



NEWS & VIEWS

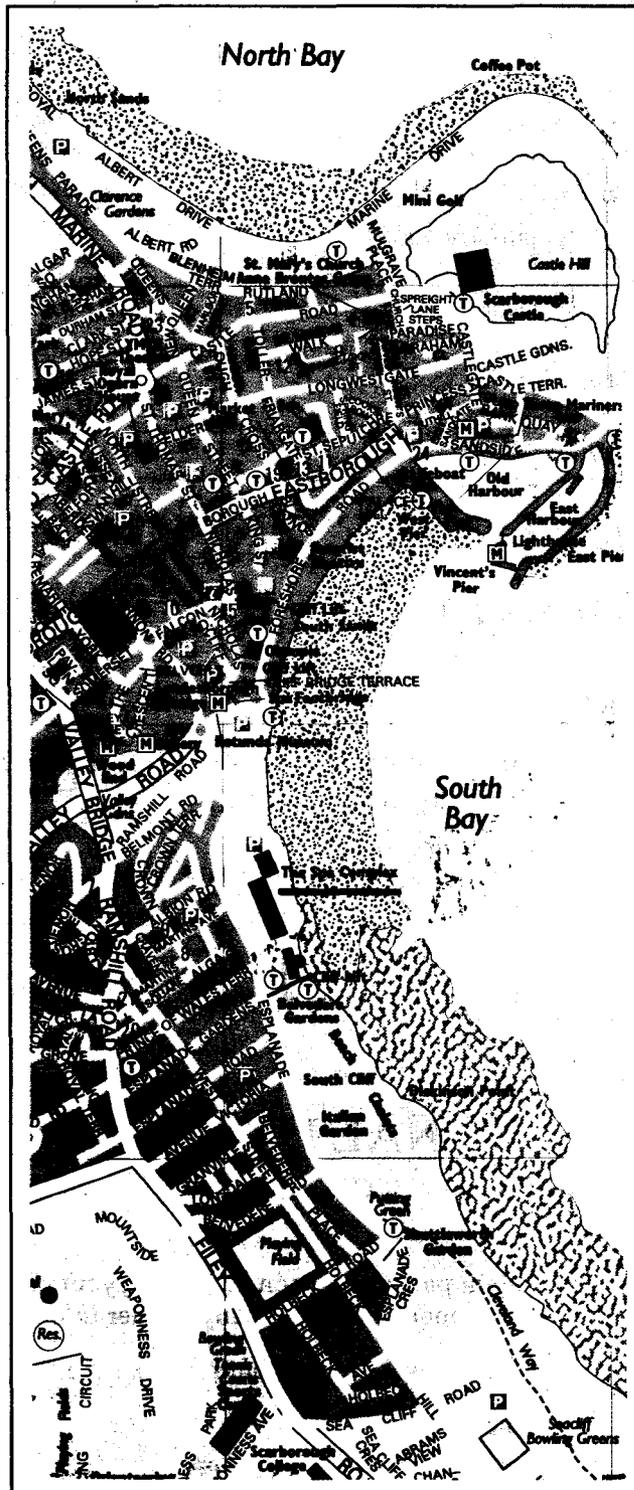
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MARCH 1994

SCARBOROUGH 1994



Get your entries in early to Dave Pulley so as to save the last minute rush that late entries bring - and that extra bottle that you think is not a winner just may be.

You all need Conference Tickets so apply to Joy Dinnage and please enclose a stamped addressed envelope for your tickets. You will need tickets for Friday AND Saturday evening functions.

Will ALL Last year Trophy winners please remember to bring there trophies to Scarborough with them and return them to Reg Redfearn

Pauline Pearce needs Wine & Beer Stewards for Saturday morning as well as Handwriters - See Page 5

*For those of you who might need Taxis, our Show Manager has supplied a phone number :-
Station Taxis 0723 366366*

One Final item - if you are coming to Scarborough please attend the AGM on Sunday morning and all come bright eyed and bushy tailed.

**See you all at
SCARBOROUGH**

ANNUAL GENERAL MEETING 1994

AGENDA

1. The Meeting will be opened by the President of the Association, Mr J Chettle
2. Apologies for absence
3. Minutes of the 1993 Annual General Meeting
4. Matters Arising from these Minutes
5. Chairman's Report 1993 to 1994
6. To receive the Treasurer's Report :-
For 1992 to 1993
7. Election of members to the Executive Committee
In accordance with Rule 8d the following members having served three years and will retire are :-

Dave Pulley
John Carpenter
Peter Johnson

There are 3 vacancies to be filled and the following Nominations have been received, duly proposed and seconded:

Dave Pulley

8. Presentation to the Past President :-
Sybil Hill NGWBJ
9. AOB
10. Presentation of the Executive Committee
11. Date and Venue of the next Annual Show & Conference
12. The President will close the meeting

Lenn Drysdale
General Secretary of NAWB

CONFERENCE BOOKINGS SECRETARY NOTES

(+TEMPORARY MEMBERSHIP SECRETARY)

Joy Dinnage

Just over a year ago, someone I thought of as a friend, asked me if I would like to be nominated for the NAWB Committee. Now this person doesn't like to have to wait for an answer, so my answer was, "Yes, why not?"

I really didn't know what I was letting myself in for. For my sins I was elected as Bookings Officer, and since the illness of John Carpenter, temporary Membership Secretary. My postman thinks this is great, all those lovely letters he has to deliver to my door, mind you, I'm, not quite sure what my bank thinks when I turn up with all those cheques, but everyone is very nice!

I have met a lot of new people, if only through the medium of the computer, names coming at me from all angles, so on behalf of myself, I would like to say "Hello" to all those names. I hope to meet quite a lot of you at the National so please do come and say hello.

Some of you are taking advantage of the notice on the booking form to renew your membership for 1994/95 at the 1993/94 prices, so if you haven't already booked your Conference Ticket for this year, I would love to hear from you, with all those lovely cheques to go into the NAWB coffers.

Reading through what I have written, some people may think that I have found it hard work, but that is not so. Doing my part for NAWB is very rewarding, and the sense of achievement is great. I found that once I came to understand what was going on its good fun, and the Committee on the whole are always ready to help all they can. It's also exciting planning life with the National in mind. Thank you to John Gorton for introducing me to the

National in the first place.

Do keep those Conference Booking forms coming in. We can get quite a lot of "bodies" into the Spa Centre, and what better than to get together with people you may only see once a year and discuss winemaking, and all the fun and faults that go with our hobby.

See you at Scarborough.

*In 1991 one company accounted for half of all the kit awards at the
1991 National Winemakers Competition.*

In 1992 they did even better, accounting for 56% of all the kit wine awards.

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WINE & BEER STEWARDS

"Are still NEEDED"

Pauline Pearce - Show Convenor

Okay, I know that you are all very busy getting your wines and beers ready for the Show, but please spare a thought for me, because I am still awaiting your requests to steward for a National Judge. So while there is still time, fill in the form which is contained within the Schedule and send it off to me.

Remember, the learning curve of winemaking and tasting is situated

on a very long road, for which we are thankful because it is so ENJOYABLE. Come along, and learn a lot at the National Show!

I am also a few short of my quota of handwriters, so if you can spare the time I shall be delighted to hear from you.

I wish you luck with your entries, and look forward to seeing you at the Show



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BURNT ORANGE RECIPE

To make one gallon

9 - 12 medium Oranges.

3oz. of malto-dextrin for extra body during fermentation or 1 tablespoon of glycerine after fermentation and clearing.

1tsp. GFs. nutrient.

Pectolase as instructions.

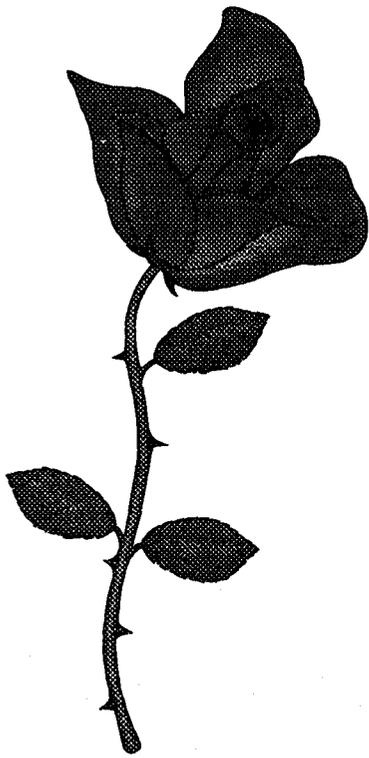
A pinch of bentonite,
GFs. no.3 yeast.

Sugar:- As much as it takes for yeast alcohol tolerance.

METHOD

Remove the zest very thinly with a sharp knife or vegetable peeler and bake this in an oven at regulo 1 1/2-2 until dark brown and crisp. Remove the pith from the oranges and liquidise to a pulp making sure there are no pips. Place all these ingredients in an appropriate bucket (except glycerine if you are going to use this to smooth your finished wine). Make up to whatever quantity you intend making with either grape concentrate and water, orange juice from a carton, water or permutation of any of these. Pitch your yeast starter and make up the gravity to approximately 1090. For initial fermentation place in a temperature at about 18 - 20 C adding sugar whenever the gravity falls to 1.000. Strain off the zest after about seven days. Just keep feeding sugar till the yeast attains its tolerance at about 17 1/2 degrees alcohol. Allow to settle for some time then rack and allow to clear. Filter and add sugar and glycerine till the wine is balanced at around a SG.35-40. SO2 is not necessary but if you insist, not more than the equivalent of one campden tablet. It will be then ready for drinking straight away or for keeping.

Multiply ingredients by how many gallons you wish to make. I certainly recommend a minimum of two gallons.



STRAWBERRIES

Strawberries are best suited to soil with pH ranges between 5 and 7.5. The bed can be run on a 4 to 5 year rotation, but I normally keep mine to a 3 year rotation, thus every third year the older rows are destroyed after fruiting.

The runners are trained to their growing position as they develop, and do best as there is then no great upheaval of the root system, the soil having previously received a good supply of humus and a scattering of Growmore. The original plants were certified stock. There are many types, and probably the most usually grow are the summer fruiting cultivars. All runners in excess of the one required for the following year are cut away as the season progresses and the bed receives an annual dressing of 1 oz. per sq. yd. of sulphat of potash.

As soon as all fruits have been taken the leaves are cut and removed together with the straw, and burnt. This gives the plant sufficient time to commence the next phase of making new roots and foliage in preparation for the following season.

Botrytis and Powdery Mildew

GARDENING CORNER

by Peter Awbery

must be watched for, and these are usually the results of overcrowding in the beds. There are also a number of viruses, and these usually mean a gradual depressing effect on both growth and cropping.

The sugar content is around 6% of mature fruit together with a 2.5% acid content. The main acid is Citric with a much smaller content of Malic. Both Succinic and Quinic Acids are present.

The pectin values are low, the tannin high, and the strong recommendation is that the fruit should be used with other fruit in winemaking. The fruit can be used in a White dessert as the light red colour will soon fade, and the wine will have the full benefit of the high aroma value. Should you wish to deep freeze them, the eventual de-freezing should be carried out very slowly, around 4C.

RHUBARB

You either put FYM or custard on your rhubarb! Stock may be increased by the division of the roots in winter, and ideally should be retained for about 4/5 years. Rhubarb

can be grown easily from seed, and the recommended variety "Champagne", is easily germinated and grown. The seed should be sown in shallow drills in April and transplanted in July. If early supplies are required, lift established roots in December, and after heavy frosts, put into boxes and keep in a frost free area, covered with sacking. These plants should not have been pulled in the summer prior to, or in the summer after, to allow the plants to recover.

A soil heavy in humus is suitable and the pH range is between 5.5 and 7. Very accommodating.

Winemaking has been made easy with the use of freezers. Use young stems, remove all traces of leaves as these contain undesirable traces of oxalates. Skin, chop and freeze. When required, de-freeze and the thawed juice will be easily recovered. There is 1% sugar available and 2% acid, the dominant acid being Malic with Oxalic next, and the stems are low in pectin. The wine can be used for blending and will go well together with other wines. It is not easy to replace the correct amount of acid if all trace of acids have been removed by the use of precipitated chalk, as some recipes advocate, but if the freezer use is adopted, there will be no need to use precipitated chalk.

HEALING WAYS WITH WINES

by David Haith
Poole Advertiser

"Take a little wine for thy stomach's sake", suggested Jesus of Nazareth - but it was Howard of Stapehill who persuaded me to take a tippie for my tum.

My experimental imbibing was prompted by Howard Cook's just-published book *Medicinal Country Wines*, an invaluable guide for the health conscious who like glass of plonk without feeling guilty.

Howard, 55, is perhaps better known as the sub-postmaster of Stapehill near Ferndown, Dorset. After 20 years pursuing winemaking as a hobby, he became interested in the healing power of herbs.

His researches uncovered a well established link between wine and medicine. As far back as 3,000 BC there were a thousand Egyptian physicians dispensing herbs steeped

in wine and even Hippocrates advocated herbal wine.

Sceptical at first, Howard tried some remedies and found they were effective - especially an apple wine tincture which he persuaded his wife Diane to apply like a lotion to her chilblains. It contains ladies' mantle, mint, angelica, rosemary and sage.

"It worked marvellously", she told me. "The relief from agony was instant and now I always keep some handy and have no further problems."

Cough sweets used to be the only answer to Howard's sore throats, but now he takes a swig of a mixture of sloe gin and elderberry wine.

For seven years Howard collected recipes until one day Ferndown publisher Mike Power popped in the post office and the idea for the book was born.

He needed some illustrations, so Howard - who previously had hardly held a paintbrush - set to work on tasteful water colours of dozens of plants, most of which he and Diane grow in their back gardens.

Now the finished book is for sale among the books of stamps and postal orders at their picturesque post office, and Howard has to cope with questions on potions as well as pensions.

Howard says herbal wine works so well as medicine because the oil from the herbs seeps into the alcohol. But Howard adds, "I stress in the book that for the medicine to work you need only one glass full. Double the dose and remedial effect is reduced".

Does anyone know a wine which cures a hangover?

What a question - "Cure for a hangover" - come on members give me some to send back to the Advertiser.

John, Editor

DO-IT-YOURSELF WINE CLASSES

by Alice King in the Daily Mail

The evening class season is upon us, and many colleges offer wine tasting as an option. But there's nothing to stop you starting your own wine circle with a few like-minded friends.

You could learn more about wine and have some fun into the bargain. It is best to limit the group to 20, as one bottle of wine can just about stretch to 20 tasting samples. Six is an equally good number, enabling everyone to sample a generous glass of each wine.

Decide on a theme for each meeting. A good starter is single grape varieties, which will demonstrate how different their flavours are. Start with three whites and three reds. An Australian Chardonnay, a New Zealand Sauvignon Blanc and an Alsace Gewurztraminer are ideal whites. For the reds, try a Bulgarian Cabernet Sauvignon, a Bourgogne Rouge made from the Pinot Noir grape and a Beaujolais, made from Gamay.

It is generally easier to taste whites before reds and dry before

sweet. For each wine, make note of the colour, the aroma and the flavour. Decide whether the wine is light or full bodied, dry or sweet, tannic or smooth, good as an aperitif or better with food.

Then, decide whether you like the wine. If it is value for money and if you would buy it.

You could include six examples of the same grape variety, like Chardonnay or Cabernet Sauvignon from around the world. Or look at a range of wines produced in one region, like the Loire Valley. This line-up could include a Muscadet, a Sancerre and a Vouvray, a sparkling Saumur, Chinon and Bourgueil.

I am sure we as Winemakers have been doing this all the time, but to some it may sound a good idea. All new ideas are not new.

John, Editor

Many thanks to Reg & Kay Redfearn who spotted both these articles in the Daily Mail and in The Poole Advertiser. All credit for both these articles go to The Daily Mail and the Poole Advertiser.

John, Editor.

How bitter do I make my beer?

by Jan Schaik
Editor of Vakbald

The Magazine for Dutch Home Wine & Beer makers

When you have found a certain recipe after a lot of experiments, a beer you like, then you know the amount of hops and you don't have to calculate it. When you are going to brew a new type of beer, or when you want to use an unknown type of hop in a brew, you must find out how much hop is suitable for a certain type of beer. We aim at a well-balanced beer, and therefore the amount of bittering agents has to be in balance with body and alcohol content of the beer.

In Zymurgh 57 1990 I found the following data by Mr Q B Smith.

See table 'A' Page 10

Until 1040 the amount of bitterness is risen by 4, later by 8 - the writer did not tell why. But we must not only take into account the original SG., also the type of beer and the other ingredients play an important part.

Table 'B' you will find a schedule of the various types of beer and the matching bitterness, but I may be wrong, or rather, my taste may be different from yours. Please give me your comments.

Every variety of hops has a different bitterness, and even between hops of the same variety, but grown under different conditions (soil, weather climate), there can be differences. In September, hop farmers continually take samples, and have them treated. They will see a rising line and when the rise becomes less they start harvesting. By drying and pressing the hops it can be kept for some time, but however well one preserves it, the bitterness will decrease in the course of months, so we have to take this into account when brewing.

In hop extract, the bitterness is constant. It would be valuable to us if the tradesmen would mention the bitterness of the hop on the bags in the shops. Keep those bags in a cool place away from the sun, dry and sealed. Buy all the hops you may need in a season in one go, so after some brews you know exactly what the characteristics of your hops are.

Water - You can use more hops in soft water than in hard water.

Boiling-time - After one hours boiling,

90% of the alpha-acids has changed into bitters. It is no use boiling much longer. Scales - Making accurate calculations won't help you when you cannot weigh the amount of hops accurately.

Formula - I developed a simple formula to calculate the amount of hop needed for a certain type of beer.

$$\frac{BB \times L \times 100}{\%az \times 1000} \times 4 = \text{grammes hop}$$

BB = bitterness of the beer in mg per litre

L = litres of beer to brew

$\times 4 = 75\%$ of the bitterness is lost because yeast will take it in etc.

%az = percentage of alpha acids in your hope

1000 to convert mg into grammes

100 because alpha acids is given in a percentage.

$$\frac{56 \times 10 \times 100}{8 \times 1000} \times 4 = \text{grammen hop}$$

Example:

I want 10 litres of barley wine, original gravity 1090, bitterness 56./ How much Brewers Gold of 8% is necessary?

$$56:8 \times 0, 1 \times 4 = 28 \text{ grammes Brewers Gold}$$

These sort of calculations can be carried out every time you brew, looking at the schedule is quicker.

See Table 'C' Page 10

Example:

I want to brew 20 litres of beer with bitterness 28, using Goldings with a bitterness of 5. Now much is needed.

Solution

Find the number 28 in column 1

Go to the right till column 3 and read 22.4 grammes per 10 litres.

In this case (20 litres) $2 \times 22.4 = 44.8$ grammes.

Checking

After boiling and cooling the beer it is important to check the bitterness. Taste the beer before fermentation. It should taste too bitter. During fermentation and maturation much of the bitter taste will be lost (75%).

When you taste the sediment you know where it is.

Type	mg/1 az
Pils	20-30
Berliner Weisse	12
Kolsch	24
Weizen	16
Witbier	20
Geuze	12
Dortmunder	24
Seizoens	20-30
Altbier	24-30
Pale Ale	25-40
Bitter	40
Brown Ale	16-24
Munchener	24
Marzen	24
Oud Bruin	12
Stout	40
Milk Stout	16-20
Kriek	20
Framboos	20
VI. Bruine	24
Rauchbier	26-30
Tripel	30
Barley Wine	50-80
Dubbel	30
Bokbier	30-34
Scotch Ale	40
Imp, Russian Stout	50-80

Table 'B'

HOMEBREW TODAY

The newspaper for the home wine and beer enthusiast.
HOMEBREW TODAY is published quarterly and is obtainable from your local homebrew specialist shop.
In case of difficulty please send two second class stamps for a sample issue and list of stockists to:

HOMEBREW TODAY
P.O. BOX 433
HEMEL HEMPSTEAD, HERTS HP1 2DP

Original SG / Bitterness

1010	4
1020	8
1030	12
1040	16
1050	24
1060	32
1070	40
1080	48
1090	56
1100	64

Table 'A'

Thanks you for all the information, I only hope that it has been reproduced correctly.

John, Ed

Table 'C'

		Hop Bitterness								
		4	5	6	7	8	9	10	11	12
Beer mg / l Bitterness	4	4	3.2	2.7	2.3	2.0	1.8	1.6	1.4	1.3
	8	8	6.4	5.3	4.6	4.0	3.6	3.2	2.9	2.6
	12	12	9.8	8.0	6.9	6.0	5.4	4.8	4.4	4.0
	16	16	12.8	10.6	9.2	8.0	7.2	6.4	5.8	5.2
	20	20	16.0	13.5	11.5	10.0	8.9	8.0	7.2	6.6
	24	24	19.2	16.0	13.7	12.0	10.7	9.6	8.7	8.0
	28	28	22.4	18.7	16.0	14.0	12.4	11.2	10.2	9.3
	32	32	25.6	21.3	18.3	16.0	14.2	12.8	11.6	10.7
	36	36	28.8	24.0	20.6	18.0	16.0	14.4	13.1	12.0
	40	40	32.0	26.7	22.9	20.0	17.8	16.0	14.5	13.3
	44	44	35.2	29.3	25.1	22.0	19.6	17.6	16.0	14.6
	48	48	38.4	32.0	27.4	24.0	21.3	19.2	17.5	16.0
52	52	41.6	34.7	29.7	26.0	23.1	20.8	18.9	17.3	
56	56	44.8	37.3	32.0	28.0	24.9	22.4	20.4	18.7	
60	60	48.0	40.0	34.3	30.0	26.7	24.0	21.8	20.0	

MORE ON HOPS

"A thank you"

by George Hunt
Highcliffe Wine Circle

The September issue of News & Views contained a wealth of information and advice on hop varieties, their relative characteristics, and on the quality of supplies from Home Brew shops, in response to my observations in the June issue.

Many thanks to Phil Hardy and Mike Davey. Mike's table on Alpha-Acid values of hop varieties from 1987 through to 1992 was particularly interesting, and I have also found Graham Wheeler's "Home Brewing" and his "Brew Your Own Real Ale At Home" in collaboration with Roger Protz, both helpful and instructive. These are published by CAMRA.

With regard to hop quality, I spoke with Stephen Kelly of hop merchants, Morris Hanbury at Paddock Wood, Kent, and it seems that the best time to purchase relatively small quantities from them is from March when their main business has subsided for the year, until the next harvest. Following Phil's advice, I purchased supplies from the Hop Shop run by Hywel Edwards in Plymouth, and have to agree that the quality is good, even though they must have been at least a year old. Needless to say, I have brewed with them for my "National" entries. I hope that this piece of "feedback" will be useful to other brewers

The secret is out ... the new look

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STAN BAKER WRITES

Scarborough is one of my favourite "National" venues, so I welcomed Arthur Francis' letter promoting the 1994 Show.

During previous NAWB visits to the Yorkshire seaside resorts, the weather has been good; the beautiful sea and landscape complementing the visual splendour of the hundreds of bottles and edible exhibits displayed inside the seashore venue.

As the recently elected President of the NGWBJ, Arthur succeeds three illustrious holders of the title; Andy Andrews, Ted Adcock and Ivor Morgan. Arthur has long been both a National Judge, and also employed in the wine trade, so he has all the right credentials. It is to be hoped that Arthur will find time from his new duties to make the occasional contribution to News & Views, thus expressing an alternative viewpoint to the regular contributors.

Presidents of democratic institutions should have equable temperaments, and Arthur does have this vital requirement. Many years ago, in order to gain experience, I served as a Wine Steward at numerous National Shows. On one occasion, after label unmasking, it was realised that Arthur's entry in the wine class had reached Commended level, but lacked sufficient palate appeal to gain a top award. Arthur, I readily recall, accepted the decision with equanimity, even with the hint of a smile.

One cannot have too much experience. During a recent Food and Wine TV blind tasting, two competitors failed to identify a £5 "cheap" dry red from a £50 prestigious claret. With more experience, it is possible that the National Judge of 25 years ago, may have given Arthur's wine a much higher mark.

No two palates, it is now realised, are exactly similar. During the early stages of wine education, palate preference dominates. With continual perseverance, one is able to "acquire" a palate and gradually

appreciate the many nuances that are detectable in mature, complex wines - both white and red.

Red wines are usually of a more complex structure than white wines, but making a wine of high quality - be it red, white sweet or dry, is not an easy task for home winemakers or commercial producers. Home winemakers "produce" to suit their own palate or for exhibition in Shows, whereas Commercial producers change direction to meet the demands of a fickle public. Smooth, less acidic white wines are now preferred to wines with "grip" - high acidity.

Regular tastings of wines - be they good, bad or indifferent - should maintain the palate at concert pitch. Compared to the National Judges, most people entering the Wine Trade have little experience of assessing "blind" wines. Commercial wines are mostly vetted by enologists before being bottled, so storage defects are relatively rare; although there can be bottle "variation" when defects may be marginally different. Inexperienced tutors in the Wine Trade are often at a disadvantage when educating audiences that often include technically minded home winemakers.

O.O.C. (out of condition), is the term used often by Wine Tutors

to describe most "off-bouquets" and "off-flavours". Such nonspecific comments have no educational value. "Corked" may cover defects ranging from acetone (acetic) to lactic (cheesy)..

Diagnosing mercaptans from "bottle stink" also creates problems for some tutors. "Bottle stink" may be dispelled by the vigorous swirling of wine in the glass. If after several minutes the odious flavour and smell persists, then mercaptans are present.

Wines long maturing in bottles chemically change and, sometimes unpleasant bouquets and flavours develop. The characteristics of mercaptans may be burnt rubber, stale cabbage, rotten eggs, gamey meat, garlic and numerous other "off" flavours that make wine unpalatable.

Qualified judges are always in short supply, so the National Guild are to be praised for their continuous recruiting campaign.

In the early years record bottle entries at the annual Kent Wine Guild Show meant that Convenors had to seek the services of judges from adjacent counties. In 1969 I invited 40 National Judges and I am ever-grateful there were no refusals!

Age and infirmity lessens the desire to travel, so active new National Judges are always in demand.

*Thanks Stan
John, Ed*

Peter and Ann had been married for seven years and it was obvious to everyone that they were ideally suited, very much in love and having every trust in each other.

It was after their last Anniversary that Peter saw an advertisement for a Homemade Wine evening class, which he decided to join. However, he wanted to keep it a secret from Ann, preferring to wait until he had learnt the subject and made some decent wine before she knew. She had often been on to him about being out of condition, and so he told her that he was going to join the Keep Fit Class. Thereafter, Peter could be seen leaving their home every Thursday evening, complete with bag containing vest, shorts and plimsolls.

For her relaxation Ann was content with attending coffee mornings with her friends, where she caught up with all the local gossip and latest scandals. The topic this morning was about their friend Gwen who had at last discovered that her husband had been having an affair with his secretary, a matter known to the rest of the girls for several months.

"It is a well established fact" pointed out Valerie, "That the wife is always the last to know. Wives should always be on the lookout for telltale signs, such as a husband suddenly working late at the office, being a little flushed when arriving home and, most of all, when he comes home with a bunch of flowers for no apparent reason. That is a sure sign of a guilty conscience."

"No need for me to worry about Peter", thought Ann

THAT WINEMAKING CLASS
by BIBA
New Forest Winemakers

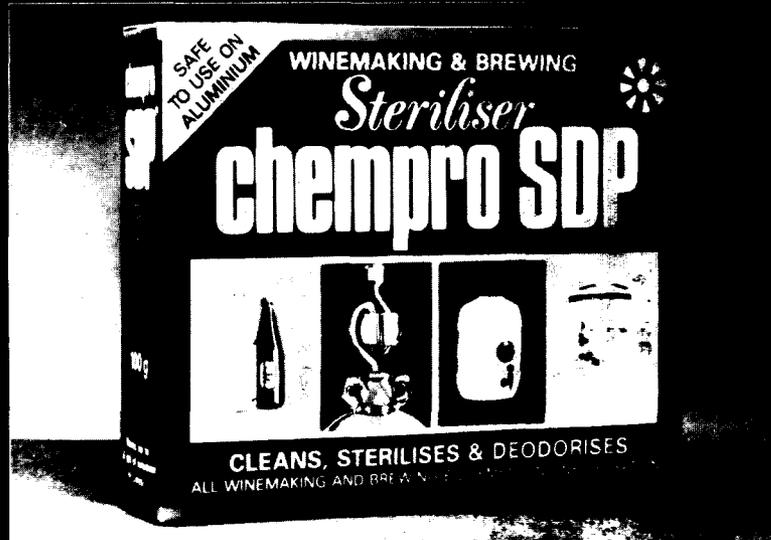
perhaps rather smugly, "He would never deceive me".

Peter had been going to the class for two weeks when Ann realised that she had not yet been given the P.T. kit to wash. "Typical Peter", she thought, "Never thinking that things get dirty". She was, however, a little surprised when unzipping his bag, she found that the vest and shorts still looked in perfect condition. "Full marks to the

instructor, obviously insisting on kit being put away tidily and not just shoved in the bag as was Peter's usual way. A good thing I am not the suspicious type", she laughed, "Or I might have thought he had never been to those classes". It was just after this that Peter started to do something that he had never done before - talking in his sleep. perfectly natural, probably dreaming - but she was a little perturbed when he started talking about, "A good firm body, and "a long farewell", and she had to turn over and put her fingers to her ears when he started talking about "Fortification", as she was not certain if that was the word he used. It was then that she recalled that he always returned from his classes quite flushed and rather happy, which she had previously put down to the evening exercise he had done. She told herself that her trust in Peter was unshaken but, deep down, could not deny she felt a little uneasy.

Continued Next Page

KEEP YOUR BREW TRUE



AND YOUR WINE FINE

That Winemaking Class

Continued from Previous Page

Peter, on his part, was thoroughly enjoying the winemaking talks and demonstrations, and at last felt confident enough to start making his own. He still wanted to keep it a secret from Ann until the wine was ready for drinking, which meant he would have to make it at the office. This resulted in staying behind after work, explaining to Ann that he was working late even if, secretly, he was really only seeing to the racking.

Things were now starting to mount up in Ann's mind. Clean P.T. kit, coming home flushed and happy, erotic talk in his sleep and now, working late; things he had never done before. One morning when she found Peter naked in the bathroom her faith in his so called "Keep Fit classes" was given another jolt.

"Why are you just as flabby with as big a tummy as when you started your exercises"?, queried Ann, only to be greeted with a sickly grin and a quick dive into his clothes.

At last the great day came when Peter felt confident that his wine was ready for drinking. He could take a bottle home now, but realised that Ann would never want to try it if she knew he had made it. He had therefore, carefully kept an empty commercial bottle, complete with label, at the office, and also had preserved the tin foil top covering. He carefully filled the bottle, corked it and craftily added the foil to the top. No one could guess that it was not an unopened commercial bottle of wine. Really elated, Peter hurried down the office steps and came to the flower stall at the corner. Buying a large bunch of chrysanthemums he recalled that, after passing this stall every weekday for the last four years, this was the very first time he had stopped and purchased any. Still, this was a special day, a day to celebrate and be generous.

He arrived at his gate and rushed up the path, so elated he felt as if he was walking on air. He flung the front door open as Ann came into the hall from the kitchen, and it was then that

it all went wrong. The world turned crazy for him. Instead of the expected look of surprise and joy when she saw the flowers and wine, Ann just stared at the chrysanthemums as if they were a ghost, gave a scream, burst into tears, then turned and ran up the stairs. Peter heard their bedroom door being slammed and the key turning in the lock. "Women", thought Peter, "I will never understand them". He then remembered that he had been told that women are often unpredictable and tearful during the early days of pregnancy and, with a shock, he convinced himself that he was to become a father.

Up in their bedroom Ann had thrown herself on the bed and was crying her eyes out. There was no doubt now. She was finally convinced that he had another woman! After only seven years of marriage. Oh! how could he. Ann recalled the words of warning from Valerie with her message, "The wife is always the last to know". And Ann had thought that their love was so secure. The girls were obviously trying to warn her - and then the terrible thought struck her. She was now sure that they had known for ages and were trying to warn her. She would never be able to face them again. She would have to find other interests, a new life. Oh! how could Peter do this to her?

It was a different Peter that walked up his path the next evening. The spring in his step had gone, so had the swagger. He was a deflated man. On opening the front door he was just in time to see Ann coming down the stairs carrying their very large holdall.

"Your supper's in the oven - I'm off!"

With that she swept past him, still carrying that large case, and closing the door behind her. He got out his meal and sat dejected at the table. Having been locked out of their bedroom the previous night, Peter was obviously still not wanted by his wife. What did she mean "I'm off?" Was she really leaving him? He recalled the large bag and became further depressed. He had a good mind to get completely drunk but, after a little while, decided he must face life on his own without resorting to that. No, he

would go to the Winemakers Class tonight, even if he would be a little late. He remembered that they were repeating the Beginners Class this Thursday, so he would be able to check that he had done everything correctly.

Outside in the car a determined Ann sat fuming. The start of a new life she thought. No longer the trusting little wife. Now she was going to have HER fun. She recalled the sexy voiced man on the phone who had persuaded her to come tonight. Peter could make the most of what he was doing - she was going to start what, she hoped, would be a thrilling new experience. She recalled what the man had told her to bring and decided she had better check she had packed everything before driving off to meet him.

"Let me see - a glass, tea towel, bucket, small demijohn, something called a hydrometer and a book by a man named Berry - Yes all there. --- Wine class, here I come!"

Thanks BIBA fro your story - Keep them coming. John, ED

LINCOLNSHIRE FEDERATION NEWS

by Doris Bass
Lincolnshire Fed Sec

It is with great sadness that I write to tell you that the Chairman's wife of this Federation died very suddenly on 27 January 1994.

Margaret Eastwell was a good worker for the Federation, and for all the wine circles within the winemaking fraternity.

They say, "There is always a good woman behind every successful man". Our Chairman, Colin Eastwell, is a very good and successful Chairman. Colin has not only lost a good wife, but also a good "Man Friday". We will all miss very very much.

I know Margaret has met a number of people in the NAWB, in her capacity as the wife of the Federation Chairman. This letter will let them know of her passing.

"1994 & 1995 SHOW RECIPES"

SHERRY TYPE SWEET

Recipe supplied by Elda Thoms

1 lb Sultanas
1/2 lb Dates
12 oz Figs
1 pint Sherry Grape Concentrate
1 lb Muscovados Sugar
1 1/2 lb White Sugar
1 tsp Tannin
1/4 tsp Citric Acid
1/2 tsp Gypsum
1 Campden Tablet
Yeast Nutrient
5 - 10 Gramms Oak Granules (Optional)
Madera or Sherry Yeast

Method

Wash fruit well, drop into a pan of boiling water and bring back to the boil. Strain through sieve, cool and chop. Put into a sterile bucket with Muscovados sugar and pour on 6 pints of boiling water, leave to cool. Make must to an SG 1080 with sugar, add campden tablet, pectin and leave for 12 hours well covered. Add yeast and other ingredients except grape concentrate and sugar, ferment for 7 days. Strain into Demijohn, ferment in the usual way and feed with Grape concentrate and sugar until fermentation is finished. Rack as required and mature for 10 months, and then bottle.

COARSE COUNTRY PATE

Recipe supplied by Marion Morgan

1 lb each of
Good Sausage Meat
Belly Pork (piece)
Streaky Bacon (piece)
Pigs Liver (piece)
Pepper NO Salt
1/2 pt Breadcrumbs (Brown of White)
About 1/4pt Stock
3 small eggs
Marinade
1/2pt dry White Wine (or wine of choice)
1 tblsp chopped parsley
1 tblsp mixed herbs
1 finely chopped Med Onion
2 finely chopped Garlic cloves
1 well crushed Bay Leaf
1 2lb Loaf tin or 2 1lb Loaf tins
1/2 oz Butter or Lard
1/2 lb Streaky Rashers (optional) to line tin
Reserve two rashers to place on top

Blend all Marinade ingredients together.

LIGHT LAGER

Recipe supplied by George Hunt

Ingredients for ONE Gallon (OG 35-40)
1lb Lager Malt (Crushed)
8oz Light Dried Malt Extract
3 oz Flaked Maize
3/4 oz Lager Hops (Hallertau / Saaz)
Irish Moss
Lager Yeast
Water for Lager Brewing :- In hard water areas boil 1.5 gallons of water with one crushed Campden Tablet for 20 minutes. Use this for all stages.

Method

Place 2 pints of water in the mash pan and raise the temperature to 120° F (49° C). Stir in the crushed Lager Malt and flaked maize and raise temperature to 140°F (60°C), maintain for 30 mins. Increase temperature to 150°F (65°C) for 1.5 hrs. Sparge to provide up to one gallon of wort and raise the temperature to boiling point. Stir in the light dried malt extract and 1/2 oz of the hops. Control the temperature to give a rolling boil for one hour, adding the Irish Moss mid-way and the remaining 1/4 oz of hops for about the last 5 minutes of the boil. Cool as quickly as possible. Strain into the fermenting bin and when cool top up to one gallon, check OG and pitch yeast. Mature for 2 months on completion and bottling.

Remove ducts and sinews from Liver. Cut into medium size pieces and marinade in liquid overnight, or at least 2 hours. Remove rind from streaky rashers and line well-greased tins. Remove rind and bones from Pork and Bacon, cut into chunks. Drain liver, reserve liquid and content. Put liver and all meat through mincer (coarse or fine as desired). Mix very well with sausage meat and breadcrumbs, add marinade, stock and beaten eggs and pepper. Blend well. Transfer to tin and place streaky rashers and bay leaf on top. Cover first with well-greased paper then foil (and lid if using Terraine Dish). Place in Bain Mari (water bath) and over Gas Mark 3 160C, 325F for about 2 hours. Remove lid and place small board and weight. Leave to cool. Refrigerate for at least 24 hours before slicing.

1995 NATIONAL SHOW WINE RECIPE

BANANA & RAISIN SWEET WINE

Recipe supplied Mr G King

3.5 lbs Bananas (very ripe)
10oz Raisins
1 ltr Orange juice
1/4 ltr White Grape Concentrate
1 tsp Pectolase
1 Tsp Tartaric Acid
1 Tsp Yeast Nutrient
1/4 Tsp Tannin
1 Vit B1 Tablet
Sugar to SG 1085
Yeast

Peel the Bananas and put into pan with 3 1/2 pints of water. bring to the boil and simmer for 20 - 30 minutes. When cool strain into a fermentation bin. Wash and mince the raisins, add orange juice and all other ingredients and make up to one gallon with water. Add sugar to an SG of 1085 and ferment on the pulp for 7 days, then strain and transfer into a Demi-John. Feed with sugar until fermentation ceases. Rack and add finings. Adjust sweetness to give a balanced wine.

Ready to drink after 6 weeks

STAND-BY TO EAT CAKE

Recipe supplied by Marion Morgan

8 oz Self-Raising Flour
1 heaped tsp mixed spice
1 heaped tsp grated Nutmeg
5 oz Butter or Marg
6 level tblsp Golden Syrup
4 oz chopped Dates
2 Eggs
1 tsp Bicard
8 oz Raisins
8 oz Currants
4 oz Sultanas
4 oz Chopped mixed peel
1/4 pt Wine or Milk
2 tblsp Milk
1/2 tsp Almond essence
(If milk is used add 2 tblsp strong wine to finished mixture)

Put butter, syrup, fruit peel and wine into saucepan. Heat slowly, stirring, simmer for 5 mins remove and cool. Beat eggs. Mix bicarbonate in milk. Mix dry ingredients add fruit mixture and egg and bicarb mixture and blend. Beat, add almond essence. Place in well-greased lined 7" cake tin. Bake at Gas Mark 2, 160C 315F for 1.3/4 - 2 hrs. Cool. Eat after 2 days