



NEWS & VIEWS

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MARCH 1995

1995

National at

PRESTATYN

"Here we come"

STOP PRESS - STOP PRESS - STOP PRESS.

Calling all Judges who will be judging at the National Show in Prestatyn, and have applied for a DAY PASS.

ALL DAY PASSES WILL BE AT THE ENTRANCE TO THE HOLIDAY CENTRE.

All you need to do is to give your name in at the gate, and if you have applied for a pass you will be issued one.

Also, please note that my telephone number is **NOT** as printed in the Schedule, it is as follows :-

~~XXXXXXXXXX~~

So if you should need to contact me before I leave for Prestatyn on Thursday 30 March, that is the number to call.

WHERE HAVE ALL THE STEWARDS GONE? WHERE HAVE ALL THE SCRIBES GONE?

Please send in your applications as soon as possible - I await them with bated breath!

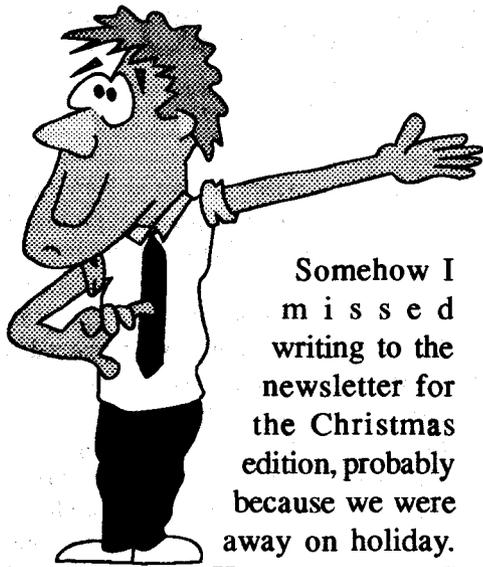
Pauline Pearce - Convenor of Judges - National 1995

With deep regret with have to inform members of the death of Tom McArthur NGWBJ, Covenor of NAWB - See page 15 for a trubute by Gerry Sparrow, NAWB Chairman.

Also remember Judith Irwin needs General Stewards, so please write to her.

ANNUAL GENERAL MEETING 1995
Sunday 2nd APRIL AT PRESTATYN
AGENDA

- | | |
|--|---|
| <p>1. The meeting will be opened by the President</p> <p>2. Members present</p> <p>3. Apologies</p> <p>4. Minutes of the 1994 AGM</p> <p>5. Matters arising from these Minutes</p> <p>6. Chairman's Report 1994 to 1995</p> <p>7. Finance. To receive the Treasurer's Report 1994 to 1995</p> <p>8. Election of members to the Executive Committee</p> <p>In accordance with Rule 8d the following members having served 3 years will retire :-
 Brian Edwards; John Gorton; Gerry Sparrow;
 Hugh Garth Thomas</p> <p>There are 4 vacancies to be filled and the</p> | <p>following nominations have been received, duly proposed and seconded in writing :-
 Brian Edwards; John Gorton; Dr J Parrack;
 Ann Parrack
 Gerry Sparrow and Hugh Garth Thomas do not wish to stand for re-election</p> <p>9. Committee Representation;</p> <p>MEMBERSHIP - John Gorton</p> <p>ZONING - Brian Edwards</p> <p>10. a) Election of President for 1995
 b) Election of Vice-President in 1995</p> <p>11. AOB</p> <p>12. Presentation of the Executive Committee</p> <p>13. Date & Venue of the 1996 Show & Conference</p> <p>14. The President will close the Meeting</p> |
|--|---|



Somehow I missed writing to the newsletter for the Christmas edition, probably because we were away on holiday.

However, may I wish you all belated compliments of the season and trust you all have a happy, healthy and prosperous New Year.

On the more serious side of NAWB. affairs, your committee have had a rather busy time due to developments evolving from our last AGM. At that time a definite decision had not been made as to this year's (1995) venue for the National due to a temporary shortage of information and a wish to seek some guidance on how members felt about the issue.

Most of the committee were inclined towards a new venue at Telford, because of its central situation in the country. Prestatyn was a reserve venue. Seeking to gain some direction from members and how they felt about the issue the matter was raised by myself during AOB. Much to the surprise of everyone present a member stood up and gave a lengthy discourse on many reasons why we should not entertain the idea of going to Telford.

These included poor facilities and accommodation, little or no help and worst of all high levels of vandalism. No one present could contradict this member and a show of hands was overwhelmingly in favour of taking up the Prestatyn option. The committee reluctantly decided we should take members advice and act accordingly.

The rest is a tale of woe, not only because Pontins changed our booking date but also communication was so difficult because of the change of managers and lack of any contract. We also have to guarantee numbers or a

CHAIRMAN'S CHATTER

penalty clause operates. I have to tell you it was touch and go at the last committee meeting that we did not cancel this years National in the light of events. I feel the committee made the right decision to go ahead under the circumstances. We do need your support even at this late stage. Clearly we should never become entangled with holiday camps again.

I have to admit I have had and heard some pretty lame excuses of why people will not be attending, from members I would never expect. The facts are, the chalets are all upgraded and are at a very reasonable cost and let's face it, how long are you in your chalet? Finally of course, concern for the £10 entrance fee. If you were inside fully supporting NAWB. you would not have to pay this. Can you blame Pontins for charging outsiders for the use of their facilities? In this instance why not lie back, take a deep breath and think of NAWB.!! I let the matter rest.

Thank goodness all is not doom and gloom. Last weekend (11/2/95) Eileen and I were invited to the Llandudno wine show where I was asked to judge.

There were six classes each having 50 plus entries and some of these entries were from as far away as Yorkshire, Leicester and would you believe Telford. I found no problems.

The class was a delight to judge and of a very high standard as were the winners in the other classes. A social evening followed and we were part of a mainly young and enthusiastic group of wine makers who took full advantage of this social occasion to let their hair down and relax.

The Telford group were certainly not thin on the ground and one has to say the future of our National association depends on these young people. Their 'mature' chairman has already booked into a hotel for next year.

Thanks once again Llandudno and Conwy for your hospitality and especially to Derek and Dorothy Hyde

(chairman of Llandudno) and Judith & Hugh for 'putting up with us'.

It seems incredible that I have been chairman for three years and a member of the committee for twelve years. I have decided to retire from the executive and look forward to attending the national next year 'incognito' as they say.

It will also be my last chairman's chatter, at least some have enjoyed reading this because they have told me so. Thanks for reading it and I must say thank you to all the article writers. As I look at the last edition of the newsletter one cannot feel great satisfaction at the variety of correspondents and topics (if John could just get his proof reading act together,) what a great magazine / journal this could be. All we need now is a vastly improved circulation so many, many more wine makers could enjoy and share our hobby.

Having met so many young and enthusiastic wine/beer makers it is very sad we do not have some of them putting themselves forward for committee. We desperately need new faces and ideas if we are to face the future and survive. For too long, present members of the executive seek re-election totally unopposed. So the Lesley Coopers (Leyton), Audrey Attwell's (Telford.) and Phil Hardys (Bodmin Moor!) of this world ——— get cracking for next year?)

Finally Eileen and I wish to thank all of our fellow members and committee for the help, advice and countless very happy occasions shared together over the years. Long may these continue and I close with the Telford motto 'Winemaking is Friend making'.

Gerry

Many thanks Gerry for all your articles under Chairmans Chatter. I would like to say that even in the "Times" spelling errors do appear.

I am sorry that News & Views does not give you satisfaction Gerry, how many other members feel the same????

*John,
Editor, News and Views.*



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TREASURERS NOTES

from Judith Irwin

It seems ages since I last wrote to you in News and Views. Last issue I was unable to because of personal problems and the article for the issue before that "gotten lost" between John and I.

A great deal has happened but mainly, from my point of view, the Grand Draw. Yes once again a mistake happened. I really thought that a professional proof reader could have checked a raffle ticket and got it right, wrong!! as we all know.

I was very sorry it happened but equally very disappointed when your letters started to come in. I have now been writing to you, and asking for your opinions, ideas, bouquets or complaints for many years. I have never received more than one letter, but make a mistake, and oh boy in they pour. Not nice letters either, I have no objection to constructive criticism, but sarcastic and rude ones I find unnecessary. For instance "are we so hard up that we use last years tickets" and "why not go back to school to learn how to proof read". I can only apologize for the error, assure you all that all counterfoils were altered, mainly by me, and thank all those that were understanding. The winners were as follows.

- 1st prize Mrs Woodruff, London.
- 2nd prize Bill Smith, High Wycombe.
- 3rd prize Al Proctor, Darlington.
- 4th prize Mr & Mrs Bass Grimsby.
- 6th prize Mr Sowerby.
- 7th prize Mrs Morgan.

By now you should have received a letter from me, hopefully, clearing up a few misunderstandings about Prestatyn Holiday Camp. From the nice letters that I have received since sending this out it seems you were pleased to receive it. I did not mention, because I ran out of space, that we have arranged for free passes for those of you that are coming just to judge or to steward. These will be in the form of a pass and Pauline's letter, in this issue, will give you more details. I am still convinced that we are going to have a very successful show and I look forward to seeing you all there.

FUND RAISER WANTS PRIZES & PRIZES MEANS POUNDS FOR NAWB

BY Hugh Garth Thomas

There was this ere judge, sniffin, gugglin and sloshin. Ahhh, Cab Sav, he cried. "What year?" says I. "What year?" he sez. "I don't know what b***** day it is."

Sorry about that, it must be this Welsh water !!!

Well it's all go for the "National", only a few more weeks to finalise all me problems, and give as good as I get from you generous folks. So far, Friday night's star prize is worth £150 so, together with the rest, it could be better than the National Lottery.

I have already received donations

from Kevin and Gwen Murray down in Newton Abbott, and Ann Parrack (you all know her - our own Hopalong Cassidy at Scarborough). As some of you may know, I ask my lovely girls to record gifts given on the day but, as usual, some escape this system, especially :-

Central Counties AWF - and - Burbage Winemakers.

Could donors please make sure that their names are recorded at the time. This will ensure that credit is given, where credit is due. Dear Uncle Brian, (your hard working

Show Manager), also donated two gifts on Saturday evening, so technically He is top of the list for this year - still better late than never !!!!!!!!!!!!!!!!!!!!!!!

Tombola could be a little whiskier than usual, so why not enter into the spirit!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

My own Club at Llandudno will be coming in force (about forty members at the last count), so look out you Sassenachs - The Dragons are coming (in the red as usual!)

Yours till the rain stops

CONFERENCE and MEMBERSHIP SECRETARY NOTES

Joy Dinnage

There are some times in our lives when we are both happy and sad, and I think over the last couple of weeks both those mood swings have affected me.

Happy! - because at last your Conference Booking forms are coming in a flow and not just a trickle. I look forward to the postman coming up my drive to my door, because I know he's helping to make the 1995 National Conference at Prestatyn at least a starter, and not an "also ran".

Sad - well that's not quite the right word, apologetic is more the thing. I would like to apologise to those members who are waiting for a reply from me. Hopefully before you receive this edition of News & Views you will have your Conference paperwork. I suppose I could make all sorts of excuses, a lot of them true, but you don't want to hear that do you, you just want to know that you are booked in and God willing you will know that shortly.

There are several reasons why I am looking forward to the National. Since I became a member I have met and made a lot of friends. Someone said to me recently that you can't please everyone, well that's correct and sometimes the venue is not what we would all appreciate. However, I do hope that if the National is held in an area with which you are not particularly

happy, you will make an effort to attend. After all, wherever the Show is held, there is always someone who has a long way to travel, and who can see something not quite up to standard, but you know learning to overcome that is a sign of maturity, and I know our members are all mature and willing to make the best of things and have a good time.

If I don't know you personally, I do hope you will come and see me at Prestatyn and introduce yourself to me. I will be taking my judges examination on the Sunday, and along with a few others could well be a bit nervous, do come and say "hello".

As Membership Secretary, I would like to remind members that the 1995/96 subscriptions will be due after the 1st July (that is for those members who have not already paid in advance). With modern day technology, those members who pay their subs at Prestatyn will get their receipts computer printed on the spot.

Cheers

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.

Sweetness is a sensory perception of taste, detected by taste buds in the mouth which are mainly located near the tip of the tongue. The sense of taste often differs from person to person, so sweetness cannot be measured scientifically, by hydrometers or other instruments. It is a combination of several different factors. The numbering system used by some supermarkets and wine merchants for describing sweetness in white wines on a scale from 1 (driest) to 9 (sweetest) does not offer an absolute guide for home-made wines. It is not done scientifically by analysis but is entirely subjective by taste, relying on the experience of the wine buyers. The same wine may be given different sweetness ratings by different retailers.

The experiments reported here on the perception of sweetness were made with about 80 people at the National Judges' Annual Conference at Wigston Fields, Leicester on 5th November, 1994. About 60% were National Wine and/or Beer Judges, and about 40% were guests. The voting figures are approximate, as results were recorded from a show of hands. The session was presented by John Scottow and the Midlands Regional Group of National Judges, with Dr Bernard Lamb recording and commenting on the results.

Wine is a complex solution containing water, alcohol and many other substances. Typically, a litre of non-sweet wine contains 20 to 30 grams of solids dissolved in the water and alcohol, together with several hundred milligrams of volatile substances. The sweet substances in wine include residual sugars, which remain unfermented in sweet wines but which are also present in small quantities even in dry wines.

In his book *The Taste of Wine*, Emile Peynaud reported the following results on 800 people's sensitivity to sucrose (household sugar, which is a chemical combination of equal amounts of glucose and fructose). Their thresholds of perception were as follows:

Concentration of sucrose, grams/litre	Percentage of people with that threshold
0.5	18.0
1.0	30.6
2.0	34.6
4.0	12.3
8.0	4.5

EXPERIMENTS ON THE PERCEPTION OF SWEETNESS IN WINE

By
Dr B Lamb & J Scottow
Members of The National Guild of Wine & Beer Judges

Those results, and others, show that residual sugars at levels above 4 grams per litre are detectable by most people. The concentrations at which sugars can be detected by different people are different, so what tastes dry to one person may taste non-dry to another. This difference in people's perceptions makes it difficult to define a dry wine.

A chemist can test wines for residual sugar, and we can resort to "Clinistix" strips (which are specific for glucose) or "Clinitest" tablets (which test for all reducing sugars), but these tests only tell us whether sugars are present and give some indication of amounts. They do not tell us if the wine tastes sweet.

It is not practical to define a dry wine as one with no residual sugar because all wines have some residual sugar. It is very difficult for yeasts to ferment out sugars to less than one gram per litre, and at very low levels, few people can detect such sweetness in the presence of wine acidity. Some countries define the sweetness of wines according to the amounts of residual sugar present, but none defines a dry wine as having no residual sugar.

For example:

GERMANY

Trocken - not more than 9 grams per litre (g/l) residual sugar.

Halbtrocken - not more than 18 g/l.

E.E.C.

Dry - not more than 4 grams per litre, or 9 g/l where the total acidity (expressed as tartaric acid) is not more than 2 g/l below the residual sugar content.

Medium dry - The residual sugar content must exceed the maximum

for "dry" but not exceed 12 g/l, or 18 g/l where the total acidity is not more than 10 g/l below the residual sugar content.

Medium or medium sweet - The residual sugar content must exceed the maximum for "medium dry" but not exceed 45 g/l.

Sweet - At least 45 g/l.

SOUTH AFRICA

Extra Dry - not more than 2.5 g/l

Dry - not more than 4

g/l

Semi-dry - more than 4 but less than 12 g/l

Semi-sweet - more than 4 but less than 30 g/l

Late harvest - more than 20 but less than 30 g/l

CHAMPAGNE (and E.E.C., using words such as "extra dry", "medium dry", "sweet", for the French equivalents)

Brut Zero }

Brut Sauvage } not more than 6 g/l

Extra Brut }

Brut 0-15 g/l

Extra Sec 12-20 g/l

Sec 17-35 g/l

Demi-sec 33-50 g/l

Doux > 50 g/l

Others do not even attempt to define categories of dryness and sweetness. The above figures, particularly the E.E.C. ones, may be of use to home-winemakers when doing calculations for sweetening up dry wines (10 g/l = 1.6 oz/gallon).

Continues on Page 10

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FREDDY BLOGGS

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Bill Mair

Freddy Bloggs, a friend of mine,
Once went to make some Birch Sap wine,
So off he went with brace and bucket,
And took his bit and firmly stuck it
Into the bottom of a tree,
Until the sap flowed steadily.
Now he had intended there to stay,
But a call of nature came his way.
And while he nipped off behind a log
Up came a great big husky dog.
I'd like to say it went straight by,
But no I cannot tell a lie,
I'll tell you everything I knows,
The level in the bucket rose.
Back came Freddy much relieved.
A gallon already, he hardly believed,
But there it was so home he went,
And added yeast and nutrient.
At last the finished wine was ready,
And eager for some praise our Freddy,
Gave some to yours truly, for my advice.
I used a rude word and used it twice
But one judge I know, you know too,
He likes a very spicy brew.
I heard his comment - very fine
That tastes like an Alsatian Wine!

Anon

*Thanks Bill for coming across this poem
while you were clearing out some papers.
It made me smile.*

*John,
Editor, News & Views.*

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NATIONAL COMMENTS

by Molly and Dick Blankey

Letter dated 14th January 1995

After receiving the envelope containing our News & Views and Schedule on the 22 December, we could not believe what we were reading from Al Proctor of Phoenix about the pre-booking at the Sands Hotel at Prestatyn, so we filled in the Pontins form which was in the Schedule on the 2 January. We booked and paid in full for half board at the Sands Hotel, intending to arrive Thursday, only to hear by return of post it had been fully booked for some time. The only accommodation available was self-catering of which we have had to accept. We like to arrive early as we enjoy helping to steward, unlike Phoenix who can travel in large groups, there are just the two of us from a small club in Maidstone, Kent so we have to travel alone.

As for the three venues Al suggests, (short memories), Weston Super Mare or Blackpool, didn't run smoothly. COME OFF IT - why not try the South Coast for a change. TORBAY, BRIGHTON or EASTBOURNE - after all, it's only fair, as even half the committee come from the southern half of England.

This is what News & VIEWS is all about, to express your view and any news that you may or might have.

Molly and Dick, your view is on Prestatyn and I can say that your comment on the holiday camp hotel was going to be answered by one of the Committee members as I did raise this point at our last committee meeting. However no comment was received. It appeared that one of the Federations got in touch with Pontins and booked the Hotel accommodation shortly after last year's AGM. Why Pontins excepted their block booking or even how they got it booked is unclear, but I agree with you it should not have happened and all our members should have had the same opportunity to book after the schedule was generally circulated.

You also mentioned about the National coming south, there is a inherent problem in this and it is entries or members attending. For some reason we do not get the entries if a National is held down south, but if held up north - a good entry is expected. WHY???????????

But saying that I have proposed a venue down south, on the South Coast for 1998 - lets hope it does come south and that it well supported.

*John
Editor, News & Views.*

*Letter received after Judiths Letter to
Members*

Sorry it is another moan, but having just received the Newsletter from Judith about members not booking into Pontins chalets, I disapprove about her promise to offer free membership to the members who find accommodation outside and have to pay the £10 entrance fee. If they must book outside Pontins, then they should stand the cost themselves, otherwise it is going to cost NAWB a membership fee plus the £5 penalty clause. Any privileges should be offered to all.

We can understand the Committee being booked into the Hotel, but is there any explanation how a privileged 150 were able to book into the Hotel before the Schedules were received by the members?

Looking forward to seeing you and perhaps having a word with you at Prestatyn

The Lincolnshire Federation was very concerned about the arrangements for The National at Prestatyn.

The report in December 1994 News & Views by Al Proctor of Phoenix Wine Circle that the Sands Hotel at Pontins was fully booked-up before we even got the booking forms, and if one stayed outside the camp you had to pay £10 each per day to get in the conference activities, which is out of all proportions. If the members had been given these facts at the 1994 AGM, they certainly would not have voted to go to Pontins at Prestatyn.

Some of the members from the Lincolnshire Federation were considering not attending the 1995 National if this entrance fee is to be enforced. However, I am pleased that the NAWB Committee have come up with an offer which makes it a bit better. I am sure they have done their best to sort out this problem.

Also, I feel that the chalets seem a lot better than Camber Sands regarding the sleeping arrangements, but hope they are a bit warmer. Not having to make up a bed at night, and all meals can be bought on the camp at reasonable prices, is a big consideration. We should now support the NAWB Committee after they have given freely of their time and effort in arranging this event.

Whatever event is arranged, one cannot please everyone, and winemakers can usually make the best of things. So come on some of you 450 Members, get booking for the 1995 Conference at Prestatyn, get your schedules filled in and support this hard-working Committee who give their TIME which is the most precious thing one can give!!

I can quite understand the concern of the delay in the bookings for this conference, but maybe some of the delay is because of all the unemployment that has taken place in this last year. Members must get their priorities right and see if they can afford these weekends before making a commitment to attend.

LINCOLNSHIRE FEDERATION EVENTS

The AGM was held in the village hall of New Waltham, a small village on the edge of Grimsby. Grimsby Wine Circle were the hosts for the event and organisers of the evening entertainment..

After the serious business of the evening was completed, we were ready to enjoy ourselves with dancing etc. The theme for the Fancy Dress was Castaways

Lincolnshire Federation News

from Doris Bass

with quite a few members making a good effort to get into the swing of things. Through some misunderstanding the music for dancing had not been booked, but like all winemakers we did not let it get us down. Anyone who could do their "Party Piece" like singing, telling jokes (clean and otherwise), recite or amuse the members, did their best and, with the usual buffet supplied by the members and with plenty of wine, a good time was had by all.

Scunthorpe Wine Circle held their Christmas party after Christmas on 7 January at a village hall just outside Scunthorpe; members of the Federation were invited and quite a lot of members from all Federation circles joined in the festivities. The hall was beautifully decorated for Christmas, and this gave it the right atmosphere, with dancing and other entertainment we all had a jolly good evening.

Scunthorpe Circle is a very active circle with a mixed age group from early 30's to late 70's. It was very satisfying to see so many younger people enjoying themselves along with the older people; no doubt what they all have in common was Winemaking! A very large cheque of £150 was given to a representative from The Crones Disease Society, being the proceeds from an Old Time Music Hall that Scunthorpe members had performed themselves a few weeks earlier to raise this money.

The 11 February. Federation members once again joined Scunthorpe Wine Circle for their St Valentines Dance. A competition was held to see who could write the best Valentine poem.

This is the winner - by RON of the Isle of Axholme Wine Circle

We are going to Scunthorpe to have a ball
We are having it at the Sunshine Hall
It's better than going out to dine,
For I'll still be with my Valentine.
Friends and neighbours we have made
From other Circles in the wine trade
The weather rough with plenty of puddles
But we can still have old fashioned cuddles.
So join in friends and let's rejoice
Open your hearts and be in good voice.
Tuesday is the day, 14th the date
Enjoy yourselves and celebrate.
Let you "hair down" don't be tight
For tonight is our "Valentine Night".

We were sorry our Federation Secretary's husband, Mr Graham Willey was not able to attend this dance, because he had undergone heart surgery for a triple by-pass only a few days before. We are thankful to say he is well on the way to recovery and will hopefully be well enough to attend future events, and maybe the National if he continues to make good progress

Again, many thanks Doris for writing in to News & Views and I fully support you comment - "Can't please everyone and make the best of things".

We all know now, that going to Preststyn was a mistake, even as winemakers we learn by our mistakes, but the membership of NAWB are not like that as this National has pointed out.

We do need bodies at this National as Judith has pointed out in her letter to you all, so as Doris has pointed out please for this time support the National - it's not to late.

*John
Editor, News & Views.*

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Perception of Sweetness

Continued from Page 7

Results

TASTING 1

DIFFERENT SUGARS

The audience at the National Judges' Conference tasted samples in water of three different sugars, glucose, fructose and sucrose, that may be present in wine or must. The three samples had the same concentration, 16 g/l, in order to compare their levels of sweetness. This level should be well above everyone's taste threshold, especially for qualified judges. The three samples, tasted blind, had to be put in order of increasing sweetness.

There was complete agreement that the glucose sample was the least sweet. Although the textbooks state that fructose is sweeter than both glucose and sucrose, this group of about 80 people was far from unanimous when comparing fructose, which 67% said was the sweetest, with sucrose, which 33% said was the sweetest. Everyone could detect that all three samples were sweet.

Sauternes is said to taste particularly sweet because Sauternes yeast preferentially uses up the glucose, leaving proportionately more of the sweeter sugar, fructose. As yeast in an acid environment, such as grape juice, efficiently breaks down sucrose (which occurs in grapes) to equal amounts of glucose and fructose, one seldom gets sucrose in finished wines, unless the makers have added sucrose to sweeten a wine, e.g. before drinking or before a competition.

Conclusion 1: different sugars produce different levels of sweetness, with fructose slightly sweeter than sucrose, and fructose and sucrose definitely sweeter than glucose.

TASTING 2

THE EFFECT OF ALCOHOLS

There are other substances in wine which are sweet and which contribute to the taste. They include various alcohols, of which ethyl alcohol (ethanol) is the principal one in wine. Other alcohols include the so-called higher alcohols such as propanol, and "fusel oil", a mixture including isoamyl alcohol and succinic acid, from protein conversions during fermentation. John Scottow included glycerine (glycerol) as an alcohol in his presentation, because it has three alcohol groups, but competitors can be assured that adding glycerine definitely does not constitute fortifying a wine with alcohol!

The second experiment was to test the effect of ethanol and glycerine on our perception of sweetness. The ethanol came from unflavoured vodka, diluted with water from 40%. The three samples, tasted blind, had to be put in order of increasing sweetness.

The sample of 4% ethanol was unanimously judged the least sweet, having a fairly low level of sweetness. The remaining two samples again split the tasters as to which was sweetest: 80% voted that the 16 g/l glycerol was sweetest, but 20% voted for the 10% ethanol. The 10% ethanol was definitely sweet, as well as alcoholic, and the 16 g/l glycerol tasted definitely alcoholic as well as sweet.

This showed very clearly that, at a concentration of 10%, ethanol is quite sweet, and that glycerol at 16 g/l is sweet. All alcoholic wines therefore have potentially tastable sweetness from the alcohol alone, although other compounds present, especially acids, may make them taste absolutely dry. We cannot say that a dry wine had no intrinsic sweetness, but it may have no perceived sweetness, because of other compounds, especially acids. The sweetness of alcohol makes definitions of wine sweetness in terms of residual sugar alone inaccurate.

Conclusion 2: alcohols such as ethanol definitely contribute sweetness to wine, as does glycerol. Glycerol at 16 g/l is slightly sweeter than ethanol at 10% by volume (78.9 g/l).

TASTING 3

INTERACTIONS OF SUGAR, ACID AND ALCOHOL

Other substances dissolved in the wine may modify our sensitivity to sweetness, including acids and tannins, and may alter the more tactile qualities known as "body" and astringency. Some more complicated mixtures were then tasted blind, to be ranked in order of sweetness: 3 g/l tartaric acid + 16 g/l sucrose; 3 g/l tartaric acid + 16 g/l sucrose + 4% ethanol; 1.5 g/l tartaric acid + 16 g/l sucrose.

13% voted for 3 g/l tartaric acid + 16 g/l sucrose as the sweetest; 34% voted for 1.5 g/l tartaric acid + 16 g/l sucrose, and 53% voted for 3 g/l tartaric acid + 16 g/l sucrose + 4% ethanol as the sweetest sample. The 13% cannot have noticed the extra sweetness in the second sample from less acid, or the extra sweetness in the third sample from the extra 4% alcohol. Some people mentioned that the differences in perceived sweetness were very small in Tasting 3. Comparing the 34% and 53% votes, it is clear that for some people, 1.5 g/l lower acidity was more important than

the extra sweetness from the 4% ethanol, but for slightly more people, the alcohol's sweetness outweighed that difference in acidity.

Conclusions 3: acidity, sugars and alcohols interact in one's perception of sweetness; sugars and alcohols increase sweetness, while acids decrease it.

TASTING 4

SWEETNESS LEVELS IN SOME DRYISH WHITE WINES

The final experiment was a tasting of five wines made by members of the Midlands Regional Group of Judges. The aim was to see if people could agree on whether particular wines were dry or not, and which would be acceptable in a dry class in a show, from the point of view of sweetness only. The tasters were told to ignore the general quality of the wines and to place each wine on a supermarket-type sweetness scale, from 1 to 9, using a rather imprecise table from the Wine Society. On this scale, 1 was bone dry, light to medium body, e.g. Muscadet; 2 was quite dry but a touch more full-bodied or rounder, e.g. Chardonnay; 3 was dry to off-dry in the fuller bodied New World style, e.g. New World Chardonnay, or Gewürztraminer; 4 was medium, definitely a little sweet, e.g. Spätlese or light Loire Moelleux styles; 5 was medium, e.g. Layon, some Spätleses; 6 was medium sweet, Auslese, etc. up to 9, intense sweetness.

See results on page 12 - Table 1

It is interesting that four wines were placed in three different categories each, while the fifth wine was put in five different categories! Wine 5 was very acid, with the acidity partly covering a moderate amount of sugar. It was made from a Boots kit which contained glucose syrup, which includes non-fermentable and poorly fermentable sugars, made of three or more linked monosaccharide molecules, and which can give more body than sweetness.

The tasters (only 60% of them judges) were also asked which wines they would not accept if judging a dry class. Surprisingly in view of the Specific Gravities (which were only revealed later), two people said "no" to wines 1 and 4; about 45% rejected wine 5, and the rest would have down pointed it to varying extents because of definite perceptible sweetness.

Conclusion 4: the rather vague classifications in the Wine Society's sweetness scale do not give consistent assessments amongst experienced wine tasters and judges. Although there was

Continues on Page 12

THE DEMISE OF THE MID-SOUTHERN WINEMAKERS' FESTIVAL

By Jan Mitchell NGWBJ
Chairman

Sadly I have to announce the end of the Mid-Southern Winemakers' Festival. In common with many organisations at present, the Festival was suffering from lack of enthusiasm with poorly-attended Committee meetings, and an over-burden for the few who were doing the work. Pleas and publicity over the last 18 months has done nothing to improve the situation, so the stark reality had to be faced.

This year the Festival would have been held in June on Hayling Island. It was a special Year, as we were to have celebrated the 30th Festival. Thirty years ago, a group of wine circles from Hampshire, West Sussex and Surrey got together and worked out the format of the show.

For many years the Festival's home was Petersfield, but for a considerable time its venue had been Hayling Island. The same core of Hampshire and West Sussex wine circles has remained pretty constant, but in recent years the Surrey members were lost and replaced by the Isle of Wight.

The main support for the Festival apart from the raffle and entry fees, came from three annual dances, but of late these had been reduced to one Fancy Dress Dance held each Spring on Hayling Island. This year's, the last one, was cancelled once the decision had been taken.

The Festival had over 50 wine, beer and cookery classes which were all open, so anybody was welcome to enter.

One of the beer competitions at the Festival was for Hampshire Ale which had a rather interesting history.

The first year of the Mid-Southern Winemakers' Festival 1966, there was no beer competition, and for the next three years there were just two classes - Light and Dark Ale. The MSWF Committee, of which National Beer Judge Bert Garton of Fareham, Hampshire was a member elicited the help of Mr Ted Argyle, the Head Brewer of Gales of Horndean, Hampshire. A recipe was formulated for a new competition - Hampshire Ale - to a given recipe which was included for the first time in the schedule in the fifth year, 1970.

Bert Garton stewarded for Ted Argyle on the first occasion, and was judging thereafter. The first MSWF Show

was at the Connaught TA Centre, Petersfield on 5 November 1966. Names of Judges were included in the schedule. E Argyle was in for the very first time in 1970. He felt honoured and very surprised at the quality of the entries. Bert Garton qualified in 1971, but Beer Judges were still scarce and Ted was invited to help for a few years more.

The Beer is named is named not after the county, but after the sponsor, The Hampshire Magazine, which provided the impressive trophy. Bert says that he was never happy with the citric acid in the recipe. The first three winners were all ladies - Mrs C Gunn, Mrs B Shaw and Mrs D Garton! Bert did not manage to get his name on the trophy until its fifth year. The water was dropped from 5 to 4 gallons about 7 seven years ago. The Southdown Judges' Group has discussed in the past how to use the citric acid. National Wine & Beer Judge Judy Barratt reckons that the

best way is to use it to invert the sugar.

THE RECIPE FOR HAMPSHIRE ALE

2oz Hops
4lb Malt Extract
1lb Sugar
1 teasp Citric Acid
2oz Yeast (or 1/2oz dried yeast)
4 gall Water
Make to your own method

**MOONSHINE
HIGH ALCOHOL
KIT FOR**

NO SUGAR NEEDED

6 Bottles in less than 21 days

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Perception of sweetness

Continued from Page 10

usually good agreement on accepting particular wines as dry, one wine caused disagreement amongst the tasters as to whether it should be rejected on grounds of sweetness in a dry class, or whether it should just be down pointed in the quality scoring. Such divergence of opinion is very common, and to be expected, when different people try to make discontinuous categories (such as "dry" versus "non-dry") from a continuous range, such as sweetness.

Discussion

In the interests of consistency and of the competitors, judges need to agree on a definition of a dry wine. The Judges' Guild Handbook uses the definition: "The wine should taste dry, without easily recognisable sweetness". In the light of the four experiments here, that definition can not easily be improved: it is simple, and takes into account that taste is subjective. Within judging groups, nationally and locally, the problem of deciding what is "easily recognisable" can be resolved by comparative tastings and discussions. Judges should know from comparative tastings with other judges what aspects of wine they are particularly sensitive to, or not very sensitive to, and should make allowances for that when judging. Judges have 30 marks for quality, balance, etc., so

if they feel that a wine has too much or too little sweetness to be ideal for a particular class, but is not grossly out of class, then the wine can simply be down pointed, according to its degree of departure from the class ideal and according to its lack of internal balance.

Apart from the sugars, acid and alcohols in the four experiments, other substances can markedly affect perceived sweetness, include tannins. White wines which have been oaked may contain appreciable amounts of tannins. In most red wines, residual sugar is difficult to detect at levels below 16 g/l, largely because of the tannins. Other substances may add to the impression of sweetness, without necessarily having a sweet taste. Fruit flavours and aromas may suggest richness, and it is well known that some sweet wines have a particular smell, such as a honeyed bouquet, which immediately suggests that the wine will taste sweet. Our senses can be fooled into thinking that we are tasting something that we are not. Residual sugar levels and other analyses, such as for

Specific Gravity, may help in assessing sweetness, but cannot be taken into account at the show bench, where only taste counts.

Judges must know about and take into account all of the factors in the taste of the wine, including acidity, tannins, glycerol, body, fruitiness etc. The assessment of a wine's taste and balance will be based on personal opinion, which makes wine judging difficult if different judges are to be consistent. The Judges' Guild attempts to ensure consistency through the examination, the Regional Groups and the *Judges' Newsletter*. Some show schedules are very helpful for educating competitors in the terms and definitions judges use, by reproducing relevant sections of *The National Guild of Wine and Beer Judges' Handbook*.

The participants at the Wigston weekend found the tasting experiments very interesting and useful, including the discussions. People in clubs and federations can obviously set up, enjoy, and learn from similar experiments. They are useful to judges, competitors and show organisers.

Table 1

Percentage of people putting it in sweetness group:

Wine No.	1	2	3	4	5	S.G.
1	17	64	19			0.990
2		8	62	30		0.995
3	60	35	5			0.990
4		26	60	14		0.992
5	8	54	25	10	3	1.010

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.

The end product from each kit is 6 bottles of superb liqueur duplicating many favourite commercial tastes but at a fraction of the cost. The "ONLY WATER NEEDED" requirement together with the simplicity of the methodology has been really well received by consumers.

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!!!!

STAN BAKER WRITES

Bill Harvey's letter in December News & Views should have inspired some interesting replies. I agree with his viewpoint - Medley Classes are difficult but also challenging. If the main ingredient is written on the bottle label and "nosing" of the wine indicates that other ingredients do not dominate, it is not difficult to plan the tasting order so that wines with powerful, unattractive bouquets are assessed first and discarded, and better quality wines assessed later.

Assessing "3 bottle classes" at County or Town show level is often easier than assessing a Medley Class. Usually one or even two of the wines fail to meet the definition, in terms of dryness and sweetness, indicated in the Judges handbook. Assessing the class is often little more than elimination; but this is also true when assessing quality in commercial wines made from "classic" grapes. If the benchmark for nose is vegetal and the palate is nutty sweetness and both nose and palate are "jammy", due to hot fermentation, then it is not a classic wine.

Medley classes often include spiced or artificially flavoured wines, but these have long gone out of favour, although commercial made ginger wines appear to have made a recent revival. Many years ago ginger and other flavours were often used to mask off-flavours and as I have never made ginger wine I was somewhat at a loss when a non-winemaker recently asked me for a recipe for a nonalcoholic ginger wine. It would seem that the stringent drink and drive rules had made him somewhat apprehensive.

Low or nonalcoholic wines and beers appeal to few people; they lack viscosity and body. In addition, it seems illogical for imbibers to have to pay for alcohol which has been removed. However, a recipe was required and three winemakers were contacted; surprisingly their approach was very different.

The first winemaker had dabbled in unusual wines, some thirty years ago, and suggested a ginger plant recipe; the problem was where does one get a ginger plant? The second winemaker, a retired materials scientist, wine buff and beer expert, detailed a comprehensive recipe which included tartaric acid and other ingredients, but this approach would have produced alcohol and this was not desirable. The third winemaker who has

often exhibited in NAWB's wine and cookery classes, suggested a recipe of root ginger, boiling water, juice of two lemons and a dish of epicuana; the result would be a cooking tonic rather than a stimulating beverage, but it was probably the easiest method for a non-winemaker.

Cork stoppers, another subject dealt with recently in News & Views, is currently of great interest in the marketing of commercial wines. Stoppers other than corks, are now often used when bottling wines with short life, but an internationally famous Australian winemaker "is of the opinion that wine is show business". Using plastic stoppers or metal screw caps would take away the "romance" of opening a bottle of wine.

Undoubtedly plastic stoppers are more hygienic than cork; being inert they are not prone to fungal infection. The disadvantage is that very accurate replication often means that they cannot adjust easily to the often considerable variation in the size of bottle necks. Over tight plastic stoppers are difficult to remove; this is time consuming and not welcomed by judges assessing large classes, so it would seem that NAWB exhibitors will be sealing their wine bottles with cork stoppers for years to come.

On average exhibitors at the NAWB Nationals are older than the age of exhibitors of the Nationals of thirty or so years ago. In the early days of the movement it was thought that sensory perception of most wine and beer buffs would diminish as they approached retirement age. Fortunately this is not so. Research indicates that cells in the human brain diminish in number from the age of two years; but continual stimulation of the brain in specialised regions means that skilled tasks such as the assessment of alcoholic beverages can be continued, at a high level, into old age.

Research also indicates that the method of memorising facts does change in old age; moving from a "linear" approach to a visual memory, considered to be less effective. Infant brains have links between cortexes (specific regions dealing with different tasks), but as people age the cortexes become isolated. In a few people the links between the cortexes are retained.

This benign condition, known medically as synaesthesia, occurs when sensations from a person's nose and palate are linked with sensations from the part of the brain that are sensitive to sound and texture. This "sixth sense" has advantages and disadvantages; good wines would be enhanced, whereas poor wines would probably be more unpalatable than they

would to people with average palates.

Wine colours often have persuasive powers. Attractive colours often prejudice the assessment of nose and palate and high marks are awarded. Unattractive coloured wines are often marked low, regardless of the quality of the wine. Fortunately the rules of the National Guild of Judges restrict the number of points that may be awarded for the colour of a wine. Commercial producers invariably obviate prejudice in assessment by isolating members of their tasting panels in cubicles. When red wines are being assessed the cubicles are illuminated with red light and variations in colour cannot be detected. This approach would probably be useful when rose wines are being assessed. Synaesthetic people would probably find it easier to assess the quality of beverages when they close their eyes, thus shutting out the visual link.

Wines, for various reasons, ferment and mature at different rates. Experienced home winemakers are better able to assess immaturity in a wine, whereas inexperienced wine buffs rely on books to gain experience. One such buff quoted an author who said that all white Italian wines should be drunk young. The tutor wisely suggested that this was little more than a generalisation. However, even expert home winemakers can occasionally be fooled because a well-balanced homogenous wine can suggest a maturity beyond its actual age. At the 1969 NAWB National Show, wine judge Tilly Timbrell was somewhat surprised to learn that the Mead she had awarded first prize was only three months old. It had been made by John George, founder of the Ace of Clubs who, being knowledgeable in chemistry, ensured a fast fermentation for all of his wines. The fermented wine was filtered and stabilised; then lactic acid and occasionally a saccharine was added; this usually resulted in a soft "mature" off-dry wine.

Wine education continues to be a controversial subject. Some educationalists continue to adopt the traditional learning by rote method, whereas new-style educationalists prefer the interactive group approach. Acting as a steward at the National shows is a good example of an interactive approach, because the steward is able to compare his sensory appreciation with that of the judge. The interactive approach was used many years ago by Wilf Newsum, then Vice-Chairman of the National Guild of Wine and Beer-makers, when training beer

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Stan Baker Writes

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judges, and there can be little doubt that it is the best method of improving one's palate. Learning by role methods should only be used when attendances are too large to offer a more individual approach.

Individual palates have strengths and weaknesses. Some people are unable to detect unpalatable flavours at low levels, so it is wisest to act as steward to as many different judges as possible. Professionals in the Wine Trade are rarely good tutors; their main objective is to sell wines not to become an expert in sensory evaluation.

Untutored wine tastings are an ideal way of maintaining a high standard of assessment. Not all commercial wine tastings are good, some may be substandard when compared with the quality demanded at NAWB Nationals. At a recent tasting of twenty one wines, mostly French, five of the wines had bacterial infections, one had lactic acid infection (cheesy), one had acetic acid, one lacked acid, two wines were one-dimensional, two were poor quality and three were poor value for money. The bacterial wines ranged in price from £4.50 to £13.50. Serving as a wine and beer steward at numerous Nationals does have long term benefits!

Variations in wines, due to the

presence of yeasts and other substances has long fascinated both home and commercial wine makers. For example, the self-destruction of yeasts by its own enzymes, imparts complex flavours into wine and this "additive" was expertly used several years ago by Rosa Dodds, National Judge and top NAWB award winner, when at a luncheon attended by judges and stewards she served a red wine made from a blend of "dregs". Rosa's dregs met with universal approval.

In recent years both home wine and commercial wine producers have adopted a "squeaky-clean" approach. This means selecting recipe ingredients, using cultured yeasts and fermenting at cool temperatures under hygienic winery conditions. Commercial wines, on a global scale, have therefore become very similar in style.

According to a newspaper report, one Australian pioneer winemaker, intends to produce wines with an individual character by "dirtying up" his winemaking. He permits some oxidation of the must, followed by a natural fermentation using wild yeasts. During the maturing stage small quantities of acetic acid, he believes, "can be a powerful factor in contributing to complexity".

A European winemaker has experimented with fermenting identical batches of must with different, naturally

occurring yeasts, and has found that the resultant wines had different flavours. Most experienced home winemakers are aware of this fact. However, an oenologist from California has carried out "sensory difference tests", and concluded that yeast-derived flavour differences are relatively unimportant and fade with time.

It could well be that the first experimental wines made by grocers soon after the Industrial Revolution, caused a demographic change in Britain's population when people left the countryside to find employment in the towns. No longer able to pick ingredients from hedgerows, the winemakers persuaded grocers to make and sell "home made" wines. In the days when wine supermarkets were not yet invented and independent wine retailers were few and far between, the wines made by grocers were much appreciated.

Blending, it is said, is the art of winemaking, but it is most effective when wines made from a single ingredient fail to meet acceptable standards. Some of the world's best red wines are blended from wines from several grape varieties, and many prestigious white wines are greatly enhanced by substances leached from wood.

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KEEP YOUR BREW TRUE



AND YOUR WINE FINE

Wine regions throughout the world have unpredictable weather patterns, and although irrigation can offset the effects of lack of rain, there is no substitute for the sun. England's climate is, to say the least, variable and single ingredient wines often fall short of top quality. One of England's largest vine yards is appreciative of this problem, and is offering wine buffs samples of three wines each made from a different grape variety which they can blend to produce an award-winning wine.

According to the advertising blurb - "it seems that different base wines compliment each other, bringing out in the final blend flavours that were hardly noticeable in the single variety". The blending competition is a good idea, one that the NAWB Committee should consider to help hesitant winemakers at future Nationals.

Beermakers, as well as winemakers, appear to have a fascination for the past. A newspaper article states that one enthusiast "has recreated porter ale using a recipe from a bottle of the same beer recovered from a sailing barge that sank in 1825" With an 1850 recipe and appropriate barley the beer scientist produced the original ale which is now being manufactured on a modest commercial scale.

Whether one is a wine or beermaker, the increasing cost of ingredients, when compared with prices thirty years ago, is not welcome. Organic ingredients soon deteriorate, and most scientifically minded horticulturists look to DNA - the genetic coding of all life forms - to eventually lead to new "species" which are not only better flavoured but also retain their peak condition longer.

Genetically engineered fruits and vegetables require less fertiliser and disease inhibiting agents, so that the production of "organic" crops would be less expensive. The main reason for making wine and beers is to make a quality product at a low price, so cheaper and better quality ingredients are always welcomed!"

Again, many thanks for your efforts Stan. On your opening comment in this article you mentioned Bill Harvey's letter on Multiple Bottle entries in the Medley Class.

I am pleased to inform you that no replies were received.

Now this may mean that

- 1. Most judges are quite happy with this class, so Pauline you have no problems with finding Judges for this class.*
- 2. Judges cannot Judge it because they don't know HOW!!!!!!*
- 3. Judges don't want to comment.*
- 4. Or just cannot be bothered to answer. I know where I would put my answer and it is not in 1 - 3.*

John

Editor, News & Views.

SONG TITLES FOR WINE & BEERMAKERS

By Peter Awbery

Over the years I have put together a number of Quiz sessions, and have noted that as the session and evening progresses, usually the general temperature and volume of sound of the participants (Guild members especially) increases as time passes.

Bearing the old maxim in mind that "if you can't beat them, join them" how's this for Questions for the final round of the evening -and the clue is "all answers are contained in Song Titles", and must be sung for top marks.

Song Titles for Wine & Beermakers and all Drinkers (well, most of them)

1. A small coloured vessel
2. The three ruinations of man
3. A Dry Hostelry
4. What a Cooper seeks to do
5. How many coloured containers do you need for 750 centilitres of red wine
6. Let's repeat the non-injurious tot
7. The Bishop's Finger helps my return
- 8., An Embarrassed and Colourful Sparkle
9. The Winemakers" signature tune
10. The thirsty Optician with no glasses
11. Not a Pub in the country
12. Mature Morello
13. When making wine from these, don't take the PITH
14. This makes your apple drink last longer in Somerset
15. Sparkling Chaplin
16. Spike Jones and his City Slickers mixed a drink for a couple

I suggest you award a prize for the most original list of answers - I have not included my answers with this list of clues as I trust you will have a go yourself. However, I will let you have the answers in time for the following edition.

Members, Lets have some song titles to the questions above and maybe we might be able to russle up a prize to the best list. John, Editor, News & Views.

Tribute to Tom McArthur NGWBJ

26 February 1995

It is with deep regret that I have to report the passing of a friend and colleague, Tom McArthur this morning.

Tom served in the Eighth Army throughout their entire campaign during the last War, and was decorated for his energy and improvisation whilst feeding an army on the move. He spent a large part of his civilian career employed by Proctor & Gamble as Head of their Commercial Catering Section. He was a National Chairman of the Bakers Society for several years.

In his "leisure" time, Tom has been a keen supporter of National Association of Wine and Beermakers and the National Guild of Wine & Beer Judges. For many years Guild Representative of NAWB, he eventually became the National Convenor. In this position he proceed to modernise and streamline it, to the benefit of organisers, entrants, judges and stewards for the National Show. Many of his innovations have been adopted by convenors up and down the country.

As a wine and beer maker he excelled. Being a great innovator, he had an intense understanding of these activites. Along with his competitive disposition, one can only have the highest respect for his knowledge, integrity and counselling. He will be a said miss to our hobby.

Our deepest sympathies go out to Mollie Miller and Tom's famaily.

Gerry Sparrow
Chairman