of the Committee was then 97 years, that is an average of 9 years each, with one person notching up 20 years and the most 'junior' member 3 years service.

Anyone that has any experience in business or trade is well aware that technology and equipment changes, and that new



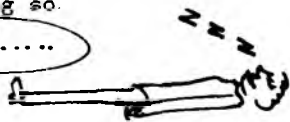
ideas and skills are needed to keep abreast with them. Whilst I am a great believer in experience being of paramount importance, we must keep the society abreast with the times. To do this we need the help of people with these modern skills and abilities.

As is written in our Constitution, a Committee member is elected for 3 years. This was arranged to a continuity of personnel. Because of this there is an average of 3 members retiring every year. For the past few years we have had the situation, because we have received no other nominations, of simply re-electing these people.

I have to wonder why there are no other nominations from our members. Could it be that they think it would be unfair to 'unseat' an existing member? There is another side to this - perhaps the retiring member is only standing for re-election to save reducing the number of people on Committee, and putting extra work onto his friends.

Could it be that members are not aware of how much commitment is needed? Well, we only meet 3 times a year, near Rugby, and always on a Sunday. It is not an unpleasant day out, in fact we all enjoy it: it gives one a chance to meet up and chat over things with friends, and expenses are covered. The busiest time for most of us is of course at the Show, we do work hard but equally, we enjoy doing so.

AND NOW THE COMMITTEE QUICKSTEP.....



Do you feel you have nothing to offer, or that you could not cope? Well why not at least talk it over with someone - me if you like - and find out?

Please think very seriously about this matter, and hopefully we can ensure that we continue to have an efficient and practical committee in the future.

Well, enough from me, it does sound as if I am going on a bit, but I can assure you I have only the good of the Association in mind.

This is the December issue of the Association's newsletter, so I would like to take this opportunity of wishing all our Members and their families a really Happy Xmas, a Joyous New Year, and all that this festive season means to us. Whether alone or over-run with relatives, we are all part of the great association, of home beer or wine makers, so to all members and to NAWB as a whole, Peace, Growth and Prosperity in 1991.

Judith



PRIZES FOR LITTLE OR NOTHING!

Your Editor has been honoured by the trade, by being given the task of making at least the preliminary visits and assessments for selecting the heat finalists for the Hambleton Bard/Homebrew Today Retailer of the Year competition. Full

details have been given in Homebrew Today, together with a form on which you can nominate your favourite retailer, and say why he or she is the best. It's little enough to do for the retailers who serve us so well year in and year out, and it could mean money for them, if selected as one of the 15 heat winners. The first heat has closed, but you have until December 31 to nominate someone for heat 2, and 1st May 1991 for heat 3. Heat winners - 5 per heat - win cash prizes, and the five chosen nominator/customers also each win a prize of goodies from Hambleton Bard. There is also a substantial cash prize for the overall retail winner, and the person whose nomination was chosen for that shop will receive £250, plus a year's supply of a Hambleton Bard product if a label and proof of purchase were enclosed with the nomination form.

I suggest you re-read that last chunk slowly, to make sure that you realise how much this competition could mean to you. All you have to do is fill in the form, and send it off, with the label and till receipt if you want a chance of free beer or wine for a year. Get a copy of Homebrew Today from your friendly retailer now (issues 15 or 16); if unavailable, make sure you get issue 17 in February.

ISSUE 16 OF HOMEBREW TODAY also contains two other competitions, both free entry and no labels or any other conditions are imposed. Answer a simple questionnaire and you could win a super Minolta Auto Flash Auto Focus camera AND



the latest **Munton's Australian Beer** kits. And 20 runners-up will be awarded the Australian Beer Kit of their choice, Lager or Draft Ale, made from imported 'Oz' hops and malt.

The other competition is for one of 20 '**Just Wine's new Italian Soave** wine kits. Just choose the most suitable Just Wine' kit to go with a traditional Xmas turkey dinner, with all the trimmings, and you could be a winner.

Entries for both competitions will be judged on December 31st, so don't leave your entry until New Year's Eve - you'll have missed the boat, and the booze. And remember, you read it here.



PETER, ANNE, AND FRANCES JOHNSON



COMING EVENTS

Enclosed with every copy of News & Views is the Schedule for the Annual Conference and Show, to be held at Pontin's Holiday Centre, Camber Sands, East Sussex, on March 22nd -24th, 1991. Further copies can be obtained if required, from Dave Pulley. Make sure you enclose a LARGE (at least 9½" x 6½") self-addressed envelope. Put stamps on the envelope at the rate of 22p for one Schedule, 27p. for two, 46p for 5, and 79p for 10. There is one important change to the usual procedure for Conference accommodation this year, *and it is vital that you get it correct!* **THE TICKET PRICE** (Members £6.50, Children 16 and under free, Non-Members £16.50) **DOES NOT INCLUDE OR RESERVE ACCOMMODATION AT PONTINS.**

When you send your Conference ticket booking form to Peter Johnson, he will send your ticket(s) back with a blue Pontin's form. This you **MUST** fill in and return it with the appropriate fee **TO PONTIN'S**, if you are staying at the Holiday Centre, as most delegates will be doing. **If you don't do this, there will not be accommodation reserved for you when you arrive!**

The Conference will include all the usual attractions - Raffles for Super prizes, Tombola to tempt the Devil himself. (herself?) Dances, Wine talk and tasting for the price of a souvenir glass, and all you could want (No! bring your own partners!) for an excellent weekend. And the quality of the



Fun! Fun! Fun!



2

catering? Well now, how good a cook are you? I'm brilliant, as long as it's frying steak!

What else do we know about from our crystal ball? Well, the **Wales & West of England Show** will be held as usual at Pontin's, Brean Sands, Somerset, from the **3rd to the 6th of May 1991**. If you intend to go to this excellent weekend show, note that there will be some amendments to the usual Schedule of Classes, notably the cancellation on safety grounds of the Sparkling Wine class, and of the Photography class, for reasons unstated - pornography? lack of support? blinding of judges? Mafia in-fighting between competitors who didn't wear blindfolds? I don't know, ask 'em yourself.

Many of you entered the **Homebrew EXXPO 1989 and 1990** at Coventry, the Trade Association's own Show at their annual exhibition. This is the major show open to the public, for wines and beers made solely from kits etc. on sale in this country, to be made strictly according to the manufacturer's instructions. Judging is by **National and Federation Judges**, to National Guild standards and rules.

On **Saturday 11th May 1991** the **H B W T A Conference, Exhibition, and Show** is being held in Liverpool, in the prestigious Adelphi Hotel in the City centre. This lies between between the Lime St. Railway Station and a multi-storey car park. Anyone can get there easily from virtually



anywhere, if they are keen enough; Liverpool is exceptionally well served with Motorways M57, M58, M62, all accessible from the M6. Entry into the competition entitles each competitor to free entry to the Trade Exhibition on Saturday. That's the year's unique chance to talk to the wholesalers and manufacturers, to taste samples of new kits and brews, to see all the latest gadgets and everything else that's new in the hobby. (Sunday is reserved for trade only; fair do's, it's their weekend and AGM!).

An application form is enclosed with each copy of News & Views; if you want more copies for your friends, your Circle or your Federation, contact David Ham, The Secretary, HBWTA, 21 Cole Park Rd. Twickenham, Middx. TW1 1HP. An SAE would be welcomed.

The Lakeland Rose Show will be a week earlier next year, on July 6th and 7th; details later, but make a note of it, it's a lovely show to visit.



The North Western Federation Show at Pontin's, Ainsdale, Southport, is always a popular weekend. It will next be held on October 18/19/20th, 1991; again, details will be advised when known.



If you know of any major event to be held in the future, do please let me know details as soon as possible. With a quarterly magazine, early warning is essential.

Trade Association



PART 1 OF STAN BAKER'S ARTICLE on country winemaking and the subsequent progress of the hobby and judging standards was published on pp. 21-22 of the September issue of N & V. Now read on:

Unlike a Guild of Judges, individuals are not subjected to the same discipline and are free to devise their own system of assessment. Provided that the individual is constant in his approach such systems can work.

Robert Parker, a wine buff born in the USA, marks out of a total of 100 points, but as he gives 50 free points to all wines, he does have some critics.

Members of most wine appreciation societies usually mark out of a total of 10 points, but I found this system by hand-voting too time consuming. Tasters are not permitted to abstain, that is vote zero, because this would make an average mark inaccurate. One point is awarded to wines which have objectionable bouquet, such as bottle stink, sulphur, mercaptans, higher alcohols, geranium, corked, volatile acids, acetaldehydes, as well as other defects such as mouse which are better detected on the palate. Wine is an organic substance and chemical changes occur during storage which result in bottle stink, released when the wine in the glass is vigorously swirled.

Two points are awarded when bouquet and palate are little more



than acceptable, acid level is low, or the wine is over-oxidized. Tasters are advised that wines with excess organic acids or tannins may improve with storage; not all wines sampled are ready for immediate drinking. Tasters are recommended to give three points for wines that have average bouquet and flavour but which may be one-dimensional.

Wines worthy of four points should be of at least good standard with balanced constituents, agreeable bouquet and flavour. Five points are awarded when bouquet, flavour, and balance are very good. To gain six points the wine should have excellent bouquet, balance, and secondary flavours. Wines that are near perfection, delectable and complex, should be awarded seven points.

Eight wines are usually assessed at our weekly tastings, and as each wine is allowed up to seven points the procedure requires that I call out for votes 56 times. With practice I have speeded up the voting so that it usually takes only a few minutes. The end result means little more than an average assessment, but it could be a useful guide to the person tutoring the tasting. Beginners are also wine buyers and their voting may be somewhat different from a person with a trained palate.

Amateur wine tasters, even when meeting regularly at weekly programmes, are most unlikely to develop the analytical skills



of professional tasters. But amateurs are hard taskmasters and from time to time a wine does average six points.

During the 700 tastings only one overall seven vote has been recorded, and this was at a wine and food evening when the product was not a wine but a sandwich filling.

CORRESPONDENCE



Liqueurs are powerful beverages, and showing them seems to arouse the same burning strength and intensity of flavour. I was pleased to get a letter from Eric Tappenden, who wrote:

Dear Roy,

For a second time I feel called upon to respond to comments in 'News & Views' - this could get to be a habit.
(Yes please! Ed.)

I have been stung into replying by the strong feelings aroused by the use of the term 'medicine bottles' linked to the showing of liqueurs, and reply as follows.

My goodness, what a storm of protest about medicine bottles, mostly from the ill-informed who were not present at the AGM when the suggestion was made.

As a supporter of this perfectly reasonable proposal, let me at least put the record straight.

The suggestion came from a very keen group of liqueur showers



from the South of England, several of whom are National Judges.

The bottles involved are technically termed medical flats, they are of clear glass, 100 mls capacity, and have a white plastic screw cap. They have been in use in at least four Federation shows in the South, in one case for about five years.

In the interests of uniformity and because great numbers are not involved, they have usually been obtained by the Federations concerned and distributed free to members. I believe it is the intention to make a distribution at the National Show at Camber Sands.

There has been no falling off of standards, either of presentation, quality of liqueur, or the number of entries, although some thought has to be given to label design.

The reasons for the introduction of these bottles were as follows:

- 1/ A show-worthy liqueur is expensive to make.
- 2/ Several of our shows allow the entry of up to three different styles of liqueur per competitor.
- 3/ The smaller quantities involved allow more experimentation with flavour levels and ingredients.
- 4/ The judge needs to be economical in the tasting and



disposal of the liqueur in reaching his/her decision, to the benefit of the judge and competitor alike.

This is a serious suggestion from competitors after considerable thought and proven experience in use, and it certainly did not call for or deserve sarcastic editorial comment about H P Sauce bottles.

Finally, should any National Judge forget that the competitor is in fact the 'customer' so far as to refuse to judge entries that do not meet with his/her approval, then he or she will very quickly find themselves out of work!

Eric Tappenden, NGWBJ

Well, even Editors and other Judges are allowed opinions, Eric, amused or otherwise. I believe this topic (bottles, not Editors) is to be settled at the next AGM. The EC Minutes say 'It is expected that bottles will be available at the NAWB Stand', but no specific decision has been made as yet. As for the Judges, the obvious answer is for Schedules, or at least the Rules, to be sent out with invitations. This is not always feasible because of the time lapse between invitation and Show, but a Judge can always express a preference for, or dislike of, a particular class. As you will know, the new Guild Handbook, (reviewed in later pages), gives excellent advice in its 'General Notes for All Judges', particularly para B 2.



'Jo' Wright, of Old Bexley Winemakers, has also written in defence of the proposition. She says (very slightly abridged):

Dear Roy,

I'm seldom given to slaving over a hot typewriter in response to magazine or newspaper items, but articles in the September 'News & Views' have me so incensed that I feel compelled to comment on them.

I insist that there's a very valid argument for using a smaller bottle for liqueurs - the cost! Try asking any Show-supporting winemaker on a fixed or limited income whether cost is important or not - we're not all young Yuppies. to produce a basic-recipe half bottle of a simulated herbal liqueur worthy of the name (i.e Chartreuse or Benedictine type) involves a cost of around £6.80p As a rough breakdown of this figure: 10 fl oz High Strength Vodka (50° GL) costing £11.95p a bottle = £5.10p (*sic*); 3 oz sugar = 5p; 1 fl oz Glycerol = 20p; Tissot Noirots essence = £1.45p: Total £6.80p. I know a number of NAWB members who regularly make five or six entries a year in Liqueur Classes at Guild, Federation, and National Shows, and if they were obliged to enter a half-bottle at each Show the cost - excluding entry fees - would be in the region of £35 - £40. By using the 100 ml bottle, that same half-bottle would provide 3 entries for the initial cost of £6.80p, and that's a very considerable difference.



Perhaps I've got it wrong, but I always thought the object of the exercise so far as Shows are concerned was to assess the quality of the product - not the container! Provided the bottles are of uniform shape and size, with identical closures, it seems that this prejudice against medical flats is really nothing more than snobbery. In view of his comments, I sincerely hope I never have the misfortune to have any of my entries judged by 'Doc' Evans - I'd always wonder whether he'd placed more importance on the bottle than the contents.

As to Chris Jones' comments re : Wine bottles for wine, Champagne bottles for Sparkling Wines, and Beer bottles for Beer, the natural progression should therefore be Liqueur bottles for Liqueurs, and that would really would present problems in view of the varieties. However, they are not wines, so why enter them in Wine half-bottles?

Before anyone asks "Why medicine bottles, then?", and purely as a point of interest, the origins of Liqueurs began began in the monasteries way back in the 13th century (the Middle Ages) when they were, in fact, medicines. Only when sugar became more widely and cheaply available in the 16th century did they become valued not only as medicines but as enjoyable alcoholic beverages, and by the 18th century they had become the social drinks we know them as today. In deference to their historic origins, what could be more appropriate than to exhibit them in clear glass medical flat bottles?



May I also draw attention to the fact that 100 ml clear glass bottles would be just as clean and sterile as the half-bottles currently used for this class.

I would suggest that it's not a question of "lowering our standards" but more one of trying to be practical. As exhibitors, we are constantly being urged to support the Shows, so why not give some incentive to the liqueur-makers by reducing the size of the bottles, thus making the the request for entries more viable, financially. I hope that by "shaking the bottle", so to speak, I've managed to persuade at least some of the Anti-brigade to adopt a more reasonable attitude towards the subject.

As for you , Roy, whilst I readily concede that a certain amount of editorial licence is your prerogative I thought your somewhat facetious remark about H.P. bottles was a bit of a sauce!

Regards,

"Jo" Wright

Mrs 'Jo' Wright

Call me 'Soy' Ekins from now on! Thanks for your letter, Jo'; together with Eric's it has given a balance of viewpoint for those unable to be at the last AGM at Scarborough.



Both sides of this topic have, I think, been sufficiently aired for the time being. Consider it well and form your own opinions; be prepared to listen at Camber Sands if the subject is raised, as I expect it will be, and vote if given the opportunity.

And that gives me the chance to change hats and make a point as Minutes Secretary. Providing that we have a microphone at Camber Sands, perhaps ALL members addressing the Chair at any stage of the meeting would kindly remember to use the 'mike'. This could save a lot of confusion through points being heard indistinctly, or not at all, by other members, and by me trying to record your words of wisdom for the Minutes.

BOOKWORM'S CORNER

JUDGING WINE AND BEER: The Handbook of the National Guild of Wine and Beer Judges. This is a re-written version of the handbook, expanded from 63 to 75 pages, with several new features, revised definitions, and good readable text. I was sorry to see the bottle illustrations omitted, but thank goodness the panel (E. L. Clarke, G. A. Cooper, T. D. Hodgkinson, Dr. B. C. Lamb) have seen fit to remove that horrid drawing of the human tongue and the regions where bas. tastes are best appreciated; that picture always reminded me of a hole in the ground that strange things had been tipped into unmixed.



Invaluable for show organisers, judges, and stewards, the new Judges Handbook will also prove of great help to those who aim to be successful competitors, or just good winemakers and brewers. "Judging Wine & Beer" is available only from the N.G.W.B.J. Supplies Officer Mr N W Chiverton, "Suttons View", Castle Lane, Woolscott, Warwickshire CV23 8DE, for £3.88, incl. p. & p.

For those of you with an interest in commercial wines - and what winemaker worth his salt has not? - I can recommend the inexpensive series of Regional Guides being published by Sainsbury's plc, the supermarket chain. Edited by Oz Clarke, these small hard-backed volumes explore in turn 'French White Wines', 'French Red And Rosé Wines', (both by Oz Clarke) 'Italian Wines' (Maureen Ashley MW), and the latest in the series, 'Wines Of The New World' covering USA (Bob Thompson), Australia and New Zealand (James Halliday), and South America (Rosemary George MW). Written by acknowledged experts in their fields, these are well-illustrated and authoritative yet very readable works that take the producers and their wines in alphabetical order. There is a profusion of colour pictures of grapes, labels, winery views and maps. I guarantee you are bound to learn something of interest every time you browse through one of these books. And I can assure you that they are excellent value at £2.95 a copy, and a valuable stocking



filler or pocket-money present to buy for a wine lover. Or just treat yourself, as a little indulgence?

And just to finish off this corner of News & Views, can I give you a quotation from Cobbetts 'Advice To Young Men', or to give it its full title, "Advice to Young Men and (Incidentally) to Young Women in the Middle and Higher Ranks of Life in a Series of Letters Addressed to A Youth, A Bachelor, A Lover, A Husband, A Father, A Citizen or A Subject" (Phew!). This priceless compendium of sage guidance for the innocents came in 1830 from a man who thought that "few, who know anything of my progress through life, will be disposed to question my fitness for 'he task." Which gives you an idea of his style! On the subject of drink he said: Wine! "only a glass or two of wine at dinner, or so!" As soon as have married a girl whom I had though liable to be persuaded to drink, habitually, "only a glass or two at dinner, or so;" as soon as have married such a girl, I would have taken a strumpet from the streets. And it has not required *age* to give me this way of thinking; it has always been rooted in my mind from the moment I began to think the girls prettier than posts. There are few things so disgusting as a guzzling woman. A gormandizing one is bad enough; but one who tips off the liquor with an appetite, and exclaims, "Good! good!" by a smack of the lips is fit for nothing but a brothel.'

Despite his many other failings, the Editor of News & Views



does not agree with the above sentiments, and proposes that this author, who died in 1835, be banned from membership of NAWB. Yet, referring to 'the big brewers' poison', I support his complaint that if a man and his wife each drink a pot of poison (commercial beer - Ed.) each day, this amounts to "fourteen pounds four shillings a year! Is it any wonder that they are clad in rags, that they are skin and bone, and that their children are covered in filth?" (Cobbett was strongly in favour of every cottager brewing his own ale. Ed.)

The National Guild of Judges

"JUDGING WINE & BEER"

A New Edition of the Handbook has been
published and is now available

This is a standard reference book for Judges, Stewards and
Students wishing to study for the Guild's Examination

Also useful for competitors and Show Organisers

Available ONLY from:-

NGWBJ Supplies Officer

Mr. N. W. Chiverton

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Price £3.50 plus 38p postage and packing





CENTRAL COUNTIES GUILD OF WINE AND BEER JUDGES

Mr G Healey (Hon. Secretary)
95 Greenhill Road
Leicester
LE2 3DP Tel. 0533 700538

7th November 1990

The Editor
Roy Ekins
4 Lytles Close
Formby
Liverpool
L37 4BT

Dear Roy

I have been asked by my committee to write to you regarding the progress of the Central Counties Guild of Wine and Beer Judges.

As you know, some three years ago the Central Counties Amateur Winemakers Federation was formed. Members of the C.C.A.W.F. who had consistently won classes at local and regional shows, and had stewarded for 'National' and 'Midland Federation' judges were invited to attend a course of instruction. This was under the guidance of N.G.W.B.J. members assisted by members of the Midland Guild of Wine and Beer Judges, with a view to taking an examination to very strict standards. Everyone of us feels justifiably proud of our achievement in passing the course.

We have duly formed the C.C.G.W.B.J. and recently held our second A.G.M. where it was agreed by members present that we had passed through an eventful year, having been called upon to judge a number of Wine Shows in the 'Central Counties' area, all of them most successful, including the 'Central Counties' Show. We wish to take this opportunity of informing you of our progress so it can be published in the next issue of the 'News & Views' and we would also be pleased to receive a dozen copies of the next issue to show our members the advantages to be gained by joining the N.A.W.B.

Enclosed for your information also is the current list of judges in our guild, hope it is helpful to you.

Yours sincerely,

G. HEALEY
(HON. SECRETARY)

FURTHER THOUGHTS ON WINE TASTING.....Stan Baker

In the seemingly far off days when NAWB was young, there was an opinion circulating around the movement that wine judges over a certain age should consider retiring. However the passing of the years indicates that this was a false premise.

It is true that man's physical faculties do diminish with age, but when sensory sensitivity is the sole criterion, then age is not the factor which determines that one should continue to assess wine (or beer) quality, but good health.

Having observed young, middle aged, and elderly wine buffs at the numerous tastings that I have organised or attended over the last fifteen years, I have found that there is only a marginal difference in the number of points awarded to each wine.

Where there has been a wide deviation, it is either because newcomers are not fully acquainted with the rules laid down, or that less experienced buffs are not accustomed to the style of the wines that are being tasted.

It has to be said that some experienced wine buffs prefer reds to whites, or dry to sweet. To become a true wine buff one needs to have enthusiasm and also the willingness to learn, whatever your age.

Such willingness to learn is not always to be found in winemaking clubs. Indeed, some winemaking clubs have adopted a



very inward-looking policy by barring commercial wine tastings from the monthly meetings.

Consequently dedicated members of such clubs may achieve marginal success when exhibiting in the ingredient classes at town or county Shows. In classes such as Table Wines or Wines For A Dinner members of such clubs have no success at all.

One expects high standards at the NAWB National Show, and invariably the clubs who gain most points are those whose members are convinced that regular tastings of quality commercial wines improve palate sensitivity.

An interesting and very plausible letter, Stan. But is it fact, or simply theory? Has anyone done any research on this to prove or disprove it?



NAWBERT SAYS -

"TRY MY XMAS SHAMPOO!"

And a bit of lunacy from our resident rhymester, Roy Alliver:

THE FESTIVE SPIRIT

Oh, I'm a traffic copper
 As hard as you have seen ,
 For I just love to stop those drivers
 And watch them blow it green!
 Oh, watch them blow it green, my lads,
 Oh, watch them blow it green.

At home when we have a party,
 My friends think I'm quite mean,
 I take those multi-coloured balloons
 And blow them till they're green!
 Yes, blow them till they're green, my lads,
 Yes. blow them till they're green.

When Summer's heat burns up my lawns,
 I just don't care a bean;
 With some of my mates and a firkin of ale
 We quickly blows 'em green!
 Yes, blow them till they're green, my lads,
 Yes, blow them till they're green.

When I take out the ladies,
Their language sometimes gets obscene
For I breathe on their shell-pink earlobes
And rapidly blows 'em green!
Yes, blow them till they're green, my lads,
Yes, blow them till they're green.

When St Peter calls me one dark night
On my future I'm quite keen,
For I'll take those clouds of misty white
And spend for ever blowing them green!
Yes, blow them till they're green, my lads,
Yes, blow them till they're green.

=====



" WOT, NO LICENCE? "

TASTERS!

No, not the Epsom Region T.A.ST.E.R.S. excellent wine tours that Ken Bilham used to organise, but a new entrant with a novel approach.

Tasters of Ashton-in-Makerfield are offering luxury days out for wine enthusiasts. Backed by ABTA and ATOL, 'Tasters' will fly you on a luxurious one-day trip to sample the delights of the wines and local cuisine of Burgundy, Beaujolais, Champagne, Bordeaux, or Rioja. Chartered aircraft from regional airports will transport you in pampered comfort to enjoy tastings, a four-course meal, and an evening tour before flying home.

Truly, these sound to be exceptional days out, sybaritic living starting at just £129. For details, see 'Tasters' advertisement, and contact them for further information.

And there's discounts for parties of 10 or more - why wait?

*"There was an old man of
Bexhill whose homebrew made him awfully ill
when folks asked him why
he started to cry,
and said "I don't know, but
I've made my will!"*



Merry Xmas From
NAWBERT

NEWS & VIEWS DISTRIBUTION

As most Members probably know, News & Views is currently distributed on the basis of one copy per issue to each Single or Double membership, and three copies to each member Circle or Federation. Obviously for Circles and Federations this means either that circulation within the group has to be VERY strictly controlled, or that very few people actually see it. As Circles and Federations only pay the same subscription as a Single member, NAWB cannot afford to send them a greater number of free copies, nor would it be fair to do so.

A small number of copies is also used for various editorial, publicity and P R purposes.

Recently there have been requests for an increase in the number of copies to be made available. This will doubtless be discussed at the next EC meeting, or perhaps at the AGM. In the meantime, extra copies are being put on sale to any member Circle or Federation that wants them, at 50p per copy, p&p inclusive, as long as stocks last. If your Circle or Federation wants more copies, then please send your orders to the Editor, stating which issue(s) you require and enclosing your crossed cheque made out to NAWB.

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