

◆ News & Views ◆

February 1999



We are well into the New year now, no Christmas recipes or Seasonal articles. And, no millennium Recipes. Next time?

Scarborough 26th-28th March 99 Get your entries ready Be there! Look at the Schedule! Don't miss it!

See the list of events On the back page. If your want your Major show in the list Let me know. Advertising pays!

Inside, get up to date on the letters associated with the Daily Telegraph article, and your committees views.

Our President will lead a team to choose the best article in the last year. Will you get the Trophy at Scarborough?

Make sure you read this newsletter. Don't put it down and forget it as you will miss out. Then get out that pen, and write to us.

A LETTER FROM OUR CHAIRMAN

Dear Friends,

By the time you receive this issue of our magazine the 1999 show and conference, at Scarborough, will be almost upon us. This is always a good venue, one we have been coming to throughout the history of the Association. The staff at the Spa centre are very helpful and the atmosphere is of overall warmth and friendship. I do hope that you will be there to join us. If you are planning to come you do, of course, need tickets, both for the Friday and Saturday evenings. This applies to everyone who is attending, if some judges are planning to attend the Friday evening only this can be arranged.

Included in this copy are the minutes and financial statements for 1998/9 which you will require when you attend the AGM on the Sunday morning. Please try and remember to bring them with you, as we will not have surplus copies there. The year ahead is going to be difficult for your committee as they will be down in numbers so if you feel you could help them and join the merry band of workers it is not too late to be co-opted on. Please think about it.

We have several new trophies, donated by members, this year and I would like to thank those who have given us this support. It is not possible to mention them all in depth but I would like to bring to your attention the new Brian Keer trophy for beer. The award system for this one is different, as it is to go to the beer maker with the most award cards. Brian hopes that this will encourage those who constantly make good wines but not always a 1st place winner. I know for a fact that Jim and Anne Parrack would like to donate a similar cup for wine makers next year.

Well I write this letter with not a little sadness, as it will be my last one as a member of the committee and as your Chairman. I have thoroughly enjoyed my years helping to organise the shows and in the running of our association. I have met many wonderful people, some awkward ones, but in general a grand bunch. I look forward to seeing you in Scarborough so until then
Judith.

SCARBOROUGH NATIONAL SHOW AND A.G.M. 26TH - 28TH MAR. 1999

I don't suppose any of you need reminding of this year's show, but, we are all working hard on committee to make this another great weekend. This is **your** Association, it is **your** National Championship, we hope that we get **your** support. Below we list a few points, mainly admin. There is still time to get your **entries** to John Gorton, go on, make that extra bit of effort and you may win one of our great trophies. If you've lost the schedule, don't worry, just ring up John and another schedule can be put in the post.

Don't forget that **the programme for the weekend** is on the inside cover of the Schedule (the pink covered document sent out with the last N&V). It is in the Schedule that you can find details of stewarding, conference booking, recipes, entry rules and lots of other stuff. Certainly you shouldn't forget to bring it with you. Also, you're not too late to get more involved by stewarding, Richard will appreciate any help, or if you want to steward a judge, ring Pauline. Please note that on the Friday night, we have a social evening with live music, mainly just background, and a number of our patrons have contributed kits which we have made up for tasting. I hope we'll have some details of your views in the next issue of this journal.

Please note you should bring your own glasses, as normal, on the Friday evening. You will also need to bring your own glasses (2) for the Beer Tasting on Saturday afternoon as we have tried to reduce the cost to you by using tickets rather than special glasses for entry to the session. Please note that at the AGM we will not require voting slips as there are no resolutions being proposed (see agenda later in this issue).

Finally, please could you try to use your conference badge, with your name added, for the weekend as it will help all of us to mix that little bit better. See you all there, and have a fun.

EDITORS COMMENTS

This issue is a rather full one as we have included the agenda for the AGM, the minutes from last years AGM, and obviously there are some articles for the coming show. If I have not therefore squeezed in all your entries, apologies, perhaps next time, but do keep sending in those letters, reports etc.

In later pages you will see quite a lot of correspondence associated with the Daily Telegraph Wine Competition. I have received nothing but damning comment about the newspaper article from our members, both verbal and written.

Now perhaps we are all a little bit too close to this subject, and are getting just a little bit too touchy..... that is what the paper is implying. You will find towards the end of the letters on this subject a response from the Daily Telegraph. They did respond to our Chairman's threatening letter, not any others. Judith sent this with full committee backing. In their response they say the article was intended as "not official", "not terribly serious" and a "light hearted" piece.

This is not a case of us being over sensitive. We all have quite strong views about the article. It was sensational journalism and not in the best of taste. I believe the letter only serves to heighten our concern, as the article did not indicate that it was anything other than a competition, no mention of it being "light hearted", and I understand the competitors certainly thought it was serious, even before the event.

Most of the wine industry adopts a coding system, and bottle notes, to give the consumer guidance on what to expect in a bottle. Most clubs, shows, Federations etc. throughout the country give guidelines on how they will categorise wines and beers for judging in competitions. I can't understand why the newspaper didn't arrange it with more formality.

Perhaps the press could learn a little from the wine industry, so I have a "light hearted" suggestion to make.

The journalistic world could invent a coding system of their own to give some guidance on articles we are about to read. It could indicate such things as: Is it serious or "light hearted", fact or fiction, Professional or Amateur, level of fee paid. Contributors could also be made aware of such categories before they commit themselves. It might have avoided some of us now thinking that the article, its' authors and publisher, should be treated with complete contempt.

This article seems to be yet another instance of the press misleading the public with sensational headlines and scant regard for the detail of the subject matter, but unfortunately, it is our hobby that is getting "knocked" and suffers.

I'm going to try and get Michael Buerk to attend the National, he might learn something, and perhaps explain his article to us, but don't hold your breath. See you at Scarborough, Alan Eldret - Editor.

YOUR COMMITTEE

The main points to make this issue is that there will be some change to next years committee as you can see from the AGM

Agenda on a later page.

The change of personnel will also mean a lot of "job changes" and learning of new roles.

I'm confident we will have a very competent committee, but if you have any concern, voice them at the AGM, or, join us.

President	-	Doug Ives N.G.W.B.J.	
Vice President	-	Dave Pulley N.G.W.B.J.	
Chairman	-	Judith Irwin N.G.W.B.J.	33, Bryn Gynog Park Hendre Road, Conwy, LL32 8NF
		01492 592947	
Vice Chairman	-	Alan Eldret N.G.W.B.J.	Yew Tree Cottage, Lew, Bampton, Oxon OX18 2BB
N & V Editor		01993 851031	
Trophies Sec.			
Secretary	-	Charles Shelton N.G.W.B.J.	11, Branksome Grove, Hartburn, Stockton on Tees, Cleveland TS18 5DD
		01642 656218	
Treasurer	-	Joy Dinnage N.G.W.B.J.	22, Golden Hind Park, Dibden Purlieu Southampton, Hampshire SO45 5BN
Supplies		01703 849828	
Fund Raiser			
Entries & Awards		John Gorton N.G.W.B.J.	Setley Brake East, Tilebarn Lane, Brockenhurst, Hampshire, SO42 7UE
Schedule Sec.		01590 622160	
Convenor of Judges		Pauline Pearce N.G.W.B.J.	The Cottage, Hamilton Lane, Scraptoft, Leicester. LE7 9SB
		0116 2414941	
Membership Sec.		Audrey Atwell N.G.W.B.J.	20, Stable Row, Priorslee Village, Telford, Shropshire. TF2 9NW
		01952 299501	
Show Manager		Reg Redfearn	18, Phylodon Close, Parkstone, Poole, Dorset. BH12 3DJ
Conference Booking		01202 737352	
Chief Steward		Richard Edge	8, Oakdale Avenue, Stanground, Peterborough, Cambs. PE2 8TA
		01733 564982	
Trade Liaison		Stan Drinkwater	20, Stable Row, Priorslee Village, Telford, Shropshire. TF2 9NW
Recruiting		01952 299501	
NGWBJ Rep.		Norman Chiverton N.G.W.B.J.	Suttons View, Castle Lane, Woolscott, Rugby. CV23 8DE
		01788 810344	

PATRONS

**British Diamalt
CWE Ltd
DDD Ltd (Chempro)
Edme Ltd
Hambleton Bard Ltd
Itona Products Ltd
Muntons Plc
Novartis Nutrition UK
Ltd
Youngs Home Brew**

Thanks for your support.

**NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)
41st ANNUAL GENERAL MEETING
SUNDAY, 28th MARCH 1999, 11.30am approx. at SCARBOROUGH**

AGENDA

- 1) **Opening of meeting - President**
- 2) **Apologies for Absence**
- 3) **Minutes of 1998 AGM**
- 4) **Matters Arising**
- 5) **Chairman's report**
- 6) **Treasurer's report**
- 7) **Election of Executive**
 - **Judith Irwin retires by rotation and is not seeking re-election**
 - **Lenn Drysdale sadly passed away during his term of office**
 - **John Gorton and Joy Dinnage are both resigning from the Committee**

Nominations have been received in respect of:

 - **Kate and Richard Edge (co-opted last year) proposed by the Committee and seconded by Audrey Atwell.**
 - **Jo Cowley, proposed by Audrey Atwell, seconded by Alan Eldret**
 - **Steve Bamber, proposed by Stan Drinkwater, seconded by Alan Eldret**
 - **Keith Roberts, proposed by Audrey Atwell, seconded by Stan Drinkwater**

VOLUNTEERS can be co-opted on at this meeting, its not too late!
- 8) **Insurance**
- 9) **Membership Recruitment**
- 10) **Any Other Business**
- 11) **Presentation of Committee**
- 12) **President & Vice President**
 - **Doug Ives automatically retires as President**
 - **Dave Pulley automatically takes over as President**
 - **Proposed by Joy Dinnage and unanimously supported by the Executive Committee that Judith Irwin is elected as Vice President**
- 13) **Date and Venue of next Conference**
Weston-super-Mare, 14th - 16th April 2000
- 14) **Close of Meeting - President**

Judges & Stewards Please Note

Entry to the Judging Hall on the morning of the show will not be permitted until Briefing of Stewards and Judges has been completed
By order of the NAWB Committee

Notice to all Competitors

Removal of exhibits from the Judging Hall will not be permitted for whatever reason until the designated time, i.e following presentation of Trophies. By order of the NAWB Committee

HELP HELP—CHIEF STEWARD—HELP HELP

The Chief Steward needs help at the Show, it always arrives, but does not know in advance.
If you can help, write or phone Richard Edge, 8 Oakdale Avenue, Stanground, Peterborough, PE2 8TA
Telephone 01733 564982 - **Do it now.**

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)
MINUTES OF 40TH ANNUAL GENERAL MEETING
Held on Sunday, 29th March 1998 at Weston-super-Mare

1) The Meeting was opened by the President, Mr. Doug. Ives, at 11.32a.m. After welcoming everyone, and giving a brief resume' of events relating to his first year in office, he handed the Meeting over to the Chairman, Ms. Judith Irwin. Members present: 125 Individual members present.

2) Apologies for Absence were received from Jim & Pauline Chettle, Mr. & Mrs. Fred Bastin, Norman & Sarah Chiverton, Mr. & Mrs. S. Bourne & family and Mrs. Marion Morgan (who particularly requested that her thanks be expressed to the Committee and all who helped in running the Show).

3) Minutes of the 1997 A.G.M. - taken as read. Proposed Mike Davey, Seconded Keith Jones.

4) Matters Arising. The Secretary outlined measures put into operation following suggestions made at the 1997 A.G.M.

4a) John Gorton would outline progress with the Insurance scheme under item 8.

4d) Further reorganisation of the Trophies distribution has been implemented. Comment would be welcomed in A.o.B.

4e) The Committee has accepted Brian Gent's kind offer of a trophy to replace the Hidalgo Trophy (which has been re-allocated).

8a) "Open" classes were now open to NAWB Members as well as the general public (although points gained therein did not contribute towards Circle or Individual Trophies).

8b) The majority of positions of responsibility on the Committee now had deputies nominated from within the Committee.

8d) A proposed Millennium Programme was in hand. There were no other matters arising.

5) Mme. Chairman's Report - attached.

6) Treasurer's Report - attached. Monies received will be down this year, due to low attendance at the Show & Conference. The Committee would in consequence like to receive views as to future Conference Fees, etc. (to be referred to A.o.B.).

Thanks were expressed to:- Kate & Richard Edge (Friday night), and Lesley Cooper & Dawn Longman (Saturday night) for selling raffle tickets.

The Treasurer's Report was accepted.

Proposed by Brian Gent, Seconded by Peter Awbery

7) Election of Committee. Anne & Jim Parrack retire by rotation, and are not offering themselves for re-election. John Gorton retires by rotation, and is offering himself for re-election Proposed by Jim Parrack, Seconded by Reg Redfearn.

Nominations were received in respect of Charles Shelton (Proposed by Mrs Doreen Procter and Seconded by Mrs. Anne Parrack) and Keith Simpson, but the latter later withdrew his nomination. Kate & Richard Edge had expressed willingness to stand for Committee, and, being acceptable to

the whole Committee, were duly co-opted to serve for 1yr. (under Rule 8,f). Mme. Chairman then introduced Charles Shelton., Kate Edge. & Richard Edge to the Meeting. The Committee plus co-opted members now totals 12.

8) Insurance. The scheme was now being well supported: some queries were being dealt with. 3 Circles and 10-12 Federations now covered. . A full list of member Circles and their Secretaries required for the data base. Premiums are being kept down, but it might be necessary to introduce banding, depending upon number of Circles in a Federation, and members in a Circle. Terms include: all member Circle trophies insured up to £10,000: up to £500 for cash in transit: accidents, poisoning, etc., covered: £2,000,000 public liability. A new format would be introduced in July, 1998, with new subscription rates payable directly to NAWB within 1 month, or cancellation would result.

9. Alteration to Rules. The Secretary pointed out that item 11 (o) re. taking out a Fidelity Bond for Committee Members was now redundant (and had been for some time) as it was covered in the umbrella Insurance arrangements. It should be replaced by a clause ensuring that members engaging in financial agreements with third parties limited any liabilities to claims on NAWB funds only. (Inclusion of this clause in the Rules would have no legal status, of itself, but is vital for the guidance of Committee Members - particularly at times when total NAWB funds are of the same order of magnitude as the cost of the Show & Conference.)

10) Any other Business. The problem of "Members" who only join/pay in years when they attend the Show & Conference was aired. Should there be a rejoining penalty? (John Holgate). The Treasurer was reluctant to impose any financial penalty. Was the Standing Order working? (Sue Bennett). Yes. Could bottle entry prices be increased for "occasional" Members? (Judith Irwin). We could not afford the probable decrease in entries (Mary Garside). There should be no punitive action - rather encouragement (Brian Gent - and generally agreed). Could some remission be given for signing a 2-yr. membership? (Lesley Cooper) - or 5-yr., even (Harry Rose). Jim Parrack thought an even number of years would be better, as there were 2 venues. Could a rebate be offered through the Standing Order system? (Denys Turner). To be left to Committee to take suggestions on board.

Various aspects of the Schedule need modification, including arrangement of classes. Also Weston-s.-M. is near impossible for car parking, and better wine transfer facilities were required (Al Procter). Letter detailing Schedule proposals to John Gorton; and side-door might be available for those with large entries (Chairman). Saturday afternoon too congested: trophy presentation difficult then (Doreen Procter).

(Continued on page 6)

**NATIONAL ASSOCIATION OF WINE & BEERMAKERS
ACCOUNTS FOR YEAR - 1ST JULY 97 - 30TH JUNE 98**

1997 INCOME	1998	1997 EXPENDITURE	1998
£3,780.00 MEMBERSHIP	£3,191.00	£679.25 COMMITTEE EXPS.	£890.85
£2,727.35 FUNDRAISING	£1,992.96	£1,055.65 FUNDRAISING	£1,022.93
£4,154.00 CONF. TICKETS	£2,983.90	£1,513.53 NEWS & VIEWS	£869.23
£142.60 SALES	£108.65	£128.43 POSTAGE/PHONES	£229.50
£829.35 ENTRIES	£982.10	£61.58 PHOTOCOPYING	£68.55
£83.00 INTEREST	£172.45	£1,370.13 COMM.CONF.EXPS.	£1,555.62
£20.00 DONATIONS	£45.00	£4,730.50 SHOW EXPENSES	£6,744.36
£131.86 INSURANCE REFUND	£0.00	£126.70 MISCELLANEOUS	£162.69
£150.00 SPONSORS	£610.00	£22.88 STATIONERY	£228.08
£200.00 HOTEL DEP. REFUNDS	£256.00	£18.30 CORPORATION TAX	£24.14
£0.00 ADVERTS	£372.00	£0.00 PAST CONFERENCE	£14.00
£0.00 1998/9 MEMBERS	£70.00	£41.09 FUTURE SHOW EXP	£35.58
£0.00 STATIONARY	£169.60	£0.00 INSURANCE	£1,121.09
£0.00 INSURANCE	£1,089.19		
£0.00 LIFE MEMBERSHIP	£100.00		
£12,218.16 TOTAL	£12,142.85	£9,748.04 TOTAL	£12,966.62
Excess of expense over income	£823.77	£2,470.12 Excess of income over expense	
£12,218.16	£12,966.62	£12,218.16	£12,966.62

BALANCE SHEET as at 30TH JUNE, 1998

30th June 1997 Bank Accounts

CURRENT ACCOUNT	£1,086.30
HIGH INT. ACCOUNT	£4,697.29
	<u>£5,783.59</u>

Less 97/98 excess of expense over income	£823.77
	<u>£4,959.82</u>

30th June 1998 Bank Accounts

£890.08
£4,069.74

£4,959.82

HON TREASURER

JOY DINNAGE

ENTRIES & VOUCHERS CHECKED BY

IAN BOWEN-ASHWIN ACIB

SELECTIVE BREAK-DOWN OF INCOME AND EXPENDITURE FOR YEAR END 30TH JUNE 1998

INCOME		EXPENDITURE	
RAFFLE	£836.40	TRAVEL	£664.02
TOMBOLA	£424.96	SUBSISTENCE	£226.83
WINE TASTING	£562.50	COMMITTEE EXPS.	£890.85 £890.85
WHISKY RAFFLE *	£0.00	RAFFLE PRIZES	£498.91
COIN ROLLING	£22.61	SUNDRIES	£524.02
DONATIONS	£92.00	FUND RAISING EXPS.	£1,022.93 £1,022.93
SUNDRIES	£54.49	GLASSES	£1,965.30
FUNDRAISING	£1,992.96	ROSETTES/BADGES	£753.50
		CERTIFICATES/FOLDI	£182.45
		N.SOMERSET COUNC	£2,620.56
		SUNDRIES	£1,222.55
		SHOW EXPS.TOTAL	£6,744.36 £6,744.36

* £166.00 PAID IN AFTER 30.6.98

(Continued from page 4)

Would past Master Winemakers put on a (free) tasting of their own wines, reduced to 4 bottles, as the Wine Tasting was becoming very expensive? (Chairman). If only 4 wines, would give (necessary) extra time for lunch break (Kate Edge). Was there a need for a Wine Tasting at all? (Harry Rose). Why sell glasses (at £2.35 each), just sell tickets? (Gavan Dixon). Have a limited number of glasses available for those who want them (Bill Wightman). Any excess glasses left over from Stewards, etc., could be sold (Barry Pearce). Hire glasses (Maurice Jukes). Sat. afternoon could not be shortened (e.g. by omitting Wine Tasting), as computer results could not be available in time (Daphne Cottingham). On a show of hands, a large majority of members present thought the provision of tasting glasses was unnecessary.

Now that we have comment labels, is "Judges at the Bar" really necessary? (Stan Tompkins). Not all Judges use the labels efficiently, and new NAWB Members/Exhibitors need access to Judges (Convenor). Any Judge not prepared to use labels efficiently should stay to J.a.t.B. (Andrew Bristol)

Often there was insufficient time to locate/consult Judges, and many Judges had no takers. (Phil Hardy). J.a.t.B. should be optional (Gerry Sparrow). At North Yorks./South Durham, done away with J.a.t.B., and Judges expected to use labels competently. (Al Procter). J.a.t.B. tells the competitor how his wine could be improved - information not relevant to the actual judging. (Steve Bampton). This could be done by an improved design on a bigger label - and do

away with the classification boxes. (Mike Bedwell).

11) Presentation of Committee. After requesting each incumbent to stand in turn, Mme. Chairman presented her Committee, and thanked each of them in turn for jobs well done during the past year, bidding farewell to those who would no longer be continuing in office. In particular, reference was made to the assistance that Reg. Redfearn received again from his wife, Kay; how Anne Parrack and John Gorton had coped with a difficult task and a heavy work load respectively, when both were unfit; the problems that Audrey Attwell had had to cope with in adjusting to the new system of membership recording; and the successes of Stan Drinkwater in Trade Liaison and Recruiting, bringing in well over £1,000 of additional revenue. Mme. Chairman herself was then thanked for all her hard work and dedication by the Vice-President.

12) Retention of President & Vice-President. Both incumbents had indicated their willingness to serve for a second year in office, and were very acceptable to the Association.

13) Date & Venue for the next Conference. This is to be held at Scarborough during 26-28th. March, 1999 (not 2nd-4th. April, as indicated on the Agenda - an error by the Scarborough booking clerk).

14) Close of Meeting. After expressing his pleasure and thanks for another successful Conference and Show, thanking all the Committee, and wishing all attending a pleasant journey home, the Vice-President closed the Meeting at 12.48p.m.

J.D. Parrack General Secretary.

NEW COMMITTEE MEMBERS

At the AGM there will be five members nominated for the committee. Richard and Kate Edge have been seconded onto committee for the last year and have made good contributions already. The nominations are to formalise their position on the Committee. Keith Roberts is from the West Country and will give us much needed representation from that area. He has helped at the show in previous years and has done well with some of his entries. Jo Cowley and Steve Bamber are from the North West and Well, I'll let them tell you about themselves below. I hope we will get further write ups in subsequent issues.

Jo Cowley

My name is Jo Cowley, I have been asked to write a few lines to introduce myself because I am hoping to be

elected onto the N.A.W.B. committee. I have been winemaking now for about 10 years, not long I know, compared with the experience of the majority of N.A.W.B. Members, but as perhaps one of the younger members of N.A.W.B. I hope my enthusiasm will make up for my lack of wine-making experience.

My early years of winemaking were spent muddling through on my own, my knowledge acquired solely from books. My passion right from the start was for making fruit wines rather than kits.

One day, purely by a chance meeting, I found out about Preston Wine Circle. I had read about wine circles, but did not know there was one locally, wine circles please note, some of you can be extremely elusive. Membership of Preston Circle introduced me to the experience of the 'Wine Show', which opened up a whole world of

other wine circles and wine shows. I now travel to various shows around the country for the pleasure of socialising with fellow winemakers and trying out my wines, with occasional success. I also enjoy acting as a wine steward for a judge, I am considering taking the judge's exams, and therefore I am trying to gain as much experience as possible.

I have recently become a member of Leyland Wine Circle, a small but very enthusiastic group, where I have just taken on the position of Entries Secretary for their annual Wine Show.

I work full-time, which does not allow me to devote as much time as I would like to winemaking, but my work has equipped me with many computer and business skills which will, I hope be extremely useful as a member of your committee.

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(Continued from page 6)

Steve Bamber

Hello, my name is Steve Bamber, I am 38 years old. I am a partner in a haulage company employing three drivers. My hobbies are computers, keeping fit, winemaking, wine-tasting, wine stewarding and general wine appreciation, not necessarily in that order.

I was introduced to winemaking approximately four years ago by Jo Cowley. I am currently a member of Leyland Wine Circle, which I find is a 'fun' circle to belong to. They have a wide variety of talks and topics at their meetings and we actually make wine at the meetings as well. I have had some success in competitions, but what I really enjoy is the

wine stewarding, you can learn so much from the experience of the judges. I see this as valuable training and I am aiming towards taking the judge's exam eventually.

I have also found whilst travelling to numerous wine weekends both near and far that the winemaking fraternity are a friendly crowd and each winemaking competition is a highly enjoyable social event. During the four years of entering competitions I have made many new friends from all parts of the country.

I sincerely hope that the enthusiasm for competitions and social events continues among winemakers for many years to come and that I can continue to make many more new friends.

MEMBERS OF NAWB

Your chance to win £25!

Your name will be entered into a free Draw if you:

Recruit a New Member

or

Recruit a lapsed member (pre 1995)

or

Recruit a New Circle

or

Recruit a New Federation

The Draw will take place in Scarborough on Sat. 27th March 1999
Send completed application form at back of this issue to Audrey Atwell (before 22nd March)

TROPHIES.... TROPHIES TROPHIES.

Now I've hopefully got your attention, there are just a few points to raise on Trophies.

Firstly, we've got some great trophies for you all to compete for, and the total has increased this year to 69 (I think) with new beer trophies from Hywel Edwards, for Sweet Stout, and from Brian Keer for the most beer award cards to be won. I requested in the last issue of N&V that all last years trophy winners let me have a list of all the engraved winners shown on the trophies in their care. This is important to keep adequate records for insurance purposes. I'm glad to say that I have had a really good response, thank you, but there are still a few that have not been returned and if you could do this for me it will save time at The National in Scarborough.

Finally, please, please do not forget to return your trophies to Scarborough, hopefully you'll bring them personally, and, try to win them again, but if not, then send them with someone else who will hopefully bring your entries also. Oh, and don't forget to clean them.

All the best, Alan Eldret - Trophy Secretary.

Patrons of N.A.W.B.

Every time you receive News & Views, Headed Correspondence and/or Schedules you will have noticed a list of manufacturers under the heading 'Patrons'.

Despite the current climate each and every one of these Patrons has ploughed a generous amount of cash to sponsor NAWB over the years and will be seeing us into the Millennium with their contributions.

These manufacturers, and others not listed, are the people we approach time and time again to support us with tombola prizes, sponsorship, advertising, etc. This year some will also be providing kit wines and beers for us to sample, analyse, enjoy and comment on at Scarborough on the Friday social evening. They have generously donated a variety of kits for our enjoyment and drinking. All we ask is that you complete a short questionnaire to comment on the tastings so that we can report back to the manufacturers.

Loyalty has to be earned and should be enjoyed by all parties. Some manufacturers have remained loyal to NAWB for many years. We should remain loyal to them by purchasing their products.

May the liaison and co-operation continue for many years to ensure our wonderful hobby continues into, and way beyond, the Millennium.

Stan Drinkwater - Trade Liaison Officer.

**DAILY TELEGRAPH HOME
MADE WINE COMPETITION
NOV. 1998**

I published an article in the last issue of New & Views from Judith Irwin, our Chairman. She asked for comments. I have subsequently read the newspaper article and I thought it was tacky and sensational. Michael Buerk and Richard Neill were the Judges of this competition.

At the time of writing this article, I understand there has been no relevant correspondence printed in the newspaper or any "response" article printed. The first two letters below were sent by Al Proctor following Judith's letter in the last issue. Al has more reason to feel aggrieved than most of us; he had a wine entered in the competition. Any of us who have known Al for any length of time know his wines to be of good quality. He is also a National Judge and I for one would accept his judgement of the competition.

Dear Judith,

Daily Telegraph
Home-made Wine Competition.

As you know, one of the wines in the Daily Telegraph home-made wine competition was mine. I was horrified to see my wine and our wonderful hobby castigated in such a dreadful way in the newspaper that I wrote to the editor and asked him to print my reply in the letters column. At this point in time my letter has not been printed nor has Richard Neil or Michael Buerk bothered to reply to my criticism of their judging.

All the wines chosen for the competition were by recipe originally and then later a bottle of wine was requested.

Clearly this was cheap journalism. My reply to the Daily Telegraph is enclosed.

Al Proctor NGWBJ

(The following letter was to the newspaper)

Dear Sir,

**Home-made Wine Competition in
the Daily Telegraph**

I was a participant in the home-made competition and I am a National wine and beer Judge from the National Guild of Wine and Beer Judges (amateur wines and beers).

The Judging, which was done by Michael Buerk and Richard Neill, clearly did not follow any accepted judging procedures. Normally wine would be judged in the following order – dry white wine, dry red wine, sweet white wine and finally red sweet wine.

How, therefore, could they judge a very sweet peach and apricot dessert wine followed by a dry red wine? What wine expert would drink a sauterne followed by a red Bordeaux? Yet this is how judgement was passed on my wine.

If wines are going to be thoughtfully and correctly judged, consideration must be given to placing the wines in an accepted order. What criteria did they choose for judging and marking these home-made wines?

To my dismay, home-made wine making was not portrayed in a positive light at a time when sadly there is a reduced interest in the craft of wine and beer making.

As for my wine, the Yorkshire Claret, which was judged after the peach and Apricot dessert, it won 1st prize in a prestigious wine competition on Saturday 17th October 1998, but it was of course judged by a member of the NGWBJ. I do know how to assess my wines, and proof if needed, can be gained from my success at the National Wine and Beer Show, where I have twice been master wine and beer maker.

Should The Daily Telegraph wish to run future wine competitions, the NGWBJ would be willing to provide fully trained judges, who would give the necessary expertise.

Please print my letter in your letters column and pass a copy of my letter to Michael Buerk and Richard Neill.

Yours sincerely,

Al Proctor -
NGWBJ

Dear Alan

Congratulations on an interest-full News & Views, received today and eagerly devoured.

I read Judith Irwin's comments on the Weekend Telegraph Home-made Wine Competition with interest, for I had a copy passed to me for comment a week after publication and was astonished at the sheer effrontery of Michael Buerk, who had allowed himself to be featured as a "celebrity winemaker" in the Summer 1998 edition of Home Wine & Beer Maker, to make such derogatory remarks about the ten finalists' wines. I didn't see the original rules for the competition, but having read Michael Buerk's comments, I do begin to wonder if the whole thing was set up to provide amusing copy for the Weekend Telegraph at a rather flat time of year before the flood of Christmas - related topics.

Richard Neill's contempt for home-winemaking is demonstrated in such comments as, "the average fruit winemaker proceeds to choose the most cowpat-splattered piece of raw material that they (grammatical error!) can find." and "my co-judge was clearly allowing the quality of his own oenological fumbblings to cloud an already hazy system of adjudication." I tend to agree with the second comment. Goodness knows what the rules were. I see that a National Judge's wine reached the final. Neill was particularly acid about this entry from a fine winemaker who would never, I trust, have entered a bad wine into such a competition.

I think that Michael Buerk and Richard Neill should be invited to the National to see correct judging of home-made wines, and then they should be invited to taste one or two of the winners. It was quite obvious that Neill has no idea about the global history of fermenting fruits and other ingredients other than the grape, so completely hidebound is he. He assumes that in God's scheme of things, the grape is the only thing fit to be fermented. I also suggest that he take his N.G.W.B.J. examination; he would fail, miserably.

Yours sincerely

Jan Mitchell N.G.W.B.J.

MEET THE MANUFACTURERS

The 1999 annual International Home Beer & Winemaking Show will be held at the Sachas Hotel, Piccadilly, Manchester on Saturday 5th June 1999 between 10.00 a.m. and 4.30 p.m.

Major wine beer, and liqueur making manufacturers including owners, directors, managers and loyal workers, will be in attendance, as will other traders involved in our hobby,

A wide variety of tastings will be available, together with equipment demonstrations, tasting clinics, talks, advice, etc.

The venue is five minutes walk from Piccadilly Railway Station and sited opposite a large car park.

Admission is £3 each but as a special concession, half price tickets (i.e. £1.50) are offered to circles who book 20 or more. Closing date for advance bookings is 1st May 1999.

Interested? More details from the Secretary at 304 Northridge Way, Hemel Hempstead, HP1 2AB. Telephone/Fax 01442 267228.

Stan Drinkwater - Trade Liaison Officer.

1999 MIDDLESEX SHOW

On Saturday 12th June 1999 the 36th annual Middlesex Festival of Wine-making and Brewing will be held at the medieval Great Barn at Ruislip. This one-day festival consists of 43 classes for members of the 23 affiliated clubs with the remaining 29 classes being open to everyone. The Open Classes include wine, beer, cookery and artistic exhibits. Judging will be in the morning, all wines, beers and liqueurs being assessed by members of the N.G.W.B.J. organised by our convenor Alan Kimber. The show is open to the public at 2.30pm with home-made wine and beer tastings and information on our hobby, our clubs, our Federation and our National Association being readily available. The Grand Draw and the presentation of trophies will take place at 4.30pm

and the collection of entries will start at 5.30pm allowing time to get home and sample your entries and compare your ideas with those on the judges' comment cards.

Those wishing to enter the Middlesex Festival competition may obtain schedules and entry forms from:

The competition secretary - Colin Hotham, 137 Carpenders Avenue, Watford, Herts. WD1 5BN.

Entry forms to be returned to Colin.

In conclusion, on behalf of the Middlesex Federation, I send best wishes to N.A.W.B. for a successful year in 1999.

Your sincerely, Bob Marsdon
P.R.O. Middlesex Federation.

CHILTERN AND MID THAMES FESTIVAL SHOW

The 28th Festival Show organised by The Federation of Chilterns and Mid Thames Wine Guilds will be held on Saturday 22nd May 1999 at Hazlemere Community Centre, High Wycombe. Last year, with the help of our sponsors, there were prizes of bottles of wine, bottles of beer, wine or beer kits, or cash vouchers for every one of the 51 classes in the show. We will be endeavouring to achieve the same level of sponsorship this year. The Show will be followed by a dance in the evening.

Schedules and Dance tickets may be obtained by contacting the Show Secretary at the address below:

Mr. W. Smith
Westport
Pinewood Road
High Wycombe
Bucks HP12 4DA
tel: 01494 531045

TELFORD ANNUAL OPEN WINE FESTIVAL

When Telford Club decided, a few years ago, to "run our own" festival, we were blissfully ignorant of the amount of time and effort it was going to require to set up such an event. We set a date, had the Schedule

printed, and waited for the entries to come in!

Over the last 6 years we have had several panics, calamities, successes, one or two failures, and many congratulations on the staging of this annual event. Every year we worry about advertising, raffle prizes, entries, etc and every year we wonder "SHOULD WE CANCEL THE FESTIVAL?"

Fortunately, so far, it has always come right. We have grown from 450 entries in 1992 to an average of 650-700 each year. Competitors and Judges come from all over the Midlands and as far afield as North Wales, Peterborough, Preston and Devon and we are now in the process of planning the 1999 event on 10th July. (NB: previous entrants please note change of date for 1999).

Our Festival is now highly regarded throughout the country and we now have 20 classes (wine, beer and food) which are judged by qualified Federation and National judges. We get a great deal of help and sponsorship from local organisations and the trade manufacturers who advertise and supply raffle prizes. And, of course, the organising goes on throughout the year!

Schedules will be available at the National Show in Scarborough, or you can contact me direct on Telephone 01952 299501. We look forward to welcoming old and new friends to our Festival.

Audrey Atwell - Secretary, Telford Open Wine Festival.

The Convenor

There is a Convenor from Leicester
With biceps the size of a wrestler
Although she is quite small
She still yells at 'em all
Make your "comments" or I'll get yer.

The Sec. Wishes to remain anonymous

Ed. Thanks for the response to my request in last issue.

Comments for Judith

In News and Views, December 1998, Judith Irwin asked for comments about the article in The Daily Telegraph, 21st November 1998. Here are my comments. Some months back, I read the original article which requested recipes for amateur wines. I wrote to The Daily Telegraph offering a Sauterne style wine, a wine that is always around the awards when entered into competitions. I read nothing until I heard the results in the article quoted by Judith, who says that "There were obviously eliminating rounds and the final consisted of 10 wines". I am not so sure that there were any eliminating rounds, as all the article says is that "We were faced with 10 finalists in this home-winemaker's grand prix". There is no information supplied on the criteria used to select these finalists. Certainly, not everyone who entered had their wines vetted. I suspect that all that was done was to select a motley range of amateur wines.

There can be no doubt that the articles written by Michael Buerk and Richard Neill were totally biased and unjust. I think that they looked for wines to fit their predetermined comments, rather like some of the label reading we see on television. Is there anyone out there who truly believes that the blind tastings by Oz Clark and Jilly Gooden are genuine? I also find it hard to believe that the wines entered by Al Proctor and Gwen Jackson were not of excellent competition standard.

When I read these two articles by Michael Buerk and Richard Neill, my first rush of blood to my head encouraged me to write to them asking them how they had selected the wines, and if they would accept a challenge to identify whether a selection of wines served blind were amateur or commercial. However, I have written to newspapers and magazines before, and they have the power to either twist the article or simply ignore it. So I have written to News and Views instead. I would draw the attention of anyone who has access to The Judges Newsletter, no. 3 1998, to my article

'Amateur or Commercial', where, at a blind tasting, a panel of experienced tasters could not significantly tell whether wines were amateur or commercial. In the competition arena, the standard is very high. How can we convey this message to those ignorant of our talents? Maybe we don't do enough to advertise our level of expertise. It is not in the interests of the commercial world to agree that we can make wines as good as medium priced wine in the High Street store. When someone says "Have some of Grannie's home-made pie", people think in terms of something better than the Roux Brothers will produce, but try "Have some home-made wine" and the facial twitches appear. What can we do to improve this situation?

Bill Smith December 1998

To the Editor - Daily Telegraph
30th January 1999

Ref:- Feature on Home-made Wine Competition

Dear Sir, As Chairman of the above association (NAWB), I have been requested to write and express our contempt of the mentioned feature and the treatment our members have received since.

The competition you ran, which was judged by a person unqualified to do so and written about by a gentleman who was so obviously biased, degraded a hobby of which we are very proud.

Several of my members were so incensed that they chose to write letters to your paper explaining their feelings but your staff refrained from printing any of them. One of my members had, in fact, entered one of the final bottles, his letter, a copy of which you can have if desired, explained why you can not judge a dry wine after a sweet wine.

Again no answer, no acknowledgement.

Sir, we are an amateur association with a large membership throughout the country and have a sister association, the Guild of Wine and Beer Judges, which trains members to a very high standard, to enable them to judge our member's efforts. We are not a bunch of down and outs sipping illegal alcohol, but a professional team of

highly respected people.

I write this letter to you as I feel that you can not be aware of the treatment we have received and that you would at least like to discuss this matter with us.

We do publish our own magazine 3 times a year and would like to inform our members of your comments.

If, however you choose to ignore this letter, my committee feels that we would be within our rights to contact another form of media coverage in order to air our views.

I trust that I shall receive a reply from you within the next 10 days.

Yours sincerely,

Judith Irwin, Chairman

To Judith Irwin 4th February 1999

Dear Judith Irwin,

Thanks for your letter.

I am sorry some of your members were offended by the piece, but I really think it has to be put in perspective. This was not an official, nor terribly serious, competition. If it had been, we should certainly have come to you to ensure it was technically correct. It grew out of a light hearted piece which Michael Buerk wrote about his own wine-making activities, and he made it clear he was an enthusiastic but not very competent amateur. It was also clear from the beginning that he would be a judge, so I imagine that most entrants would have known that this was not the national finals.

As it was our competition, and we made no great claims for its technical accuracy, we felt justified in deciding to allow our own wine writer to be involved, and to do the tasting on an informal basis. But it's true to say that Richard in particular does know a lot about wine, and is certainly entitled to his view of the entries. In short I think that, since we made no claims that this competition was run under official and technical rules, the criticism and "contempt" you offer is not justified. It would be rather like me making a critique of your magazine.

As far as letters are concerned, I am not

(Continued from page 10)

aware that there are any that have not been answered. Some, addressed to Michael Buerk, were passed on to him. But please do pass letters on and I will be happy to answer them – though this reply may be sufficient.

Yours sincerely, Eric Bailey – Editor, Weekend. (The Daily Telegraph, on letterhead)

Well that is all the correspondence on the subject of the Daily Telegraph article. You have probably read the editorial comment, and on re-reading the letters, and the article, I ask myself how can a “Journalist” who anchors news programs for the BBC, presents “The Moral Maze” on Radio 4, “999” on TV, and has usually been respected as a “responsible” media man, give such controversial support to the home made wine competition in question? How can the Daily Telegraph purport to be a fair and honest newspaper, taking into account some of the comments in its Home made wine competition? We will all have to make our own minds up on this issue. I doubt if these will be the last words on the subject.

Mr Sid Bourne

It is with regret that I have to inform you of the death of Mr Sid Bourne on 11/1/99.

Many of our members will remember Sid as one of the most helpful of aides during the “National” setting-up times.

Following lengthy journeys to our venues from the Isle of Sheppey both Sid and Josie attended our Show and Conference over many years, and his cheery disposition will be most sadly missed.

Those of us who knew him, send our sincere condolences to Josie and family.

Peter Awbery
Past President

INSURANCE

Kate Edge is now looking after the insurance liaison for NAWB, and she is the committee person to contact on these matters. She has given me the following report.

Forms have been sent to all those using the NAWB arranged insurance, and the agent has had most of them back now with details of the trophies to be covered. Will those Federations/clubs who have not yet returned the forms, do so as soon as possible. It is obviously in your interests.

We have had one new Federation join into the scheme who wants the insurance to cover their Audio equipment for meetings/functions. This is presently being negotiated and if we reach a reasonable agreement, it might be something that other members could add to their policy. Hopefully it is something I'll be able to update you on at the National, or the AGM.

Please remember that the insurance terms will be better if more join in, so do look into this good value policy for yourselves, or if you are already reaping its benefits, why not encourage others.

Kate Edge - Insurance Officer

A RECIPE FROM OUR AUDREY

The recipe for this issue is a delicious fish dish for two people. It is easy to prepare and takes only 30 minutes from start to finish. I hope you enjoy it.

Braised Trout Fillets with Wine and Basil

- | | |
|---------------------------------------|--|
| 60g butter | salt and freshly ground black pepper |
| 40g carrots, peeled and thinly sliced | 1 tablespoon basil leaves, finely shredded |
| 40g celery, thinly sliced | 1½ teaspoon lemon juice |
| 40g leeks, cleaned and thinly sliced | 50g Curly Kale |
| 5 fl ozs dry white wine | 2 tablespoons Sesame Seeds |
| Trout fillets | sprigs of fresh basil, to garnish |

1. Marinade Trout, for a least 1 hour, in wine, seasoning, half the lemon juice and the shredded basil.
2. Steam Curly Kale for 2-3 mins, then drain and plunge into cold water (to preserve colour). Dry fry sesame seeds in large pan until golden brown, add 20g butter and when melted add Kale and 1 spoon lemon juice. Toss for 1 min and transfer to serving plate (Retain frying pan for fish.)
3. Steam carrots, celery and leeks for 7-8 mins. Meanwhile, place Trout and marinade in pan and simmer gently until fish is just cooked (approx. 5 mins) and transfer fish to plate to keep warm. Boil the juices rapidly to reduce by half, add 40g of butter and the steamed vegetables and, again, boil to reduce.
4. When almost all juices have boiled off, strain vegetables on top of Kale. Place fish on top and pour remaining stock over. Decorate with sprigs of parsley and serve.

Audrey Atwell

Ed. Thanks again Audrey. It looks great. I haven't had any feedback to tell me how your last recipe went, or, how the mulled wines went. Any interesting experiences ?

The following recipe was in a newspaper article in my old cuttings file. (Editor)

BEEF AND GUINNESS CASSEROLE

(Serves four, and of course you should use home brew)

Beer adds a depth and richness to stews, casseroles and pies – extra colour too. The most popular brews are bitter beer, these and stouts add extra flavour dimension to a savoury dish.

Beef and Stout casserole can be a perfect summer dish if served with a lambs lettuce salad and chunks of crusty bread, rather than cooked vegetables.

INGREDIENTS

- Bottle of Guinness (or homebrew equivalent)
- 1 lb beefsteak (450g) cubed and free of fat.
- 4 oz (115g) mushrooms.
- 1 medium sized onion – chopped fine.
- 1 clove of garlic – crushed and chopped fine.
- 4 tomatoes – chopped fine.
- 1 tablespoon tomato paste.
- Small bunch of herbs – chopped. (to include parsley, marjoram and thyme.)
- 1 bay leaf.
- Oil to cook.
- Flour to dust beef with.
- Salt and freshly-ground black peppercorns.

METHOD

- Prepare all ingredients – chop meat into large bite-

sized cubes, chop onions, tomatoes, garlic and herbs.

- Using enough oil to cover the surface of a large frying pan, heat and fry the beef, having first dusted it in seasoned flour (salt and pepper added to it). Keep the heat as high as you can, so that the beef can be browned on all sides quickly.
- Lower the heat, adding onions, tomatoes and garlic, and continue to cook until the onions begin to brown too.
- Stir in the tomato paste and a small powdering of flour, and gradually add the Stout. (or Guinness)
- Toss in the chopped herbs and transfer mix into a casserole dish, adjust seasoning and allow to cook in a moderate oven for at least an hour and a half, or until the meat is cooked.
- Add the mushrooms five minutes before bringing from the oven, to ensure they will retain their crunch.

NOTE: This dish tastes best if cooked very slowly. It tastes very good also if eaten the next day when the various flavours have had time to mingle.

The recipe can be more fun to make and seem to take less time if you use an extra bottle of stout. Pour it in a glass before you start and drink regularly while following the above process.

HOPS

Hops are a key ingredient in the making of beer. It is a relative of cannabis. Its botanical name is *Humulus lupulus*.

Folklore has it that sleeping on a pillow filled with hops is a good cure for insomnia. I love the smell of hops but haven't tried that. What do Hops do for the beer? Well, they do a number of things but mainly, give flavour and bitterness, give a distinctive nose, have antiseptic qualities which help preserve the beer, and help head retention and clearing of the beer.

Hops therefore have quite an important role in brewing, but one major criticism us amateurs have of the professionals, is that they do not use enough hop in many beers. This is because it is a very expensive ingredient.

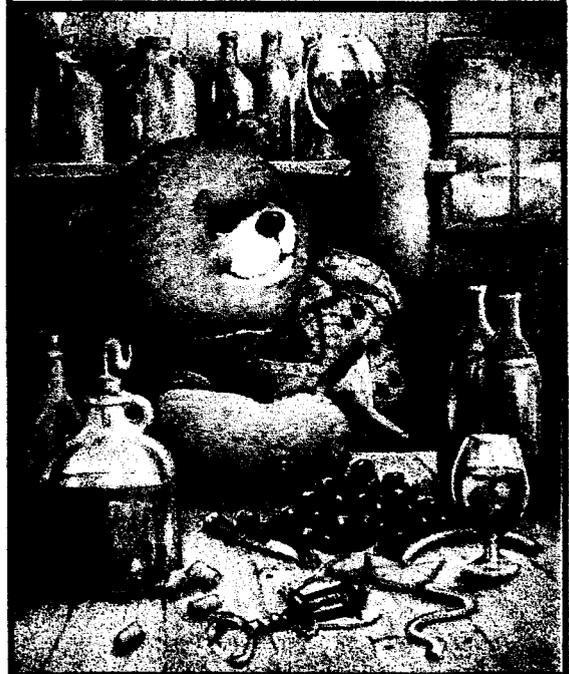
Many people can remember, or have been told of, the major hop growing industry of years ago, and of the romance of the harvesting, that often involved families going on hop picking "holidays".

Well sadly, the industry in the UK has declined as we import more and more of the hop used in the brewing. Other facts are:

- Hops are still grown in Hereford, Worcester, Oxfordshire, Hampshire and of course the South East, particularly Kent.
- English hop varieties include Goldings, Fuggle, Challenger, Progress, Bramling Cross, and Northern Brewer.
- Henry VIII banned hops in brewing, but his son Edward VI allowed their use again.
- The latest figures indicate that approx. 200 hop farmers in England tend a total of 7,630 acres (3,088 Hectares) of hops.

Alan Eldret - Editor

**I THINK MY GRANDCHILDREN
THOUGHT THE PICTURE BELOW WAS
A GOOD LIKENESS OF ME. ANY OTHER
"LOOK-A-LIKES" ON THE JUDGING
BENCHES, OR ANY BETTER CAPTIONS?**



*TRUST ME,
I'M A JUDGE.*

A "WORDSEARCH" RESPONSE

Dear Alan,

In the December issue of "News and Views" Wordsearch, I noticed the name of Hesa, the Middlesex winemaking circle which was founded in 1960. Hesa is the ancient name for Hayes, which the circle adopted. I then searched for more words connected to our hobby and waxing poetically, I will list them:

- HAY reminds me of wine that is stable,
- EAT is what we do at the table,
- PEA an ingredient in Country wine,
- SEE a wine cloudy, perhaps we should fine.
- ION measured by pH meter,
- I have a YEN for 'Y Quem, just a litre.
- BERRY our Cyril a great inspiration,
- MAT perhaps heated to speed fermentation,
- TALC might be added to make a wine drier,
- MORE members at Scarborough is what we desire.
- TOUT for new members as "News & Views" do,
- TIE with NAWB logo – in my wardrobe are two.
- LEAP to it folks make our show a success,
- POST off your forms, you know the address.

Cheers, Bob Marsdon

Ed. Thanks Bob, a tremendous response that gets a few messages over as well. Any chance of a puzzle for next issue?

A PLEA FOR YOUR INPUT.

Please keep the responses coming in, I hope that we are all getting something from this newsletter. However, I wonder if there is anyone out there who would like to send in regular tips and advice for us to use when making wine and beer. Perhaps it could be in the form of technical information about our hobby. I know we all have loads of books we can access, and if the truth were known, we may not like to admit that we didn't know, or perhaps we had forgotten something. So how about it, any views on this subject? Anyone out there going to start the ball rolling?
Editor.

The following "definition" of a real beer homebrewer was in the Christmas edition of The Leytonian News.

You have a huge stainless steel pan that no else is allowed to touch.
 You can easily stump the guide on a brewery tour with your questions.
 You have more than ten gallons of beer in your home right now.
 You don't think ten gallons is a lot of beer, you measure in gallons.
 You have glasses that you wash by hand instead using the dishwasher.
 You have a hose adaptor permanently fixed to your kitchen tap.
 You've never bought beer just because you liked the bottles.
 Walking across the kitchen floor is sometimes like walking on velcro.
 You never use phrases like:
 What kind of beer is it supposed to be? (you'd know)
 Did you mean by weight or volume? (you'd know)

Thanks Leyton. Does anyone recognise themselves?

A LIMERICK

When thinking of wine, beer, and booze
 Pour one, relax, and peruse
 Take plenty of time
 Put the words into rhyme
 And send them to next News and Views

Bill Smith

Thank Bill, I'll put it with the rest on a board at Scarborough. Ed.

TALKS AND TASTINGS GIVEN, TO CIRCLES, FEDERATIONS AND OTHER GROUPS, ANYWHERE IN THE COUNTRY. COST OF FUEL AND WINES USED ARE THE ONLY EXPENSES.

VISIT THE SMALL VINEYARDS, AND MEET THE WINEMAKERS FROM WHOM I BUY WINES.
 TRAVEL TO FRANCE OR GERMANY BY COACH
 STAY IN "REAL" COUNTRY HOTELS AND TASTE TRADITIONAL COOKING.

WINE CONNOISSEUR'S WEEKENDS NOW HELD AT THREE DIFFERENT VENUES.
 TORQUAY AND SIDMOUTH IN THE SOUTH WEST, LLANDUDNO IN NORTH WALES.
 TASTE SUPERB FOOD ACCOMPANIED BY SPECIALLY CHOSEN FINE WINES.

IF YOU ARE INTERESTED BY ANY OF THESE IDEAS PLEASE SEND ME, JUDITH IRWIN, YOUR NAME AND ADDRESS AND I WILL SEND YOU MORE DETAILS AND INCLUDE YOU ON MY MAILING LIST.

IF YOU ARE THE SOCIAL SECRETARY FOR A WINE CIRCLE AND WOULD LIKE TO ORGANISE AN EXTRAORDINARY OUTING, I WOULD LOVE TO HEAR FROM YOU.

Pastoral Poem by a Maiden

(Sung to "Strawberry Fair")

As I was making a Strawberry wine,
(With a fair old share of buttercups and daisies,)

I strained it through my golden hair

Fol de dee

I thought I looked so striking fine

All dressed up with Flowers of Wine.

Rifle Rifle, can you wait a trifle?

Rifle Rifle, away, you busy bee!

The wine it did ferment so well

(We all saw monsters, coming through the hazes)

Alarmingly my belly did swell,

Fol de dee

But nothing from it came to pass

It was only carbon dioxide gas.

Rifle Rifle, have another eyeful?

Rifle Rifle, keep your hands off me!

I entered my wine in a local show

(Judged of course by one of them crazies)

He staggered off in a funny old glow

Fol de dee

The wine never won any sort of award,

But it burned a hole in the bowling green sward.

Rifle Rifle, our laughs we couldn't stifle

Rifle Rifle, have a drink on me.

Roy Alliver

*Ed. Thanks Roy. Any one want to sing it Friday night at
Scarborough to give us some entertainment?*

CAMPING AND WINE WEEKEND

If you like wine and camping then this weekend is for you. It is planned to have a camping weekend, with wine tastings, from **Friday 21st May** until **Sunday 23rd May 1999**.

The Venue will be Lambourne End, Chigwell, Essex. Set out below is booking details and once received, a map will be sent with the confirmation of booking. The cost of the weekend includes the hire of the Pavilion and Kitchen.

The wines for the weekend will be £15 per person, supplied by Judith Irwin of Cathedral Wines Ltd., plus £3 per person per night for camping and £2 per night for hook-up. Based on 1 unit for two nights, it calculates as follows:

Two persons with hook-up, £46.

Four persons with hook-up, £88.

Two persons, no hook-up, £42.

Four persons, no hook-up, £84.

The weekend is as follows:

1. Welcome drink on Friday evening at 8pm in the Pavilion.
2. Wine Tasting at 2pm Saturday afternoon in the Pavilion.
3. Dinner with Cathedral wines, Saturday evening 8pm in the Pavilion. Bring your own wine/beers etc to consume after dinner.
4. Coffee at 11am in the Pavilion to say farewell. Lucky Unit Draw.

Dinner will consist of your own 3/4 course meal that you provide yourselves. Please advise what kind of meal you have in mind so that we can arrange wines around it.

Please return details below to : Chris Randall, 123 Primrose Hill, Kings Langley, Herts WD4 8HX

Tel. 01923 263956

Please enclose cheque for amount below, made payable to Cathedral Wines Ltd.

<u>No. of units</u>	<u>No. of persons</u> <u>Per unit</u>	<u>No. of nights</u> <u>1 or 2</u>	<u>Hook-up</u> <u>yes or no</u>
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Type of Meal (Chicken, beef, vegetarian etc) _____

Total value of cheque for the weekend(incl. tastings) _____

Name _____ Tel. No. _____

Address _____

The following was in one of the newsletters sent to me. Not a lot to do with our hobby, but I'm sure of interest. (I have made slight cuts.)

THE VALUE OF SENIOR CITIZENS

Did you know that old folks are worth a fortune:

Silver in their hair, **Gold** in their teeth, **Stones** in their kidneys, **Lead** in their feet, and **Gas** in their stomachs?

AS A GIRL GROWS OLD

I have become a little older since I saw you last, and a few changes have come into my life. To be quite frank, I have become a frivolous "old girl"; I am seeing a number of gentlemen every day:

As soon as I wake up, **Will Power** helps me out of bed.

Then I visit **John**.

Next it's time for **Mr Kellog**,

This is followed with the refreshing company of **Mr Tetley**.

Then comes **Arthur Ritis**. He knows he isn't welcome, but just insists. What is more, he stays for the rest of the day. However, he doesn't like to stay in one place at a time, he moves from joint to joint, so watch out girls.

My late afternoon is shared with **Mr Kipling** and his friend **PG**.

Then, after such a busy day, I am so tired that I am just glad to go to bed with **Johnny Walker**. The only thing is that if he's not available, **Ivor Payne** visits and often keeps me up 'til all hours. What a life!

Oh yes, I forgot to mention that I'm flirting with **Al Zeimer**.

The Minister called the other day, he told me that I should be thinking of the "hereafter". I told him that I do that all the time these days. No matter where I am, the bedroom, the bathroom, the kitchen or even the garden, I constantly stop and ask myself, "now what am I here after".

STANDING ORDER MANDATE

In order to save time and cost for your Association, and your own time, we strongly recommend that you use this standing order mandate for your annual membership payments. Please fill in the form below and return it to your Bank or Building Society, and, notify the Membership Secretary that you are paying by this method.

Please fill in the areas as indicated. Don't forget that it's £10 for single membership and £15 for joint membership.

To: The Manager Bank/Building Society, Branch

Please pay:	Beneficiary's Bank:	Royal Bank of Scotland Plc, Llandudno Branch
	Sort Code:	16-24-14
	Beneficiary's Name:	National Association of Wine and Beer Makers
	Beneficiary's Account Number:	11857449

The sum of: £

Date of payment: 1st July 1998 and annually thereafter on 1st July

Please debit my account: Sort Code - -

Account Number

Name of Account Holder(s)

SIGNATURE (S) _____ DATE _____

NAWB AND WHAT IT CAN DO.

In this issue you will see details of how the insurance is starting to attract more Federations, and insurance is just one of the many things we are trying to add to our range of services for you our members.

Of course the National each year has got to be the main priority for the committee, but we are always looking to give you better value for your membership fees.

Please think hard of what the committee can do for us all. At the AGM each year we take note of the points raised, evaluate them and action them appropriately. It is a meeting where you can raise points and it may improve our Organisation. In recent weeks, I have had two calls asking for help, one was looking for the "stickover" labels for competitions, and one was looking for a contact to help with a talk/competition. In both instances we were able to help the caller. This is the sort of thing we should all strive to get NAWB to improve as it is the sort of "umbrella" Organisation that we all need. Attend the AGM, take a positive interest, come up with ideas, help us all improve. Hope to see you all at Scarborough, Alan Eldret, for the Committee.

DIARY OF EVENTS		
Any errors below or additions, let me know. It's your Diary.		
6 th Mar 1999	Spalding Show	Spalding
26 th – 28 th March 1999	The National (organised by NAWB)	Scarborough.
17 th April 1999	Essex Winemakers Federation	Basildon
30 th Apr – 3 rd May 1999	Wales and West	Minehead (Butlins)
22 nd May 1999	Chiltern & Mid Thames	High Wycombe
22 nd May 1999	Sussex Federation	Haywards Heath
5 th June 1999	Home Brew Exhibition	Manchester
12 th June 1999	Middlesex Federation	Ruislip
10 th July 1999	Telford Show	Telford
27 th – 29 th July 1999	New Forest Show	New Forest
2 nd October 1999	Central Counties Show	Leicester
8 th – 10 th October 1999	South West Counties	South Devon
23 rd Oct 1999	Midland Region Federation	Cradley Heath
October 1999	North West Federation	North Wales
November 1999	Peterborough Show	Peterborough

NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note membership fees are due by 1st July each year. A Standing Order Mandate Form is available overleaf.

INDIVIDUAL OR JOINT APPLICANTS

Surname

Title (Mr, Mrs, Miss, Ms etc.)

Fore names (First person)

Fore names (Second person)

Address

County Post Code

Telephone No

Membership Nos. if known fee enclosed

CIRCLES AND FEDERATIONS

Name of Circle or Federation

Details of representative and position, for all NAWB correspondence

Name

Position

Address

Membership No. if known fee enclosed

Membership fees :
 Individuals/Circles/Federations £10
 Husband and Wife or partners £15
 Life membership only available for individuals and couples and is ten times the current annual fee.

Cheques or PO's payable to NAWB
 All Membership correspondence and payments to :
Audrey Attwell NGWBJ - NAWB Membership Secretary
 20, Stable Row, Priorslee Village, Telford, Shropshire TF2 9NW
 Telephone No. 01952 299501 PLEASE ENCLOSE A S.A.E.