

NATIONAL ASSOCIATION OF WINE AND BEER MAKERS:
(Amateur)

NEWS AND VIEWS

SEPTEMBER 1990



NAWB

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N A W B (A)

NATIONAL ASSOCIATION OF WINE
AND BEERMAKERS (AMATEUR)

NEWS & VIEWS

SEPTEMBER 1990

EDITORIAL

A glorious summer has just passed, fruity passions (a phrase that will be slow to fade away!) have been indulged to the full, and from the trade come welcome signs of a slight turn-up in business. Late autumn fruits are still there for the harvesting, and English wines seem to have had a promising year, both for commercial and amateur producers.

But all is not well with the world, and in this issue there are a couple of articles drawing attention to the anti-alcohol pressure groups that wish to inflict their extremist viewpoints on the world.

What else have we for you in this issue? A new wine magazine has been launched, that is bound to have repercussions on our hobby; a new video has been announced, all about the making of port - in Portugal, that is, not in your kitchen - that Circles can borrow without cost; prize-winning recipes for cooking with wine. All these are detailed in the following pages, plus Member's Letters, extracts from some other Newsletters, and all the bits and pieces to help make this a varied and interesting issue.

To all those who have spoken or written to me, may I say how

very pleasing it is to hear from you. I will always print as many Member's letters, photographs, news items etc as I can possibly squeeze into these pages, and I hope you like the result.

If it doesn't suit you, or you have some snippet of news or opinion that might be printed within the libel laws, then simply take up your pen or telephone and act! Remember, it is called News & Views! Your news and views are important; don't hesitate to pass them on to me. And I am nearly always here to listen.

Roy Ekin

FEDERATION NEWSLETTERS

As Editor I am privileged to receive copies of the Newsletters produced by several Federations and Associations, and they are very interesting reading. As well as being clear evidence that our hobby is (generally) flourishing and still contains enthusiasts willing to work for our common interest, these newsletters occasionally contain items that have an appeal outside that Federation's area. Peter Ineson's article 'The Rise And Fall of Winemaking?' is a good example of this, and is reprinted with acknowledgements to the 'Wales & West Newsletter', and our thanks to the author. By the way, if you wish to contact that letter's Editor, he is now H. Herbert, 75 Heolddu Crescent, Bargoed, Mid Glam. CF8 8US, tel. 0443 820303. Peter Coombs is taking a well-earned break. The Central Counties Federation 'Mailshot', produced by Barry Pearce, The Cottage, Hamilton Lane, Scraftoft, Leics. LE7 9SB serves several purposes, notifying Federation members of coming events in the area, giving details of classes in shows etc.



and reporting the Committee's transactions. A recent issue brought to members' notice the formation of a **Central Counties Federation Guild of Judges**. I have no information about the training or examination of candidates for becoming judges; how about it, C C F G J ? (Or any other Federation, that would like more recruits to its regional judges panel? The **National Guild of Judges** invitation is at the back of N & V).

A relatively new member of NAWB is the **Mid-Wessex Winemakers Association**, which represents 26 Circles in Berkshire, Buckinghamshire, Hampshire, and Surrey. Some of their comments are included with permission in the Members letters relating to 'Fruity Passions'. Their 'Newsletter' for June included Federation and Circle news, coming events, and a Summer Rosé recipe by Cyril Beck. This Association is taking steps to contact neighbouring Federations, to extend their range of activities and expand their range of speakers for the member Circles. A praiseworthy effort; the contact is their P R O Dave Swift, 31 Frimley Grove Gardens, Frimley, Camberley, Surrey GU16 5JX, tel 0276 66489.

I do also regularly receive the **North Western Federation's Newsletter 'News For You'**, from Audrey Fordey of Rochdale. Incidentally, Audrey and Frank have moved to a new abode in that fair Lancashire town, and now reside at 57 Great Gates Rd. Kirkholt, Rochdale OL11 2NB, tel 0706 40287. This newsletter contains masses of reports from the Federation's member circles, notes of new speakers, news of shows, judges, and details of the coming show weekend at Pontin's, Ainsdale on October 19th/21st. If any other Federation (or Circle!) within NAWB would like to send me a copy of their newsletter it would be very welcome, and may give me the chance to spread your fame a little wider. Please say if material from your newsletter may be reproduced in 'News & Views'.

While making this request, can I also ask Federation



Secretaries for a copy of their list of member Circles and their Hon. Secretaries? Through 'Homebrew Today' and various other sources I frequently receive letters saying 'Please can you put me in touch with my nearest Wine Society?'. The more information I have, the more chance there is of your recruiting another member, and the hobby retaining a wine or beer maker who might otherwise lose interest.

Of course, if any Circle or Federation wishes to reproduce anything from News & Views they are quite welcome to. If you reprint any of Roy Alliver's odious odes, please acknowledge the author and source.

HBWTA ANNUAL SHOW — EXXXPO '91

In 1989 the Home Brewing & Winemaking Trades Association ran a five-class 'kit' wine competition, open to anyone, in conjunction with the Association's Trade Show weekend at the De Vere Hotel, Coventry. At the same time it was decided to open the Trade Show to the public on Saturday for a small fee. (Competitors in the wine competition received complimentary tickets).

This was so successful (250 entries) that it was repeated in 1990, at the same venue, but extended by the addition of two kit beer classes.

I am happy to tell you that the Show

is being staged again next year, on May 11th 1991, at the Adelphi Hotel in the centre of Liverpool. The Classes

will be as before, i. e. Red Dry, Red Sweet, White Dry, White Sweet, and Rosé Medium (all Table wines), Bitter

Beer, and Lager Beer, all made from

commercially available kits, strictly following the manufacturer's instructions.

Final details and entry forms, rules, etc. will be available later. Circle Secretaries can apply direct to their local homebrew shop, or to David Ham, 21 Cole Park Rd., Twickenham,

Home Brewing and Winemaking Trade Association



Middx. TW1 IHP if they have not received supplies by the beginning of December. Details are usually printed in 'Homebrew Today', and forms will be sent direct to members of NAWB with the December issue of N & V.

Judging will be according to National Guild Rules, and the Judges will be selected from Guild and Federation judges.

This is the one Show where only kit wines and beers can be entered, and home beer and winemakers can meet and talk to many of the manufacturers and wholesalers that service the hobby. Make a note of the date now! Circle and Federation Secretaries, please advise your members.

NEW PROGRAMME SUGGESTION

Dow's Port have produced a 21-minute video on the history, production, and ageing of port. It covers the whole year in the vineyard and the care and skill that goes into the making of port wine. It includes rare archive film taken of one of the last descents by laden Barca Rabelos down the Douro River. The video is on free loan to wine clubs. Send your name and address, and a cheque for £20 to John E Fells & Sons Ltd, and they will send you the video. When the video is returned, the cheque will be destroyed. Fells' address is Fells House, Birkbeck Grove, Acton, London W3 7QD (tel 081 749 3661).

A REBUTTAL OF MRS GRUNDY

Most winemakers and brewers, if asked, would say that the only occasion when the law affected our hobby was that glorious date, 3rd April 1963, when the Chancellor of the Exchequer removed the restrictions on brewing beer for home consumption. But just stop and think of the subsequent restrictions that have been imposed. VAT has increased the cost of all equipment and supplies - and don't forget that includes every little necessity such as corks, labels, crown caps, cleansers and sterilants - and all ingredients that are not classified as foodstuffs. A further tax has been imposed by the E E C on

grape concentrate imported from outside the Common Market. Water rates have rocketed in recent years, and just wait until they start metering domestic supplies. That is almost certainly going to push costs even higher; my estimate is that I use at least fifteen gallons of water each time I make a five gallon batch of beer or wine, allowing for all the cleansing and rinsing of containers that takes place. Wine and Beer Circle meetings are no longer the carefree and jovial occasions they were before the breathalyser was introduced. I ~~never~~ met or heard of a homebrewer that drank to the point of causing an accident on his way home, and can only assume that these were rarities.

The commercial wine and beer fields are similarly being attacked. American commercial winemakers and brewers are being besieged by over-zealous pressure groups that are getting restrictive legislation passed in various states in the USA, simply by being activists and using emotive appeals to the public. Half a dozen States have regulatory powers that prohibit lead from being used in packaging, so out go lead capsules (*WINE Magazine*). Estimates of the cost of alcohol abuse have been wildly exaggerated to appease anti-alcohol activists, according to a Rutgers University publication. (*The Wine Spectator*). Advertising restrictions, higher excise taxes, higher drinking ages, and warning label legislation are all being actively pursued by neo-Prohibitionist groups in the USA. Proposed Californian measures include the 1990 Alcohol Tax Act which would increase tax on wine by an incredible 12,800% and beer by 1,325%, and an alternative Alcohol Abuse and Drug Education Act (note that for an emotive title!) that would mean tax increases of a mere 500% for beer, 65% for spirits, and 1900% for wine (*The Wine Spectator*). The legislation comes up for approval or discard in November. The lesser of these two measures would, it is estimated, add a fifth to the cost of a bottle of wine. In Australia producers have to declare whether preservatives or antioxidants have

been added, and US bottles have to bear a health warning. (*Decanter magazine*). It hasn't become quite so obvious here yet, but there is a subdued anti-alcohol lobby that could easily become a strident voice if we do not keep a watchful eye on what is going on around us. One can foresee absurd restrictive legislation on the use of stabilisers such as sorbate, dangerous chemicals like sodium metabisulphite and chlorine-based cleaners, the withdrawal from sale of that terrible and literally undrinkable overproof Polish spirit.

Nonsense? Of course it is... but Big Brother's watching you.

"YOU bought 10 kilos of sugar last month, why do you need any more? Report at once to your local Community Health Station and register for treatment as an anti-social drug addict. Your children will be returned to you after your detoxification and rehabilitation are satisfactorily completed."

Insofar that alcohol is a substance capable of affecting behaviour, causing addiction in some, and if taken in excess, of damaging the body, it must be classified as a drug. The same can be said of tea, aspirin, and a hundred other substances. Let us be aware of its subtle threat, but let us not overlook its beneficial effects, both social, mental and physical if taken in moderation.

THE JOURNAL OF WINE RESEARCH

July 16th saw the appearance of a new magazine, the 'Journal of Wine Research', published by the Institute of Masters of Wine. This unique venture is the result of collaboration between the Institute and various academics, including the redoubtable Professor Gerry Fowles of Reading, who is one of our National Guild Judges, and a well-known lecturer, author, and proprietor of Gervin Products. Although obviously aimed at the commercial grape wine specialists, the range of articles ensures that despite its high technical content, the Journal will contain features of interest to all devotees of world of

wine.

The first issue contains articles on mutagenic activity in wines, the importance of chalk for vineyards, and a survey of the geographical aspects of viticulture, a couple of book reviews (Hugh Johnson's 'Story of Wine' and Prof. Peynaud's 'Le Vin Et Les Jours') plus short papers, notes and debates. The Journal is published three times a year at a subscription of £78, but this is the cost to institutions and businesses. A private subscriber having the Journal sent to his or her home address for his/her own use can obtain the magazine for £39 per annum.

Anyone requiring further information may contact the joint editors, either Jasper Morris, M W, (071 630 8888) or Dr. Tim Unwin (0784 434455).

THE RISE AND FALL OF WINEMAKING?

(Peter Ineson is a member of South Gloucestershire W C, and is a South West Counties Federation Judge. This article is reproduced with thanks from the Wales & West Newsletter).

It started in the '50's and was fuelled into the '60's and '70's by cheap holidays and even cheaper wine on the Costa, the taste was being developed but was still too expensive to buy on a regular basis in the UK.

The potential of the home made wine market was quickly seized upon by commercial interests as one of the best things since sliced bread. Outlets in multi-national stores, chemists and wine shops expanded rapidly with a multi-million pound turnover, the number of new wine circles kept pace.

Commercialisation did a lot of good for home winemaking, with the introduction of new equipment and materials, whilst the movement itself took aboard the advance in new techniques.

But with the middle '80's came the start of decline, there are many reasons for this. People became more affluent, wine was getting relatively cheaper, a couple of bottles in the shopping trolley became as natural as buying two pints of

milk.

Another factor was spare time, this has always been one of the main ingredients of home winemaking the age of circle members reflects this, but for the younger city and town dwellers time was at a premium, there were many more calls on family leisure time, winemaking became lower in the list of priorities. The tin of grape concentrate was meant to overcome this time factor, but in practice the final result was not up to expectations. More use was found for them in mixing with other ingredients to enhance the quality. In the last few years the decline has been briefly held at bay in the mass market (by) the three-week and 5-gallon kit wines, but clearly the slow decline continues.

As we enter the '90's outlets are closing, even that bastion of winemaking supplies Boots are being reduced to three shelves in the corner, with half a dozen cans of concentrate and a few chemical sundries. The wine circles themselves are showing signs of decline, with the falling off of ACTIVE membership, and one is just as likely to find, not a well-made blackberry and elderberry, but a bottle of Bulgarian Red on the table at meetings, a regrettable trend if such meetings disintegrate into a venue for social drinking. 1992 will shortly be with us, will this herald even more affordable wine for everyone? If it does that will be the final nail in the coffin. Indeed if this is so the full circle will have been turned.

Finally the question must be asked, by the turn of this century will our hobby be purely in the hands of the enthusiast, and take its place alongside train spotting, steam engines, and vintage cars, or maybe, just maybe the increasing number of over 60's as a proportion of our population will come to the rescue, and use their increased leisure time to pursue this most satisfying hobby.

... LETTERS... LETTERS... LETTERS... LETTERS... LETTERS... LETTERS..
Much about fuming passions! But firstly a first letter! Dave Swift writes as PRO for the Mid-Wessex Winemakers Association:
Dear Roy,

May I take the opportunity to comment on a couple of items in the June 'News & Views'. In addition I must say how valuable we have found our first year of membership of NAWB, it has certainly created local interest in matters National. I hope some of us will be able to get to the Annual Meeting and Show next year.

Two points were raised at our recent delegates' meeting: Firstly the idea that liqueurs should be shown as medicines, rubbish. Mid-Wessex will stick with half-bottles thank you. Secondly that TV programme. Many members watched some if not all of the episodes and generally found it interesting in parts. Others did not watch it at all and considered it to be harming the image of our hobby. However, since the programme finished we have talked to friends whose interest in the hobby has been aroused, and yes, have bought the book. Incidentally I see that Margaret Vaughan has had her chance to reply to your book review in the latest copy (No. 15 - Ed.) of 'Homebrew Today'.

My wife and I could not help noticing the number of obviously novice winemakers seeking advice from the staff of our friendly homebrew shop last Saturday! So perhaps the TV series has on balance put the hobby back in the public eye, which can only be good for the hobby and the trade which supplies it. Finally I thought you might like to see a copy of the last edition of our Association newsletter. Please feel free to reproduce anything from this letter or the copy of the newsletter.

Yours sincerely,

Dave Swift

So I can't resist the temptation to quote from the Mid-Wessex 'Chairman's Corner' by Kath Moon:

"Talking of elderflowers, did any of you watch BBC's 'Fruity Passions' on Bank Holiday Monday? - this is a series of programmes about home winemaking, featuring our own Professor Gerry Fowles from time to time. Where DID the producer find Margaret Vaughan? Elderflower FRITTERS? And her method of making Elderflower Champagne reminded me of the way I used to make ginger beer - quaint, old-fashioned, and equally as lethal when stored in ordinary lemonade bottles in the shed. Please, please, if you do value your safety, use proper champagne-style bottles even if you do intend drinking the liquor within a matter of weeks.

That said, the programme is very entertaining and informative. It is also very true to life - I doubt if there are any among us who have not put on a brave smile and laughed off the discouraging comments or grimaces of friends tasting our homebrew efforts for the first time. Funny how they keep coming back for more, isn't it?"

Lesley Cooper of the London (East) Federation wrote to say:
Dear Roy,

The Committee and Delegates of L(E)F have asked me to write to you with our comments about Margaret Vaughan and the television programme 'Fruity Passions'. The overwhelming view of the programme was disbelief that a programme advertised as being about home wine making should contain so little about that subject. We were provided with a few laughs - the Elderflower Champagne, Marrow Rum, etc. - but what a shame the programme did not realise its potential in educating people about our hobby, instead it only reinforced the 'Greetings Card/Good Life' comic status of home made wine that prevails among the un-enlightened.

My own Wine Circle has some members who feel that wine making



has become too scientific, but even they use additives - tannin, acid, etc, and modern equipment - demi-johns. As an enthusiastic cook myself I wonder if Margaret Vaughan uses additives in her cooking - salt, baking powder, etc. - or modern kitchen equipment - food mixers, liquidisers, and so forth.

Perhaps the one good point in all this may be that somewhere, somebody was encouraged to try making a gallon of wine, but let's hope that they use the recipe suggested by Phil Hardy and that the new winemaker quickly joins a Circle where they can be guided and encouraged in our hobby.

Cheers,

Lesley Cooper

Chris Jones, Show Manager for the Middlesex Federation writes:

Dear Roy,

On reading the June 1990 News & Views, I felt I must write to you regarding Liqueur Bottles.

I hope you have received lots of letters on this subject. Surely as a National Association we cannot lower our standards as to put Liqueurs in Medicine Bottles.

At present we use:- Wine Bottles for Wine

Champagne for Sparkling Wine

Beer Bottles for Beer.

WHAT NEXT ?

NO to Medicine Bottles PLEASE

Chris Jones



And from 'Doc' Evans, NGWBJ, of Paignton:

Dear Roy,

I have just received my copy of News & Views and am appalled to read that it was suggested at the AGM at Scarborough that $\frac{1}{2}$ bottles for liqueurs be scrapped in favour of 125 ml medicine bottles. I was not able to attend the AGM (NO, I was not hung-over!) so know not the reasons put forward

for the change. I can conceive of no valid argument for doing so.

As a National Judge I will not in any circumstances judge a class in which the exhibits are presented in medicine bottles of whatever capacity.

I am forwarding to the Guild NEC a proposal that the NEC of NAWB be informed that our Guild will not judge exhibits so presented.

Yours sincerely

Doc Evans.

Doc - In view of the distance from Scarborough to Paignton, I can understand your wanting to make an early start on Sunday morning, when the AGM is held. Well, from memory, the main reason for the suggested change was the cost of making liqueurs where the exhibitor entered several bottles in each of a series of shows, and having to bench a full half-bottle each time.

I'm thinking of proposing at the next AGM that Barley wines should be shown in HP Sauce Bottles, to leave me more of each brew to drink... Have I a seconder?

From Audrey Evans, NGWBJ, A letter:

Dear Roy,

Re News & Views, June 1990

I was interested in Stan Baker's comments regarding the proposal of a trophy for the lady gaining most points, which was turned down at the AGM, and his reason that the task of winning a major award may be physically too tiring for ladies. Certainly in recent years it is appreciated that Master Winemaker has been awarded to members who have entered large numbers of bottles, but it can be done with less, as I proved in 1986, when I entered 20 bottles (including 3-bottle class, which made it only 18 entries). No one was more surprised than me, as the thought of becoming Master Winemaker was not the

reason for which I entered the Show.

I hope this may encourage other ladies, that it is not impossible to win a major award with a selected number of entries.

Just one point in Stan's letter I would like to correct, and that is that I am a member of St. Albans Winemakers in Hertfordshire, and not from Kent.

Yours sincerely

Audrey Evans

And a letter from Simon Ward, of .4 Mainsforth Drive, Brookfield, Middlesborough, Cleveland TS5 8JZ, who, I think, is one of our newer members. I hope that our more experienced members will give him the help and encouragement that is his due. Is there a local member who would kindly contact him?

Dear Mr Ekins,

I have a few questions I wondered if you or some member could answer.

1/ Has anyone got a recipe for mushroom wine, coconut wine, and audit ale. I have not seen these recipes in any of the books I've read.

2/ I have made a starter from a Guinness, and I know you can use Worthington White Label. I wonder if any other drinks can be used to make yeast cultures?

3/ At the moment I am making some sparkling rhubarb wine. How long should it mature for?

Yours sincerely,

S Ward

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BITS AND PIECES

Aberlour Glenlivet Malt Whisky kindly sent me a leaflet about their product - in fact they accidentally sent two, and two samples of their excellent product, which I gratefully accepted and drank without delay - and have agreed to my reproducing the following delightful anecdotes. As they said,

Modesty is not a trait for which distillers are noted. But as they at Aberlour have not said much about their whisky since 1826, the villagers thought it was time they had a word or two:

"Another of those momentous milestones in the history of our community was the night the church clock stopped in a great storm 150 years ago. Sadly, scaling the stone tower to replace the hands was a wee bit beyond the advanced years of the Churchwarden Tam Grant.

Timekeeping in the village went adrift. Bread was not baked on time, the pub opened late (closing later to compensate, naturally) and, most worrying of all, production at the distillery was disrupted as villagers arrived for work at all hours. Finally, the distillery manager, a man with commendable knowledge of his community, offered a case of Aberlour Highland malt to the man who could restore the hands. Several people were knocked down in the rush as men young and old ascended the tower. Soon the clock was working and order returned to the village. Perhaps the knowledge that Aberlour the village has never tired of Aberlour the malt is advertisement itself.

In our part of the Highlands, transport was always something of a problem - until one Aberlour distillery manager decided to build a raft of surplus kegs to speed our fine malt to customers.

Unfortunately the man found himself at the mercy of unseasonably fierce currents, and the casks and their precious contents were dashed on the rocks downstream.

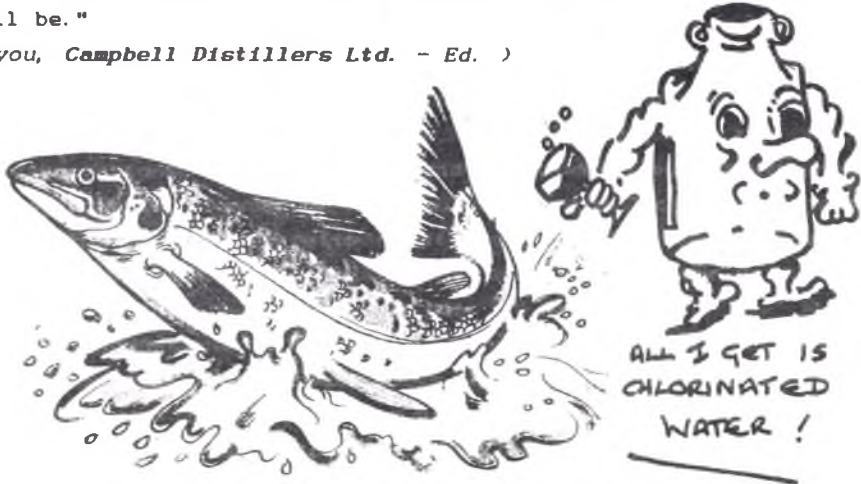
There was, however, a silver lining. Spawning salmon, gathering their strength in a pool below, sampled an albeit diluted tippie of Aberlour, and appeared to forget their mission. They drifted contentedly downstream to be netted by surprised local fishermen.

That evening the villagers feasted on fresh salmon with an



intriguing extra flavour. The exact recipe has never been recreated and probably, on account of the Speysiders' natural reluctance to use whisky as fine as Aberlour in the kitchen, never will be."

(Thank you, *Campbell Distillers Ltd.* - Ed.)



METRONIDAZOLE is not a new enzyme, or the brand name of a special nutrient, or even one of those strange chemicals that they keep finding in beer - and that must rule out most alcohols!

No, this was prescribed by my dentist, and at the time he warned me "No alcohol." Not expecting this to be taken literally, I asked if this meant for say half an hour after each dose, or something reasonable like that. He immediately pointed out that if I drank at all while on the course of tablets I would probably be violently ill, sick, and have the worst hangover of my life. Somewhat deflated I went to the chemist to get the prescription made up, and on paying for the pills was given another dire warning! And on the bottle it says * **WARNING - AVOID ALCOHOLIC DRINKS** *. I came to the conclusion that someone really knew something I didn't. Curious, I rang one of the local help-lines for alcoholics. "Oh yes," came the cheery reply, "we use that stuff for aversion therapy!"

I finished the full course of pills, and hadn't the courage to make a scientific test of their effectiveness as far as booze was concerned. But I can tell you one thing - if I get another gumboil that damned tooth is coming straight out!

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The following article is an Editorial by Charlie Papazain, from the Spring 1990 issue of 'Zymurgy', the magazine of The American Homebrewers Association. And don't say "It couldn't happen here!" Random breath-testing could become law very easily, and that's just the first step.

THE REASONABLE MAJORITY

or

HOMEDRUGMAKING AND THE BERLIN WALL

Not too far from where I live there is a computer company engineer who was a homebrewer. His boss discovered his hobby and in persuasive terms suggested that such an avocation was unbecoming of a company employees and that he should stop such activity. The engineer sold his equipment and is no longer brewing beer.

On a brief vacation in the countryside of Colorado I was enjoying a beer. A boy of eight or nine years approached me and asked "Hey mister, you gonna get drunk?" A junior high school student from Wisconsin wrote me asking for information to complete her social studies assignment: an essay titled, "Why Does Alcohol Continue to be an Accepted Form of Drug in American Culture?"

In Michigan a child came home with a worksheet. Question number three instructed "Circle the following pictures that are drugs." There were several pictures, including a hypodermic needle, a pile of powder, pills, milk and a bottle of beer. He got that question wrong because he failed to circle the bottle of beer.

Senator Ted Kennedy recently introduced an amendment to the Drug-Free Schools and Communities Act, making reference to

ZYMURGY

alcoholic beverages as a "gateway drug". Children are being taught that beer can lead to cocaine and crack. So now we may be considered homedrug makers.

In a contemplative mood, I imagined how great it must feel in Berlin these days. The Wall has been torn down. The Wall that tried to keep so many things hidden from an entire population. I read with uncomfortable amusement how pieces of the wall have been brought to this country as souvenirs. It seems to me that now another sort of wall is being built around us and our children. I have mixed feelings when children 'learn' their parents are drug abusers for having an occasional beer. There is a lack of discrimination here that alarms me. Are objectivity and reality being distorted? Who is protecting whom? If walls are going to be built, then how are our children going to react years from now when the walls are inevitably torn down?

I don't believe many people are noticing what's going on. Sometimes this interferes with the enjoyment of my beer.

There is a battle being fought out there, but it doesn't seem that one ever hears from the people who make beer or enjoy it. We hear the beer industry's facts supporting their legitimacy: 187,000 brewing industry jobs and a payroll of \$1.3 billion, \$4.5 billion in taxes, \$860 million in rice, barley, and hops, \$4.5 billion in glass, steel, and aluminum. But really now, what is meaningful to the millions of individuals who responsibly enjoy the pleasures of a glass of beer? Whatever became of good old-fashioned quality of life, friendships, memorable meals, good times, an enthusiasm for enjoying life and respecting life with all its titillations?

Whatever became of gut feelings? The arm you would wrap around your buddy? The laugh? The stuff that life and beer can be so much about? We're not all abusers. We're not all alcoholics.

Tell me, gang, are we part of a reasonable majority or am I a minority? I'd like to enjoy my beer without feeling too unusual (somehow, I'd never feel criminal even if they

outlawed it

About 20,000 people will read this editorial. My guess is that 95 percent of you make beer. You are brewers and have more respect for this stuff we call beer than the rest of the American population. You can have a major impact by helping inform others that beer can be respected and enjoyed. Be aware of what's going down. I'm a brewer, too. The celebration and enjoyment of beer should not be inhibited by ourselves; to do so would be defeatist. The joy is what we have going strongly for us. Our expressions of responsibility, enthusiasm and pride are what will make a difference. Let people know how you feel.

Charlie Papazain

And from the American homebrew field, to the well-watered deserts of Australia. Colin Penrose, Editor of the newsletter published by the Amateur Brewers Association, Victoria, Inc, wrote to me in cheery Oz fashion:

Dear Roy,

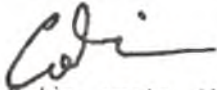
G'day (we really do say that), nice to hear from you.

I have enclosed a copy of the July newsletter for your perusal....(and) hope you find it interesting. I will put your name on the mailing list for the November newsletter. We would also be pleased to receive your publication.

We have a member living in Sturry, near Canterbury, Kent,, his name is Robin Young. *(Are you there Robin? Let's hear from you if you see this - Ed.)*

I am visiting Europe, and should be in England in early September to late October. I will try and look you up when I am coming down the west coast. I am originally from Leeds, 23 years ago.

I will look forward to hearing from you again,



Hi!!

Colin wrote the amusing piece on the next page for their newsletter; I was hard put to deciding which extract to print:

ROUND THE BEND-I-GO

Our second annual outing to Bendigo's Rifle Brigade Hotel Pub Brewery happened in early May. As occurred the previous year only 4 boozers (sorry, members) went, Barry, Andrew, Jim (Colin's hollow-legged friend) and the writer. For all who didn't go we had a wonderful time. Jim and myself decided to arrive Friday night instead of Saturday to get a few pints start on Barry and Andrew (We needn't have bothered, as you will find out later). We arrived at our digs, Marlborough House, around 7.15. Just a few words about this place, if you ever go to Bendigo I must stress there is no better place to stay. The old house is absolutely magnificent, the rooms are great and the hospitality second to none. The 3 or 4 course breakfast served on the verandah was without doubt an absolute delight. Enough of this, back to the booze.

Jim and I had a 4 hour session trying out as many beers as we could, (we only tried them all so that Barry and Andrew wouldn't waste time drinking the bad ones), through our exhaustive experiments we found out there is no such thing as bad beer, just some are better than others.

We retired to Marlboro House without too much skullduggery, Jim did try to ring his girlfriend in England but went to bed disappointed. The following day after breakfast we went for a stroll around Bendigo and ended up surprisingly at the Rifle Brigade Hotel around 11 o'clock. Barry assured me he and Andrew would arrive around lunchtime so Jim and I delayed our lunch TILL 3 O'CLOCK !!! Finally after I had uttered many expletives, (*they arrived..and*) their excuse was HOW COULD THEY LEAVE ANDREW'S WITHOUT SAMPLING A FEW!!!!

We had a tour of the brewery....then got Barry and Andrew set up at Marlboro House. BACK to the pub and into a few more delicious ales. We then ended up deciding on Turkish for our evening meal, it was acceptable (**I bet Barry didn't tell his wife about the belly dancers!**). After the Turkish, where else, back to the pub. Well we drank and drank until midnight

and the music got too loud, then off back to the digs to watch the F A Cup. Barry saved the night by supplying some Grolsch and a couple of fabulous bottles of McEwans Scotch Ale. Off to bed for a good night's sleep, then out again onto the verandah for that wonderful breakfast. Then farewell to Marlboro House till next year and off we went home

Just to get Barry off the hook, there really were no belly dancers HE! HE! HE!

(After typing up that account for N&V I feel quite exhausted! I am sure that there must be many UK groups that have similar outings, even if not to Bendigo, and we would love to hear from you. Come on the Brits!)

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Stan Baker writes:

Summer, Autumn, Winter, Spring,
Oh the joys good wine can bring
Seasonal ingredients through the year
Wines full of flavour, crystal clear.

The above verse, in some ways, epitomises the approach to home winemaking some thirty years ago and the recent TV series 'Fruity Passions' tried to create a return to traditional country ingredients. Fortunately an exponent of the modern scientific approach was on hand to instil into the viewers' minds that winemaking cannot always be left to Nature.

The available winemaking recipe book of three decades ago recommended nearly every fermentable ingredient but the more perceptive winemakers soon limited their choice of ingredient. At the same time chemists employed by winemaking supplies companies evolved chemical agents which speeded up the clarification of maturing wines.

The effect was dramatic. Wines were better flavoured and star bright. Together with the standardisation of presentation of exhibits, the shape and colour of bottles, corks etc., most wine shows became a visual splendour and most of the exhibits gave palatable pleasure.

In the early days the methods of assessing wines varied throughout the country and the pioneers of the National winemaking movement decided that 'Andy' Andrews and other experts should devise a standardised system of assessment and allocation of points. When introduced the system met with universal approval and with relatively few modifications is still used today.

(to be concluded in our next issue...Ed.)

COOK'S CORNER

For this issue I can offer you two more of Pauline Joiner's mouthwatering recipes from her NAWB Show entries. The first recipe took First Place in the Cookery - Savoury Dish Class.

FRUITY CHICKEN 7 HAM TERRINE

Preheated oven, Gas Mark 5, 400 electric.

Ingredients:

4 oz dried apricots	1 oz unsalted butter
1 x 4oz ham steak	1 lb chicken breast
1 stick celery, washed, finely chopped.	Salt & pepper seasoning
1 clove garlic, crushed (optional)	1 medium onion
2 fl. oz double cream	1 egg, lightly beaten
4 apricot halves, drained, & 4 bay leaves	

Dry white wine for poaching meats.

Method

Grease 9 cm x 22 cm ovenproof dish or loaf tin. Poach the ham steak and the chicken in enough wine to cover until cooked and tender. Drain and chop, melt butter in pan over low heat and sauté onion and garlic until soft; remove from heat. Drain apricots and reserve liquid.

Place meats, apricots, onions and garlic, egg, cream, and celery into large bowl. Mix well together, season to taste.

Onto the base of your dish place a pattern of apricots and bay leaves, then carefully spoon the mixture over these, firming down slightly. Fill to top of container. Cover with tin foil. Place into baking dish filled with water to come halfway up

the sides of the container. Bake on middle shelf of preheated oven for 55 minutes. Remove container from baking dish, remove foil, and drain away any excess juices. Replace foil and place weights on top of foil. Cool and refrigerate overnight. Unmold and glaze top and sides with aspic made up with reserved liquid. Chill for one hour before serving. Decorate with apricots and watercress.

TROPICAL TIPSYP TRIFLE

INGREDIENTS

2 Jam Swiss rolls	1 teaspoon vanilla essence
8 fl oz citrus type wine	1 packet custard powder
2 oz powdered gelatin	4 oz caster sugar
12 fl oz water	2 egg yolks, lightly beaten
3 tablespoons double cream	1 pint of milk
Double cream for decoration	Tropical fruits, of choice

METHOD

(Suggest kiwi, mango, star)

Slice Swiss rolls into approx. $\frac{1}{2}$ inch slices and use them to line the base and sides of a bowl. Onto these place a layer of your chosen fruit, with a little extra sugar added if desired, then a layer of sponge to cover the fruit.

Dissolve the gelatin in a little of the water in a bowl over hot water; stir well. When ready add to the rest of the water and the wine; stir well until blended. Pour carefully over the sponge and fruit until they have absorbed enough to be well moistened, but leave no surplus on top. Refrigerate until set.

Combine the custard powder and sugar with a little milk. Pour into a saucepan and add the rest of the milk. Stir well over a moderate heat until it begins to thicken. Remove from the heat and beat in the egg yolks, cream, and vanilla. Pour over set sponges. When set, decorate with whipped cream and fruit.

LAST WORD : Our Welsh Druid (Are there others?) says:

"Reality is an illusion produced by alcohol deficiency"

PAULINE