



NEWS

VIEWS

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NOVEMBER 1996

"HEAVY CHAINS OF OFFICE"

at the Yorkshire Federation

1996 Annual Show - Scarborough

Judith Irwin
Chairman of NAWB

Doug Ives
Vice President of NAWB

Gerry Sparrow
Chairman of NGWBJ



Photograph kindly supplied by Eileen Sparrow

CHIVERTON'CHATTER

Well - here we are again, it is late October and it seems only yesterday I was saying goodbye after the National. Time marches on - but I wish it would not march quite so quickly!!! For those of you who have not heard, it is my sad duty to tell you that Andy Andrews died recently. he was a real character, and played a significant part in the amateur wine movement. Another gentleman gone.

I don't know about you, but my fruit this year has been tremendous. The damson hedge, I am fortunate to have, has been prolific!! The giant blackberries have also done very well, so I fancy my chances in a blackberry class later. I must say I quite like a sweetish blackberry in the late evening when there is nothing to be done except enjoy a quite evening!!! My elderberries are a disaster - the birds ate the lot before I got a chance. Oh well - that is countrylife for you.

I did enjoy myself at the Middlesex Federation Show. I was given the 3 bottle class, which turned out to be quite pleasant, and also judged one other class. Then I had the pleasure of toasting the Federation at the lunch, which was quite an event. Also, it was super meeting some old friends from many years ago (I used to be a member of a circle that frequented the Middlesex!!). From the quality of wines tasted, I hope we have a significant entry from Middlesex this year.

In a few weeks I will be at the London (East) Federation annual "Do" and have gratefully accepted accomodation from Lesly and Geoff Cooper. I trust all will be well as I think I will be presenting the prizes!! That also means I have to miss my annual Midlands Federation Judging. There you are - can't do it all!!!

Sarah and I are also looking forward to the annual Wine show at Olympia. Last year we bumped into Bill Elks and his lady, so you never know who you will meet at these shows!!!

I do hope all is going well for you all and take this opportunity of wishing all the compliments of the season. I hope Santa brings you all everything you desire (and nothing you don't need).

Norman.

WE NEED MORE VOLUNTEERS FOR COMMITTEE QUALITIES REQUIRED:-

1. The ability to retain a cool, level head, while all around you are blowing the froth off theirs.
2. The ability to think up utterly fatuous, completely impracticable ideas (All the sensible, practical ones have already been used)
3. An outer covering of reinforced asbestos, covering an inner skin of some sterner stuff.
4. Access to minions, to whom work can be delegated at no cost- or some minions being prepared to pay for the privilege of work!
5. Noo then marras, th'ability tae rite in a dilect not used sae far in 'Noos & Vews', tae represent anither part o'the country, tha' knas: (how does this translate into Telford-ese)

Jim Parrack

General Secreatry.

Come to think of it, the secretary already has these qualities in abundance anyhow, so perhaps we really need something different

ABOUT THIS ISSUE

It was with very real sadness that I was forced to accept the resignation, from the Executive committee, of Roy Ekins. Roy has been one of the most active people in promoting our hobby and has worked tirelessly both in front and behind the scenes of NAWB for years.

Unfortunately he is coping with a painful back problem, still editing Homebrew Today and has an elderly Mother to look after. When I asked him, last year, to return to the committee he willingly agreed and even went further to offer editing this magazine again. However it is not to be and I can only say a most sincere thank you Roy for trying.

So there I was, with two weeks before deadline at the printers, if this issue is to go out on time. Well there is an old saying "The buck stops here" and after all what is a Chairman for if not to take over if needed. Two days thinking, and accepting the inevitable, and two days of ringing friend, colleagues and manufacturers and begging for material, and here it is. I must add that *NOBODY* I asked help from refused and the postman is now not sure if it is my birthday, or I am going bankrupt. On second thoughts I am not sure myself. Very special thanks to John Gorton for doing the cover for me.

It is a one off, I hope, and I make no apologies if there are any spelling or grammatical errors. I do work hard and this has had to be fitted in between everything else.

Judith Irwin.

S.W. ANDREWS. NGWBJ.

I am honoured to have been asked to write and tell my fellow members, of the passing of 'Andy Andrews. There are few people who have contributed so much to the hobby as Andy, who was one of the 'greats' of the post war development of our hobby. One of the founders of the National Association, and eventually it's President, he was also one of the founding fathers and Chairman of the National Guild of Judges. Ever willing to help others in the hobby, he worked hard for the Association and the Guild, wrote articles and lectured widely. I know of 3 books he wrote. Originally a bee keeper, who made mead, he penned in 1971 'All About Mead'. Then to display his winemaking expertise he followed this with 'The Good Housekeeping Home Made Wine and Beer' in 1974. His last book, as far as I know, was 'Be a Wine and Beer Judge', published by AW in 1977. this is the only work that set out how to judge wine, in great detail, with a huge amount of technical knowledge but written for the layman.

I first met Andy in the early 1970's. As a comparative newcomer, I applied for the Guild examination. On the day I had a cold and should't have gone near the Show. But I had a go and Andy, as chief examiner, bore with me most patiently. It was an object lesson in courtesy, tact, encouragement and simple gentlemanly conduct, I don't think I have ever met his equal in those combined skills of human behaviour.

Technically brilliant though he undoubtedly was, Andy did have an impish sense of humour. It didn't show often to the casual passer-by, but for example, I well remember the National at Scarborough 1977, where he was the guest speaker. Having given a profound lecture on the sensory evaluation of wine, and how your palate perceives the differences in taste, he gave each of the hundreds of members present a little slip of paper, impregnated with a chemical PTC (Phenyl thiocarbamide). As he forecast, a third of those present could taste nothing, the others found bitterness. But if you had seen that hall full of solemn winemakers, all with little white strips of paper hanging down their chins, you would have laughed as much as I did. I'm sure Andy got a great deal of quiet amusement from the scene as well.

We have lost a pioneer, a man with a great love of wine, and a perfect gentleman. We can only hope that our hobby will continue to attract and encourage more enthusiasts who will try to emulate his high standards.

Roy Ekins.

PHILIP DELMON

Philip was a member of the NAWB committee for some years but retired just before I joined. He then became Local Liason for the show in Eastbourne. He was an author on winemaking in his own right but also combined his efforts with Ben Turner. One book, in particular, Making wines in a Week was very well received.

His other hobby was his love of Gilbert and Sullivan. He wrote parodies on these and several were published by AW.

In addition to all the above he wrote the Winemakers Reciter, again for AW. The full title of this is

Philips Fermenting Fables
being

CAUTIONARY ANECDOTES

intended to direct erring

WINEMAKERS

on to the right path

Another friend and staunch campaigner for winemaking no longer with us but who will be remebered for a long time.

J.I.

An excerpt from the Reciter.

*I heard two brewers at our show
In conversation shirty;
They found fault in the P.R.O.;
The Convenor's boots were dirty;
The Hon Sec's skirt was far too
short,
(Her underseal was showing)
In fact, the whole committee were
Down pegged in language
glowing.*

*They turned and asked if I agreed
(In the language used by airman),
I answered " take no note of me,
I'm only this year's Chairman.*

NEWS FROM MEMBERS OF THE COMMITTEE

THE CONVENOR'S VIEW.

I was most interested to read Kieth Simpson's article on our National Show and Conference. First of all I must say that Keith was an absolute treasure to me on the morning of the show. He, along with other key people, worked very hard to ensure that everything ran smoothly.

I feel that Keith made some interesting and constructive criticisms. The committee have considered these, along with other suggestions, and will act accordingly within the generality of improvements for future shows.

The editors reply, to the issues raised by Keith, was quite valid as regards the comments cards. We are still in a love-hate situation The National Judges Guild are looking for some form of record for the competitor and amongst these people are the judges of the future. There must be every encouragement and help. Constructive diplomatic comments will surely, in the end, be a practised art and for the good of everyone as we all need to learn from each other.

The show bench condition, as the handbook states on page 12 section 'F', is ultimately the responsibility of the judge. I usually regard my steward as a confidant and part of the team, and I hope that he will note my professionalism and help me to tidy up at the end of the judging session.

Yours sincerely,

Pauline Pearce.

NAWB

new apple wines best

STANDING ORDERS.

I would like to thank all those of you who have taken the trouble to fill in the "Standing Order" forms for paying their membership fees, that were enclosed within the last issue. I think I am correct in saying that we had a bigger response to this than to anything we have asked for in the past.

If you completed the form after July 1st it is possible that your bank has not actioned it for the current year, but will do so for future years. **PLEASE CAN I ASK YOU TO CHECK YOUR BANK STATEMENTS.**

If the order has been actioned can you please, for this year only, notify me, together with your membership number from last year, that you have used this method of payment.

Many many thanks

John Gorton. membership.
P.S. Subscriptions are now over due for 1996/7 and this will be your last News & Views if you have not paid by January. See back cover.

Earlier this year Brian Edwards retired from the committee. After 25 years of service he felt that with pressures of work and illness at home it was time to quit. Thank you Brian for your hard work in the past. JI.

TOMBOLA FOR 1997 SCARBOROUGH.

Something new, Telford Wine Circle have volunteered to run it.

(See page 7)

NAWB

Nelson always wore bandages

STEWARDS.

It's not too long now until the 1997 National Show and no doubt many of you will be booking your accommodation and organising your wines and beers already.

As Chief Steward once again, I would be very grateful if you could spare a little time to help during the weekend, particularly benching bottles on the Friday afternoon and checking out bottles on Saturday afternoon. However, there are many other areas in which help is needed all through the weekend.

Each steward receives a complimentary glass and a free raffle ticket for each 2 hours Stewarding, for a special stewards raffle.

If you can help please write to me and let me know what days and times you can offer between:-

1.30pm - 6.00pm Friday &
9.00am - 5.00pm Saturday.

Anne Parrack

7 Easedale, Seaton Sluice,
Tyne & Wear NE26 4HR
Tel. 0191 237 2669.

I still have the stewards glasses from 1996, I will bring them to Scarborough. Please ask me for them there. Judith.

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NEWS FROM THE FEDERATIONS AND CIRCLES.

(taken from news letters sent to the editor)

ESSEX WINEMAKES

There are 33 member cicles, or perhaps I cannot count, and they certainly seem to keep themselves busy. The events listed range from Quiz nights, barn dance, parties, Dinner dance and even a "posh do". It appears Leyton has had a weekend at Bournemouth and the Tiptree Tiplers enjoyed a very interesting talk on "pub" signs. Baintree were 25 years old in 1995, and have held their annual wine show. Hutton has also had it's show where the men claimed victory in the Tea Loaf class. Upminster and Cranham, with their new lady Chaiman enjoyed a bar-b-que and have been seen WALKING in London !!

N.A.W.B
never attempt Wednesday
brewing

NEWS FROM NORTH WALES.

Llandudno are busy organising the 3rd north Wales show in February. This is an open event and entries arrive from far and wide, Devon, London, Liverpool, and Telford to name a few. Their enthusiasm is catching and you cannot help admiring it. For me it brings back memories of wine circle mania of my early years in the hobby. Well done.

N.A.W.B
Now always wipe bottles.

TELFORD WINE CIRCLE

I received the following recipe from John Trott, Chairman of the above circle, after I had raved about it at the S.W. Show. I must admit that this happened after several glasses but I do not think my judgement was impaired!! I thought that you might like to try it too.

ALMOND AND RAISIN

Dessert/Social

INGREDIENTS.

Blanched almonds	2oz.
Seedless raisins	1lb.
Lemons	3
Soft light brown suger	1lb
White sugar	2lb
Tannin	2-3 drops.

Yeast all purpose.

Yeast Nutrient

Campden tablets

METHOD.

1. Pare the zest from the lemons and squeeze out the juice.
2. Chop almonds and raisins, simmer in 1 gallon of water for 1 hour.
3. Strain into a pail.
4. Add the sugar and stir until dissolved: add lemon zest & juice, tannin, yeast & yeast nutrient.
5. Cover the pail and stand in a place for 14 days, stirring daily.
6. Strain into a fermentation vessel and insert an airlock.
7. When fermentation is complete, rack the wine into a clean container, add one campden tablet and close with a safety lock.
8. Rack every 2 months until the wine is clear.

N.A.W.B.
Not all wines breath.

LEYTON WINE CIRCLE.

As an honory member of this circle I regulary receive a copy of their news letter and I look forward to it arriving as I know there will be a chuckle or two within

It is edited by Les Hooper and, lucky him, he never seems short of material. I think this excerpt, written by the Chairman Brian Nightingale is very applicable to our own conference.

Most of those who went last year..... are returning.

Several who did not go last year.....

are coming this year.

For those who did not go last year..and are not going this year....

I feel sorry for you.

See page 5 for another article from this news letter

N.A.W.B.
Nice aperitif's were bottled.

THE FOLLOWING WAS WRITTEN BY GEORGE SHAW IN 1863

I was convinced 40 years ago - and the conviction remains today - that in wine tasting and wine talk there is an enormous amount of humbug.

*Do we agree with that I wonder ?
J.I.*

SCARBOROUGH - MARCH 1997

TOMBOLA:-Telford Club hopes to be well represented at the 1997 National Show in Scarborough, and those of us attending have volunteered to organise, and run, the tombola stall.

- a. Our aim is to make as much money as we can for the National funds, so we will be relying on everyone's generosity in donating prizes and, of course, buying tickets.
- b. What sort of prizes do we need? Bottles always go well, whether it be spirits, wines, sherry etc. Any donations of cash, cheques, P. O's, will be used to purchase temptiprizes.
- c. Any offers of help, or assistance, on the day will be appreciated to give us a break or to deal with the onslaught.
- d. we are after your support. Donations can be sent to us at the address below, or bought on the day. And, of course, we need to sell the tickets, so we will be relying on those who attend the Show to buy them. If you can not make it, then buy some tickets by proxy!!

We made so many friends at the National in 1996. Obviously we all look forward to re-uniting with them and making more friends.

See you in Scarborough.

Stan Drinkwater Secretary Telford Club. Rambler Cottage,
20 Stable Row. Priorslee Village Telford. TF2 9NW.

TELFORDS MOTTO;- WINE MAKING IS FRIEND MAKING

An ode from Hugh

There once was a lady member
called Pearce.
Who made brews exceedingly
fierce.
With ingredients so rough
She made gallons of stuff
And sups 'till it comes out her
ears.

NAWB

new alcoholic walnut butter

In the film Mary Poppins, there is a song that goes something like this: *"In every job that must be done, there is an element of fun, you find the fun and snap, the jobs the same"* There are times when we as a committee enjoy the fun, but I have to say that is not always the case. We think that we are beginning to see the light at the end of the tunnel and then something happens and we seem to slide backwards again.

At the committee meeting, after the AGM, I was given the job of Treasurer and, although, I have been on a lot of committees, not only in this country but in Australia also, The one job I have never had, is that one. It will not be an easy task, Judith has been a very tough Treasurer in all senses of the word and it is, in a lot of ways, thanks to her that you still have an association. All I can say is that I will do my best!!

It is a shame we have lost our Editor, as it must now fall back on the few of us to carry on, until our next AGM in Scarborough. I'm sure that things will now begin to look even better. We all know what we are doing. We have an excellent Show Manager in Lenn Drysdale. who is well aware of all our needs to ensure 1997 is a success. Now we have settled on two venues only, Scarborough & Weston, and we have two superb Show Managers in Lenn and Reg Redfearn.

THE GARDENERS PLOT.

Buy a small bag of coarse sand, from your local DIY shop. Dry it and mix with some seeds you want to sow. Place in a dried watering can (rose off), and 'pour' into prepared furrows.

Save old engine oil and mix with a little parafin: cheap wood preservative.

Re-cycle finished 'Grow Bags': dry them and use to clamp your potatoes etc.

Make some lousy beer (if you can) using chipped bowls sink them into the ground. Fill with beer and bye, bye slugs.

Toilet roll and kitchen roll centers can be used to grow sweet peas, to help grow longer straighter roots.

These tips have NOT been copied from Gardeners World. JI.

I have heard a lot of favourable comments about the Tombola stand at Weston. Mainly that you liked bottles for prizes. Well these comments have all been passed to Telford (see above) and I am sure they will take them on board.

As, just a member of NAWB, I would like to thank Judith for stepping in and producing this issue of N & V's, and I know John Gorton has already offered to produce the next. I am sure that some of you must have interesting stories to tell. John has written about his "2 girls" and I can vouch for the truth of part of it. (see page 8)

I would like to take this opportunity to wish everyone a very Merry Christmas and a rich and prosperous 1997 and I look forward to seeing you all at Scarborough.

Joy Dinnage Treasurer.

FROM THE MEMBERS

EXCERPTS FROM A LETTER FROM THE SECRETARY OF SOMERSET ASSOCIATION.

Dear Chairman, At our AGM we thought the National should be an Open Show. This has partly been met with the 12 Open Classes. Why can the first part of the schedule not be open to all, with non-members paying a higher fee. We also feel that the afternoon show should be open, and advertised, for all local people to attend. We feel that the charges are too high for locals, most of whom are non-members and this does not encourage new members. We are sorry only 2 of our members attended but hope this gives some explanation. P. Martin.

Reply from Gen. Sec. I regret that it is not possible to make the 1997 show open for reasons connected with the Spa Complex. These may not apply to Weston in 1988. J. Parrack

Comments from me as Chairman. We have taken on board your comments and are trying a day ticket basis for the Saturday. We are also printing an information sheet which will be distributed to Homebrew shops in and around the venue. I would really appreciate other comments on the above letters. JI.

I'm April and my sister is Alice I think we are nearly full grown. I can stand and take things off the kitchen surfaces to annoy Dad.

We love apples, bananas and pears and it has been great while these were kept on a plate on the fire hearth, now they have been moved to a higher place and we can't reach them. We were in paradise when 16 trays of grapes came into the conservatory. There were John, and Joy your treasurer, taking the red grapes off the woody sticks, some of which fell on the floor. They got annoyed when we tried to take some grapes out of the buckets, we only wanted to snaff them. Would we take any No!! would we? I should add that we are 9 month old Labrador/Alsation cross puppies. We tried again, and kept on trying until, ultimately as always happens to puppies, we were told 'OUT'. Did we do anything wrong? We were only helping to keep the place tidy, let them take their own grapes off. Did we leave it at that? No we tried again, crept back in, the grapes were so good. Slid up to John, laid down and waited for grapes to fall, and they did. It was great.

Now we became very naughty, John's fault he left all the woody bits on the trays and there were some grapes left on them. So we, Well Alice first but I followed, Chewed up the stems and deposited them all over the house. We don't have to say but Sue, you all know Sue, was not very happy because some of the grapes stained the carpet. We both had a chuckle because *John got told off!!*, not us, because he left the trays there. *They* had to be taken out then, not us, and he had to tidy up. O.K. that's enough you girls, our master has spoken, or that's what he thinks he is. Come on Alice let's leave him to do serious bit about Membership figures.

So it's good bye from April, Alice and me your membership secretary

John Gorton

Dear Editor.

I would appreciate your readers views on the subject of using fresh grapes when making ingredient type wines. By this I mean the classes in a schedule that state, Goosebery or Apple. In most schedules now there are classes for fresh grapes but there seems to be an increasing tendency to use grapes in our traditional homemade wines. Does this give the competitor the edge over those, who for one reason or another, cannot obtain fresh grapes. Reading through an old copy of N & V's recently it was stated in an interview with the Editor, that, that year's Master Winemaker "was fresh grapes in all his competition wines". There is no doubt that he must be a very good winemaker, but how would he have fared had he not been able to obtain, and use, fresh grapes? Should we confine fresh grapes to their own classes in competitions because all winemakers have access to grape concentrate or grape juice in cartons, or do you consider all this is in winemaking?

Reg Jones

Tiverton Wine & Beer circle. Well if that does not get the pens out and the replies coming in thick and fast I don't know what will. JI.

Membership paid for 1997

27 Single members

42 Joint members

24 Circles and Federations

Membership still outstanding.

40 single members

103 Joint members

17 Circles and Federations

There are 20 Life Members

Members paying by S.O.

20 approx.

AUTUMN RECIPIES

by the members.

DUNDEE CAKE

Ingredients.

8oz plain flour	8oz caster sugar	8oz butter
12oz currants	12oz sultanas	4 large eggs
6oz mixed peel	4oz glace cherries	pinch of salt
3oz whole almonds	grated rind of half a lemon.	

Method.

Grease a 8 inch round cake tin and line with double paper. Tie a band of brown paper around the outside of the tin and let it extend 2 inches above the rim. Set the tin on a double sheet of brown paper on a baking tray.

Sift together the flour and salt. Beat the butter until soft, add the sugar and cream until light and fluffy. Beat the eggs into the mixture a little at a time. Fold in the flour and, when evenly combined, fold in the sultanas, currants, peel, cherries and lemon rind. Blanch the almonds, slip off the skins and chop 1oz. and add to the cake mixture. Spoon into the prepared tin.

Split the rest of the almonds lengthways, and arrange them, rounded side up, over the levelled cake surface. Bake just below the centre of the oven, preheated to 300 F (Mark 2), for about 3.5 hours. If the cake shows signs of browning too quickly, cover the top with a sheet of damp greaseproof paper, and reduce the heat to 275 F (Mark 1) for the last hour. Remove the cake from the oven when a skewer comes clean from the cake.

Cool in the tin for 30 minutes then turn out and cool on a wire rack. Wrap the cake in foil, with the lining paper in position. The cake is best kept for at least one week and upto a month to bring out the best flavour.

Marion Jones
Tiverton

Green Tomato Chutney (cooking time 50 minutes)

1/2 onion, grated or finely chopped
2lb green tomatoes (skinned)
8oz apples (after peeling & coring)
1 tspn pickling spice or vinegar
half pint vinegar
8oz sugar, half tspn salt

Method.

Put the onion into a saucepan with a quarter of the vinegar and simmer until nearly soft. Chop apples and tomatoes, add spices (in a muslin bag), salt and just enough vinegar to prevent burning. Cook gently until soft, stirring often. Add remainder vinegar and stir in sugar. Boil gently until thick. Remove spice bag, pour into hot jars and seal.

QUICK COOK TIPS.

Rice cooked in Elderflower wine is great with light curry dishes.

Red wines can be used for colour effect and for heavier curries and stews.

Sharp acidic wines make a good marinade on tough meats.

Boil, and slightly thicken, an acidic wine, add 30% oil and some fresh or dried herbs, bottle and stand. This can be used as a salad dressing or even as a pasta sauce.

Dried fruits taste even better if soaked in wine. The dregs are quite tasty too.

Fruit juice or strong flavoured wine greatly reduced, can be used to flavour mayonnaise etc. Fruit salad made with a strong sweet wine tastes better and is more healthy than syrup.

NAWB

name another Wesh baker.

Any interesting recipies, send them to me, see your name in print!

Peel spuds naked, the eyes pop out all by themselves.

Kensington Hotel

Central Promenade, Llandudno. LL30 1AT
A MARRIAGE OF FOOD AND WINE.

This is a chance to tantalise the taste buds and experience the art of placing food and wine together.

Our hotel is family owned and personally managed.

Our food is all home prepared and cooked by one of the family

All our wines are chosen by Judith Irwin NGWBJ.

The weekend is from aperitifs on Friday evening until after lunch on Sunday and includes a tutored tasting on Saturday afternoon.

All our rooms are en-suite and the hotel has a lift to all floors.

There is ample car parking space to the rear.

The fully inclusive price for this weekend is £150.00 per person.

For members of NAWB a special price is offered, for the following dates, of £110.00 per person.

31st January, 28th February, 21st March,

For further information please write or phone 01492 876784.

THE 34TH ANNUAL FESTIVAL OF THE SOUTH WESTERN COUNTIES WINE AND BEERMAKERS.

Almost 100 people enjoyed a great weekend at Twitchen Park, near Morthoe, in Devon on the 11th - 13th October. The weather was kind, the competition well supported and winemakers from as far a field as Gloucester and Telford, not to mention North Wales, danced the evenings away in good company to the Cliff Browne Trio.

The Torbay Challenge Shield was awarded to Pinhoe Winemakers for the highest number of points gained by a Federation club, with a total of 124 points, while Tothill Amateur Brewers took home the Taunton Shield for the member circle with most points in the beer classes, 64 points. The Exeter Shield, highest points in the country wine classes, was won by Teignmouth and Dawlish Wine and Beer makers with 26 points and the Torbay Rose Bowl, for the competitor gaining most points in wine and beer classes, went to Andrew Bristow from Taunton. The lady gaining most points overall was Pat Wilkes from Teignmouth and Dawlish who carried home an armful of awards including the Torquay Trophy.

Mrs J. Turner swept the board in the cookery classes by winning both the Savoury and Sweet dishes, she took home 3 trophies for her wonderful efforts. I feel sure that all those who entered the cookery were encouraged by the judges comments.

Our President, Mr Maurice Powell, presented a tasting of sweet wines with suitable 'accompaniments', on Saturday afternoon. This was thoroughly enjoyed by all who attended. Our speaker, on Sunday morning, was John Gorton, a National Wine Judge from Hampshire, who gave a very

interesting talk entitled "A Controversial Outlook on Winemaking". This caused many in the audience to think again about their winemaking techniques.

Altogether another enjoyable and successful Festival for the members of the S. W. C., and their friends, and I can only offer my condolences for those who did not take part -- they missed a wonderful weekend.

May I take this opportunity to offer the seasonal greetings to all the members of N.A.W.B. from the S.W.C. Federation and jolly winemaking for 1997. Reg Jones. Tiverton Circle.

N.A.W.B.

Now Autumn winter brews.

Our first visit to S.W.C. Federation Show at Twitchen was an outstanding success and we have returned home with memories of a fun filled weekend and a modicum of success.

Thoughts of Twitchen immediately conjure up memories of mouth-watering freshly baked bread, supplied by good friends who also gave us a free taxi service. A minor panic on Saturday morning trying to finish the cookery entries while coping with an unco-operative grill. Stewarding in a class which had everything a trainee judge could want:- flowers, longtailed rodents, sulphite, floaters etc. Collecting trophies with pride. And how can we ever forget the Welsh Sex-pot who treated us to a fashion extravaganza, modelling the latest in sexy nightwear.

The sun shone all weekend giving us the opportunity to see more of

this beautiful part of North Devon and we are already making plans to return next year. Congratulations SWC see you at Scarborough.

Audrey and Stan Telford.

NAWB

Nothing about washing barrels

SALT OF THE TURF.

Most wines are made to compliment food; the exception being social and religious wines. Sweet wines but compliment sweet foods whereas non sweet wines compliment a wide range of savoury dishes. Almost without exception recipes for savoury courses list common salt among their ingredients.

Common salt contains two essential salts which need to be kept in balance; twice as much potassium chloride as sodium chloride. Without the balance a feeling of well-being is lost and this explains why man's instinctive craving for common salt elevated the commodity to a priority factor before it became commonplace.

Raisins & dried grapes contain a small percentage of potassium chloride. Potassium in the soil is absorbed into the vine and transferred to the berries where it eventually becomes a yeast nutrient during the process of fermentation. Eating food with a small proportion of common salt not only restores nature's balance following the additional potassium intake of the wine, but also creates a feeling of well being. Or is that the effect of the alcohol.

Stan Baker.

An excerpt from the Chatham Local paper.

Over to you readers, any views!!!

A case of Deja vu.....

Dear Friends.

If you are a regular reader of this magazine you are well aware that there is an association of wine and beer makers, NAWB for short. It is the committee of this association that organises the National show weekend and I am the circle's representative on that committee this year.

Without doubt, you are also a keen wine and beer maker, possibly a member of a wine circle or association at a local level. What you may not be aware of is that NAWB needs a boost in membership if it is to carry on producing shows. This year's committee are well aware that there have been flaws in the system, in the past, and are very keen to overcome these and produce an association to which one could be proud to belong.

It is for this reason I am writing this letter. We need your help, if you, or your circle, are not members I would be only too pleased to answer your questions. It costs only £4.50 a year, less than 10p per week, to join and you receive a quarterly newsletter full of information from fellow wine and beer makers.

If you have any ideas how you can improve the image of NAWB or how we can become more in touch with the members, I would also be very interested to hear from you.

continued next column

N.A.W.B.
never argue with bees.

Please help us to get NAWB back into a position of respect.

yours sincerely
Judy Irwin

Yes this was from me in 1983 and reproduced in the last issue of The Leytonian News, by Les. I was serving my first year on committee and I thought, at the time, quite courageous of me. NAWB has survived another 13 years and the current subs still only £10.00. Last year, as you are all aware we did nearly hit crisis point but, with all the support I received from you the members we came through with flying colours. No pleas from me this time, I am now confident things will continue to improve.

J.I.

An ode from Hugh.
There was a young lady from Bath,
Who made some wine for a laugh,
With berries and fruit
and demi's to boot,
She got herself tiddly, not half.

NAWB
nice and warming brews

Come on 'you out there'
some FUNNIES please

Would you like to Judge at 'The National' ?
Any member who would like to become a National Guild Judge should contact:-

Mr Hedley Jackson
24 Steadfolds Close
Thurcroft
Rotherham
South Yorkshire S66 9JY

Who as Hon. Secretary for the Guild will be pleased to receive applications from suitably qualified wine or beer makers. Examinations are held in various parts of the country at regular intervals.

High alcohol liqueur kits.

A slightly disturbing fact has been brought to our attention in respect of the above kits. It appears that they may contain a small amount of an ingredient called Ethyl Carbamate which has been shown to induce pre-cancerous cell changes in laboratory tests.

It has been proven that the quantity of this ingredient present is dependant on the amount of another ingredient called Urea used. Another factor is the length of time the product is stored.

The kit liqueurs, which are designed to achieve a high alcohol, do contain a good proportion of Urea. The manufacturers are aware of this and are acting accordingly.

For this reason NAWB has decided to stipulate "No Kit Liqueurs" in this year's show schedule.

John Gorton
Schedule secretary

Here's one for the teachers
"Oklashoma" pronounced
success.
and always remember

"He who laughs last didn't get the joke"