



NEWS & VIEWS

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SEPTEMBER 1994

John :- When I was speaking to your wife at the 1992 Blackpool National she mentioned to me that you only made your wines in the Autumn. Has this always been the way you have made your wines?

Marshall :- Yes that's true - I don't make any wine at all between about January and August. I collect my white fruits during the summer as we have a Pick Your Own farm along the road from us and I pick a lot of white fruits there. I did this after returning from our summer holidays this year. I store these fruits in the freezer and wait until I get a supply of white grapes at a reasonable price, often arranged through the Tynemouth Wine Circle, and then I make my white wines, I use some of the grapes to add to fruit wines as the vinous ingredient to support the fruits. I need about 20 cases of white grapes each year.

John :- So you add your grape juice to these fruits.

Marshall :- Yes I do add some grape

to the fruit, although obviously the majority of the must is made up from the ingredient appropriate to the particular style of wine itself. Rather than adding grape concentrate which a lot of people tend to do, as I have

into preparing my wines, both Saturdays and Sundays.

John :- Does that mean that your wines are bottled 4 weeks beforehand for the National?

Marshall :- Some of them are.

Obviously I am also working on them the week before the National, as I tend to start doing my red wines first - the red dry and the red sweet and the white sweet, and finally the white dry. I only bottle the white dry wines about a week before the Show. The sparkling wines I actually

disgorge 2 nights before the Show. It's worked out well because I have won the dry sparkling wine class 5 times.

John :- The ingredient wines - how many varieties do you make?

Marshall :- I make them all. The classes that count towards the Master Winemaker, 1 - 18f I think, I show in every part of these classes.

John :- So when do you start to make them?

Marshall :- That's a good question! I make all of the wines approximately during a one month period when I receive my grapes.

John :- So during the summer you pick all the soft fruit, apples, etc.

Marshall :- With apples, I use apple juice mainly, although I might occasionally buy some apples but they are of course available all the year round. I buy oranges and freeze them, nectarines, peaches as well. I pick redcurrants, raspberries which I use for making the rose wines. They are all there in the freezer so I have got all of the different classes covered by these,

Dr Marshal Elliot NGWBJ 5 times Master Winemaker talking with John Gorton, Editor News & Views

"given up the ghost" of any of the grape concentrates, and would rather add something like a litre of grape juice as the vinous ingredient in fruit wines

John :- You have been the NAWB Master Winemaker for the 5th time in a row - and the question is - HOW DO YOU DO IT?

Marshall :- I have actually won the title 6 times, when you said you would ring me back I checked back on my records. The first time I won was in 1988 at Brighton, and I have won every year since then bar one. There is no particular secret - it's just down to hard work. The preparation I put in for the competition is about 8 working days of 12 hours a day just preparing for the Show.

John :- Does that include making your wines?

Marshall :- No, that is just the final stages of bottling, some fining and filtering, tasting, blending, and just generally getting ready for the Show. So in the 4 weeks before the National I put the four weekends

**WOULD ALL MEMBERS NOTE A
CHANGE OF DATE FOR THE
1995 NATIONAL SHOW
AND AGM
at PRESTATYN**

The Show will now be held
31st March, 1st & 2nd April 1995

The NAWB Executive Committee
regret this late change, but due
unavoidable circumstances the date
had to be altered.

Continued on Page 5

A THANK YOU FROM THE FUND RAISER HUGH GARTH THOMAS

Once again it is my pleasure to thank you all for your help and generous support. It really makes all my efforts worthwhile.

However, I feel that I have become too set in my ways, and it is time for a change. A fresh face with fresh ideas is needed in the near future. So if you know of a suitable successor don't be afraid to come forward and tell me. The National can always count on my support in any way I am asked.

Meanwhile, it is back to the "Car Boots", Mammouth Sales, etc., which are great fun in Summer, but "ooh!" those Easterly winds in January.

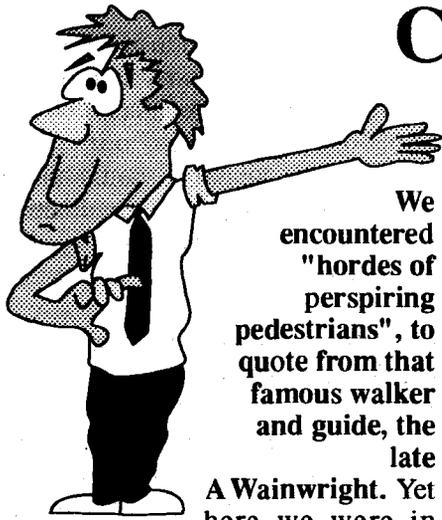
A have listed of all those, known to me, who donated gifts and if anyone has been misled, I am very sorry.

Sadie & Denys Turner
Cleveland Winemakers
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Marjorie & Doug Ives
Maise Power
Beryl & Stan Proudford
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Youngs Homebrew
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New Forest Winemakers
Jim & Pauline Chettle
Mrs Thoms

Essex Federation
Phil Bowden
Hop & Grape Basingstoke
Roy Ekins
Itona
Geordies
Ann Parrack
Peter & Janet Ramsden

*This thank you should have appeared
in June's edition of News & Views.
Apologies to Hugh for the omission.*

John, Editor N&V



CHAIRMAN'S CHATTER

We encountered "hordes of perspiring pedestrians", to quote from that famous walker and guide, the late

A Wainwright. Yet here we were in

Wales and not Great Gable in the Lake District.

Dave Pulley and I had been dropped by Eileen and Maggie on the Llan Berris Pass on perhaps one of the best days of the year - not a cloud in the sky. The idea was that we would walk to the top, they would board the renowned Snowdon railway and we would all meet at the top for lunch. Although Dave may have thought perspiring was a bit of an understatement, we did eventually arrive at the top after hardly a rest. The views were spectacular. Whilst I was trying to explain "triangulation" to a group of Germans, Dave patiently awaited the arrival of our wives from the train. After some considerable time had elapsed, feeling rather hungry and thirsty we decided to lunch without them - only to be informed over the restaurant tannoy that they would not be arriving that day as the trains were fully booked! So, back down by foot via a different route, both wondering how we would ever see our spouses in that vast area of the National Park that

day. Then, lo and behold, there they were down the road waiting for us in the car.

He and Maggie had been invited to give a talk to the Conwy and Llandudno Wine Circles and were staying with Hugh Garth Thomas and Judith Irwin. As Hugh had enough spare land for our caravan, we decided to spend a week visiting this beautiful area. An added bonus was the superb weather which enabled us to take full advantage of what the area had to offer, which was considerable.

Our visits to the wine circles made two nights to remember and Eileen and I cannot thank the members sufficiently for their kindness and hospitality. What impressed us most was the atmosphere: the perfect blend of wine making and socialising, they do go together. I cannot pass without mentioning the very high quality of some of the wines we tasted and the thrill of some younger members when they won their first placings in wine competitions. That's what it's all about.

Because these are fairly small clubs they had decided for the first time to combine their 'Annual Show' with Colwyn Bay and Prestatyn. There were four classes, dry red, dry whites, sweet red and sweet white. We had the enviable task of judging these and the sheer good quality of the wines we tasted made it difficult to give placings. Wine of the Show was a 'thriller'. Dave's talks were well received and backed up with copious

samples of wine and beer. Nationally we are a wonderful fraternity and I find most wine and beer makers are what I would call Creative people and often have no end of diverse and wonderful interests.

I mentioned Prestatyn. This is the venue for our next National on 31st March 1995. We took the opportunity of having a preliminary view of the facilities on offer and were duly impressed by the space and general layout of the complex. Soon more specific details of the accommodation and costings will be available to you through the schedule and newsletter. I feel you are going to like this National and rely on your support to keep our hobby thriving. The last time we were in Wales, 750 delegates turned up and we were a little cramped! I can assure you this will not happen at this venue so you can invite the whole family and relations to a fabulous weekend. There is plenty for everyone to do!!!!

In conclusions I must mention the weather. If you recall I was complaining about the long cold Spring. I take it all back. It's been a bumper year for fruit especially since someone turned the 'heat' on. I now look forward to the Autumn and dark nights with more enthusiasm because the grapes will be arriving soon. We will be able to use our frozen cherries, gooseberries, blackcurrants, raspberries, blackberries and elderberries along with these, it will be all systems go!

Gerry

NO-ALCOHOL NORBRECK CASTLE

A bizarre deal was struck in a cemetery by investment chiefs trying to gain the upper hand in a £60 million battle for control of a hotel group. Senior executives from Legal & General's venture capital arm are backing a bid for Principal Hotels, one of the most prestigious hotel chains in the north of England.

They paid just over £1,000 for a restrictive covenant which they thought could help clinch the deal. It prevents alcohol being served in part

of Principal's largest hotel - the NORBRECK CASTLE IN BLACKPOOL.

The covenant dates from 1932 when it formed part of the sale by businessman Henry Wilson of a plot of land next to the Norbreck Castle to build an extension. It means nearly 50 of the hotel's 342 rooms cannot have mini-bars. Guests wanting a drink in these rooms have to buy it at the hotel bar and sneak it back! The descendants of Henry Wilson

approached Principal three years ago, shortly before the group went into receivership owing £100 million, and tried to sell the convent. The then managing director, Michael Purtill decided it was not worth the money. But now, as leader of one of two management buy-out teams fighting to purchase Principal from the receiver, he thought owning the covenant might give his team an advantage in the closing days of the battle.

Executives from Legal & General, which is backing Purtill,

Continued on Page 10

Along with many other members who attended the National at Scarborough this year, I was very disappointed not to receive a glass for the Saturday afternoon tasting. In view of the strength of opinion expressed verbally at the time, I was surprised and disappointed that the subject was not mentioned, either by the committee or by fellow members, in the current issue of News & Views, so I have decided to put my opinion down on paper.

Whilst I agree that it was wrong, morally and financially, for some members to use glasses from previous years, I believe that those members were in the extreme minority, and the whole affair was a slight on the honesty and integrity of the vast majority of the members. Once again it is a case of those in authority penalising the majority for the actions of the minority - unfortunately a common trend these days.

The issuing of tickets for the tasting was a logical and sensible idea, by why oh why not a glass and a ticket?? I

Dissatisfied Glass Collector

Mr M E Day
Chairman - Liphook Wine Circle

mentioned this to the lady who sold me my ticket, but she could not give me an answer as to why this wasn't done. Maybe it was because it was too simple!

The price of the tasting was increased to £1.50, so all members paid extra for a wine tasting without the traditional glass, plus the fact that some of wine was donated by Bill Burton. makes me think the Treasurer must have danced the light fantastic all the way to the bank!!!

Maybe the scenario was that the glasses were not ready in time for the National and we members were fobbed off with the above excuse. If this was the case, somebody on the committee should take leaf out of Hugh Garth-Thomas' book and apologise to the

membership.

Whatever the truth of the matter, the fact still remains that I and hundreds of other members will be missing 1994 from our glass collection, a point that should not be dismissed lightly with a collective shrug of the shoulders by the committee!

Many thanks for writing in about the glasses and airing your feelings.

I can say that NAWB Committee now realises that members do collect these glasses and a glass will be issued and a ticket for the wine tasting at Prestatyn.

John, Editor N&V

EDITORIAL COMMENT

It seems that the majority of Members of the National Association is very happy with any changes that the Association may make to the Schedule for the 1995 Show at Prestatyn, because only one letter was received from Keith Simpson saying that he was happy with the Schedule. No member said they were against the proposed changes.

It is rather disappointing that I had only one reply as a comment.

But can this be expected in today's world where everybody is quite happy to let the very small minority do all the work. This edition of News & Views is light compared to July's. I do think, when I am preparing to go to print -

"DOES THE MEMBERSHIP REALLY WANT A NEWSLETTER".

Feedback on what members think and say does get back to me about NAWB - but why can't they write and tell us all. Why keep it to themselves. We all would like to know. There are 450 members, plus 80 Circles and Federations as members of NAWB, so there must be a wealth of experience, knowledge and technical skill to make News & Views a Newsletter that all would like to read, learn and gain experience from.

But no Writers!!!!

NEWS & VIEWS WRITER OF 1994/1995

The NAWB Committee has decided to give a prize to the best article which appears in News & Views over the next 4 issues and this the first issue for the award. The final issue will be the March one which comes out before the National, and I shall appoint three independent adjudicators to select the winner from the 4 issues of News & Views.

The winner will be announced at the presentation evening at Prestatyn and I hope she or he will be there.

So members get writing.

There will be a trophy to go to the winner, and the winner must come from the membership and not a member of the NAWB committee.

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I would like to say thank you to Mary & Patrick Lord from Peterborough for the book - Keith Floyd on Hangovers, following my comments in the New & Views - March Issue on Page 8
Many thanks Mary & Patrick
"Very Interesting Reading"

*Dr Marshall Elliot talking to
John Gorton
Continued from Front Page*

and when the grapes come the fruit comes out the freezer. It's a very hectic period - people are often amused, or rather bemused, by the fact that I take 20 cases of grapes and I process them in 2 days which involves de-stalking by hand. I crush them by putting the grapes through a food mixer and then I press them all by hand, to get the juice. At the same time I have all my fruit from the freezer which is thawing, I press that as well by hand and make my dry white wines, all of them with just fruit, I don't ferment any on the pulp. I do keep the pulp and some of the fruit and make sweet wines. For example, with peaches, I would use the pulp from these together with some more of the whole thawed fruit to make sweet wines. at the same time

John :- So what quantities are you making?

Marshall :- Well, generally if it's wines for showing that I don't actually drink at all, like gooseberry, mead and aperitifs, I only make one gallon. With most others I'm making 2, 3 or 5 gallons, of the 20 cases of grapes I make about half of it into white table wine for everyday drinking - about 10 gallons of that.

John :- If you are buying 20 cases of grapes, does that mean that is 10 of red and 10 of white, or 20 of each?

Marshall :- No, just 20 cases of white, of which I make probably about 40 gallons altogether of white wines, since in some instances the grape is only an additive to the basic ingredient. I cover all the ingredients, and also make about 5 gallons of dessert. I do have a very large greenhouse in which I grow my own grapes, and try to make my best dry whites for competition mainly based on my own grapes. Once I have finished making the white wines, although of course they may still be fermenting out, the red fruit wines are made. I pick my own elderberries and blackberries in quite large amounts, and I buy some other red fruits, stoned fruits for example, and I freeze them until the red grapes are available. I don't get so many red grapes as I do use some red concentrate as I find this is better than the white. I

also use raisins for the sweet reds, so I only buy about 6 trays of red grapes. I make about 30 gallons of red wine, and so including the 40 gallons of white wine, altogether I make about 70 gallons of wine a year. I make all my wines mainly towards the end of year, from when I get my white grapes in September through until the end of November.

John :- When I go out talking to wine circles, I always say that if people are going to make an ingredient wine try and make it generally as near as possible to the Show in which they are entering. Is this one of the reasons why you think you have been so successful because you make it so close to the National

Marshall :- Yes, when it comes to white dry wines I am only showing wines that I have made at the end of the year before, so none of the wines are more than 6 months old - if that, especially as the Show is at the beginning of April.

John :- Where do you keep all the wine you make?

Marshall :- In the garage. I have a double garage which has only ever had a car in once! I have more or less turned it over to a winery, and it is a very large area in which I store my wines. I tend to ferment somewhere within the house, although sometimes with my dry whites, if the weather is reasonable I ferment them in the garage.

John :- You say somewhere in the house - what do you mean by somewhere?

Marshall :- Various places - we have a walk-in dressing room in our bedroom, and most of the fermentation goes on in there as this is at the back of the house and reasonably cool. I might be setting up 40 gallons of wine in different batches, and sometimes in gets over-active and spills out all over the place so it often starts off in the shower!

John :- When you start your wines what yeast do you use?

Marshall :- I only use Gerry Fowles yeast for all my wines, even the sparkling wines

John :- Do you also use Gerry Fowles products as well, such as nutrients etc?

Marshall :- Yes, nutrients, finings and oak granules.

John :- You mention oak granules -

do you oak your wines very much?

Marshall :- Yes I do the red wines. I also have an oak cask - I did have an old one which went bad on me and I had a new one made last year. It holds 5 gallons and I use it for my dessert red. Dry reds I keep in 5 gallon glass containers for the best part of a year with oak granules. I have used other types of oak from France but have always gone back to the Gerry Fowles variety.

John :- What is your favourite style of wine to make?

Marshall :- I suppose of get the most pleasure out of making sparkling wine - and I think that a lot of people who do make that wine also feel the same. I think there is something rather special about the sparkling wines. In terms of what we drink most, it is the basic dry white which I think you can make of the same quality as commercial. I've got to admit that although I make quite a large amount of dry red, I don't drink much of it. We prefer to drink commercial dry reds. When it comes to sweet wines, although we don't drink as much of this as we would like to, given how many calories there are in an average bottle of sweet wine. We do enjoy those, and there is not really a commercial equivalent. Family and friends enjoy these types of wines as they are not available to them commercially.

John :- You are the only judge in Northumberland - how does this affect you.

Marshall :- It affects me in that I have to travel a long way to the nearest wine circle as it is about 25 miles to Tynemouth.

John :- Tynemouth is in Tyne & Wear. does that mean you are further north?

Marshall :- A little bit further north but the distance is mostly inland. I started off in Durham, and was a member of Bishop Auckland, in the North Yorkshire & South Durham Federation, and that Federation held a knock-out wine competition which keep the judges quite busy, and a system whereby a single convenor organised all the judging events for the whole year for the judges in that Federation. I must say that up in Northumberland I now get much less judging to do than I used to

Continued next page 6

Gardening Corner

with Peter Aubrey

The soil pH requirement ranges ideally between 5.5 and 6., but there is some tolerances to within 0.5 of these figures. The necessary modifications should be made prior to planting and ample supplies of good compost should be incorporated in the soil.

I recommend purchase Min. of Agriculture certified stock as for any of the other soft fruit introductions. As soon as the canes are planted, pruning is necessary and the canes should be cut back to a good bud just above

Elliot Marshall Interview Continued from previous Page

John :- Thank you very much Marshall for giving us so much information about your winemaking, and I am astounded at the quantity which you make in such a short period of time. It must take you, many hours to prepare your wines. It takes me enough time just to enter our local New Forest Show.

Marshall :- I now only enter in the National

John :- Why is that?

Marshall :- Because of the time involved, and I have set myself this impossible task of trying to continue to be Master Winemaker.

John :- Well, you have certainly succeeded over the past 6 years - so many congratulations. I also mentioned to you when we spoke earlier if you could supply some recipes. If you could give some recipes from your winning wines at the National this year I will print them in the News & Views - not all at once but spread them out over the next couple of editions. Couple of sweet and a couple of dry wines, as it is always very interesting to see how other people make their wines and the ingredients they use. Many thanks again Marshall for your time and may I wish you the very best for the next National in retaining the title of Master Winemaker.

Marshall has supplied some winning recipes - see page 13

ground level. No fruit should be allowed to form in the first year, as this period should be put to the formation of a strong rootstock.

Pruning at the end of the first year should be confined to the removal of any weak or thin canes, but thereafter a systematic approach must be adopted with the removal of a l l

fruit bearing canes as soon as the fruit has been gathered with the Summer fruit variety - the Autumn variety is best pruned in the January of the following year of fruiting.

The number of canes to each stool for the following season should be kept to about 5, and these should then be tied onto the horizontal wires. In February the canes can either be tipped to induce the growth of the lateral shoots on which the fruit will be grown, or if the canes have grown enough, then the tips can be looped and tied down to the top wire. The action of looping is exactly as that used in hard fruit growing, whereby the recent growth is pulled over and tied, there is a potential increase in the number of fruiting spurs.

Compost or FYM should be applied in April - this will assist with keeping the soil moist and the roots cool during the formation of fruit. One essential is an adequate supply of moisture during the summer - this ensures a good fruit size and the early formation of buds for the following

year. If compost is not available, then applications of Growmore at the rate of 2oz per sq. yd, should be made in late winter.

Both Aphids and the Raspberry Beetle are known pests, and the most well known disease is the Raspberry Mosaic. The foliage develops an irregular yellow and spotty appearance, and the canes become stunted and distorted. The plants should be immediately destroyed and a new site should be chosen as many of the viruses can be transmitted via the soil.

It is acknowledged that the Raspberry is one of the best fruits for flavour retention following freezing - the available sugar content is around 7% of total weight, the high acid content of around 1.5% is composed of 75% Citric and the remainder is Malic Acid. If used as a single ingredient the aroma and flavour is completely overcome by the high acid, so the recommendation must be to use the fruit with other fruit to produce a Dessert type wine.

In concluding this paper "Growing Wine, other than Vine" - acknowledgements are most willingly given to Prof. G Fowles for such of the Wine content and to many professional gardeners, including the late Fred Streeter, whose words of wisdom were -

The answer lies in the soil!"

This is the last in a series of articles by Peter Aubrey. Many thanks Peter and have you any more.?

John, Editor

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A great bouquet, excellent flavour, good body, well-balanced, age and character, long farewell." No! I am not referring to a judge's comment on a winning wine, but to another winner - the 31st Middlesex Festival.

On Saturday 25 June the Middlesex Federation held their annual Festival at a new venue - the medieval "Great Barn" at Ruislip. This rural Middlesex setting reminded me of our early winemaking days, when cereal, flowers and vegetables were ingredients as popular as fruit for our winemaking.

"A great bouquet" should be handed to all the committee and members who throughout the year, organised this so successful show, and to all those good souls who did so much on the day, to make it one to remember.

The "excellent flavour" of the lunch and the exquisite samples of homemade wines, beers and liqueurs that were on offer to all who attended the festival.

The "good body" of people - the public and our members who supported our

31st MIDDLESEX FESTIVAL OF WINEMAKING & BREWING

Bob Marsden NGWBJ
Chairman - Middlesex Federation

show, and the "well-balanced" variety of stands to absorb and interest them during the afternoon.

The "age and character" of the Great Barn itself, created for me a unique euphoric atmosphere, the like of which I have never known at any previous wine and beer makers festival.

The "long farewell" refers to the fact that I hope it will be many long years before the Middlesex Festival bids farewell to the Great Barn as our home. A sentiment that has been echoed by our Vice-Chairman - Alan Thurlow.

The atmosphere created by the Barn pervaded throughout the day, as the 1,034 bottles were all judged by members of the NGWBJ, as well as the two ladies who judged the cookery classes and the artistic classes, neither of whom sniffed, sipped gargled nor spat! (At least not whilst they were judging!).

In the afternoon, the doors were

open to the public, who were free to wander around the various stands, tasting wines, beers and liqueurs, buying Tombola and Grand Draw tickets - purchasing Gervin books, yeasts and additives.

The presentation of trophies by the Middlesex President, Dr John Harrison, followed the Grand Draw, and saw John Holgate receive both the Master Brewer and Master Winemaker trophies for the second consecutive year, and Anne Mills just out pointing him to become the Show Champion.

The Middlesex Festival now boasts 72 classes with 40 trophies to be won. The date of next year's Show is Saturday 10 June 1995 at the same venue. Entry into the Festival in the afternoon will be free, and cost of competition entry is minimal. If you are in the area on that date, why not come along and join us, your company would be most welcome!

Bob - sounds a great place for a your Show, If you are short of Judges - give us a call and once again many thanks for copy for News & Views.

John - Editor N&V

MOONSHINE

High Alcohol Kits

This latest innovative concept in Home Brewing from the Vina Group is the result of more than four years research into the alcohol tolerance of quality strains of yeast, the effect of the properties of natural micronutrients on the growth and life of yeasts and the acceptance of flavoured sugar solutions as alcohol producing mediums.

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9 varieties are currently available from all good Homebrew stockists and research and development continues which could well double the varieties available.

The attractive packaging has already been nominated for a design award.

CHEERS!!!!

Members of the Lincolnshire Federation who went to Scarborough, would like to thank everyone concerned for all the information regarding the National Conference results. A lot of work has gone into getting all these results down on paper, and I am sure they would like to know it has been appreciated.

The Lincolnshire Federation President, Mr Brian Barker, and his wife, who are farmers at the village of Swaby, Lincolnshire, every year organise a "Chine Supper" for charity. This year about 80 people attended, 40 members from the Federation, supported this event on Saturday 11 June. The supper was excellent, and with plenty of wine it was a good evening. It was held in one of Mr Barker's large barns that had been decorated especially for the occasion. We were well entertained by an elderly man of over 80 with his amusing stories and anecdotes.

Mr Barker gave permission for 8 caravans to be parked on the farm for the weekend, and the rest of us had to travel back after the evening to our various towns.

The next day being Sunday, the 40 Federation members were invited to a BBQ on the farm. We sat in the beautiful surroundings of the house garden, with all the flowers in full bloom, enjoying the excellent food and wine all the afternoon. The weather could not have been better! We all made our way home about 6pm after another good weekend.

Friday 1 July was a beautiful warm day, just the weather for a camping weekend. 22 Caravans and Tents were all in place before it was dark. So bottles of wine were brought out to help us get relaxed before the real start to the weekend. During the night we had a heavy thunder storm, no damage was done and by morning the water had all gone and it was the beginning of another warm day.

Saturday everyone did their own thing. There were plenty of things to do, places to explore or just stay around the camp meeting members from other circles, giving each other tips on brewing and tasting each others wines! In the evening, when all the children were fast asleep, a commercial wine tasting was arranged,

LINCOLNSHIRE FEDERATION NEWS

by Doris Bass

and after drinking some excellent wine we managed to get to bed around 1am Sunday.

On Sunday we had the competitions of wine, beer and cakes, a tombola stall and a few stalls to try one's skill and, of course, the usual raffle with about 20 prizes provided by the different circles.

A cricket match being played in the next field entertained the sport enthusiasts. The hot weather made the swimming pool very inviting to those who were sober enough to venture in the water. Those with plenty of energy took part in various other activities.

The big BBQ was in use all the

afternoon, with every kind of meat and different dishes that could be cooked on it.

There were about 150 members member and friends all together on the Sunday. By 7pm the tents were taken down, caravans began to move, good-byes being said. It was one of the best Annual Picnic Weekends we have ever had. We were disappointed no other winemakers from outside this county did not take up the offer to join us for the weekend - but there is always next year!

Many thanks Doris for the update on the Lincolnshire Federation and also for the "thank you" as regards the results sheets that were sent out, pleased that you appreciated them.

John, Editor N&V

*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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My Thoughts

by Keith Simpson NGWBJ

I was pleased - as always - to get my copy of News & Views. Front page headlines - excellent idea.

The letter from Harry and Lilly Buxton set me thinking. I remember the times also when wines had to be 70% of the main ingredient and good wines were made. This was part of the art of winemaking to make an acceptable wine with fruits other than grape.

Having read the Chairman's recipe for Gooseberry Wine in the same Newsletter, highlights the point well. I reckon he used 16 lbs of grapes and 3.1/2 lbs. gooseberries to each gallon. Is this a Gooseberry Wine? I don't think it is, but it won the National. I would also bet, knowing Gerry well, that the wine was a beauty. - but I didn't get a chance to taste it!

The other side of the coin is that there is not a judge anywhere who could tell from just tasting that any wine was 70% of anything, and it is

Many thanks for the letter Keith with some very interesting comments - "Medley Class" "Have you or any other Judge been asked to Judge Best in Show?"

If you have, you have to Judge Dry against Sweet and against a Schedule. What is the difference when you combine into one class of different ingredients???? You have made the statement - lets hear from you or any other judge who thinks the same or from competitors. I have heard that other Judges have made the same comment Keith - many thanks for putting your point of view first even if I disagree with you. Its a great class where the judge has to rank a good dry wine against a good med wine or a good sweet wine - What a challenge!!!!

John, Editor, N&V.

no use having rules that cannot be enforced.

Perhaps the letter, same Newsletter, from Barry Benney about judging being carried out by computer is a good idea. All wines and beers would be judged with the same ability. I am sure every exhibitor would get a comments label - I'm against that idea - and the judges could still meet but have a social morning drinking wines and beers instead of tasting and spitting!

There has always been two camps in winemaking - Progressive and Traditional - I am in the progressive camp. I buy lots of grapes each Autumn and try to copy a wide

range of commercial wines. I also use other fruits in small quantities.

Another member of Phoenix is a traditional. He still uses a cup of cold tea, 2 oranges and 1 lemon in many wines - the trouble is he makes better wines than I do!!

I think we have to live with the schedule as it is. The only change I would like to see is the removal of the Medley Class - it is unjudgable.

Two short stories from our writer

BIBA

from the New Forest Wine Circle

TRAPPED

I could hear them coming - there was no way out. The moment I had feared and dreaded had arrived.

How many sleepless nights had I imagined this situation, how many times had I had the same nightmares of being cornered in such a room, cut off from the safe outside world whilst my adversary steadily approached.

This was no dream or the imaginations of a distraught girl alone in bed, awake in the early hours of the morning. I was here and the walls were strong and firm to my touch. I quickly looked round and saw that there was only one door for escape and the footsteps were getting closer and louder on the other side. Firm, steady, determined steps. My heart started pounding and my mouth was dry.

I had to be brave, calm and in control of myself. However, as the footsteps continued to get closer, my resolve was going; panic was setting in.

The footsteps stopped - they are outside the door. What can I do now but pray? The door opened and three grim looking men were framed there, preventing any possible last minute escape. The tallest of them looked straight at me. Oh why had I been chosen to deal with the most fearsome of them?

Miss Jones. "Please come this way" This was it. I could now only hope that "third time lucky" would prove so for me, and I would at last pass my Driving Test!

HAPPY BIRTHDAY

Marilyn pulled on her fishnet stockings and clipped the suspenders into place. She hurried downstairs. Mark was waiting in the car - she got in.

"The party's at nine" We musn't be late" she said.

"Take it easy" Red Lion, Billingham here we come" laughed Mark

The miles sped by and they were in country lanes.

"We'll have to stop, I want to go to the loo" she pleaded.

"O K, but be quick."

She stepped from the car into a puddle "Damn, that's messed up my new shoes"

She flopped into the car.

"Not far now, she said, Look out for church. Then turn to the right."

"Funny, it's all in darkness."

Mark got out.

"Says closed for alterations. You must have got it wrong."

"The Red Lion is correct, but, I remember now, it's Billington, not Billingham. That's another mile."

"Looks more hopeful said Mark, as they came to a halt in a flood-lit car park. "Can you see anyone looking for us?"

"No, and I'm not going in till they come and get me."

They sat in silence.

"Here they are" said Mark, as two giggling girls arrived by the car.

She was propelled into the crowded bar towards a balding man.

"Happy Birthday!" she said, "I bet it's a shock facing a lady not wearing a lot."

She raised her eyes and froze. "My God, it can't be — but it was!

"Good evening Marilyn, see you in the office tomorrow morning", said the smirking boss to the Kissogram girl.

Many thanks BIBA for your stories over the past few years, some ghost stories, some humorous and these two short ones. It makes a nice change.

John, Editor N&V

NORBRECK HOTEL

Continued from Page 2

found the current owner of the covenant at a funeral and agreed a deal there and then. If the Legal & General team loses the bid for Principal Hotels, this restrictive covenant could act as a negotiating lever if L & G then offer to buy the Norbreck Castle from the successful bidder!

Intersting - I wonder if they knew we were there in 1992 - A hotel without alcohol????

John, Editor, N&V

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Spelling errors are almost non-existent in NAWB's results sheets of National award winners - but Class 62 - COKERY with bottle of wine should not have caused judges any confusion. Cokery reminds me of a sweltering hot afternoon several years ago, when I attended a BBQ in central London together with Ken Bilham and several other NAWB winemakers.

The BBQ theme was "Southern California wines and food", and the heat and the burnt out grass lawn created an ambience that could so easily be compared to the "Golden State" Temperatures were hot, and the perspiring chef lost patience and removed the meat from the hot griddle whilst it was still in a "rare" state. My comment about "the wines being better cooked than the meat" was published in the Decanter magazine. Today, thanks to temperature controlled fermentations, burnt wines are a rarity.

Wine is not a luxury product in all parts of the world, but are part of a lifestyle. A Californian lifestyle magazine published recently, included an article on Professor Maynard Amerine, pioneer enologist, now 84 years old, but still teaching. During his lifetime "Doctor Wine", as he is known, in collaboration with other enologists, published 400 works of literature. His definitive work "Sensory Evaluation" was widely read by home winemakers during the 1960's.

Educational methods have changed greatly in recent years. Professor Amerine's tutorial style of teacher and student has mostly been replaced by a more "participative" approach. Tutors and pupils more closely interact, and lecturers are often less important because information is often readily available in both electronic or reprographic form. Students, if they wish, can be as well informed as their teachers.

Wine tastings should concentrate on sensory analysis. Prestigious public relations "back up" such as glossy literature and elegant surroundings, means little if the product is substandard. Students attending tastings should be advised that they are expected to make a verbal contribution. One cannot learn without making mistakes, and opinions and

motivations change throughout life because of a never-ending input of sensory impressions.

STAN BAKER WRITES

Inexperienced wine and beer makers have fewer sensory impressions on which to base their opinion on the quality of their product, and judges comments stickers on bottles exhibited at the National should be welcomed. A few written words, such as too sweet for class, excessive acid or excessive tannin, would act as a guideline so that the exhibitors have a better understanding when entering

wines at future shows.

Professional winemakers who have little contact with other winemakers are also unaware of defects in their wines. Wine bottles may have similar labels, but the contents can be quite different. Variations may be marginal, but cellar temperatures and draughts of cold air, as well as chemical changes, inevitably affect maturation and flavours.

Many red commercial wines are "designed" for long bottle maturation, and in more prosperous times home winemakers often bought red wines for laying down. Long storage results in single molecules of tannin linking together into short molecular chains, and the wine changes character and the

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STAN BAKER WRITES *Continued from Page 11*

soft tannins make the wine more palatable.

At one stage several NAWB members made red and white homemade wines, but they also invested in wines for laying down. National award winner, Don Sayers, National Judge and NAWB member, regularly made large quantities of still and sparkling apple wine and ciders from the apples that he cultivated at his orchard home in East Sussex. In addition Don also bought cases of red wines from his local long-established independent wine merchant.

However, times change. Because of the recession and increasing competition from supermarkets, the East Sussex wine merchant has now ceased trading. The usual practice in the event of bankruptcy is for the Official Receiver to lump "stored" wines with other Company assets, such as the property and furniture, and to first pay the major credits, such as the lending banks.

A recent Court ruling has changed the priorities. Provided that the stored wines are clearly labelled, and that accurate records of customers stored wines have been kept, the stored wines are now returned to their rightful owners. A victory for the small man in a world that appears to favour the bureaucrats.

Bureaucracy, in the form of HM Government Customs and Excise department has much influenced both commercial and amateur wine and beer making through the centuries. The current disparity between the level of taxes and duties on British and Continental beers and English and Continental wines continues to cause dissatisfaction to both wine and beer buffs. This is especially evident in England's South West, where cheaper prices of alcoholic beverages are in plentiful supply a few miles across the Channel.

The E.C's Common Agricultural Policy also causes problems for home winemakers. Apples have to conform to European standards, colour, size and configuration, which is now more important than flavour. Unable to

compete against unfair competition, many English apple growers went out of business; a few opted to plant vines and to learn the mysteries of winemaking and marketing a bottled product.

England is at the northern margin of European wine growing regions, and top quality wines were initially not anticipated, but over the years standards have greatly improved, and acreage increased. Brussels bureaucrats now consider English quality wines as becoming competitive with Continental wines, and have recently proposed legislation whereby the initial alcohol potential for all English wines has to be increased by one per cent. British summers are often sunless and grapes ripen insufficiently to produce enough sugars so that chaptalisation is often necessary. If future summers are as poor as 1994, the English Winemaking Movement will cease to exist. British M E P's please note!!

North Wales is not noted for its vineyards, but it is certainly a beautiful region of the United Kingdom. NAWB "Nationals" held at seaside

resorts usually attract large attendances, and bottle entries. Members with time to spare are offered a very wide range of tourist attractions near to Prestatyn. Information available from Prestatyn Tourist Office.

Moderate daily drinking of red wine is believed by some dieticians to offset the harmful effect of fatty foods. A new medicine which offers the benefits of red wine without the harmful effects of alcohol is now available in capsule form. Known as "French Paradox" - it should slide down quite easily between sips of homemade wine or beer. Cheers !!

Again, many thanks for the copy for this Edition of N&V

John, Editor N&V

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WINNING RECIPES

from the 1994 National

(There will be 3 more in the next issue of News & Views)

This simple recipe gained me first prize at the 1994 national and second prize at the 1993 national - Marshall Elliot

Rose Wine, Medium Dry.

1 litre of mixed redcurrant and raspberry juice
4 litres of fresh grape juice @ s.g. 1.075-1.080
G.F. No 5 yeast

The wine is started from 4.5 litres of fresh grape juice, which I produce from seedless grapes which are de-stalked, finely minced in a food-processor and then lightly squeezed in a fine straining bag.

The juice is sulphited, left for 24 hours, and then the yeast added. After 2 days fermentation I take redcurrants and raspberries from the freezer and thaw the fruit overnight. I then lightly squeeze the fruit to obtain juice, and blend 0.5 litres of each juice to make a 5 litre batch of wine. The blended juice has sugar syrup added to make up to an s.g. of 1.075 and then added to the must. The wine is fermented until dry, then racked, filtered and stored until show time. Only at this stage do I add further sugar to make the wine medium dry. I use sugar syrup, show the wine, and quickly drink the remainder. If you require to store the wine in a sweetened state I would recommend using unfermentable sweetener to avoid secondary fermentation. The s.g. of the sweetened wine is around 0.998 to 1.000, but the palate should be your main guide to the correct sweetness level. This wine also makes an excellent base for pink sparkling wine.

This recipe gained me a 1st (after dinner white) at the 1988 national and 2nd prize 1991 national (citrus sweet) - Marshall Elliot

White After Dinner Wine.

4 lbs of oranges
2 lbs of peaches
0.5 lb of dried apricots
1 kilo of raisins
0.25 lbs of dates
0.25 lbs of figs
200 ml Ribena
sugarPectolytic enzyme G.F. No 3 yeast, nutrient salts,
1/4 teaspoon tannin

The oranges and peaches are bought fresh and then frozen prior to use. When the fruit is thawed the oranges firstly have the rind peeled, secondly the skin and seeds removed, and then the flesh is crushed by hand into a clean bucket. The peaches are skinned, de-stoned and the flesh crushed by hand into the same bucket. All the dried fruit is washed in boiling water, minced in a food mixer and added to the bucket. I then add boiling water to the bucket to sterilise the entire must. I add further boiled water and sugar to make up to approximately 3/4 of the total volume required, and adjust the sg of the liquid in the must to 1.090. I always add the yeast whilst the must is still warm to ensure a rapid start to the fermentation. I add the nutrients after about one week in order to revitalise the yeast for a long fermentation. I continue to add sugar in syrup form to keep the sg at around 1.040-1.050. I will ferment on the pulp for at least two weeks, strain and complete the fermentation in glass demi-johns. The wine normally only requires fining to achieve good clarity. When young the wine is very fruity and predominantly fruity (show in the citrus class), and it takes around 4 years for the wine to develop as an after dinner wine.

Daphne Grant NGWBJ
1st - National 1994
After Dinner Wine
White/Golden

The wine which won at Scarborough was a blend of two batches of an orange based recipe made in 1989, so I cannot be too precise, but the basic recipe is :-

8/12 oranges - depending on size plus the cooked peel of half these steeped in hot water for 15 minutes
1 litre orange juice
2 lbs sultanas - washed and minced
2 lbs brown sugar. Additional sugar required for feeding
3 bananas
4 pints water to start
The usual adjuncts - yeast is usually Gervin No.3

Ferment on the pulp for 7 days then strain into a demijohn with 1 lb sugar, white or brown depending on the depth of flavour required. Some people find all brown rather overpowering. The wine throws a heavy deposit quite early, so needs racking after about 2 weeks. Continue to feed for as long as the yeast will cope. The winning wine had 4lb 2oz sugar - it can be done with patience! The wine will be ready in about a year but definitely improves with keeping.

Daphne Grant joined St Albans Winemakers in 1967 to learn how to deal with a glut of apples! Became Show Secretary in the early 70's and is currently Chairman. St Albans was a founding Guild of the Beds and Herts Federation, and having held a variety of Federation offices, I am now Chairman. I qualified as a Beds and Herts wine judge in 1971 and as a National Judge in 1972.

St Albans members are keen to maintain a good standard of winemaking and bi-monthly wine appreciation meetings are well attended. The NAWB recipes have formed the basis of a number of sessions and members have done well at local shows with the resultant wines.