



NEWS & VIEWS

PATRONS

CWE / Unican Ltd : DDH Ltd (Chempro)
Edme Ltd / Tom Caxton : Hambleden Bard Ltd
Homebrew Publications : Itona Products Ltd
Munton & Fison Plc : Pains Malt/John Bull
Ritchie Products Ltd
Viking Div. Wander Foods Ltd (Geordie)
Vina (Homemaking Supplie) Ltd : Young's Home Brew

Editor : (Amateur)
John L Gorton NGWBJ

President: Mrs S Hill
Vice-President: Mr J Chettle

JUNE 1992

EDITORIAL

This is my first News and Views, so I should introduce myself..

This is John Gorton speaking writing, trying too on my computer. Spelling is not my strong point so apologies in advance for any mistakes which have slipped through the "Spellcheck".

The News & Views team and I have changed the presentation which we hope will impress you, and by changing the layout we have gained room so that we can present it more as a paper which will enable more articles and ideas to be included.

The first idea which will be introduced in the next News & Views, articles for sale or wanted. As we are a National organisation there must be many of you who wish to exchange, need or sell winemaking and beermaking equipment. Since this cannot be done every day, we shall make the change-over of these articles at each National, if you wanted to collect anything yourself you could do so. That's the first idea.

The News & Views exists in two ways. Primarily, for articles introduced by the Editor, and more importantly, contributions from members of NAWB. We would like articles on, for instance, your best wine, experiences at local shows or at the National - in fact anything to do with winemaking - technical or humorous.

As an incentive the team has an offer to make to its members, and this is it - the News & Views team will award points for all articles submitted and printed which shall go towards a Conference Ticket for the next National. The points will be awarded up to a maximum of 4 per article, and only one article can appear in any issue. The goal is 16 points which will give you a Conference Ticket. **Don't forget - points means tickets!** The best humorous and non-humorous throughout the year will also receive a Conference Ticket.

We would also like to hear - addressed to Saccharomyces at the Editor's address - any little tidbit of information on Circles, Federations or individuals that can be included in News & Views and "inwardly

FROM THE CHAIRMAN

Dear Members

With all this excellent summer weather it is not surprising that memories might soon fade of our thirty-fourth National Conference at Blackpool. There is always a touch of sadness as our winemaking year ends and another begins. More so this year because we have lost three very valuable colleagues who have served on your committee over many years. Doug Ives, your retiring Chairman has represented you for nearly two decades. I well remember holding him in great awe at my first committee meetings because of his profound knowledge of the rule book and correct procedures. He often was able to bring meetings to order when they may have strayed. Well done Doug, we hope you have a happy retirement and look forward to seeing you and Marjorie (also an ex-committee member) many times over the years to come.

Roy Ekins has not been on the committee quite as long, but nonetheless was landed the unenviable task of Newsletter Editor - a lot of hard continuous work. Again, thanks Roy for your service and perhaps we will see you and Irene in the future.

Last but not least, Tom McArthur. As representative of the Guild, Tom voluntarily took on the task as National Convenor for three years and revolutionised this very political post. Being an "elder" statesman (he would not take kindly if I told

digested" by Saccharomyces. Well that's it for my first editorial comment.

Finally, I would like to say, congratulations to Gerry Sparrow on his election as Chairman of the National Association of Wine & Beer Makers. I am pleased to say that Gerry will be re-introducing "Chairman's Chatter".

John L Gorton (Editor)

you how young he was) Tom gave us the benefit of his vast experience over many topics. He was greatly assisted by Molly Miller - I know they are enjoying their retirement and may it long continue.

Blackpool! The Norbreck Castle Hotel, the black floor!, the acoustics, no milk and no dancing. Believe me your committee have really chewed over these many issues and promise as far as we are able to avoid these pitfalls in the future. We are aware of your sentiments and we do take note of all your comments and suggestions.

Next year, however, nearly everything is NEW. New committee members. We welcome John Gorton as our new Newsletter Editor. Pauline Pearce as Guild representative and next year's convenor. Reg Redfearn as the co-show manager with Hugh Garth Thomas. (We feel this job is too big for one person to manage alone). We've had loads of sound, interesting and exciting ideas to put forward at our next schedule committee meeting coming up soon. Just to give you a little foretaste of one, we have nearly fixed up a package deal for accommodation at Weston on very good terms and the company will even organise buses from the regions at very reasonable rates - including carriage of wines. Details later.

Then there is the new venue - Weston-Super-Mare. They tell me that the Conference Centre is new and fabulous.

All we need now is YOUR help. No! We are not asking for money. We want you to save up and enjoy a weekend to remember at Weston. We want your ideas and comments to myself or John, such as any ideas for the social side of the weekend. Whilst we are waiting, I am considering making the members' Date & Orange wine now - last year took all the "passion" out of me! (post "black floor" depression)
Cheers for now

Gerry Sparrow (Chairman)

A Tribute to Chris Stevens by Mr M Orbell of White Lion Wine and Beer Guild

The late Chairman of White Lion Wine and Beermakers Guild who sadly passed away on 25th March 1992. He was a founder member of the Dunstable Vauxhall Vinters Wine Guild which became Bedford Trucks Wine Guild and progressed to today's White Lion Wine & Beermakers Guild.

He held various positions on the committees of all of these guilds as well as serving on the committee of the Beds & Herts Federation.

He won many trophies at NAWB, North West Fed. and the Wales and West Shows besides his own local and Federation Shows.

He had the distinction of being Master Winemaker at Federation level for numerous years as well as Master Winemaker at our own Guild since 1981.

He was a much loved friend of winemakers all over the country.

From the Fund Raiser

Dear Friends

As you can see, the table at the bottom of this column shows that the amounts raised each year are increasing. This pleasant fact is a direct result of your willingness to be involved, both in spending and donating prizes, and it augurs well for the future. I do, however, recognise the fact that there is a limit, so I must look to new ways of producing funds for the NATIONAL.

My main objective over the next year will be to upgrade every aspect in which I am involved, we cannot afford to stand still and many areas need improving. So it's coats off and sleeves up, and probably many a sleepless night, but with your help and support, I know we can do it - so here goes!

May I finally thank all the many helpers who gave their time willingly, on whom I depend so much, and to all of you, my thanks for your kind words of encouragement and support. Hugh Garth Thomas (Fund Raisers)

P.S. May I be the first to wish you all a Merry Xmas!

Well, time goes so fast don't it!!

ITEM RECEIPTS PER HEAD

	1992	1991	1990
Raffle (Fri)	£1.23	£0.93p	£0.88p
Raffle (Sat)	£1.13	£1.03	£0.90p
Tombola	£1.22	£1.03	£0.72p

PRIZES / DONATIONS were given by:

Mr Keith Simpson
Mr & Mrs Ivor Morgan
Mr & Mrs Derek Irvin
Mr & Mrs Doug Ives
Tales of Robin Hood Nottingham
Mr & Mrs Fred Bastin
Mr & Mrs Ken Hill
Mr & Mrs D Hodgkinson
London East Fed
Mr & Mrs Buxton
Mr & Mrs Joiner
Hambleton Bard
Vina Ltd

Munton and Fison
Itona Products Ltd
Paines
Poole and District Wine Circle
Wembley Guild of Winemakers
Mr Brian Edwards
Mrs J Irwin
Young's Home Brew
Cathedral Wines Ltd
Tom Caxton CWE Ltd
DDD (Chempro) Ltd
Mr & Mrs Ted Featherstone
Barry Peace

I have no doubt that I have missed one or two people who handed in gifts at BLACKPOOL, please drop me a line as I wish to acknowledge EVERYBODY! Ta ever so!!!!

Hugh Garth Thomas



This is not my original idea, but that of our Vice President, Jim Chettle, who regularly contributed articles to our newsletter when he was on the NAWB Committee, entitled **Chettles Chatter**. It was of great interest and I'm sure he wouldn't mind if I attempt to carry on the tradition.

One of the greatest rewards of our hobby is meeting people from different regions of our country through Shows, talks, judging or whatever. As our holidays approach I look back on a year filled with many enjoyable memories. Mind, I have to say this year I have managed to avoid doing what I did last year - that was giving a beer talk, with slides and samples, to the County Beermakers in London on our way to France. Superb as the company and tasting was, the logistics and parking of our car and caravan in Leytonstone can be well imagined, not to mention the fact that our host, Geoff Cooper, has a drive situated on an awkward bend in a narrow street of parked cars with 8ft gates posts, allowing 1" on either side!!

Anyway, thanks a lot Geoff and Lesley for your hospitality - it was a great night. I know you were not up when we left at 5.30am next morning, but we did manage to catch our ferry.

Eileen and I had a great time at the West Midlands Federation Show at Kidderminster in early October. This time our caravan was parked in a farmer's field. Once again the hospitality, organisation and friendliness were of a high level. Shows up our way - the North West Federation excepted (another great weekend Show if you haven't been and a fabulous fancy dress) - includes Northumbria Federation,

Tynemouth, North Yorks, South Durham culminating in the Yorkshire Federation last Saturday at Scarborough - 30 May 1992. That's not counting all the various talks.

Coming up from Leicester last Sunday from a Guild meeting, just between Wetherby and Borougbridge - I noticed the Elderflower just breaking out into bloom. This spells disaster for me as I will be away on holiday most of the month of June. I normally pick the flowers the first week in July up here and they look like they may be finished by then. More so because of what happened in my winemaking room last Autumn.

My normal method of dealing with Elderflowers is to swing around dangerously on top of some rickety 12ft ladders, breaking off whole sprays and dropping them to the ground. These are then picked up and the single florets are rubbed off into a clear plastic bag which is impaled on a chestnut paling or some such object to save backache. I never bother about the odd bug or greenfly as these obviously add protein!

On arrival at home the contents of the plastic bag is tipped into a bowl and 2 pints of boiling water is poured over them. They are allowed to steep for 24 hours. The aroma that is given off permeates the household and if unpleasant - sling!

I then strain through a fine sieve into a plastic bag fitted inside a half-gallon ice cream container, which in turn are placed in the deep freezer. When frozen the plastic container can be removed and the frozen elderflower syrup can be used as and when required. So far so good.

I had put these cubes into the freezer part of my tall upright fridge upstairs in my room hadn't I. Well, over a fairly long period of time I had noticed a pungent oxidised elderflower smell around. I checked demijohns, etc., then thought no more of it. Then I noticed a large sticky brown stain on the floor, growing ever larger from day to day.

You've guessed - my secondhand fridge had obviously packed up some moons before. I leave you to imagine the smell and

mess inside. I was banking on this year's crop to replace that which I'd lost. However, to continue the saga. I decided to buy a new tall fridge - big enough to store bottles, yeast cultures and several demijohns to lager my ales. Here I clicked - for the fridge that satisfied my needs had mistakenly had the wrong price on it - £100 below special offer price! I held the firm (a large multiple) to that price, so may be it wasn't such a disaster after all!

Had an interesting experience last night at Stan Tompkins. Tom McArthur and I were invited to Stan's kitchen whilst the ladies "chatted". We were asked to taste four wine glasses numbered 1-4, containing red wine and make comments. We soon "sussed" - it was Stan's 1990 homemade fresh Spanish grape - same batch that Shirley Rolf won in the Dry Red table at the National. But what was the difference? Tom's remark "you can tell which is from the New World" of course referred to numbers 1 and 2 being oaked with American oak chips to varying degrees. Numbers 3 and 4 had a much more refined and subtle nose and flavour. These two it turned out had been oaked with some shavings from a bag of Limsousin oak Tom had brought back from France. Conclusion! There's some super wines going to appear next year - homework required!

I have spent most of the morning protecting my allotments from rabbits, pigeons, birds, etc. whilst we are away. Cherries, gooseberries, raspberries and new potatoes (Arran Pilots) will be ready when we come back. Isn't it a problem when you go away?

If you have anything you'd like to chat, ask, grump or whatever, please write to John or myself NOW. It is your newsletter - make use of it!

Here's hoping you all have had, are having, or about to have an excellent summer holiday. Don't do anything I wouldn't do! See you in the Autumn.

Gerry

Thoughts on 1992 The Wales and West and the National 1993 By Jan Mitchell NGWBJ

The 28th Wales and West Show was, as always, most enjoyable. The weather was on our side as usual - perhaps a ray or two of sunshine even filtered into the stygian gloom of the Somerset Room as unseen sediments got through the net!

Eric Clarke's tasting of Largar Beers brewed in the country of origin was fascinating and informative. We all agreed that Judith Irwin's Sauvignon Blanc and Cabernet Sauvignon tasting was one of her best ever, and I welcome the upgrading of tastings:

let's get right away from "plonk". Most of us can afford to rifle among the supermarket offerings ourselves and find reasonable "cheapies", so it's great to sample finer wines at tastings.

On the Sunday morning, six of us decided to give Weston-Super-Mare the once-over, as the National will be there next year. I had remembered Weston as a rather scruffy Victorian resort, but obviously a lot of money has been poured into upgrading the seafront promenades, the gardens and the

facilities.

As soon as the sun was near the yard arm, we repaired to the Winter Gardens Bar and sat out in the sunshine by the restored Victorian lily ponds. Peter (that hubby) and I sneaked into the Winter Gardens via this very pleasant bar, and was caught by an affable security guard whilst prowling around. The new extensions will be ideal for the judging and all the peripheries that

Continued on Page 9 Col 3

FERMENTATION

The Magazine for the Wine and Beer Maker

Subscription Form

Please commence my yearly subscription as from for 1 year
(4 quartley issues at £5.00 inc P&P)

Payment enclosed to: **John Carpenter Fermentation,
110 Heathfield Road, Webheath, Redditch, Worcs. B97 5RD
Telephone : Redditch (0527) 404722**

Name Circle

Address

County..... Post Code

10% Discount for 10 or more copies of each issue

No. of copies

Dear Roy

As requested by you, I've penned a little piece about the National for "News & Views". I'd been reading Browning, and suddenly

"Home Thoughts from Abroad" turned into

"Underfelt between my Toes"!

What our dear readers will not know is that the Judges late at the bar were myself and Derek Gammon! We actually stood for nearly 20 minutes at the Tower, waiting for a tram. That's our story, anyway -- not a good one, bit it's true.

It was a good National, but wasn't the floor dreadful and where did they find that chanteuse?

The weather was brilliant. I remembered Blackpool from my day trips from the Midlands in my childhood, and I recall leaning into the wind and supported by it! We'll all miss you as Editor of "News and Views, so lets hope we get someone as able, professional and erudite as yourself.

Very best wishes

Jan

Mrs Jan Mitchell



"Underfelt between my toes"

(Or Home Thoughts from Blackpool)

By Jan Mitchell NGWBJ

(Only residents of Balmoral Wing at the Norbreck will have had this delightful experience)

Oh, to be in Blackpool now that April's There;
Who dances at the Norbreck sees, some evening, unaware;
Inside the echoing hangar, not pink elephants but grey;
And them a fearsome dragon roars in and has his say.
Great green bugs avoid the manholes, and wind across the floor
In Blackpool - sure!

At midday after Judging, a bold and likely bunch,
Ride the tram to Blackpool, to take a spot of lunch.
Alas, alas! Arrives the time for Judges at the Bar,
But comes no tram for ages: The Norbreck is so far....
No daffodils, no green sprigs - at the grey shore line.
The tide stays out for ever - it surly takes its time.

Merseguera, Airen, Moriste: ah, could one capture
The first fine careless rapture
Of rare and enigmatic grapes? Judith tantalised us all
Struggling with echoes in that gigantic monstrous hall.
And wasn't Roy's a splendid talk - all about the cask?
And what a splendid National - what more could on ask?

(With the most abject apologies to R Browning)

Hi Jan, Being late for Judges at the Bar saying the tram was late, looking around that day there were certainly a few more Judges not present - I wonder what their reason is - thanks for being honest - most would keep quite. When Jan sends out letters or notes a little smiley face is added to it and have copied it. Thanks Jan and keep them smiley faces coming in. I am sure Roy will be pleased that you wrote in after he asked you to write. Editor.

Bad start: Good Finish

by Dr. Bernard Lamb NGWBJ

As usual, it was a great rush to get everything ready for the 1992 National at Blackpool, especially my 12 entries in the wine and beer classes. I set off from London on the Friday morning through some rush-hour traffic.

Soon I was on the M5 motorway and ran through a mental check-list. Judging equipment?, bottles?, spare shoes?, sponge bag?

Oh horrors, I suddenly realised that I had left the cardboard box containing my wines and beers behind!! It seemed a long way to the next exit, when I turned round to go home again.

My wife was extremely surprised to see me again so soon, and agreed that I had been extremely stupid. I loaded the box and set off again, through the late rush-hour traffic this time.

Later, I drove through Lytham St-Annes and waved to "Ernie" when I saw the Bonds and Stocks Office, to remind him of my existence.

The following Thursday, at home, I opened a dull-looking envelope. To my amazement, it contained a cheque for £50 from Premium Bonds!! It was dated 10th April, the day I had waved to "Ernie"

Everybody will be waving to "Ernie" now Bernard, it will become a great place for a pilgrimage to everybody who reads this article and don't congest the roads, to those that wave!!!!

Many thanks Bernard.



GARDENING CORNER

This issues is on pH VALUES

by Peter Aubrey

The intensity of an acidic or alkaline condition in a soil is measured against a pH value.

As acid condition contains an excess of Hydrogen ions whereas an alkaline condition has an excess of Hydroxyl ions. If known quantities of an alkaline solution are added to a know acid solution the acidity can be neutralised, or vice-versa. With simple soil testing facilities the acidity can be measured by the quantity of hydrogen ions and this can be expressed by a figure know as the pH. A true definition of pH would be that it is a quantitative expression for acidic or alkaline condition. The scale ranges from 0 to 14 and 7 is the Neutral figure. Thus less than 7 indicates an Acid condition and more than 7 indicates an Alkaline situation.

Taken on average most plants will grow, flower and fruit in soil just lower than the Neutral condition. Fruit crops however are tolerant of slight acidity and grow best at around pH 6 to pH 6.5. Soil pH values about 5.5 can given rise to manganese toxicity causing Measley Bark in apples and purple veining in some strawberry varieties. Blackcurrants are more susceptible to soil acidity and the pH should be maintained at 6.5. The best time to correct pH is during soil preparation prior

to planting when the ameliorants can be incorporated directly into the potential root zone. Severe acidic problems in the deeper portion of the root zone are more difficult to correct. However, if the preparation is done then regular maintenance will still be necessary to counteract acidification due to the usage of nitrogenous fertilisers.

Soil sampling will indicate if there is a patchiness but the overall treatment is best done at this stage, any minor rectification necessary can be remedied later. It is evident that pH decrease is particularly noticeable when associated with ammonium nitrate fertiliser, but there is some variability in the effect with respect to soil depth and with certain types of herbicide usage, these can also adversely affect the earthworm population.

With an Alkaline to Neutral situation the decrease of pH values associated with ammonium nitrate is noticeable to a depth of 7.5cm but there can be an accumulation of phosphorous and potassium.

Lime is the ingredient necessary to sweeten soil from an acidic value towards the Neutral pH value or to a predetermined value needed by a particular species of plant. Lime is a plant food, Calcium is the main component and is an essential nutrient for plants. Lime acts on Humus by setting

free the elements needed for healthy plant growth. Lime checks some soil diseases and pests such as slugs, leather jackets, and wireworms hate it. Adding lime when it is needed is beneficial - but is harmful when it is not. If you are able to correct the soil at pre-planting stage then you should attempt to correct the top 40cm.

Types of lime to use - coarser grades of lime such as Lump or screened chalk or ground limestone are slower acting than burnt or quicklime, but this has to be handled very cautiously. Probably the safest and best is hydrated lime. The proportional equivalents in weights are 1 part Quicklime to 4 parts of Lump Chalk or 2 parts of Ground Limestone or 1 and 1/2 parts of Hydrated Lime.

Peter Aubrey

Well - that's part 2 and in the next edition of News & Views part 3 will tell us all about Soil testing. It appears to me that there is more to gardening than meets the eye - just like winemaking with all our acids, etc...!!

If you have any tips, ideas or problems for producing fruit, vegetable etc. the write to us and we will try and help.



CATHEDRAL WINES LTD

28 Fowlers Road - Salisbury - Wilts - SP1 2QU
Telephone Salisbury - 0722 332076

Talks with tastings easily arranged for :-

Federations

Circles

Individual Groups

Any theme using Wines from around the World

Contact :- Judith Irwin at the above address

What is Irene Hogkinson saying to Tom McArthur?

Any ideas, send them in and the best will be printed in the next News & Views.



Photo supplied by Dr Bernard Lamb

EXXXPO '92 HOME BREWING & WINEMAKING TRADES ASSOCIATION

By Roy Ekins NGWBJ

Once again EXXXPO was staged at the Britannia Adelphi Hotel, the prestige hotel in the heart of the City of Liverpool. And as in 1991, it was a huge success, with nearly 2,000 members of the public - winemakers, brewers, and the just plain thirsty or curious - paying at the door to visit the 34 trade stands on display. Most of the major manufacturers and wholesalers were represented, as well as a host of smaller concerns, and the majority were dispensing free samples of wines and beers made from their kits. Truly a gigantic party, from 11 am until 5 pm with hardly a moments let-up.

For the fourth year in succession, the trade sponsored a seven-class Kit Wine & Beer Show. The response this year was remarkable, with an increase of over 37.5% in the number of entries compared with 1991 - 388 entries against 282 last year. And they were not just local entrants; competitors came from all over the North West, and also from Yorkshire, Notts,

Gwynedd, Co. Durham, W Midlands, Leicestershire, Derbs, Cleveland, Powis, Worcs, Warwickshire, Staffs and even Hampshire.

The Best Wine in Show came from Hedley Jackson of Rotherham (who is the Hon. Secretary of the NGWBJ), with a superb dry red made from a Ritchie Beavertdale Rioja, and the Best Beer in Show was entered by John O'Brien of Workshop, with an excellent Young's Homebrew Heantun Bitter. Entries were judged by ten NGWBJ and NW Federation judges. Full results will be published in Issue 23 of "Homebrew Today" in August. As before, Roy Ekins acted as Convenor, and NAWB thus received free publicity on a thousand or so entry forms, which showed that the competition was run by the HBWTA "in association with NAWB. Hugh Garth Thomas manned a NAWB stand at the entrance to the trade exhibition, so NAWB received the maximum amount of publicity from this event.

STOP PRESS STOP PRESS STOP PRESS

The Trade Association has just announced that the EXXXPO '93 will be held in Bristol at the Exhibition Centre. Assuming the arrangements are the same as in previous years, the Trade Show will be open to the public for a small fee on Saturday 22 May 1993 only. The Kit Wine & Beer Show will be held on the same day, and competitors will receive free entry to the Trade Exhibition.

Further details of the 1993 Exhibition and Show will be published later. Judging will be by local NGWBJ and Wales & West Federation judges. The Trade Show will continue into the Sunday, but that day is restricted strictly to trade only - after all, it IS their annual weekend and the occasion of their Association Dinner and AGM.

This should prove to be as big a show and day out as Liverpool has been for the last two years. Make a note in your diary now, to make sure you don't miss this unique opportunity to taste the latest in beers and wines, and see the most up-to-date equipment, etc. the hobby can offer. May 22nd 1993 at the Bristol Exhibition Centre.

YET ANOTHER "HAZY" SUNDAY

by Sue Gorton

We are a group of 10 winemakers who enjoy tasting commercial wines as well as making our own - who doesn't! We are a fairly mixed bunch with a few National judges "thrown in".

One of our members, Reg Redfearn (now a new NAWB committee member), invited us to his home one day to taste some commercial wines from his own "cellar" and at the same time his wife, Kay provided a super buffet lunch. The idea was that we should taste the wines with the food - this proved to be a huge success and hence the launch of our "Sunday Tasting Club"! We meet about every three months, taking it in turns to be the host who provides the meal and accompanying wines - what a wonderful way to spend a Sunday!

Two years ago the idea was put forward that we held an extra lunch on the second May Bank Holiday Monday - no protests about this - but that we use our own homemade wines, and that each couple would provide a course for the meal with a suitable wine. On the 25 May this year we held our second such lunch with continued

success.

Just to get your taste buds going - our Hors-d'oeuvres course was supplied by Hugh & Judith (your Show Manager and Hon Treasurer) and the three accompanying wines were Sherry style, sweet Martini style and a Vermouth - what a selection to go with the variety of dips that Hugh had made.

We then moved inside to the table, leaving the sunshine outside, to be served with the next course which was a Salmon Pate with a dry Apple made from fresh crushed apple juice and grape juice, and a dry grape wine made from "Supreme" grape juice which is produced from 100% Muscatel grapes. The food and wine for this course was brought along by myself and John (your Editor).

The main course was provided by our hosts Peter & Pam Mayes who live at Lyndhurst, and this was a mouth-watering French-style beef casserole with a variety of vegetables. The wines to accompany were duly made by Reg Redfearn, Peter and extras supplied by John (just in case we didn't have enough!) These were a variety

of wines from Blackcurrant and Elderberry combinations.

Now to the puddings which were made by Marion Morgan and were absolutely delicious. Cheesecake and fresh Pineapple were accompanied by a further three wines of Dessert-style, provided by Marion & Ivor which prompted a lot of discussion - and no doubt the quantity of earlier wines helped the discussion along!

The meal was rounded off by a selection of cheeses, for those who still had room, and for this Reg raided his cellar for a bottle of Port!

Coffee was served out in the sunshine, where we continued to discuss the wines we had drunk and came to the conclusion that we shall definitely hold it for a third year. Diaries were produced and arrangements made for "who does what-for food and homemade wine" next year!

"I know I was there", and what more can be said.

Are there any other groups out there who do a similar thing, if so we would like to hear from you. Editor.



COOKERY CORNER

The following is an idea that we have for a COOKERY CORNER where am I sure you the members will have some excellent recipes that you might like to have included in the News & Views.

There has also been a suggestion that we have more set standards as per the note that came from Pauline Joiner and Mrs F Knight

They have suggested the following where we would like your comments PLEASE.

1. Set recipe for a Savoury Class (Decorate as desired)
2. Set recipe for the Dessert Class (Decorate as desired)
3. Proper Judging sheets with comments left for Competitors and NOT just the main ingredient Sheet.
4. To be sure in the Wine and Dine Class, food and Wine Judged by the same Judge.
5. Wine and Dine Class to stay the same

We both feel that these classes should be set and judged in the same manner as the wine classes of the National Show.

P L Joiner and F L Knight

Well members that is the type of ideas and suggestions that we want, so please lets have some thoughts down on paper and write in. Please beermakers don't get to upset because I am sure the two ladies meant to include you as well. Editor.

We have two recipes to set the oven or gas stove going, but we would like more tips and recipes on cooking to include in the future editions of the News & Views.

For Starters, do you get it - for starter - this is a new idea - doesn't matter it takes time!!!!

CHICKEN AND WALNUT TERRINE

8 ozs Chicken Livers
 1/2 oz. Unsalted Butter
 12 ozs. Chicken Breast
 5 fl. ozs. DRY RED WINE
 1/4 tsp. Black Perrercorms (cracked)
 1 lb. Minced Pork
 1 large. Egg
 1 small Clove crushed Garlic
 1/4 tsp. Salt
 4 ozs. Coarsely chopped Walnuts

Method

Saute 4 ozs. of the Chicken Livers in the butter until they begin to firm up. Remove from pan and cut into thin strips. Cut up chicken into thin strips, place into dish and cover with the wine and marinade in fridge overnight.

Next day place remaining liver and minced pork into a blender. Blend until a smooth paste, add egg/garlic/salt.

Stir well to blend, use a little of the wine liquid (from the liver & chicken) to moisten if necessary.

Place half of the paste into base of a terrine dish, onto this place the strips of chicken and liver, sprinkle with the walnuts. Cover with remainder of paste.

Place the terrine dish into another dish containing a little water, put on middle shelf of pre-heated oven 190F/375C/gas 5 for approx. 1 hour.

Drain off any liquid and leave in the dish until nearly cold, turn out onto serving plate and when completely cold decorate as required. Chill for about 1 hour before serving

CHILLED CHEESECAKE

Base

2 ozs Butter
 4 ozs Digestive Biscuits - Crushed

Top:

8 oz Curd Cheese
 4 oz Cottage Cheese - sieved
 3 oz Caster Sugar
 Finely grated rind & juice of 1 lemon
 1/2 oz Gelatine
 2 fl.oz Dry White White
 3 Egg Whites
 1/2 pint Double Cream whipped
 Fruit to decorate as preferred.

Method

Base

Melt the butter in a pan. Remove from heat and mix in the biscuit crumbs Press into the base of an oiled 8" springform or loose bottomed cake tin. Chill in the refrigerator to harden.

Top:

Place the cheeses in a bowl and blend in the sugar, lemon rind and juice. Soak the gelatine in the wine, then place the bowl over a pan of gently simmering water and stir until the gelatine has dissolved. Cool slightly, then stir into the cheese mixture. Fold in half of the whipped cream. Whisk the egg whites until stiff and fold into the mixture. Pour the filling over the biscuit base and chill in the refrigerator until firm. Carefully remove the cheesecake from the tin and place on a serving plate. Decorate with the remaining whipped cream and arrange fruit as preferred.

1993 SHOW RECIPE

Date & Orange Sweet Wine - Class 63

Supplied by Al Procter, Phoenix Wine Circle.

2 Litres Orange Juice	1 tsp Yeast Nutrient
1/2 lb Dates	1 Vit B1 tablet
1/2 Litre White Grape Conc.	1/4 tsp Tannin
1 tsp Pectolase	Sugar to SG 1085
1 tsp Tartaric acid	Yeast

Method

Put orange juice, grape concentrate, tartaric acid, pectolase, yeast nutrient tannin and Vit b1 tablet into a sterilised bucket. Before adding the dates, wash & chop them. Make up to a gallon with water and sugar to a starting gravity of 1085. Make sure all the ingredients are dissolved and then add a working yeast. Stir daily and after 7 days strain the liquid. Add a further 8 oz. of sugar and transfer to a Demi-John. Test with a hydrometer every few days and add more sugar (8 ozs.) everytime the SG drops to 1000. After 4 weeks rack off and if the fermentation has ceased add finings. **The finished gravity should be approx. 1025.**



**I wonder what is so interesting between :-
Geoff Cooper,
Bill Elks and Hywell Edwards???**

Perhaps they would write in and tell us in a few words !!! Editor

Photo supplied by Dr Bernard Lamb

TRIBUTE TO DORIS HUGHES.
by Judith Irwin

April 21st 1992, another year notched up for Doris to make a total of 78, unfortunately it was also the day on which she left us all. Very suddenly and with very little fuss.

Many of you will remember Doris, and her late husband Maurice, they were part of the scene in Essex for many years and dedicated followers of the National association and the Hobby in general. Doris could always be relied upon to sit at the N.A.W.B. table, albeit with a cigarette in her mouth, at all the shows, to take your money off you and to generally chat about the social side of winemaking.

To me in particular she was a good friend and I will miss her greatly, at our "get togethers" whether locally or Nationally.

I know she will be missed at Leyton and Buckhurst Hill Circles, and to many other people around the countryside.

**GREAT FERMENTATIONS
BECAUSE NOBODY DOES IT BETTER!
HAMBLETON BARD LTD**
Bailey Drive, Norwood Industrial Estate, Killamarsh, Sheffield S31 8JF

BAKERS SOAP BOX

by Stan Baker

Firstly, best wishes to Roy on his NAWB retirement and congratulations on producing a very interesting final issue. Best wishes, too, to Roy's successor as Editor.

Having missed out on the 1991 Camber Sands National, I was somewhat surprised to read in the published AGM Minutes that NAWB "had difficulty in booking sufficient judges". In the old days there were judges to spare. Judges attending the NAWB Show now appear to have an increased workload and it is only fair that all means possible should be taken to ensure that assessing numerous exhibits becomes less of a chore.

All Federation wine and beer classes at the Annual Show should, in future, be assessed by Federation judges. Hopefully with the experience gained by working in the ambience of a National Show many Federation judges will be prepared to take the National Judges examination and thus eventually ease the shortage, so that more become available in the future.

If space allows, the Show Steward should organise space on the benches so that judges are able to pour wines into several glasses, thus giving the wines time to "breathe". All wines, especially reds, need time to recover and off bouquets and off flavours are often dissipated when the wine is in contact with air for a period of time. This approach should speed up assessment as wines with serious defects are easily detected.

The idea of reducing entries to the National Show by elimination at an earlier stage would not meet with general approval. A few extra weeks maturation often enhances young wines and enthusiastic exhibitors would have little wish to attend the National if they had nothing to show. Advice by fellow Winemakers at an early

stage often makes the difference between rejection and an award winning wine. Low attendances would seriously affect NAWB finances.

Ivor Morgan made a comprehensive reply to my letter published concurrently in the March 1992 issue. Most of the trade tastings that I have attended in London over the years have been better organised than the London event that he describes. I would have been more critical, but wine magazines are on very tight budgets. I agree with Ivor's comments about the approach adopted by most purchasers today, but I hope that wine buffs of the future will be better informed and also develop better palates. Attendances at Wine Shows indicate that wine is becoming increasingly popular.

Roy Ekins' comments on Brian Edwards summary of replies from Federations and Circles were very logical. Presentation of a printed work is very expensive and for News & Views to go up-market would not only be prohibitively costly, but also unnecessary now that two new magazines "fill the gap"! Widening the topic discussed in N&V saw the first instalment of Peter Aubrey's "Growing wines other than vines". All wine growers know that soil is very important in developing the character of wine. At one time wine buffs believed that grapes thrived best on poor soils - not so. As with yeasts, the grapevine needs nutrient and vineyard soil is regularly "improved".

Not all fruits and vegetables make good wine ingredients and it is hoped that Peter will, at some future date, enlighten newcomers to NAWB as to which ingredients to discard. The days of making wines out of anything fermentable have long gone!

Thoughts on Wales & West and National 1993 Continued

go on. The guard said that the new hall just needed a few wall bars and ropes to be a school gym, but we thought it was very suitable.

The Ballroom has been beautifully refurbished: it is circular, with a circular balcony tier which has steps leading down to the main floor. I think it will be a bit of a squeeze, but so much better than the "aircraft hanger" at the Norbreck this year, where on strained one's ears to make sense of the acoustics whilst dancing around the manhole covers.

Car parking is a problem in Weston: the multi-storey near to the Winter Gardens is very expensive per day. We took advantage of being there to find a hotel, and we are ALREADY booked in! The two-star hotel that we found is only a few steps from the Winter Gardens, it has ample free car parking and it is very reasonable. There are only 37 bedrooms and it is the nearest decent hotel, so if anyone is interested they can get in touch with me and I'll let them have details. There are lots of hotels and guest houses nearby - but do check on car parking.

The address of the Weston-Super-Mare Tourist Bureau is :-

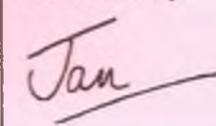
Director of Marketing & Development
Tourist Information

The Town Hall
Weston-Super-Mare
Avon BS23 1UJ

Tele: Weston-Super-Mare (0934) 626838

They have the usual hotels and guest houses lists.

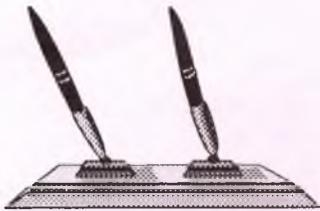
Yours sincerely



Jan Mitchell



Well Jan, I liked the lead in to next year's National in your letter. We have been informed that the Winter Gardens is an excellent venue and Jan, you are confirming it. All we need is the members to come next year. Many thanks for your advanced information and hope the members use it. Editor.



YOUR LETTERS

Dear Editor

I would like to congratulate and thank the NAWB Committee for all the work done to make the National Conference a success. 12 Circle Members from Lincoln paid their third visit to a National Conference and found the Norbreck Castle Hotel was an ideal venue for the conference.

What spoilt the weekend for us was the cold and draughty ballroom. The ladies wearing thin evening dresses had to wear their coats most of the evening to try and keep reasonably warm. Being cold spoilt the party feeling we all had felt at previous National Conferences. We hope that if the Conference is held at the Norbreck in the future the ballroom will have improved to stop the cold draughts.

This is the first time Lincoln Circle has written to News & Views and we are sorry that it has been to complain.

Yours Sincerely

Doris Bass
Lincoln Wine Circle.

Doris, You don't have to write to N&V just to complain, write about the good times at Nationals or at your circle meetings. About the cold, yes you were right it was cold and draughty in the main hall, you called it a ballroom, I wouldn't. Thanks for your letter. Editor.

Dear Roy (or successor)

I should like to thank all the National Executive through the medium of your News and Views for another excellent Show at Blackpool. You have all worked hard over the year to improve and upgrade several parts of the Show.

The new bright rosettes and prize cards did look very effective on the show bench after judging, but many people commented how difficult it was to read the writing on the darker cards. The old cards also used to tell us how many exhibits were in the class, but I am sure the efficient

computer of Mr Pulley will be able to supply us with this information.

The presentation of trophies at the Saturday evening dance seemed to work well. Many more people were in attendance for this, than the usual rush at the end of Sunday morning. (It probably saved the Mayor an extra journey out too.) Possibly the trophy secretary found this easier too, rather than having to guard such a valuable collection of silverware all weekend.

The disco leading up to the presentation left much to be desired, and there did seem to be many people missing in this early part of the evening. Perhaps the live band was needed earlier? Of course the hanger-like effect of that room at the Norbreck does not lend much to the atmosphere.

The AGM on Sunday morning flowed QUICKLY and smoothly and as no controversial issues were raised from the floor, perhaps we can assume everyone was happy.

Congratulations to all the committee who went out of their way to be helpful, cheerful and positive throughout the whole weekend. Looking forward as ever to the next National at Weston Super Mare.

Yours sincerely

Doreen Procter
Phoenix

Well committee members stand up and take a bow and thanks Doreen for observation and constructive comments. Editor.

Dear Roy

Subject Sparkling Wines

At the National Wine Show 1992 held at Blackpool, I judged the dry sparkling wine, and in the light of my experience I feel further guidance can be given to exhibitors.

After removing the wire cage on one bottle, the cork shot out, hit the bucket with such ferocity that it flew backwards another twenty metres. This was followed by a Vesuvian style eruption which left the bottle almost empty.

At Judges at the Bar the competitor told me that he had put the wine into champagne bottles at a gravity of 1010. This is a highly dangerous level of sugar, and the bottle could have exploded when I started handling it.

When I make sparkling wine I add 2.5 ozs. of sugar to a gallon of absolutely dry wine, tested with a clinistest and the addition of the yeast starter enables me to obtain seven bottles of wine. This means there is a 3-4 atmosphere of pressure in the bottle.

I very much approve of NAWB weighing the full bottles prior to placing them on the show bench, but now perhaps advice on the dosage of sugar for sparkling wines could be put into the 1993 Show Schedule. Safety is important to everyone. Wishing you a happy retirement and good luck to the new Editor.

Yours sincerely

A Procter NGWBJ

Al, this point will be discussed at the next schedule committee meeting to see if we can give some guidance. The problem is that generally sparkling wines need time in bottle and when the schedule comes out this may be too late. In the end we have to rely on the competitor skill and knowledge of producing this style of wine and hopefully that they read the schedule thoroughly.. Editor.

Dear Editor

There must be a logical reason why most of us Winemakers and Brewers came away from the National in Blackpool without a prize! Logic not being within the scope of my attributes I intend to let the matter rest. May I request you pass on my thanks to the judges who left all that wine and beer in my show entry bottles, we enjoyed it with all of the alleged faults.

There are regrets and perhaps even a complaint that I may address. Sunday morning preceding the AGM a talk on "Cooperage" was being given. Why was this not given the level of publicity it deserved? My regret is that I missed half of it. The timing, delivery, wit of this informed speaker deserved a full auditorium from start to finish.

Opportunities like that are rare indeed, so please may I request that if you get the chance of an informed speaker talking on a subject related to our hobby it is publicised more fully.

Having said all that may I say a big THANK YOU for the overall success of Blackpool

Yours faithfully

Roy C Fitzgerald
Sawtry Winemakers Society.

Roy, We shall put out more information a lot earlier on many subjects to be covered at Weston - 1993. Editor.