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*President*

**Norman Chiverton NGWBJ**

*Vice Chairman*

**Doug Ives NGWBJ**

**FEBRUARY 1997**

*21st, 22nd & 23rd*

**MARCH**

**SCARBOROUGH**

*Sunny Seaside, (or cold wind and rain)*

*We don't mind - here we come!!!!*

Any late Entries!!!! (it's not to late) Alan Eldret, Entries Secretary will be pleased to receive them. Give him a ring on :-

01993 851031 or complete an entry form and send it to:-

Alan Eldret

Yew Tree Cottage

Lew

Bampton, OX18 2BB

Conference Bookings for Scarborough, if you would like to join us - bring some friends, have a stroll along the Prom in the brilliant sunshine (or blow any cobwebs away) and enjoy the evenings with fellow wine and beer makers. Contact Alan Eldret who will be please to give you all the necessary information.

Please remember the *TOMBOLA* - all donations will be gratefully received by the Fund Raisers Audrey Atwell and Stan Drinkwater and the NAWB Treasurer

*See you at the SHOW*

NATIONAL ASSOCIATION OF WINE AND BEER MAKERS  
(AMATEUR)

39th ANNUAL GENERAL MEETING  
SUNDAY 23rd MARCH 1997 at 11.30am approx  
SCARBOROUGH SPA CENTRE.

AGENDA

1. OPENING OF MEETING - President.
2. APOLOGIES FOR ABSENCE.
3. MINUTES FOR 1996 A.G.M.
4. MATTERS ARISING.
5. CHAIRMAN'S REPORT.
6. TREASURER'S REPORT
7. ELECTION OF COMMITTEE:-  
Reg Redfearn retires by rotation and offers himself for re-election. (prop. John Gorton, Sec. Joy Dinnage) Audrey Atwell & Stan Drinkwater (both from Telford circle) were co-opted to committee during the year, now offer themselves for election. ( Prop. Alan Eldret, Sec. Jim Parrack). Following the resignations of Brian Edwards and Roy Ekins, this would bring the numbers of committee back to 10 (as agreed in 1989) and thus there is no requiremnt for a committee election.
9. ANY OTHER BUSINESS.
10. PRESENTATION OF COMMITTEE.
11. PRESENTATION OF NEW PRESIDENT.
12. PRESENTATION OF NEW VICE PRESIDENT.
13. DATE AND VENUE OF NEXT CONFERENCE.  
Weston Super Mare 28th - 30th March 1998
14. CLOSE OF MEETING - President.

J.D. Parrack.  
General Secretary

**WHERE HAVE ALL THE STEWARDS GONE ?  
HELP!! HELP!! HELP!!**

1. Do you wonder who does all the preparing and running of the show ?
2. Do you have a few hours to spare to help at Scarborough ?
3. What would you be expected to do ?
4. Would you like to assist at the judging & taste a little as well ?

If you would like to know more about questions 1 - 3 please contact Mrs A. Parrack, 7 Easedale, Seaton Sluice,  
Northumberland NE26 4HR

If it is questions 1 & 4 which interest you please contact  
Mrs Pauline Pearce, The Cottage, Hamilton Lane,  
Scraptoft, Leicester. LE7 9SB.

**ABOUT THIS ISSUE**

As this is the last issue before The 1997 AGM, at the show in Scarborough, it contains the agenda and, for the first time ever, the minutes of the previous meeting.

*Please remember to bring it with you when you attend.*

Thank you to all who wrote to say they enjoyed my first attempt at producing this magazine and I hope you enjoy this one. I particularly enjoyed some of your interpretations of the letters NAWB, which I will include in this issue.

At the first meeting of the new committee in March the posts will be reallocated and, hopefully, a new editor found.

As Chairman this year I would like to again say thank you, to all members and my committee, who have helped me put NAWB back on the rail to success. Not just financially but with the increase of interest and enthusiasm that is being fed back into the organisation.

When I am attending the show it is a constant pleasure to meet, old and new, friends who I only see perhaps once a year. To talk over past shows and plan new ventures.

If this is your first visit to our conference please come up and introduce yourself. You will easily find me, I am sitting at the table that raffles a gallon bottle of whisky. It is not too late to obtain tickets, write to Alan Eldret at his address opposite.

Judith Irwin.

**MINUTES OF 38th ANNUAL GENERAL MEETING Sun. 31st March 1996 at Weston-Super Mare.**

1. The meeting was opened by the President, Mr Norman Chiverton, at 11.12am. After welcoming everyone, and giving a brief resume' of the Federations/Circles visited during his first year in office, he handed the meeting over to the Chairman, Mr Lenn Drysdale.

**MEMBERS PRESENT:** 162 Individual members. 13 Circle representatives

& 4 Federation representative were recorded in the attendance register.

2. Apologies for Absence were received from Jim & Pauline Chettle, Brian Edwards, Brian & Barbara Gent, Eric & Muriel Clarke, Roy & Irene Ekins, Tom Wilson, Chris Charles, Brenda Halgate, Hedley Jackson, Geoff Cooper, & Gerald & Maureen Mollart.

3. Minutes of the 1995 AGM- with a correction to the spelling of "Marjorie Ives" these were taken as read. Proposed Peter Awbery, Seconded Doug Ives, Approved.

4. Matters Arising. The General Secretary (Dr J. Parrack ) outlined a series of measures being taken largely as a result of comments made at the last AGM.

A. Investigation of advantageous "blanket coverage" insurance proposals which should benefit all individual members and affiliated Federations and circles.

B. Judges schedules & copies of " N & V's" are now distributed at the judges AGM in Nov. reducing postage.

C. "News and Views" has been restricted to 3 issues for the present year.

D. A "family" conference ticket has been introduced, and under 12 year olds are now admitted free.

E. A variety of open classes have been included in the schedule on a trial basis (advance publicity might improve the entry in future)

5. The Chairman Lenn Drysdale, read his report.

6. Treasurers Report: In speaking of her report the Treasurer (Judith Irwin) indicated that this year had seen improvements in the overall situation, with 320 attending the conference. The tasting by Hatch Mansfield had been given free. Indications were that profits would be Tombola £180.00, Whisky £149.00 Raffles £780.00 Membership was now 420. The venue cost £2500.00 for an estimated 400 attending: "News and Views" was now absorbing £5.00 of a £10.00 membership fee. June Awbery & Majorie Ives were thanked for running the Tombola (in the absence of Brian Edwards through illness) and the raffle ticket sellers were also thanked. Judith apologised for her forceful comments in relation to the loudness of the band on the Friday night, and pointed out that this had been a last resort after a 60 strong circle had threatened to walk out! The band on Saturday night, supplied by the coporation, and was thus out of her control. The problem with future venues and travelling distances was also aired and finally thanks were given to Gwen Murray for her assistance with the finances. In discussion, the following comments/suggestions were made:-

A. How constant is the overall cost of running the Annual Show? (Keith Simpson). Variable, depending on the venue. The General Sec. undertook to attempt to prepare of a pro forma that would allow at a glance comparisons of successive venues.

B. Can the general tone of N&V's, be made more positive, (Keith Simpson)

C. Should we go back to 4 issues of N & V's, keep members more in touch with problems (Marion Morgan)  
Difficult to justify extra expense.

D. Duplication in sending correspondence to individual & Circle members (Denis Reed). Largely unavoidable.

E. Proposal for additional single sheet news letter for circulation to Trade, etc. (Roy Butcher)

F. The enormous effort required to secure even one new member. (Andrew Bristow)

If each member introduced one new member ...!!

G. Distribute N & V's more widely (Eric Tappenden) At present timing not right.

H. Every member of the NGWBJ should also be a member of NAWB (Vernon Whitehouse and others)

Might an associate member be acceptable? (Judith Irwin) General feeling, this should not be necessary.

I. All shows supported well from South West (Gavin Dixon) and from the North (Al Proctor)

J. Why can the Wales & West have an attendance of 1000 +, even in a holiday camp? Is it due to constancy of venue? ( George Lashbrook)

K. Ask judges for list of Circles they attend, and circularise all of these re joining NAWB ( Mike Bedwell)  
Well supported from membership.

The Chairman thank the members for constructive comments and asked for the report to be accepted.

Proposed Al Proctor, Seconded Denis Reed Accepted.

Denis Reed, on behalf of the members, thanked Judith for all the hard work she had put in.

7. Joy Dinnage, Lenn Drysdale and Judith Irwin retire by rotation under rule 8(d), and, having been duly proposed and seconded, offer themselves for re-election. Dave Pulley has also offered his resignation, due increasing pressure of work. During the year Alan Eldret had been co-opted, and being proposed and seconded offered himself for election to the Com. There were 4 nominations for 4 vacancies on Committee,

and no need for an election. It remained to move acceptance of the reconstituted Committee.

Proposed Gerald Sparrow, Seconded George Lashbrook. Accepted.

- 8a. Joy Dinnage proposed "to change the NAWB year from 1st January - 31st December". Judith Irwin spoke, both in her capacity as Treasurer and as an Individual member, against the advisability of making any change (particularly at the present time), and this view was supported by the majority of speakers from the floor, notably Doug Ives, Peter Awbery, Harry Rose, Gavin Dixon, Roy Butcher. Summing up Pauline Pearce suggested the beginning of the year was a natural time to renew subscriptions, prompting Julien Daniels to suggest payment by Standing Order might solve the problem, without additional expense. There were no valid amendments. When put to a vote the motion was *defeated* by a majority of c. 5:1
- 8b. In the absence of Tom Wilson, Al Proctor spoke to the motion "To replace the Hidalgo Trophy with a replica". Comments from the Membership included:-
- A. a reminder of the value of the trophy - £1000.00+ (Dave Pulley)
  - B. a proposal to melt down, and strike medals for the winners (Doug Hodgkinson)
  - C. donating the trophy to Scarborough Museum in return for the corporations past generosity to NAWB. Put to the vote, the motion was carried virtually unanimously, accompanied by a rider to the effect that the Com. should suggest proposals for the disposal of the trophy (D.Ives) this met with general agreement.
9. Any Other Business:-1) Peter Awbery proposed the advantages of attaining Charitable Status. The General Secretary pointed out that:-
- a) some members of the committee were still, or had recently been providing (cut rate) services for NAWB and were thus benefitting financially. Modification of the system would require either i) increasing expenditure or ii) such members being made "*ex-officio*"
  - b.) as a charity, we would have to open conference doors to the public and charge admission (thus creating a situation in which Scarborough Corporation would charge for use of the Spa, thus negating any financial advantage the status might confer) The only alternative to this problem at present would be to include the Conference Fee in the Annual Subscription (open to the public), which would lose us membership of all those who did not attend the conference. Other possible alternatives are being investigated.
- 2) Various suggestions for increasing membership by:-
- a) Liaison with CAMRA and their newly formed Craft Brewers Association.- contact James McCrory, Darren Park Beer Circle (Keith Simpson, Lesley Cooper.)
  - b) Advertising for membership in newsletters of these and similar organisations (Gillian Pearce), including the National Beekeepers Association (Peter Awbery)
  - c) More extensive media advertising in general (George Lashbrook)
- 3) Could the Com. go ahead with the implementation of Standing orders without waiting for the next AGM (Harry Rose), yes.
- 4) Future venues. Items raised under this heading included:-
- a) Travel and Associated problems. Should we use only Scarborough and Weston (alternately) as being generally acceptable? (Derek Pearce) We can't afford to lose money if members travelling great distances felt unable to attend. (J.I.)
  - b) Several venues in the Midlands had unsuccessfully been examined (a drain to our finances) (R Redfearn) Telford again mentioned ( Stan Drinkwater) but too costly ( R.R.)
  - c) NGWBJ. seminar now operates from one central venue, no noticeable change in attendance. Both mentioned venues for NAWB should be suitable ( Doug Hodgkinson)
  - d) Scarborough excellent facilities for permanent centre, would support both venues (Al Proctor)
  - e) Stagnant membership noted at Nottingham (D. Norman)
  - f) Could Circles/Federations hold events, part or all proceeds could be dedicated to NAWB. (thereby also helping to publish the Association)? ) Anne Parrack)
  - g) Were Kit beers under consideration for inclusion in classes from which Master Wine/Beermaker would be chosen? (P.Hardy) This was considered, defeated, and there was no proposal to raise it again (A.Eldret)
  - h) Proceeding during the Awards Ceremony, previous evening, were inaudible to those on balcony. Could this ceremony be rearranged to the Sunday morning ( Lesley Cooper)
  - i) Could a presentation be made to Dave Pulley for all his hard work over many years ( Roy Butcher)
10. Presentation of the committee:- In view of the lengthy discussions, the Chairman gave only a brief indication of the posts held by the committee members, and thanked them for their efforts over the past year.
11. Date & Venue of next Conference. The Chairman reminded us it would be 21st-23rd March, Scarborough.
12. Close of Meeting. Peter Awbery thanked the President for officiating at the meeting, which the latter closed at 12.45pm, after wishing all members a safe journey home.

J. D. Parrack (General Secretary)

## CHIVERTON'S CHATTER,

Hullo, and, although it is a little late, a very Happy New Year to one and all!!!

As my term will end at "The National", I imagine this will be the last edition of this famous column, but you never know!!!

I must say that the last two years have been very pleasant, rewarding, and, as far as I am concerned, very enjoyable. It has been a great honour to be your President for two years, and I wish my successor the very best of luck.

Well, going on from my last missive, the attendance at the East London Federation went very well. As usual, I noticed that they made a few drops of good wine and beer, (though I am not a beer judge!!!) My thanks to Lesley and Geoff Cooper for the hospitality which was very welcome.

I must say that it has been a bit quiet just lately. I haven't really been very active as a wine maker, but I did make my regulation bottles of both Sloe Gin and Damson Gin ( don't know if you make it as well- it tastes rather similar, except for a little extra fruitiness which I find improves it.)

I am now sorting out my wines for Scarborough. I must admit I don't have too many, but what I do seems reasonable to me, so I'll be there again. I hope you can all make it again this year. Scarborough is a lovely venue, and we really do get the best of treatment from the Borough. I don't know whether it will be the same Mayor this year as I met at the Yorkshire Fed. weekend, if it is, he certainly likes a drop of nice home made wine.

Just had a look around our garden- no winemaking ingredients but lots of snowdrops, winter aconites, and daffodills coming up, time to start the vegetable garden in full swing!!! Happy days. See you all at Scarborough.

NORMAN

## DETAILS ABOUT SATURDAY'S JEWELLERY DEMONSTRATION. CABOUCHON.

Called "the success of the Nineties" offers a stunning range of top quality Designer Costume Jewellery, and Accessories for men, all at affordable prices. All the jewellery is hand-finished 18 carat gold, rhodium or silver plated and many of the pieces feature the finest Austrian Crystals. The jewellery is nickel allergy free.

Cabouchon is not available in the shops but sold directly through independent consultants. Only 6 years old, the company won the Direct Selling Association award for excellence last year and has been hailed as Britain's No 1 Network Marketing Company.

Come and see it for yourselves at the  
NATIONAL CONFERENCE,  
SPA COMPLEX  
SCARBOROUGH  
For further details see your schedule.

### Membership Statistics.

Total 425 members:-  
11 Patrons,  
17 Honary Members  
26 Life members.  
371 members  
( including  
18 Federations and  
36 Circles ).

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NAWB

Nectar Apparently Was Better.

\*\*\*\*\*

### TO ALL MEMBERS

*As we have now put into place a standard membership numbering system, the issue of a receipt has become unnecessary. This number will stay on record as being allocated to you.*

*Since members can now pay their membership by Standing Order, but do not send a stamped addressed envelope for the receipt to be returned, also membership sent with a cheque but without the required envelope, is involving NAWB in additional costs.*

*Therefore I am going to propose, to the NAWB Committee, that next year no receipts will be issued confirming membership numbers to its members.*

*If any member needs to know this number it can be found on the address label that their News & Views is received in. This number will be preceded by a number representing the year of the past show or the next year's show. If the number represents the future show the member can say that his membership has been paid.*

*All members, whether they are current members or not, will still receive a N & V's and a Schedule for the next years show, around November time and membership details can be checked then.*

*John Gorton. Membership secretary and Vice Chairman.*

## FROM THE MEMBERS

Two replies to the letter printed last issue from Reg Jones Re the addition of fresh grapes to ingredient wines.

From Gerry Sparrow (Tynemouth Wine Making Society)

Before offering my opinion I wish to refer back to when I began wine making, especially those to which he refers. Not knowing much about wine making and imagining gooseberries, elderberries and the likes just had to be fermented to give a distinctive flavoured wine for little cost seemed so easy. These wines were so Basic, 'crude', and often unpalatable there's no wonder most of the public have bad memories of home made wine! I soon learned that more was required, vinosity and body were needed, such as adding sultanas, raisins and bananas. For the more delicate wines these ingredients often tainted the wine with their flavours and darkened the colour. Fine in heavy sweet wines but not generally in dry wines.

The grape concentrates appeared. Again for the drier wines a distinctive concentrate flavour appertained, also a tendency to a browner colouring. I soon learned that by adding a teaspoon of activated carbon to a gallon this reduced the colour and the concentrate flavour to some degree and my wines much improved. These concentrates became very pricey and manufacturers decided that the public did not want 'dry' wines but ones with a slight sweetness by adding an unfermentable sweetener which ruined the concept of dry wines in competitions.

Seeking perfection and wishing to have some chance of winning points at the NATIONAL it was then, along with many others I might add, that I began to buy white and red fresh grapes and make wine from them. It gave me great pleasure to use and make wines from fresh grapes. It was also noted that the amount of grape juiced pressed from these grapes was cheaper than grape concentrates, which when all said and done was fresh grape before it was messed about with, as are raisins and sultanas. The pulp left from these pressings still contained considerable quantities of juice and goodness and these were used in my sweet wines. I considered this progress. I am sure that all the Master wine makers' were looking for perfection like myself. As a judge I must select to what I consider is nearest to perfection for a particular class according to the N.G.W.B.J. and schedule rules, would anyone want less?

So to answer your question "is it fair" I have to say 'yes' as long as the rules are followed. The NATIONAL is a competition.

I must add that there are some varietal grape 'juices' coming onto the market where the juice has been only partially concentrated, expensive, really good and more or less true to type - where do we go next ? We can't go back.

\*\*\*\*\*

N.A.W.B.

Never argue with breathalysers

\*\*\*\*\*

The second reply from our old friend Stan Baker

No need to gripe about grapes.

Reg Jones' letter in the November issue is worthy of a reply. Adding fresh grapes to ingredient wines such as Apple or Gooseberry, contravenes the rules of the National schedule, especially when the addition of grapes is excluded.

Grapes, more than any other fruit, often contain a high proportion of trace elements which enhance the flavour and the body of the wine. Flavourless wines can often be improved by the skilful addition of acids, tannin, oak etc, balancing of sugar and acids usually result in non cloying sweet wines.

Flower wines are the exception to the rule. Flower petals impart a good bouquet and often a good flavour to wines, but invariably flower wines are mediocre because they lack body and texture.

It is possible that several winemakers have added fresh grape, and grape concentrate, to their exhibited wines at past N.A.W.B. shows and it is possible that such wines, without the additives would have been less attractive.

A wise choice of fresh grapes is important. Table grapes often lack sufficient acid and sugar to ensure a healthy fermentation. Non vitis vinifera grapes (Lambrusca) impart a foxy flavour into the wine.

Section six of NAWB's 1997 schedule includes some very attractive open classes, so it is to be hoped that many non NAWB members will exhibit at Scarborough-- one of my favourite venues.

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N.A.W.B

Never Accept Wet Berries.

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**THE BIG ATTRACTION,**

In October last year the North West Championship was held at the Floral Hall Southport, and was very successful. This show will be held on Oct 10-12 97' Do try to attend as it is not at Pontins!!!!!!

(Furtive fiddles at the Floral Ed.)

Bolton have become attached to the Mill Edge Trophy over the past few years. To ensure we retained the trophy I have been busy fixing BIOFLOWS ( A small magnet, worn on the wrist) to some of the N.W. Judges, I then magnetised my wines and beers and the results were amazing. Please don't tell the Nat. Guild of Judges because I got into trouble with my Marbles( I think he's lost 'em) at the Southport Flower show some years ago. This wine and beer is poles apart from the marble wine and much rounder. If you are interested give me a ring or see me at Scarborough.

Bolton Beer and Wine circle.  
RAY HAMER (01204 592077)

*RAY HAS VERY KINDLY GIVE NAWB THE FOOTBALL CARDS WHICH I HAVE INCLUDED IN THE CIRCLE AND FEDERATION ENVELOPES. AS A MEANS OF RAISING MONEY FOR THE ASSOCIATION PLEASE COULD I ASK YOUR MEMBERS TO SELL THE SPACES ON THE CARD. IF YOU CHARGE £1.00 THE PROFIT IS £40.00 ( £10 FOR WINNER, £10.00 FOR YOUR CLUB & £20.00 FOR US) OR ANY BREAKDOWN YOU CHOOSE. YOU CAN OF COURSE CHARGE 50P AND WORK ON THAT LEVEL. IF YOU DO NOT LIKE IT THEN JUST FORGET I ASKED. IF INDIVIDUAL MEMBERS WOULD LIKE A GO I WILL HAVE THEM, WITH ME, AT SCARBOROUGH. JUDITH.*

**HIGH ALCOHOL LIQUER KITS**

The letter published, in the last issue of, N&V about the above issue has brought about some response.

We are now aware that at least three Manufacturers have reviewed the situation, and two are responding with new products, or, new formulations. We are pleased with this fast and responsible action to the slight possible risk presented by the inclusion of Urea in certain kits.

We have reviewed this once more in Committee, and intend to review NAWB's position in relation to allowing the use of kit liqueurs in the 1998 show. We trust that you, our members find this acceptable, obviously this will be raised again in future N&V's

Below is the table referred to in the Minutes Item 6. A.

N.A.W.B. DATA COMPARISON SHEET	1993/4	1994/5	1995/6	1996/7
VENUE	Scarbro	Prestatn	Weston	Scarbr
COST OF VENUE + DANCE BAND	£1160	£2723	£2670	
COMMITTEE EXPENSES (SHOW)	£1411	£1575	£1058	
" " " " " " "(OTHER)	£1473	£1477	£ 753	
COST OF GLASSES (OVERALL)	£5383	£6731	£6835	
COST OF WINE TASTING	£ 225	£ 250	£ 0	
RECEIPTS FROM MEMBERSHIP	£3958	£2827	£3012	
RECEIPTS FROM CONFERENCE	£6824	£3782	£5860	
RECEIPTS FROM FUND RAISING	£ 696	£1040	£1415	

**BURLING WARBLE FOR NAWBLES...**

There are many kinds of brewers,  
Their beers are often fine,  
And there's lots of clever craftsmen  
Who make a thousand kinds of wine  
But the one thing I can't understand  
-And it does seem irrational-  
Is why they don't join circles,  
And support the National.

Each year we have a lovely show  
At Scarborough or Weston,  
And the thing no hobbyist can do  
Is say which is the best 'un,  
In either case 'tis great to be  
In the prizes at the National;  
The competition is so great  
It could be a 'crime passionel'

There's Circle Shows and County Shows  
And Shows in all the regions.  
In Scotland's Glens the kilted men  
Show, Highlanders and Glaswegians.  
In wild Bream Sands each Welsh-  
man stands  
To beat the foriegn comer,  
And every shivering Judge will grudge  
" Why cant they Show in Summer."

Yet every year the NATIONAL  
is held in early Spring  
Before the daffs. are blooming,  
And before the bluebells ring.  
SO BRING YOUR FRIENDS to  
Scarborough  
With its early Summer clime,  
Bring bottles by the thousand  
AND - YOU'LL HAVE A SUPERB  
TIME!

Roy Allister.

Editor:- A Nom de plume I suspect but thanks for your effort and thought.

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NAWB

Never Argue When Brahms.

\*\*\*\*\*

My thanks to Alan Kimber, a new member, who IS a well known judge, I feel proud has joined our Association this



**This article is written by Hywel Edwards from Tavistock :-**

At ten to nine in the morning the side door of the pub opened and the assembled group filed in laden with beer bottles, beer crates, a microscope, a picnic cool box, buckets bins and boilers, an overhead projector and screen and what looked like the condenser from a bootleg still !

By nine o'clock eighteen brewers and the landlord were expectantly seated in the downstairs bar of the Fortescue pub on Plymouth's Mutley Plain to take part in a one-day course in Advanced Brewing Techniques tutored by Dr Keith Thomas from Brewlab.

Having previously attended one of Keith Thomas' courses, soon after which he won the NAWB National Master Brewer trophy, Hywel Edwards of the Hop Shop in Plymouth wanted his customers to benefit from the expertise of Dr Thomas who, as senior lecturer in brewing at Brewlab, University of Sunderland, technical adviser to CAMRA and contributor to Zymurgy, The Grist and What's Brewing, is an internationally respected expert.

The course covered recipe formulation; mash tun design and materials; mashing and mash tun reactions; boiling and cooling; water quality and treatment; sources of yeast and the preparation of yeast starter cultures; the selection and handling of grains and hops; went through fermentation to bottling and was backed up with a full set of course notes. The final, practical, session was on beer aromas and tastes which covered flavour descriptions and profiling, all of which was achieved with the aid of the beer samples provided by Brewlab.

Keith's obvious enthusiasm for and knowledge of his subject soon created a lively interchange where everyone was able to learn, both from him and from each other. In the afternoon, with the course successfully completed, Keith had to set off on his 400 mile journey back home to Sunderland whilst the rest carried on to the Thistle Park Tavern to tour the attached Sutton Brewery. They were shown around the 5x36 gallon barrel brewing plant by the cheerful owner and brewer Quentin Styles. He readily answered all their questions as they clambered in and around his brewery. He even offered to allow them to return as a group and use his equipment to produce a 180 gallon brew. This will be arranged for later in the year.

Somewhere about this time, overwhelmed only by the need to practise their newly learned beer tasting procedures and flavour descriptions the group adjourned to the bar !!

Thanks to Sue and Alan for the use of the pub, to Quentin for the brewery visit and to Keith Thomas for sharing his expertise. The course was such a success with those who attended that Hywel has already arranged to repeat it in Plymouth next year.

If you hear of this course running in your area and you are interested in mashing do go along as you are in for a treat !

And finally, the condenser from a bootleg still? It was in fact an immersion wort chiller!

**Thanks Hywel, I wish I had been there, Judith.**

**ENJOY A CLUB WEEKEND, BRINGING YOUR OWN HOME  
MADE WINES, IN TORQUAY.  
FOR YOUR ENJOYMENT WE PROVIDE A COACH TO TAKE  
YOU TO THE WONDERFUL SCENERY OF DARTMOOR  
AND TO VISIT A LOCAL VINEYARD.  
WE ALSO CONTINUE TO HOST OUR EVER POPULAR  
WINE CONOISSEUERS WEEKENDS WITH  
JUDITH IRWIN NGWBJ  
SUPPLYING, AND TALKING ABOUT THE WINES.  
For further details please contact:-  
Mr Peter Ramsden. NGWBJ  
Norwood Hotel, Belgrave Road, Torquay.  
Telephone Number 01803 294236**

**GARDENERS TIPS.**

**Water your lawn with Whisky:-  
Your grass will come up half cut**

**\*\*\*\*\***

**NAWB**

**Nice and well balanced**

**\*\*\*\*\***

**A rockery is the rubble left  
behind by the builders.**

**\*\*\*\*\***

**NAWB**

**Notably a worthy benefit**

**\*\*\*\*\***

**Thanks Joy for these.**



## SPRINGRECIPIES

by the members.

### VEGETABLE LASAGNE, Four Portions

1.5 lbs Young Spinach  
1 Onion Chopped  
1 tsp grated Nutmeg  
4 ozs Feta Cheese  
3 ozs Emmental cheese grated,  
1 oz Plain flour,  
9 Sheets ready to use Lasagne,

1 tbl spoon Olive Oil  
4oz Mushrooms sliced  
Salt & Pepper  
4 ozs Cottage Cheese  
1 oz butter  
8 fl. ozs skimmed milk

Preheat oven 190F /375F or Gas 5

Wash and drain the spinach, and cook in a saucepan in the water clinging to it, until just wilted then squeeze dry.

Next Heat oil in a frying pan and saute onion for 3-4 mins, add mushrooms and cook for 5mins. Add seasoning and nutmeg.

Crumble the Feta Cheese and mix with Cottage Cheese. Grease a 3 pint dish and put half the Spinach mix in the dish, then cover with one third of the Lasagne.

Spread with the cheese mixture then cover with one third Lasagne.

Add remaining Spinach and cover with the remaining Lasagne.

Melt the butter in a pan and stir in the flour.

Remove from heat and gradually add the milk, return to the heat and cook until it thickens, stir often.

Add Emmental Cheese, pour over the lasagne and bake for about 30 to 35 mins .

Marion Jones  
Tiverton

Thanks Marion, having eaten in your home many times I hope to try this soon. Ed.

## QUIK COOKING TIPS

Rinse frying pans with boiling water and place liquid in a bowl. keep in the 'fridge', When you need gravy the jelly under the fat is useful. Will keep for ever if melted and resealed frequently.

\*\*\*

Supermarket meat is sold too fresh, for me, so I keep it in the 'fridge' for 2/3 days (to relax.)

\*\*\*

How on earth do they get corn off the cob???

Answers please, on a postcard, to the editor.

\*\*\*

There is a new thickening granule, made by McDougals, called I think, just White Granules. It can be added to boiling liquid with out fear of lumping

Needed!!

Cook, Garden, Useful  
or winemaking tips.  
To the Editor please.

Dave's Homebrew

14 Holly Walk

Andover

Hampshire SP10 3PJ

Offers a mail order service for  
all wine and beer makers.

Pelleted hops and adjuncts  
All types of kits

Spare Parts for existing equipment  
Dried fruits of all types and grape  
concentrates

General Winemaking & Beermaking  
ingredients

Stockist for the Wiget System

Tels No. 01264 324624

for more information

From Leytonstone comes this recipe for a White Wine.

Ingredients.

1 ltr Fresh English apple juice.

1 ltr White grape juice

1 ltr Orange juice

1 lb 4 oz suger

1 tsp Pectolase

Yeast for white wine.

Bentonite optional

Campden tablet

Stabiliser.

method.

Dissolve all the suger in 3/4 pint boiling water, cool and put into a demi-john together with the 3 litres of juice.

Add the nutrient, bentonite and pectolase and swish the jar to mix the contents., then add the yeast.

After 2 - 4 days, top up with cooled boiled water and ferment out to complete dryness, this is a sg of 990. When fermentation has ceased rack off and top up. Leave for a few more days the add 1 campden tablet and 1/2 tsp of Potassium sorbate or 1 Vinguard tablet to stabilise.

Shake daily to remove any carbon dioxide then leave to clear.

Excerpts from federation newsletters sent to me my thanks to you all ESSEX.

Tolleshunt Knights see to have a fascinating talk about "signs" and were introduced to the following sentence containing 5 consecutive 'ands':

The Landlord complained that the sign painter had left too much space between the words Waggon and and and and and Horses.

You try and work it out Ed.

#### WALES AND WEST

Holding social evening in order to raise money for the charity "Convoy to Croatia.

Nice to think we can help others while enjoying ourselves.

Bert Hill has some places left on his coach tour to the Loire on "3rd - 27th May this year.

More details, prices etc. can be obtained by a phone call on 01443 740573

but be patient as he is never there, try the mornings!! Ed.

#### BATH WINE CIRCLE.

Held their show on 9th November 1996 and I have heard it was a well deserved success.

Congratulations but why not write and tell us about it Ed.

#### LEYTON STONE

I have a spelling checker it came with my PC

It plane lee marks four my revue mis steaks eye can knot sea.

\*\*\*\*\*

If you make a jelly in a teapot and try to slop it out it takes about a fortnight to get it out the spout

A letter from Hedley Jackson who has organised a Caravan rally for the "NATIONAL"

Scalby Manor Caravan site is owned by Scarborough council and as such is a very clean and well maintained site with all amenities. It is situated on the Burniston Road out of Scarborough and is about a ten minute drive from the "Spa". Taxis from the site to the "Spa" cost about £2.50 and are plentiful and reliable.

I am enclosing a copy of the booking form for inclusion in your News & Views if you so wish.

Thanks Hedley and here is the booking form.

### CARAVAN RALLY for NATIONAL SHOW

at

SCALBY MANOR Caravan Site SCARBOROUGH

March 21st.-23rd.1997

#### Booking Form

Name.....

Address

Tel.No.....

Site Fee Caravan per night £3-50

Awning per night do. £1-20

Electric Hook up do. £1-50

Number of Nights required.....

Tick boxes as required

Caravan  Cost £.....

Awning  Cost £.....

Electric  Cost £.....

Total amount £.....

Please send cheque for full amount to:-

Mr. H Jackson

24 Steadfolds Close

Thurcroft

Rotherham S66 9JY. Tel. 01709-701690

Enclose s.c.a. if receipt required

Closing Date:-March 7th.1997

### 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.