



DECEMBER
1991

NEWS

AND

NEWS
AND
VIEWS

MERRY
CHRISTMAS

HAPPY
XMAS



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THE
NATIONAL
ASSOCIATION
OF WINE AND
BEERMAKERS (AMATEUR)

NEWS AND VIEWS DECEMBER 1991

PRESIDENT: MRS SYBIL HILL

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WITH
EVERY
GOOD
WISH
TO
ALL
OUR

MEMBERS AND PATRONS
FOR CHRISTMAS 1991

AND A HAPPY AND
SUCCESSFUL NEW

YEAR 1992

FROM YOUR

CHAIRMAN

AND ALL THE OFFICERS AND COMMITTEE

N A W B (A)

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

NEWS & VIEWS

December 1991



EDITORIAL

'Twas Christmas Day in t'workhouse,
 News & Views came through t'letter box,
 With good tidings and cheer for the members,
 And presents for all, like odd socks.

"It's not reet" said the old Workhouse Master
 (He'd won all t'prizes last year)
 "I just can't get enough of they Stewards
 To carry the wine and the beer!"

"Tha must come to the Norbreck next April,
 For the bottles themselves will not budge,
 So put your name down as a helper
 To Steward for General or Judge."

So the Master hath spoken, so wisely,
 And if you want to eat Christmas pud,
 You must volunteer now as a Steward
 At the Norbreck, like everyone should.

There's a form in the Schedule, complete it today
 In great haste (not like paying a creditor!)
 And with a clear conscience, enjoy Christmas Day!
 Merry Christmas! Bright New Year! from your Editor.



And a Seasonal Message from our Chairman, Doug Ives:

Dear Members,

All too quickly time flies, and we are fast approaching another Xmas. This will be my first as Chairman, and I would like to take the opportunity, through the medium of our excellent newsletter, to assure you all that NAWB is still very much concerned in the maintenance of impetus and interest throughout the whole of the wine and beermaking movement. One sure way in which you, as members, can help to keep this interest alive is by entry and attendance at the Annual Show - the National.



Next year we are once more in Blackpool - but with a difference. Since our last visit the Norbreck Castle Hotel has changed hands and undergone complete re-equipping and refurbishment - from Conference Halls to bedrooms - and is now an extremely attractive venue at a very moderate price.

Those of you who heard about Marjorie's accident will be pleased to know that that she is now back on two feet (albeit with a pair of sticks) and making slow progress. She is certain, however, that she will be 'alive and kicking', and rarin' to meet you all again at Blackpool - as, indeed, so will I - over the weekend of 10th - 12th April 1992.

Meanwhile it is my great pleasure to wish each and every one of you a Merry and Convivial Christmas, and a Happy and Peaceful New Year, with prospects of even greater Fermentations!! I'll drink your Good Health to that!

Don't forget, make the effort and come to Blackpool - we've so much to offer!

With Every Good Wish,

D. Ives

John Carpenter, sends this message:

In the last issue of News & Views I requested that members enclose a stamped and addressed envelope when renewing membership of NAWB. Around 90% of members have responded to this request; thank you for your support.



Many issues of News & Views over the years have seen Judith Irwin, Roy Ekins, and others raise the question of how to recruit new members to NAWB.

The Blackpool National 1992 presents us with a golden opportunity for recruitment of new members. The Schedule has been altered this year, to change what were the Open Classes to Classes for Circles and other organisations. Wine and beer makers wishing to enter the National as individuals will now need to become members. This is a commonsense action in any case: membership plus a weekend Conference ticket is slightly cheaper than being just a visitor - several pounds cheaper for Double memberships - and you get a year's issues of News & Views as well. So I would ask all members to either recruit a friend, or at least bring a guest to Blackpool and introduce them to the National.

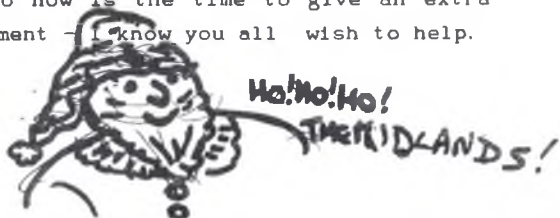
When I became membership Secretary I made it clear that I considered recruitment as a big part of the job, so I make no apology for asking all members to set forth on their own personal recruitment campaign. I assure you it can work, new members are joining us every week.

Membership enquiries will be welcomed by myself or Roy Ekins .

The wheels are turning, so now is the time to give an extra push, and speed up recruitment - I know you all wish to help.

John Carpenter

Membership Sec. NAWB



NEWS FROM THE BLACKPOOL FRONT

Roy Ekins writes:

I recently visited the Norbreck Castle Hotel in Blackpool, venue for the 1992 National Conference and Show weekend, on a tour of inspection, with our Hon. Secretary & Show Manager, Lenn Drysdale, and his wife Doreen for a woman's view (i. e., sensible) of the situation. The main reason for this note is to assure members and guests that the tatty old bedroom furnishings and furniture, and



the rotting curtains and worn carpets, that typified the Norbreck when we last stayed there, have been swept away in a vast refurbishing and redecorating blitz by the new owners, the Principal Hotels Group. They have invested some three million pounds in a massive redevelopment scheme for this famous hotel, to make it "the largest self-contained and comprehensive conference, exhibition and hotel centre in the North of England."

During our visit we inspected both the 'motel' rooms, for which the redecorating and re-equipping is now complete, and some of the main wing bedrooms that gave so much cause for complaint on our last visit; these are partly renovated, and they plan for the hotel work to be completed in full for Christmas 1991. Thus there is no question of bedrooms still being unfinished when we arrive in April. All 342 bedrooms are being completely renewed, with double glazing on the sea-facing windows, and new furniture and decorations. Every bedroom will have a shower or bath en suite, colour TV, direct



dialling telephone, hairdryer, and refreshments tray.

At the time of our visit, the Reception Hall was being completely gutted and workmen were happily tearing down the old reception desk, and starting the renewal work; the Dining Room redecoration was nearly finished, in a sort of terracotta pink and light Wedgwood blue (remember, I'm only a poor colour-blind idiot male!) - whatever, it looks very nice - and the old self-service carousel is being scrapped. I understand that a new self-service counter will now run along the far wall of the room, with hot and chilled food counters to ensure your food is in perfect condition, and to give speedier service and less queueing.

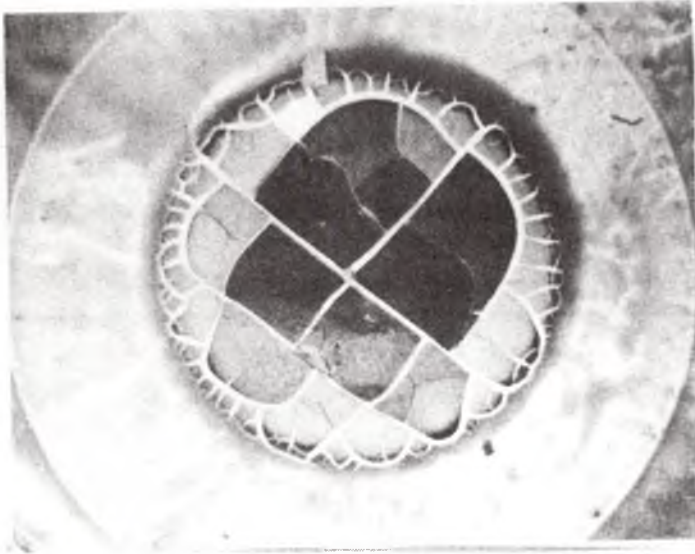
The ballroom, where the Show is staged, has already been redecorated, and the new lighting will make it less necessary to squint at the nearest window to spot the odd floater if you are judging.

And to save you from having to choose between exploring the mystic recesses of the back corridors and staircases of the hotel or braving the salt-laden blasts and gusts of the front of the hotel when taking your exhibits to the Entries tables, a new conservatory-style passage is being added to the front of the Hotel, giving direct access from the main building to the 'motel' end of the ballroom. Luxury indeed!

After this visit, I can really recommend the Norbreck to our members for a great weekend. Despite the problems, our last visit was, generally speaking, a great success; 1992 should be absolutely superb! It's going to be too good to miss - see you and your friends there in April!

SCHEDULE CORRECTION: Please note that Class 37A should read :
 "One pint Brown Ale - London type"
and Class 40 : "One pint Sweet Stout"

CHRISTMAS PUZZLE PICTURE



WHAT IS IT ? (ANSWER ON PAGE 12)



FEDERATION NEWS:

The Middlesex Federation newsletter is as full of meat as an egg, and I would like to quote from it thus:

"Under the auspices of the Middlesex Federation, Eric Clarke conducted a Wine judge's course at the Durden Park meeting place. This was followed by a NGWBJ examination where Middlesex members Christine Randall and John Kellett passed the Wine examination, and Harold Copestake passed the Beer examination."

"....Interesting books to become available this year are the Chiltern Master's Recipe Book (*highly recommended - Ed*) ...and



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"Durden Park's Book of Old English Beer Recipes (1976) which has been re-published, and should be in the possession of every home brewer. First published in 1976, this new edition contains recipes from 1300 to 1937, and is a great credit to Dr. John Harrison (and) Durden Park Beer Club...."

There's lots of Circle and social news too, and the newsletter is a good example of what a Federation can do to keep in touch with its members. Well done, Editor/PRO Bob Marsdon!

The Central Counties 'Mailshot' has a lot of news about what's happening in the Federation - proposed quizzes, wine tours, Wine Tastings, and also acts as a cover letter for Federation General Meeting Minutes, lists of member Circles and their representatives and Executive Committee representatives.

All in all, a very useful publication, and a credit to Barry Pearce, Federation P R O.

The Wales and West Federation newsletter, Editor Hayden Herbert, has lots of interesting items. The Federation has had an excellent Wine Weekend at Bournemouth, ran a camping weekend that sounds to have been a laugh from start to finish, and the newsletter also gives details of the member circles' activities. The W & W of course run that super weekend at Pontins, Brean Sands; 1430 attended in 1991! The next Wales & West weekend at Pontins will be 1st to 4th May 1992 - see you there - I wouldn't miss it!

The Surrey & South Thames Wine & Beer Making Federation (SAST) produces the 'Grapevine', edited by their PRO Roy Helps. SAST was quite successful at the National this year, and no doubt they will be there at Blackpool determined to do even better. SAST run a major Show; I don't know how many entries they got for their Fifteenth Annual Show, but you can't run a 35-Class Show with just a few entries. They also have a Federation diary, a good idea that others might do well to copy; Judges

'GRAPEVINE'



**Amateur
Brewers
Association
-Victoria**
INCORPORATED



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and neighbouring Circles all know what's happening on different dates throughout the year.

And our last, but by no means least, guest newsletter is that from the **Amateur Brewers Association - Victoria, Incorporated**, from Australia, so far our only overseas correspondent. This is a lively publication, with tales of brewing that might make your hair stand on end, but they are all part of the great brotherhood of home fermenters. In an article on brewing strong beers, their President Barry Hastings said "Next time you step into my brewhouse during a brewing session and you are confronted by a rotund monk in brown robes (with a hood of course) please do not call the cops, merely realise I am soaking up the full atmosphere of the occasion and that, in all probability, I am brewing some sort of Monastery Ale". The newsletter is full of joyous items of beer - members' activities, competition news, outings etc, and cuttings acquired (pinched) from newspapers and magazines the world over.

That's the Aussie way; don't we have any whimsical brewer/writers in the UK any more? Don't we have any individual wine or beer writers OF ANY SORT in NAWB anymore? You do write for other publications! How about a bit of NAWB loyalty? And if not, why not? Write and tell me, IF you have a convincing reason! Or better still, send me your favourite or prize-winning recipe, funny anecdote, or anything else to help fill a page or two. As long as it's printable.....

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Editorial Note: After announcing my new position as Association Archivist, I am grateful to Bill Harvey for the following letter (and his enclosures) about the early days of NAWB:

'THE NAWB CONCEPTION'

To use a catch-phrase of Max Boyce, the modern patron saint of Wales, "I was there." But let me start at the beginning.

Following a nice little 'get-together' at Andover in 1959, Mr Cyril Lucas, Founder and Chairman of the Bournemouth Winemakers Circle, suggested that we of the Bournemouth Circle should stage a show more in keeping with the status of the National Honey Show, and move away from the image of Church halls, W.I., and Townswomens Guilds etc. So in 1960 the 'Amateur Winemakers National Conference' was staged at Bournemouth Town Hall on April 22nd and 23rd, 1960, in an effort to set the format for subsequent 'Nationals'.

Considerable help and advice was given by the Officers of the local Council, who advised the then rather grandiose title of the show in order to qualify for Conference facilities free of charge, i.e. venue, Civic Reception, Buffet, floral decorations etc.

I enclose a copy of that first Income & Expenditure Account, which shows Income from Sale of Tickets, Trade Stand space, Entry Fees, and Sale of Raffle Tickets, amassed the grand total of £167/13s/0d. Total Expenditure was £156/11s/5d, giving overall a grand profit of £11/1s/7d.

I also enclose the original programme., and would draw to your attention in particular the item on the Agenda: "Do we need a National Organisation?"

This item proved to be a real, interchange of opinions, and by no means all in favour of a National. The 'Revenuers' would be onto us, (Customs & Excise) and in view of the smuggling tradition of this coastline, 'Brandy for the parson, Baccy for the Clerk' attitude, was a very strong argument against. Do not draw attention to ourselves for fear of being, like the Beer brewers, required to have a licence; Loss of

individuality; Become too commercial (sounds familiar); all voiced with the greatest conviction by the Anti-Nationals.

However, the viewpoint , that in order to progress as winemakers, with a free interchange of ideas and expertise, and to participate in friendly competition, a National Organisation was essential, gained the majority vote.

The National Association baby, not without a struggle, was conceived, and "I was there."

For me, Mr. Cyril Lucas, because of his imagination and forward thinking, became 'Father' of this winemaking movement of ours at the 'National' that wasn't (yet), on April 23rd 1960.



Bill Harvey

Many thanks, Bill, for that valuable and personal insight into the founding of the National Association. There is nothing to compare with the personal experiences of someone who was actually involved in, or at least present at, these early events.

I am sure that some of our other greatly experienced members such as Cyril Berry, Ivor Morgan, Ken and Sybil Hill, 'Andy' Andrews, to name from memory just a few of those whose names are found in NAWB's history, could easily find some reminiscences to entrance our members and put a little flesh on the bare bones that we have. Come on folks; Cyril Lucas and Bill Harvey have shown the way. And Ken Bilham sent me a box of assorted papers well over a year ago, as ex-Editor. . How about dropping me a line? It doesn't have to be about the actual founding days, but anything to remind or tell us of events of some years ago. Up the Archives!

And speaking of archives, so far I have only received papers that are the personal possessions of a couple of members. Are you sure you haven't got an old book tucked away in the bottom drawer of your desk, or a carton of old NAWB papers gathering dust in the attic or garage? Think again - are you really sure? If you have, I would be delighted to receive them on behalf of NAWB. Personal records, photographs etc. can be copied and returned with great care, if desired.

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And now the great mystery is unveiled. The Puzzle Picture was:




That's right. Just the dried sediment in the bottom of a wine fermenter. You knew all the time? Of course you did!


REFLECTIONS






It's been a lovely summer, ain't it, dear?




The sun has shone unfailing
And it has really been plain sailing
To make a luscious lot of wine and beer.



In wonder at the harvest have I thrilled,
There's been plums and sweet black cherries,
Raspberries, strawberries and gooseberries,
I wonder why so many demijohns aren't filled?

It's been a great year just for growing fruit
But I know in my hysteria
That billions of bacteria



Have been breeding, and the wild yeasts followed suit.






Chlorination interfered with all my brewing:

You can't make a stout or porter
Till you de-contaminate the water



Trichlorophenyls come from every mash or stewing.



The cooks at least say everything is fine:



For the result of each sad flop
Is a gallon, every drop,

Of Best Vinegar, with choice of Malt or Wine.

Roy Alliver



FEDERATION OF DORSET WINE CIRCLES



Under this illustrious heading ,

I am proud to present a range of material supplied for 'News & Views' by members of the Dorset Federation, who have responded so well to our then Chairman, Judith Irwin's challenge at the 1991 AGM, held at Camber Sands.

On that sunny Sunday morning Judith pointed out how difficult it was for the Editor to keep coming up with fresh material, to make 'News & Views' a magazine concerned with wine and beer-making and related matters, and not just the official newsletter of the Association. And due largely to her persistence, the Federation of Dorset Wine Circles have thrown down the gauntlet to all our other Federations and Circles. They have come up trumps! They have the prestige and honour of being the very first Federation to write a large part of News & views! No other Federation can be first, but that doesn't mean that Dorset should be the last. They have decided the pattern, they have set the standard.

Other Federations and Associations can now only vie with the Dorset Federation for quality, choice of material, and illustrations. Who is going to be next? This Federation of Dorset Wine Circles is not a large one as these groups go - just fifteen Member Circles! And when you read the following pages, you will see just how adventurous and progressive a Federation can be. They have all sorts of social and technical activities, and their programme must be the envy of many a Federation with many more members. I have had the pleasure in the past of visiting several of the Dorset Wine Circles, and I'm proud to say I have many friends in their ranks. The next few pages were all written by Dorset Federation members.



THE FEDERATION OF DORSET WINE CIRCLES was founded in 1973 by the late Freda Dobson, NGWBJ.

The following narrative is not so much the factual history but a series of events of progression as seen through the eyes of the writer, Peter Witherden, NGWBJ, who was a winemaker and member of the Steering Committee at the foundation, and is still an interested party. Dates, places, and people are vague now, so, other than our founder, names are omitted because there are too many to mention.

Dorset is a rural county with a long coastline, the largest conurbation being in the S E corner at Poole and Bournemouth. For obvious reasons, this is where it started, but it never was or is ever likely to be representative of the whole of Dorset, which extends 60 miles westward and some 40 miles to the north. There is only one major road east to west, with several country towns, and inter-spaced with hundreds of villages, so travel and communication is difficult.

Winemaking was and is a country occupation and hobby; Winemaking Circles were few and isolated, although much wine was made in the home. Circles were inward-looking and parochial, their only 'bibles' were Granny's old recipes, and 'First Steps'. Judges were spoken of in hushed voices, members sat in rows at meetings, and sediment was the norm. They hardly knew, or even cared, about their neighbouring Circles, let alone what happened nationally. Even today there may be little bands of winemakers in small and west country towns and villages of whom we know nothing; nevertheless, they are probably quite content with their country winemaking and isolation. Many of these bands are connected with horticultural societies or village shows. It was against this background that Freda decided to form a Federation and spread the gospel. With hindsight, a mammoth task against all the odds.

The Steering Committee was formed from interested parties from six Circles, meeting for the first couple of years or so in a very small room in the social club of the British Aircraft Corporation. We owe many thanks to BAC, British Telecom, and British Drug Houses for their early support of the Federation in providing venues for many activities over the years.

It took some three to six months to regularise the principles Freda had in mind, and she was our Secretary for

the first eight or nine years. The principles were in brief:

To promote fraternity among neighbouring Circles.

To promote cooperation and competition, and hold an Annual Show

To promote dances, barbecues, and other social activities.

To organize winemaking classes, quizzes, seminars, and wine tastings.

To organise wine judging classes for would-be Judges and Stewards to Federation and National standards.

To provide: An information sheet on member Circles, giving details of Officers, venues and meeting times; lists of Judges and speakers on wine, beer, and general interest; places to visit, groups and bands etc.



PETER WITHERDEN

Finally, to provide public liability and trophy insurance for all member Circles.

The writer is proud to say that after eighteen years we have achieved all these objectives. We built up slowly and surely from six to twenty member Circles at our peak period in the early eighties. Regrettably several Circles have now disbanded or resigned due to distance or lack of communication or interest, but new Circles are being formed. In recent years the waning of home wine and beer making has left its mark on the Federation, and we now have fifteen member Circles.

Our Annual Show is the big event of the year, and it is followed by the presentation Dance; the Show has an average of 800-1000 entries of wine, beer, and cooking with wine. Expenditure always exceeds income, mainly because we are self-supporting and without sponsorship (on principle). Nevertheless, we have a healthy balance, and all activities and monies are ploughed back for the benefit of our member Circles. We have some forty fine trophies, donated by kind friends, that are competed for every year.

Our major success for such a small county has been our judging classes, meeting monthly, all tutored by our own members, Freda being the first. We now have 12 Federation Judges and 10 National Judges to our credit, all of whom having learned their craft through these classes, and there are still 10 students attending current classes, always tutored by members of the N. G. W. B. J.

Inter-Circle quizzes have played a big part in entertaining and education circle members in a knock-out competition, with another fine trophy at the year end.

In the wine sphere, inter-Circle wine competitions are staged throughout the Spring and Summer, a Circle entry of three bottles, culminating in a five-bottle final, again with a

trophy for the top Circle. Every Spring we hold a day-long seminar, or Talks and Tastings as it is now called, with specialist speakers in the morning followed by a commercial tasting in the afternoon. A great day out for a hundred or so winemakers, and financially a profitable one too. The Winter season sees a succession of evening commercial wine tastings, normally tutored and presented by our own commercial boys - we have some very knowledgeable chaps in that field - but this is a development since the early days, keeping up with the requirements of our members. Always a touchy subject, of course, with the home winemaking versus commercial fanatics, diplomacy being the key to happy relations!

Our Skittles Leagues have been running successfully for the past sixteen years, and are well supported by our 'Beer & Skittles' members, each Circle hosting a venue, with supper laid on. Socializing and fraternity at its best, with more trophies for the winners at the end of the season.

We have had nine Chairpersons to date, with a hundred or so members in between with other duties, from Secretary and Treasurer down to the Editor of 'Aperitif', our two-monthly magazine and Federation newsletter. All volunteers carrying out their duties willingly and successfully, but, as ever, the 'oldies' have done their bit and newcomers are thin on the ground, so volunteers are not easy to come by these days.

I was asked to write a brief history - it is neither brief nor history - but it is what the Federation of Dorset Wine Circles is all about. There are hundreds of winemakers who are grateful for the foresight of 'our Freda' in preparing the way for eighteen years of fraternity and friendships in the home winemaking scene in rural Dorset.

Peter Witherden, NGWBJ



ANNUAL SHOW

& COMPETITION

1991

This is to certify that

Gained

Class

Variety

Chairman

Judge

Bournemouth

Poole

Wimborne

Wessex

Purbeck

Tisbury

Ringwood

Wytch Regis

New Milton

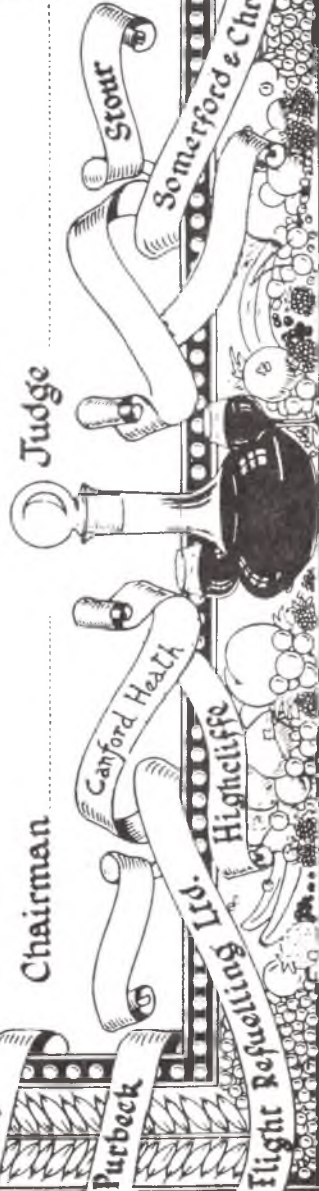
Verwood

Canford Heath

Highcliffe

Stour

Somerford & Christchurch



The Dorset Federation is lucky in having members that are willing to put their knowledge on paper for the rest of us to enjoy. The following recipes have all come from Federation members, but unfortunately they have mostly come to me anonymously, and personal credits can't be given. Nonetheless, thank you all, those Dorset members.

And just to prove me wrong, here is Mr C White's recipe for his Best Bitter:

BEST BITTER

I enjoy the ales of the Brewers in Dorchester, Dorset, and I try to make a best bitter which is similar to their 'Royal Oak'. This meets with the approval of my friends, who never refuse a second, or even a third pint of this delicious bitter, full of body, malt and hops.

The Recipe (SG 1046 - 1050)

7 lbs crushed Pale Malt
 8 os crushed Crystal Malt
 12 oz Barley Flakes
 12 oz cane sugar
 a teaspoon Irish Moss
 2 oz Fuggles hops
 1½ oz Goldings hops
 EDME beer yeast



I use an 'Electrim' bin with a thermostatic control. I have a sieve-type plastic container, which I fit over the element, so not to damage it. I fill the bin with 3½ gallons of water (hard content) and place within the bin a jelly bag. I then heat the water to a temperature of 170°F, and when this

is attained I stir in the crushed pale malt, crushed crystal malt, and barley flakes, until I have a smooth mixture, and check the temperature to be 148°F. Then set the thermostat (Mark 5). This will rise to 150°F during mashing, which I continue for 1 - 2 hours. I do an 'iodine check' to see that the starch in the malts is converted to fermentable sugars. I then draw off the liquid into another five-gallon container, and when flow has stopped I sparge the grain in the jelly bag with 1-1/4 gallons of hot water (170°F). I then return this liquid to the 'Electrim' bin or a 'Burco' boiler, stir in the hops and Irish Moss, and boil. When it is boiling I add the sugar, as sugar syrup. I boil for 30 - 45 minutes. The liquid is then placed in the fermentation bin, and cold water added to make the brew up to five gallons.

When the temperature has dropped to about 90°F (sic) I add the yeast, and ferment at a temperature of 70 - 75°F. When fermentation is complete, taste the beer, and if necessary I add a few drops of hop oil to taste.

It would seem there are some 'sweet tooths' in Dorset: the following sweet wine recipe (from Natalie Doherty?) will be ideal to go with the recipes that follow it:

SWEET WHITE WINE

1 Kg can of Peach Concentrate
 1 small can white grape concentrate
 1 lb bananas
 8 oz sugar
 Yeast nutrient
 High alcohol yeast, activated in a starter bottle.
 Place the concentrates in a sterilised demijohn. Boil the



WOW!

peeled bananas for 20 minutes, and strain into the demijohn. Dissolve 8 oz sugar in 1/2 pint of water, add to the demijohn, and mix well. Add the nutrient and the activated yeast; the demijohn should be 3/4 full at this point. Plug with un-medicated cotton wool. Shake two or three times daily, until initial fermentation passes to the secondary stage. Fill to the shoulder with cold water and fit a bored rubber bung and airlock.

This wine usually ferments out in about a month. Rack when an inch of sediment forms. Add a Campden tablet at the final racking.

And a dessert for four people:

CITRUS TRIFLE



Ingredients:

1/2 pint double cream	1 medium lemon
1 oz icing sugar	1 medium orange
6 tablespoons homemade orange wine	
5 oz stale homemade sponge cake (recipe below)	
Whipped cream and thin slices of orange and lemon to decorate.	

Method:

- 1/ Finely grate the rind of the lemon and orange
- 2/ Squeeze and strain the juice of the fruit in 1/
- 3/ Whip the double cream and sugar until softly stiff, and slowly fold in the rinds, juice, and wine.
- 4/ Crumble the sponge finely in a blender, and stir it into the cream mixture until evenly mixed - it will be floppy at this stage
- 5/ Turn it into a glass dish and chill for at least two hours before decorating and serving.

The **Sponge Cake** can be made this way:

Ingredients:

3 eggs at room temperature	4½ oz caster sugar
3 oz plain flour	Pinch of salt

Method:

Grease two 7 inch sandwich tins, and dust with flour.

Put the eggs and sugar in a large bowl, stand it over a pan of hot water, and whisk until light and creamy - the mixture should be stiff enough to retain the impressions of the whisk for a few seconds.

Remove from the heat, and whisk until cold. Add salt and flour. Sift half of the flour over the mixture, and fold it in with a metal spoon. Very lightly add the remaining flour in the same way. Pour the mixture into the prepared tins, and bake in a preheated oven, near the top, for 20-25 minutes. Let the sponge cool in the tins for a few minutes before turning them out.

NOTE: This recipe yields more than is required for the sweet, only approximately half is required. The remainder can be frozen for another time.

Another recipe for four helpings:

KIWI FRUIT & LEMON SYLLABUB

Ingredients:

4 Kiwi fruit	12 Tiny Ratafia biscuits
5 fl oz chilled double cream	4 lemon slices
4 strawberries	4 mint sprigs
5 tablespoons homemade gooseberry wine	
3 level tablespoons homemade Lemon Curd (see below)	



Method:

Peel Kiwi fruit, and cut into thin slices. Use as many as required to line the sides of four stemmed glasses. Reserve four slices for decoration. Chop the remainder, and combine with crushed ratafias, and spoon into the glasses. Sprinkle 1 teaspoon of wine over each.

Whisk together the chilled cream, remainder of the wine, and the lemon curd, until thick and floppy. Spoon into the glasses, and chill for about 2 hours.

To serve, decorate the top with a curled lemon slice. Stand the glass on a plate, and decorate the edge of the plate with Kiwi slice, strawberry, and mint sprig.

MICROWAVE LEMON CURD**Ingredients:**

8 oz granulated sugar

4 oz unsalted butter

Juice and finely grated rind of 4 lemons 4 egg yolks

Method:

1/ Put sugar, rind, and juice in a large heat-resistant non-metallic bowl, and heat on full power for 2 minutes.

2/ Add butter to lemon syrup, and heat full power a further 2 minutes. Stir well and leave to cool 2 minutes.

3/ Strain egg yolks into mixture, and beat with a whisk or electric mixer.

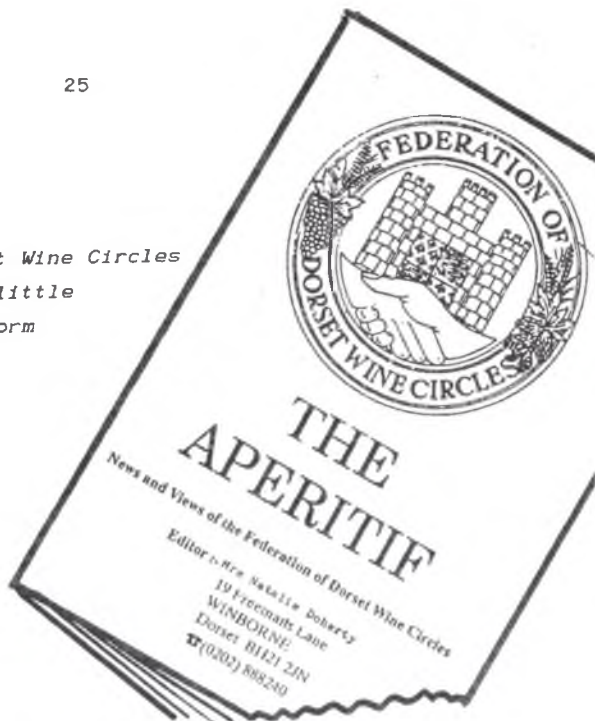
4/ Cook on full power 3 - 4 minutes, boiling rapidly.

5/ Beat until mixture thickens.

Fill into hot dry jars, and seal.

Many thanks, Dorset, for your contributions. Remember, if you have any favourite recipe involving beer, wine, or liqueurs, do please let 'News & Views' have a copy.

The Federation of Dorset Wine Circles also produces a lively little newsletter in booklet form each couple of months, 'The Aperitif', with details of Federation and Circle events, reports, and so on. A pleasing change from the usual A4 stencils! Well done, to the Editor, Natalie Doherty



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Harold Ritchie, founder and Managing Director for many years of Ritchie Products Ltd. has retired gracefully to rest on his laurels. Though if I know Harold, he won't be content with just dropping quietly out of sight. He has done a very great deal for the hobby, with many innovations to his credit, and I am sure that Ritchie Products, now in the capable hands of Harold's son John and Richard Blackwell, will continue to show the effects of the old maestro's ingenuity and skill for years to come. We wish you both well, Harold; a long and well-earned retirement for yourself and your wife Sheila, who has been such an active partner in the business. Long life and good health to you both.



oo

Reading the last issue of News & Views reminded Evelyn Barrett, Editor of 'Homebrew Today' of an embarrassing moment in her past. She tells me:

"One time I was booked to talk to a Womens' Club on being an Editor. Unfortunately the talk had been booked twelve months earlier, when I was the Editor of 'Popular Crafts' magazine. It was not until my offering of a bottle of (commercial) wine for the Raffle was declined with the words "We don't gamble (i.e., run raffles) or drink! We are a Methodist organisation" that I realised that my carefully prepared talk on the joys of homebrewing would not go down very well. I had to hastily replace it with an off-the-cuff talk on my career up to the point when I had been promoted to the Editorship of the trade magazine, 'Homebrew Supplier'.

This had one blessing, I was able politely to refuse further calls on my time from that particular organisation."

Thank you, Evelyn; it's nice to know the professionals have their sticky moments as well!



'Homebrew Today', the free newspaper/magazine about home beer and winemaking, is published with particular emphasis on encouraging inexperienced winemakers and brewers and new entrants to the hobby, though even more experienced wine and beer makers often find much in it to interest them, and use the advisory service through Readers' Letters. Every enquiry receives a personal reply.

'Homebrew Today' is free every quarter from specialist homebrew retail shops (NOT multiple chemists!), who in turn can get it free from their wholesalers just for asking for it, in bundles of 100 copies. Issue 20 is in the shops now, issue 21 will appear during February 1992. Make sure you get your copy!

Because many readers live in areas where they cannot readily obtain Homebrew Today from a local shop - many have closed down - there is now a subscription service for postal delivery. There are special rates for bulk supplies direct to Circles.

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