

News & Views

February 2000



*All committee
Names, Addresses
and telephone
numbers are
shown on page 2.*

*The Millennium
Show is at Weston
super Mare, from
April 14th—16th
Don't miss it!*

*Please Note!!
New Address and
Phone number for
our Trophy Secy.
Steve. (see p.2)*

*Quite a bit of
nostalgia in our
columns this time.
How good were
those "Old Days"*

*In the next issue,
I'd like to feature
a few cartoons on
Homebrew. But I
need your inputs!*

*Happy New
Millennium.
We got here Y2K
bug-free.
Did you?*

A BRIEF NOTE FROM OUR PRESIDENT

First let me wish you all a belated happy New Year. I hope none of you have suffered from the Y2K bugs and that your celebrating has left you with sufficient supplies of wine and beer for the National.

It has been a little hectic at home lately. Our eldest daughter got married the Saturday before Christmas which was lovely. A good time was had by all and at about 10 o'clock in the evening it started snowing which Lynne had wanted but had not been able to forecast. The happy couple then flew off to Thailand to spend Christmas and New Year in the sun. Now the house is empty of presents I can get on with some beer making and bottling some wine. So looking forward to see you all at Weston

Dave

CHAIRMAN'S CHATTER

Hello, it really is good to have this opportunity to once again talk to you, generally update you on the work of the NAWB Committee, and, encourage our wonderful hobby.

Now before I go any further, I must follow our Presidents lead and add a little personal news to these columns. On the day before his daughters wedding, our oldest daughter gave birth to her third child, a lovely boy named Joe. That makes six grandchildren in all for Wendy and I, a real blessing and a great way to spend your time. Christmas and New Year for us was therefore mainly about the baby and making sure the other children had a good time.

We had a really good time.

Now onto the Committee work, and particularly the forthcoming National at Scarborough. Our last Committee meeting confirmed that we have got all the various tasks well under control, I really am lucky to have a committee that gets on with the tasks in hand and also works so well together. I can't mention all functions here, but I highlight the following for you. The venue arrangements have been sorted out well by Keith Roberts and I'm sure the social arrangements for the two evening functions will be really good. We have taken some of your suggestions in to account for these functions, and let's hope we all let our hair down and really enjoy ourselves.

The Entry and Awards system has been reviewed and I believe Jo Cowley has done a really good job here. We normally set a target for all entry forms to be returned by the end February, but as the Show is later than usual this year, we will be happy to extend this date a little, so please get those entries sorted and your forms into Jo. Any problems, ring her. (Number on page 2.) This is our first show of the new Millennium so let's make this a GREAT Show.

We are aware on the Committee that this weekend can be expensive for some, and whilst we try to run the Show in a professional manner and provide entertainment and social gatherings also, we have this year tried to make it as easy as possible for you to get accommodation to match your requirements. If you have not yet booked your stay at Weston super Mare, later in this Newsletter you will find contact numbers for Hotels, B&B and Camping. (The latter kindly arranged by Chris Randall and Mike Bedwell)

As always at this time, we are keen to encourage members to help with stewarding at the National, and for that reason, you will see later a repeat of our advert for help. It can be great fun, and stewards can learn a lot from helping in this way, so why not give it a try.

Also, can I make an appeal for contributions to the Raffle or Tombola stand. Federations, Circles and Individuals can all help their Association in this way. Kate Edge, with a challenging fund-raising role, will gladly receive these before, or at the Show.

Finally, can I wish you all a really happy and healthy New Year and Millennium, and I hope to see you all at Weston .

Alan

EDITORS COMMENTS

Thanks to all of you that have written to me with various articles for inclusion in your Newsletter. For those that I haven't been able to include in this issue, sorry, but **please keep your letters coming in** as it is only your articles that can make this magazine interesting to all our membership. I also appreciate the newsletters I receive from Clubs and Federations, I've got one or two interesting things held back from these for next time when hopefully I'll have a little more space. The emphasis in this issue is obviously the National Show at Weston, and I have shown on page 3, the weekend schedule of events as a reminder of what we will be enjoying over the long weekend. I'm really looking forward to it. In this issue, the AGM agenda, 1999 AGM minutes, and a copy of the 1998/99 Accounts are shown on the middle pages. We have included them once again in the newsletter so that all members have sight of these important documents. However, will you please make sure that you bring the detail to the AGM if you want to refer to them during the meeting. The committee have responded to some requests and changed the colour coding on the certificates, labels and rosettes this year. Gold has been dropped, and the colour scheme for major awards will now be 1st - Red, 2nd -Blue, 3rd -Green. Changes have been made to the Socials and we're sure they will be a lot better, but it is difficult to make radical changes and keep everyone happy. Next year is an "open book" to some extent, but we need your suggestions NOW so they could perhaps be aired at the AGM and notified to members through these pages. Well, I hope you read the various bits about the National, it will be a great weekend so book soon and if you need another Schedule, call Audrey, Jo or myself. I've included a number of reports in this issue of Shows that are happening around the country. I think it is important for you to be aware of these and hopefully you'll attend as many as possible, and keep sending me details. Again it is proving difficult to get a Diary going on the back page as a few of you let me know of your shows, and I do know of those I attend personally, but it would be a little unbalanced without more of your input. One consequence of us all not getting our diaries harmonised is that the Wales and West Festival, a major Show that is a good long weekend event for many of us, may suffer as the Annual Trade Show has been arranged on the same weekend. Whilst both are given space in our columns as I'm sure they are both of interest to many, I hope such clashes can be avoided in future. I've added my E-mail address below, as I understand some of you would prefer to communicate in this way. Hope to see you all at Weston, keep up the Brewing, all the best, **Alan Eldret - "News & Views" Editor**

YOUR COMMITTEE

The AGM will be on the Sunday of the National Show, and I'm pleased to say that all committee members are prepared to continue on the committee for the next year. This is good news as it will give continuity, and the committee are hoping that after a year with many people new to their jobs, 2000 gives an opportunity to perhaps push for more improvements. **Why not be part of the Team !!!**

President	-	Dave Pulley	
Vice President	-	Judith Irwin	
Chairman		Alan Eldret	Yew Tree Cottage,
N & V Editor		01993 851031	Lew, Bampton, Oxon OX18 2BB
		e-mail alan.eldret@hemscott.net	
Vice Chairman		Norman Chiverton	Suttons View, Castle Lane,
		01788 810344	Woolscott, Rugby. CV23 8DE
Secretary		Charles Shelton	11, Branksome Grove, Hartburn,
Asst. Convenor		01642 656218	Stockton on Tees, Cleveland TS18 5DD
Treasurer		Stan Drinkwater	20, Stable Row, Priorslee Village,
Supplies		01952 299501	Telford, Shropshire. TF2 9NW
Trade Liaison			
Membership Secy		Audrey Atwell	20, Stable Row, Priorslee Village,
Recruiting		01952 299501	Telford, Shropshire. TF2 9NW
Entries & Awards		Jo Cowley	20 Crossfield, Hutton,
Conference bookings		01772 611042	Preston. PR4 5EH
Trophies Secy		Steve Bamber	20 Crossfield, Hutton,
Schedule Secy		01772 611042	Preston. PR4 5EH
Chief Steward		Richard Edge	8, Oakdale Avenue, Stanground,
		01733 564982	Peterborough, Cambs. PE2 8TA
Insurance Officer		Kate Edge	8, Oakdale Avenue, Stanground,
Fund raising		01733 564982	Peterborough, Cambs. PE2 8TA
Asst. N & V Editor			
Show Manager		Keith Roberts	1, Sunningdale Close, Nailsea,
		01275 858996	Bristol. BS48 2UJ
Convenor of Judges		Dave Pulley	43, Glanville Road, Bromley,
NGWBJ Rep.		0181 464 7173	Kent. BR2 9LN

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.

THIS IS A PAGE OF DETAIL ABOUT THE NATIONAL WEEKEND. ARE YOU READY YET?

HELP HELP

**STEWARDS WANTED
HELP HELP**

The Chief Steward needs help at the Show, it always arrives, but he does not always get to know it in advance.

There is a raffle for stewards with bottles of wine as prizes.

We'll need scribes, general helpers, movers and makers.

If you can help, write or phone **Richard Edge**, 8 Oakdale Avenue, Stanground, Peterborough, PE2 8TA
Telephone 01733 564982 -
Do it now.

**WINE AND BEER
STEWARDS**

Wine and Beer makers are invited to steward for NGWBJ Judges at the 2000 National to be held at Weston super Mare. This is an excellent opportunity to study your hobby at close range. It is an essential aspect of training for those aspiring to be Federation or National Judges and for those who wish to improve their own Wine and Beers. Also anyone with neat handwriting that could act as scribes.

Applications to the National Convenor of Judges

Dave Pulley NGWBJ
43 Glanville Road
Bromley
BR2 9LN
Tel No. 0181 464 7173

WEEKEND PROGRAMME

FRIDAY 14th April

10.00 am Advance Party commence setting up
2.00pm – 6.00pm Bottle & Cookery Reception. Show Stewards to arrange exhibits.
8.00pm – Late Social Evening and Tasting in the Ballroom

NO COMMERCIAL DRINKS of any sort to be brought into the Ballroom

SATURDAY 15th April

8.00am – 8.30am Last cookery exhibits accepted.
8.45am Judges and Stewards Briefing.

PLEASE NOTE: -

THERE IS NO SMOKING ALLOWED IN ANY JUDGING HALL

12.00pm Judging finished. Exhibition Hall closes
1.30pm – 2.00pm Judges will be available, at their benches, to discuss exhibits
2.15pm – 3.15pm **Master Winemakers versus Commercial Wines tasting in the ballroom**, with Doug Hodgkinson NGWBJ, Gerry Sparrow NGWBJ & Charles Shelton NGWBJ.
Tickets (£2) available at the NAWB stand
3.30pm Presentation of Trophies in the Ballroom (excluding Major Trophies) Followed by Collection of exhibits, from Main Hall
8.00pm – 12.00pm Grand Dance in the Ballroom (**Dinner Jacket or Lounge Suit**)
9.30pm Approx. Presentation of Major Trophies

NO ENTRY WITHOUT RECEPTION TICKETS

**TICKETS WILL BE COLLECTED ON FRIDAY & SATURDAY EVENINGS
NO COMMERCIAL DRINKS of any sort to be brought into the Ballroom**

SUNDAY 16th April

10.00am "The Life & Times of a Commercial Wine Buyer"
With Judith Irwin NGWBJ, in the Show Hall.

**Followed by the Annual General Meeting of the
NATIONAL ASSOCIATION OF WINE AND BEERMAKERS
(AMATEUR)**

The Annual General Meeting of the Association will be held in the Show Hall, commencing at 10.45am approx.

Voting rules of NAWB

Should a vote be necessary then Members and Delegates attending this meeting should produce either: -

- a). A current Membership receipt, or
- b). A signed letter of identification from their Member Circle, Guild or Federation as appropriate

Note: Constitution Rule 4 (Voting) states that Each paid-up Member is entitled to One Vote on attendance at the General Meeting.

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**

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

It is with deep regret that I have to report the death in recent weeks of two individuals that have done so much for our hobby at both a local and National level.

The tributes below show just how much **Anne Parrack** and **Fred Jackman** will be missed by so many of us. On behalf of the Committee and members of N.A.W.B. I would like to give thanks for the tremendous dedication shown by Anne and Fred to our hobby over so many years, which has made a real impact for so many of us.

Alan Eldret - Chairman

A Tribute to Anne Parrack

Anne Parrack died on 4 January 2000 after a full and rewarding life and finally a brave struggle against cancer. Most of us in NAWB will remember her achievements in wine-making but she will be sorely missed in many other areas, for anything Anne did she did well.

She was a founder member of Tynemouth Wine Circle and became both Chairman and President, as well as running a very popular Beginners Course. She entered her first National at Eastbourne in 1972 (sending her entry by rail), where she won her first Award. Inspired by this, she entered almost every subsequent National, winning innumerable trophies and making a large contribution to the success of Tynemouth and Tyneside Nationals. Many will remember her delicate flower wines and pungent citrus aperitifs in which she specialised, scorning the use of fresh grapes. Anne also served on the NAWB Committee for 3 years as Chief Steward.

Anne qualified as a National Judge in 1977, and officiated at most subsequent National shows as well as many other venues. She was always full of helpful advice and tips, culminating in publication of her book "Commonsense Wine-making" in 1977, for which many of us have cause to be grateful.

But Anne achieved success in many other areas. As a physiotherapist, she was a familiar figure around North Tyneside, visiting patients on her motor scooter. She was a keen golfer, reaching single-figure handicap despite a leg weakened by polio in her teens and in her final year was Ladies Captain of Tynemouth Golf Club. Anne was also a very talented water-colour and pastel painter and her flower studies appeared in art exhibitions and sold well. She designed and made many of the dresses she wore with grace at NAWB and Guild functions.

Anne shared Jim's interest in birds and wildlife and they enjoyed many holidays touring Europe by motor caravan where their interests blended well with wine-tasting. She developed an interest in wildlife photography, and on a recent trip to Gambia, was producing material of near-professional quality.

Anne always had a strong religious faith, and was a prominent member of her church.

At her funeral the Guild was represented by Pauline and Barry Pearce and NAWB by Alan Eldret. Many Guild judges and Circle members from the North East were also present. We mourn the loss of a versatile and talented colleague and friend, and offer our deepest sympathy to her mother Peggy and husband Jim.

Denys Turner.

Jim Parrack asked us to publish the following:

I would like to express my grateful thanks for all the kind messages of sympathy and condolence that I have received from N.A.W.B. members following the death of my wife, Anne. It has been a great comfort to me to know how she was loved by so many of the membership.

FRED JACKMAN

ON the 24th NOVEMBER Fred Jackman a long-time member of NAWB, passed away after a gallant battle against ill health, at the age of 88. Fred had been a popular member of the NGWBJ being qualified to judge both wines and beers. Fred and his dear wife Daisy joined Wembley Guild in the mid 1960's, Fred becoming chairman in 1972, a position he held for 13 years. after which he was elected as guild president for 10 consecutive years. Fred was a dedicated homebrew enthusiast also serving on the Middlesex Federation committee for 9 years. He was made a life vice-president for his services to the federation in 1985.

Fred was a keen member of NAWB, always encouraging and inspiring Wembley members to join the National Association and enter the Annual Conference shows. He drove me to my first National at Margate in 1974, as I did not then drive, I was later able to repay Fred by driving him to National Conferences as driving became more difficult for him.

Fred Jackman, for so long the father figure of the Wembley Guild, will always be remembered by our members and indeed by all home wine and beer makers who knew him. Our sympathy goes to his wife Daisy and all his family.

Yours sincerely,

Bob Marsdon - Chairman. Wembley Guild of Wine and Beer makers

Membership Update

An item in the last issue of News & Views asked for comments on the sending out of receipts for membership subs. As we received no response, either for or against, your Committee agreed that as from the 1st July 2000, receipts will only be issued for cash payments.

Current Membership is still causing concern, as 100 members from 1999 have not yet renewed for 2000. This means, of course, that they are no longer entitled to receive News & Views, and so will not see this reminder, so if you are aware of any lapsed members please urge them to renew. I have sent out reminder letters, which normally brings in about 60% of those who have lapsed, but it would be great to get 100% back in.

You will have seen an item on the AGM agenda regarding a review of Membership Subscriptions. I will collect next year's subscriptions at the current rate on Friday and Saturday, but in the event that it is agreed at the AGM (on Sunday morning) to raise subscriptions, any payment made after that decision would be at the increased rate. It is in your own interests to pay your subs, due on 1st July, before the AGM. Come and see me at the NAWB table or, if I am not there (I will be judging), Stan Drinkwater, the Treasurer, will be happy to help.

I wish you all success at the Show, and a great weekend meeting and greeting old and new friends.

Audrey - Membership Secretary

Recipe for this issue is for a tasty casserole, tried and tested and collected a prize at South West Counties Show.

SLOSHED PORK AND PRUNE CASSEROLE

(Serves 4-6)

1lb lean pork cut into cubes	½ green or yellow pepper
½ oz flour	3 ozs mushrooms, sliced
salt & black pepper	2 glasses red wine
1 tblsp olive oil	2 tblsp water
1 oz butter	1 vegetable stock cube
1 small onion, peeled & chopped	4 ozs dried prunes
1 clove garlic, peeled & crushed	bouquet garni

Toss the meat in seasoned flour. Heat oil and butter in a pan then brown the meat on all sides. Using a slotted spoon, transfer the meat into an ovenproof casserole dish. Gently fry the onion, garlic, pepper and mushrooms in the meat juices for a few minutes until softened. Stir in the wine, water, stock cube, prunes and bouquet garni. Bring to the boil then pour everything into the casserole dish with the meat. Cook for 1½ - 2 hours in the oven at 120 C, Gas no 2. Remove bouquet garni before serving.

Audrey Atwell

Thanks Audrey, Once again one of your lovely recipes, no wonder Stan is a little "Chunky" with all these great dishes you prepare. It's almost worth making it for guests, just so you can quote the name of this dish.

TROPHIES ... TROPHIES ...

A message for all you trophy holders. Don't forget to bring them all back this year to Weston, hopefully with lots of entries to try and win them again. Could you please make sure they've been engraved to record your great achievement, and of course, cleaned.

If you can't get to Weston, will you please ensure someone else brings them, or you get them to me before the Show.

Thanks a lot, see you at Weston, **Steve - Trophy Secretary**

TASTINGS, DEMOS, DISPLAYS, SAMPLES, ADVICE.

All this and more at the National, but the same is true of this years "Trade Show" run by the Manufacturers.

This years International Home Beer and Wine Show is to be held at:

The Harvey Hadden Sports Centre,
Bilborough Park, Wigman Road, Bilborough, Nottingham
NG6 4PB

Saturday 29th April 2000.

There is ample parking at the site and it also well served by buses.

For those who have not attended before, this is not a major competition, but a Trade Show with lots of stands showing products, giving tasting, etc. This is always a good show, an ideal way to get up to date on new products, or just to meet a load of old friends. Why not visit the Show, you're bound to enjoy it.

Admission on the door is £3.50, but there is a special Club rate of £2 for parties of 20 or more.

These parties need to be booked in advance, before 1/4/2000. Cheques made payable to HBWMA. Send with your return address details to: The Secretary, HBWMA, 304 Northridge Way, Hemel Hempstead HP1 2AB

JUDGES

Keith Roberts has arranged the manufacture of wine glass stands/drainers and will be able to bring them to the National for distribution. If you are interested, do contact Keith or see him at the National (if there are any left)
Tel. 01275 858996

THE WALES AND WEST FESTIVAL

The 36th Wales and West Festival is being held this year at the Torquay Holiday Park, from Friday 28th April - Monday 1st May 2000.

The whole site will be taken over for this four day festival and it offers lots of on-site facilities, as well as being located in a lovely part of the Country. This is one of the major shows around the country and is always well attended, well worth attending.

For booking forms and details, contact: Mr D Davies, 6 Heolddu Road, Bargoed, Mid-Glamorgan CF8 8RQ
Tel. 01443 822461

The Convenor's dilemma

Well, did you complete the puzzle in the last issue?

Answers as follows:

Question 1: Who judged the Sweet Sherry?

Answer 1: **Brian.**

Question 2: Which Judge came from South Yorkshire?

Answer 2: **Jessica.**

The full matrix is below if you want to get the puzzle out again and follow it through.

	Bench Positions				
	1	2	3	4	5
Class	Port	Dry Sherry	Liqueurs	Sweet Madeira	Sweet Sherry
Steward	Bill	Paula	Kitty	Jim	Fred
Judge from	Sth. Yorks	Middx	Cleveland	Tyne & Wear	Essex
Judge	Jessica	Nicole	Jack	Julie	Brian
Spittoon	Small bottle	Big bucket	Small bucket	Big bottle	Pint glass

ACCOMODATION FOR THE NATIONAL

Looking for Somewhere to Stay?
Hotel or B&B?

Contact:

Weston super Mare Tourist Information
01934 888800

OR:

Keith Roberts
NAWB Show Manager
01275 858996

Jo Cowley
NAWB Entries & Conference
01772 611042

**CAMPERS,
LOOK AT THIS DEAL !**

CAMPING AT THE NATIONAL

For those of you who have not yet decided, be aware a campsite has been booked.

The nearest site to the Winter Gardens is West End Farm, Locking, Weston super Mare. This is a lovely flat site, just two miles outside Weston and midway between junction 21 of the M5 and Weston.

We have reserved fifteen pitches although we have only had eleven enquiries so far and not all those have confirmed.

We have secured a special price of £7 per night plus £1.80 for electricity if you require it.

There are a few hard standings which will be allocated on a first come basis. There will be no additional charges for awnings and hard standings.

There is an ablution block on site, and a telephone should you need a taxi. The fare to Weston is about £3.50 with four sharing. However there is a car park just North of the Winter Gardens if you drive in.

This is a good site and we are looking for your help to fill the site. Remember it is a lot cheaper than a Hotel or B&B.

Please ring, we do have an answer-phone, or write for details, maps etc.

Chris Randall & Mike Bedwell,

123 Primrose Hill, Kings Langley, Herts. WD4 8HX

Tel. 01923 263956

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)
42nd ANNUAL GENERAL MEETING
SUNDAY, 16th APRIL 2000, 11.30am approx.
Weston-super-Mare

AGENDA

- 1) **Opening of meeting - President**
- 2) **Apologies for Absence**
- 3) **Minutes of 1999 AGM**
- 4) **Matters Arising**
- 5) **Chairman's report**
- 6) **Treasurer's report**
- 7) **Election of Executive**
Alan Eldret, Audrey Atwell and Stan Drinkwater all retire by rotation.
Norman Chiverton was co-opted onto the committee during the year and retires in accordance with the Association rules.
All the above have offered themselves for re-election
 - A Eldret proposed by Charles Shelton, seconded by Kate Edge.
 - A Atwell proposed by Charles Shelton, seconded by Kate Edge.
 - S Drinkwater proposed by Charles Shelton, seconded by Richard Edge.
 - N Chiverton proposed by Kate Edge, seconded by Richard Edge.**VOLUNTEERS can be co-opted at this meeting if you want a bigger input to NAWB.**
- 8) **Change of Constitution and Rules.**
 - **Immediate working changes as below.**
 - **Fuller review in next year.**
- 9) **Insurance**
- 10) **Membership**
 - **Status and recruitment**
 - **Membership fees**
- 11) **Any Other Business**
- 12) **Presentation of Committee**
- 13) **Date and Venue of next Conference**
Scarborough, 23rd - 25th March 2001
- 14) **Close of Meeting - President**

Changes to Constitution and Rules (See item 8. above)

Constitution

Section 3. Membership.

Delete the words "but must be not less than 15" from end of first paragraph.

Delete the words "but must be not less than 6" from the end of second paragraph.

Rules

Section 3.

Delete the words "and a certificate that the Circle has a membership of at least 15 people" from the end of the second paragraph.

Delete the words "and a certificate that the Federation has a membership of at least 6 Circles" from the end of the third paragraph.

Section 11.

Change the last word of paragraph (i) from "Accountant" to "Auditor".

Insert the words "and/or an Insurance policy" after the word "fidelity" in paragraph (o).

**NATIONAL ASSOCIATION OF WINE AND
BEERMAKERS (AMATEUR)
MINUTES OF 41ST ANNUAL GENERAL MEETING
Held on Sunday, 28th March 1999 at Scarborough**

The meeting was opened at 11.17am by the President, Mr Doug Ives. After welcoming everyone and giving a brief resume' of events, he said he would be retiring as President at this meeting after spending about 30 years on the Committee. He urged everybody to write to News & Views with ideas about the Friday night format at the Annual Show; did they enjoy this year's event or would they like something different. He then handed the meeting over to the Madam Chairman, Mrs Judith Irwin. There were 118 members present.

2) Apologies for Absence were received from George Lashbrook, Chris & Mike Bedwell, Jim & Pauline Chettle, Fred Bastin, J Bourne & family, Headley Jackson, Phil Hardy, Gavan Dixon, Bob Marsden, Peter & Sylvia Snelling, Maureen & Bill Elkes, Joan Burrow, who particularly wished a successful show and Marion Morgan, who wished to express her sincere thanks to all of the Committee and dedicated volunteers for all the work involved in preparation of the show.

3) Minutes of the 1998 AGM were taken as read: proposed by Gerry Sparrow and seconded by Denis Reed.

4) Matter arising: none

5) Chairman's Report. Judith reported that Lenn Drysdale our Show Manager, had passed away towards the end of 1998 after dedicating over 18 years to the NAWB Committee and said he would be sadly missed. He always did the job properly. He had held many posts in NAWB besides being Chairman twice and Show Manager at Scarborough what seemed to be like "for ever". Judith said she had spoken to Doreen Drysdale to try and persuade her to come to the show, but she said she wouldn't because she had no friends at the show. It was expressed at the meeting that she had many friends present. Judith said it only seemed a couple of months since the last show at Weston and went on to express her sadness, knowing that this would be the last time she would be addressing the AGM as Chairman. She said it seems like the end of an era with not only herself leaving the Committee but also 3 other die-hards. Judith asked for new ideas to be sent in on the show format, she also expressed her thanks to the members at the show who dug deep and contributed over £800 on the Friday and Saturday night raffle.

6) Treasurer's report. Joy reported that in the selective breakdown, the Rosettes/Badges should be £254 and the breakdown for Sundries is, Show expenses £321, Band £420, Insurance £25, Postage £99, Auditors £50, Flowers £53, Stationery £181, News & Views £572, making a total of £1721

Joy said that she hoped the reduction in Conference Fees would work, but this will be revealed after the income/expenditure is finalised.

The Treasurer's report was accepted: proposed by Rose Wyatt and seconded by Denis Reed, who also proposed a vote of thanks for Joy.

7) Election of Executive. Judith Irwin retires by rotation and is not seeking re-election. John Gorton, Joy Dinnage and Reg Redfearn all resigned from the Committee. Kate and Richard Edge (co-opted last year), Jo Cowley, Steve Bamber and Keith Roberts had all been nominated and seconded. All were duly elected, proposed by Jim Parrack and seconded by Anne Parrack. Pauline Pearce has now been elected NGWBJ Chairman, so now stands down as Convenor. Norman Chiverton is now the NGWBJ representative and Convenor.

8) Insurance. Kate outlined the insurance scheme and asked if there were any queries. She said that renewal premiums for this year would only increase in accordance with Index Linking. An article will be included in the next News & Views. Joy pointed out that NAWB does not benefit financially from the scheme, it is only providing a service for the federations/clubs.

9) Membership Report and Recruitment. The "Recruiting New Members" draw prize was won by Mary Garside. Keith Simpson asked what was the current membership - 442, which is not good for a National Association. Jim Parrack said it was time to stay as we are or make a big forward step. Arrange a big wine challenge against the Commercial producers; get a newspaper interested. If we could show that home brew was equivalent to cheap commercials we would recruit. Keith Simpson said that the Commercials would not be interested - its like shooting themselves in the foot. Judith said it sounded like a good idea and would like to see it happen, but most Commercial firms are not approachable. The Daily telegraph item was mentioned briefly, there was nothing different to what has been published in the news & Views. Brian Gent are we really a formidable force - adverse publicity could make us into a laughing stock. Peter Awbery asked if we could be told more about membership in the News & Views during the year. Joy said one of the main low membership reasons was that the NAWB membership is only renewed when they go to conference. Audrey did report a good response to her membership "reminder" campaign; the reminders cost £10 and the income was £270. 41 new members (some were lapsed members) were recruited during the year. If your membership details are incorrect in any way, mis-spelt name and addresses or wrong post codes, please drop a "friendly" note to Audrey.

10) Any Other Business. Jim Parrack said that to make the offer of reduced subscriptions for those with continuous membership was "cry for help". He does not want the subscriptions reduced and said who cannot afford £12. He also said the bottle fee should go up from 35p to 50p, members should be prepared for increases to cover increased costs. Al Procter said he liked the Saturday afternoon beer tasting, the speakers were good and emphasised that the previous

(Continued from page 8)

Years of wine tasting went on too long, whereas the beer tasting covered much less time. This was backed by Judith and it was suggested that perhaps a home-made wine tasting against commercials should be done for the year 2000. Barbara Gent said "how about home-made Sparkling against Commercials". Keith Roberts asked if the numbers attending have dropped and we get about the same at each venue, could we have the show at Scarborough each year. Judith said it was difficult to get the same venue each year as Scarborough might not keep the same low costs. Judith said that she gets a lot of feed back from members during the sale of tickets for the whisky raffle - some asked why not have a small section for the competitors who have only a few entries, but not a novices section. Doug Hodgkinson said it would be complicated. Norman Chiverton said what about a section for non-trophy winner. Judith said the schedule needed something as an encouragement to enter wines and beers. Brian Gent said "such rubbish" I want to beat Doug, other members should see how they could improve their wine and beer making and just look at this year there were lots of new names amongst the winners. Joy Dinnage said yes it was great, I came first in the Judges class and beat more experienced wine makers. Keith Simpson said "what about a points handicap" (I think this was with tongue in cheek) have a system which knocked points off master wine and beer makers. Andrew Bristow said he would arrange for Somerset Federation to run the Tombola at Weston in 2000. (Sec to write). Peter Awbery said thanks to all who arranged and run this years tombolla at the last minute, in particular to Marjorie Ives and June Awbery who "manned" the stall for a long time. .

(11) Presentation of Committee. Judith Irwin, Madam Chairman, presented each incumbent in turn and thanked them in turn for jobs well done during the year. There was also a special mention for John Gorton who was not present for the meeting - will be a great loss, heart always in the right place, so it was special thanks to him, also to Joy and Reg, neither of whom had easy jobs, but did them well, but for their own personal reasons had decided to resign. Pauline was also retiring because she was now NGWBJ Chairman and Judith thanked her for the efficient way she had organised the Convenor's job, completely turning it on its head. Norman Chiverton, her replacement will certainly have a hard job to follow. Judith was also retiring and thanked all of those who had helped her with winemaking and to those who had helped her during her long stint on the committee. Doug Ives, The President, then presented Judith with a very special award of 2 decanters and a display plinth in appreciation of her services to NAWB. Judith said she was seldom speechless and said she would not have agreed to it, should she have been consulted beforehand. (hence the secrecy), but thanked all concerned for the lovely gift. Jim Parrack proposed a special vote of thanks to Joy, Reg, John and Pauline for their services to NAWB.

(12) Doug Ives, the retiring President then presented his Chain of Office to Dave Pulley. Dave Pulley presented

Doug with his Past President's Medal and the Vice Chairman's Chain of Office to Judith Irwin

13) Date & Venue for the next Conference. This is to be held at Weston-Super-Mare 14th to 16th April 2000.

14) Close of Meeting. The new President, Dave Pulley closed the meeting at 12.30pm and stated that he expects a big effort from all the winemakers for the Millennium show with entries totalling around 5000.

Charles Shelton, General Secretary.

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 1997)

or

Recruit a New Circle

or

Recruit a New Federation

The Draw will take place in Weston on Saturday 15th April 2000

Send completed application form to Audrey Atwell, 20 Stable Row, Priorslee Village, Telford TF2 9NW (before 10th April)

N.A.W.B. INSURANCE

One of the many advantages of joining NAWB is the competitive price for insurance held under the NAWB umbrella. Has your federation or circle ever considered what would happen if a club event went wrong? Unfortunately things can go wrong and sometimes with devastating effects such as:-

Outbreak of food poisoning

Somebody trips over an extension lead

Club Money is stolen

Loss of trophies

These are just examples, but in the present time with court claims going through the roof, if an insurance policy has not been taken out to cover them, the onus falls onto the committee. ie. The committee stand to be sued for thousands of pounds - "Is your committee willing to take this risk?"

Insurance through NAWB has proved very competitive and popular as Federations can take out a policy to cover all their members Clubs. Why not get a quotation?

For more details contact the insurance officer:

Mrs Kate Edge, 8 Oakdale Ave, Stanground,
Peterborough PE2 8TA
Tel. 01733-564982

N.A.W.B.
ACCOUNTS
1/7/98 - 30/6/99

1998	Income	1999	1998	Expenditure	1999
£3,291.00	Membership	£3,200.00	£890.85	Committee Expenses	£976.90
£1,992.96	Fundraising	£1,675.30	£1,022.93	Fundraising	£356.94
£2,983.90	Conference Tickets	£2,151.30	£869.23	News & Views	£1,008.90
£108.65	Sales	£126.00	£229.50	Postage/Telephone	£306.48
£982.10	Entries	£924.05	£68.55	Photocopying	£91.35
£45.00	Donations	£211.00	£1,555.62	Comm. Conf. Exp's.	£1,230.53
£610.00	Sponsorship		£228.08	Stationery	£200.53
£372.00	Adverts	£37.00	£1,121.09	Insurance	£2,827.00
£70.00	Advance Membership	£95.00	£6,744.36	Conference Exp's.	£3,084.71
£169.60	Stationery		£35.58	Future Conf. Exp's.	£160.00
£1,089.19	Insurance	£2,565.32	£24.14	Corporation Tax	
	Tastings	£189.00	£176.69	Miscellaneous	<u>£372.51</u>
£256.00	Hotel Dep Refunds				
<u>£172.45</u>	Bank Interest	£71.62			
£12,142.85					
<u>£823.77</u>	Excess Exp/income			Excess Income/Exp.	<u>£629.74</u>
£12,966.62		<u>£11,245.59</u>	£12,966.62		<u>£11,245.59</u>

Balance Sheet as at 30th June 1999

Accumulated Fund

Balance 1st July 1998	£4,959.82
Excess Receipts over Payments	<u>£629.74</u>
	£5,589.56

Assets

Bank Current Account	£1,048.20
High Interest Account	£4,541.36
	£5,589.56

Presented by Hon Treasurer

Stan Drinkwater



Entries and Vouchers Audited by

Terry Russell
Bank Manager
H.S.B.C.



A VERY SPECIAL CHRISTMAS TASTING

Hope you can make use of the following account in the News and Views.

Tw'as the night before Christmas
And all round the house,
Nought was a-stirring
Not even a mouse

These famous lines could well have applied to our Christmas season, 1998 because the flu bug struck that year too. For months, our group had been planning our annual get together on Christmas Eve for a special tasting, and this special tasting on such a special evening is always **VINTAGE PORT!**

Our group, by the way, comprises of Denis Reid, Audrey and Keith Simpson, Jean and Charles Shelton and Doreen and Al Procter. I've been nominated as the scribe to tell the following tale

After the disappointment of not meeting at Christmas 1998 it was resolved to keep the port that had been purchased for a whole year and have the treat to look forward to over the next twelve months. Luckily this Christmas of 1999 we all managed to stay clear of the germs till after the festivities.

We all met up at the Shelton's home on Christmas Eve at 4.00pm. with bottles already prepared. They had been carefully decanted and the original bottle brought along to help with identification and information. You may well think that at this point we were sniffing the beautiful aroma of these ports but you'd be wrong. We had to undergo the hardship of a different tasting first. Each family had brought along a bottle of red Australian wine which we had to taste, assess and judge. Here follows the list of wines and our tasting notes:

1. Heathlands Limestone Coast, Coonawarra.

Cabemet Sauvignon 1998. 12.5% £8.99

This showed high acid. It was too young. Its youth was showing unripe fruit and greenness. It was out of balance and immediately placed fourth.

2. Wakefield Clare Valley, S.Australia.

Vintaged Cabernet Sauvignon oak aged. 1997 14% £7.99
Lightest in colour. Smooth. A trace of sweetness with intense fruit. A soft tannin farewell. The ladies liked this one immediately.

3. Penfolds Bin 2. S.Australia.

Shiraz/Mouvedre. 1997 13.5% £6.49

Dark rich and fat. (the wine, not the fellow who brought it)
Full bodied with tannin. 'Mature for mature men'

4. Peter Lehman, Barossa, S. Australia .

Shiraz. 1996 14%, £6.99

Dark and heavy. Don't strike a match! A knock out bouquet. Enormously full, rich, smooth. LOOOOOONG. Needs keeping. (Too late now to take that decision!)

We really were nit picking over these fine wines. We came to the conclusion that it is no use saying 'This will be good in five years time' It's what is good at the time of drinking that counts. The men thought No. 2 was a gentle but fine wine Nos. 3 and 4 were tougher and heavier with years left in them.

The three ladies all voted . 2,3,4,1.

Three out of four men voted 3,4,2,1 and the other vote was 4,2,3,1 .

Well, wasn't that a wonderful tasting, but we still had not started on the task for which we had really got together! Those ports were still standing in the corner waiting to be poured. Time for a break ... supper. And clear those taste buds with a nice little Chilean 35 Sur Chardonnay. It was now 6.55p.m. and at last the vintage port found its way into port glasses.

1. 1985 Offley (20%) Bon Vista,

Cost £22 in 1977. Now worth about £4

A good nose. Fiery and slightly aggressive.

2. 1984 Dow (20%) Quinta del Bonfin.

Approx. £20.

Smother. More complete. Good balance.

3. 1983 Warres (20%)

£25.99.

Rich and heavy. Rougher yet sweeter but with a hard finish.

4. 1977 Dow (20%)

£48 when bought, now worth £57.

Alcoholic burn. Lost its fruit. Hot. Difficult to judge when you hear the history.

Of course there always has to be story behind a story and here is the history of the final bottle. Keith decided to decant his bottle through muslin into a decanter and went to rinse out the empty bottle. However he became aware of something still residing in the bottle. Could it be a crust? He shone a torch through the glass and found himself looking at a CORK in the BOTTOM of the bottle yet he had already removed the cork. It would seem that this cork had been soaking itself in this good port for the last twenty years. Keith rang up the Fortified Wine Buyer at Welwyn Garden City to enquire how this could happen and whether the wine would be affected.

The company (Threshers) was most interested and presumed that there must have been a problem in the bottling line when perhaps production had stopped, restarted, and a second cork pushed down on to the original, forcing the first into the bottle. Keith was told to taste and drink the wine and send his results. In the meantime they accepted that the port must be affected in some way having lain on cork for all that time. They then kindly supplied him with a complimentary bottle (worth the £57)

Naturally, we all enjoyed tasting the corked wine very much and the best thing to come out of the incident is that we can all look forward to tasting another terrific bottle next Christmas Eve..... that is, providing we don't have flu of course.

Final votes cast for the ports were :

Six out of seven voted for No. 2, 4,3, and 1

One out of seven voted for No .3,4,2, and 1

Hope you enjoyed hearing about our special tasting. Believe it or not we were all sober (I think) and still able to enjoy Christmas Day celebrations that followed.

Best Wishes - **Doreen Proctor**

Thanks for a great commentary on your tasting Doreen, I'm sure there are many more like me who are very envious—Editor

UNUSUAL DRINKS

The mainstay of home wine and beer making is the clubs and guilds, with their programmes of interesting evenings. One event which I started at Richmond (Surrey) Wine Guild has become an annual occasion; other clubs may have something similar. It costs the club nothing as members seem happy to bring bottles without requiring payment. No outside speaker is needed, only a chairman.

Members are given plenty of notice to collect unusual drinks, which can be wines, beers, spirits, liqueurs, or non-alcoholic concoctions, home-made or commercial, so long as they are potentially interesting. On the evening when we taste the drinks, I get people to tell me what they have brought, so that I can work out a sensible tasting order.

As we have about 16 people, one bottle of each drink is usually enough to go round, even if it is only 50 cl

Every year we get an amazing assortment of drinks, often ones that most of us have never heard of, let alone tried. In 1999, we had several home-made wines: elderberry and runner bean, 1996; beech leaf 1996; parsnip wine sweet, 1996; ginger wine. We had Fuller's Honey Dew Ale, and St. Peter's Fruit Beer, Elderberry. Frattina Grappa from Chardonnay Grapes was the most alcoholic offering, but was not liked much, especially by the couple who brought it! There was also Condessa Gin, from a kit. WKD Alcoholic Iron Brew was a strange orange colour. Limesco was made from Sicilian lemons and partly-fermented grape juice, but I forget the ingredients of St. Michael's Vitality.

We enjoyed Horam Manor Sparkling Apple Juice, but one of the best drinks of all was the non-alcoholic Thorncroft Nettle Ale (with nettle and blackcurrant leaves). It was really refreshing and several people wanted to know where to buy it; I bought it at Brogdale Horticultural Trust near Faversham, Kent, but assume that it must be more widely available. The list of unusual drinks varies greatly each year, depending what people have been making, what they have been given that they want to get rid of, and where they have been. If

your club has not tried such an evening yet, I strongly recommend it. On a personal note, I am very sorry that I cannot come to the National this year, although I love to come and am normally there every year. My nephew is getting married on that Saturday in London and there is a three-line whip from my sister. Still, if the wedding is late enough in the afternoon, I may still be able to enter and judge at the Surrey and South Thames Show that morning!

Bernard Lamb - NGWBJ

Thanks Bernard, sounds a really good idea for a club night, any other ideas?

"THE GRAND OLD DUKE OF YORK"

I also thought that the grand name of the County Beermakers referred to Essex (N&V November) not to a public house. It reminded me of a tour I went on with my bowls club to the South Devon area. Wherever we played, our opponents on hearing that we were the Duke of York Bowling Club asked of us - "Do you all work on the Duke of York's estate?" - "Are you the crew of a R.N. battleship?" - "Are you in the Duke of York Regiment?" The last two questions were surprising - as we were nearly all O.A.P.'s, but our opponents appeared equally surprised when we told them - "No, our Duke of York is a pub!" Now what of our wine club beginnings, well my club the Wembley Guild was formed by employees at the Post Office Research Establishment at Dollis Hill. This establishment is mentioned a number of times in the book banned by the British Government in 1987, Spycatcher by Peter Wright. Mr. Wright did not mention the winemaking research that was going on however. My other club Greenford Park was originally a branch of a local residents association. Other Middlesex Clubs Richmond and Colindale were both formed by evening class students studying home winemaking, whilst Ickenham Wine Circle was a section within a local horticultural society. H. E.L.A. or Hammersmith European Link Association was formed by the mayor as a friendship link with several European towns. In 1972, H.E.L.A. were going to host a large contingent of visi-

tors from various Continental countries, several hundred in fact. Funds not being large enough to supply adequate liquid refreshment for so many, the Link Committee decided that the association would make their own and so the wine circle was formed. Sadly a couple of years ago H.E.L.A. wine club disbanded. Middlesex Federation has had many nationally known companies employees, formed into wine making clubs i.e. Hoovers, Nestles, London Transport, the Bank of England, C.A. V., John Lewis (Brent Cross), Kodak and British Airways. Sadly again, only the latter two remain as members of the Middlesex Federation.

Next year's Middlesex Festival of Winemaking & Brewing (our 37th) will take place at the Great Barn, Bury Street, Ruislip on Saturday 10th June. There are "Open classes" in the Show; schedules from Competition Secretary, Colin Hotham, 137, Carpenders Avenue, Watford, Herts WD1 5BN.

Bob Marsden Middx Federation PRO

Well, that means we have covered part of Essex and Middlesex about club origins, how about some more of you writing in on this subject.— Editor

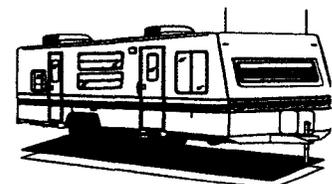
Please note new dates !!

Wine and Camping Weekend
12th to 14th May 2000.

This weekend sees us camping in Epping Forest and, together with tasting wines put on by Cathedral Wines and Judith Irwin of course, makes for an interesting time with no worries about drink and drive. Last year was a success and we are hoping that it will be again next. The cost is about £15 per person for the tastings (from Friday evening to Sunday morning) plus the camping fee and electric used. Contact me, address below.

Numbers are limited.

Chris Randall, 123 Primrose Hill,
Kings Langley, Herts, WD4 8HX.
(01923 263956)



WINE MAKING BEFORE N.A.W.B.

In the early 1950's, as sugar came off wartime rationing, dried grapes and citrus fruits became more readily available, an explosion of interest in home winemaking spread from rural areas into the towns and cities of Britain. The dried grapes or sultanas and raisins, were important in adding viscosity and body to these so called country wines, grape concentrate having not yet arrived in the homebrew shops. Citrus fruits such as lemons and oranges were also a popular source of acidity particularly in non-fruit wines e.g. root vegetable or cereal grain wines. Cereal wines made from wheat, barley etc. were very prominent in competition results published in early editions of the Amateur Winemaker magazine. Apart from this monthly periodical, several books on home winemaking were being published in the 1950's. These books published some very old recipes, which I am sure the authors had never tested or tasted. Their scientific knowledge of the fermentation process was often lower than that of today's average wine club member.

Peggy Hutchinson in her "Home-made Wine secrets" wrote - "Yeast is added to some brews not to make it ferment - for in the right temperature it will ferment with sugar and water or even water alone - but to help to develop the spirit content of wine." I am sure we are all aware that without yeast and fermentable sugars, there will be no fermentation and without the fermentation process the spirit content (or alcohol) would not develop. In another book "Country Wines" author Mary Aylett also wrote "When the metabisulphite has been added, all natural yeasts are at once killed, and with them the natural bouquet, and possibly many other elements of whose existence we are not yet aware. Vegetable matter so treated is not only dead, it is embalmed and will keep forever, like the Egyptian mummies." This statement sounds quite grand but it also sounds quite nonsensical. Sulphite certainly does not remain in the wine forever and I have found that the addition of sulphite improves bouquet if the wine is allowed to mature and the sulphite slowly

perse. In her book "Easymade Wines", Mrs. Gennery-Taylor wrote - "In the first stage of some wines, the fruit has to be left in the bowl till a mould has formed on top. This should be removed in one piece if possible. Sloe wine should be left for months, till a really thick mould has formed. country people say of sloe wine, "The better the mould, the better the wine". I cannot believe a mould would improve the flavour of wine, although a sherry flor might.

Post-war Britain was still economising as the following Peggy Hutchinson advice on ingredients indicates. "Almost everything can be made into good wine, including cabbages, turnips and waste. Waste is an excellent winemaker - by this I mean orange skins and halves of lemons after being squeezed; apple cores and peelings and windfall and bad apples (those with brown patches on them); small potatoes; lettuce and spinach leaves (the coarse ones); the hard blackberries, the poor-quality gooseberries and currants; little wizened, tough carrots, beets and parsnips; un-ripened grapes from a cold greenhouse and even leaves of grape

vines and the oak, and spring leaf buds from the elder and bramble. All these will make a good, nourishing brew. So will left-overs from meals - a cupful of rice pudding, a cupful of mashed potatoes, a few sultanas and two quarts of water with 1.5 lb of golden syrup will make a wine fit for a king!" With such delights to set before a king, surely it is no wonder that most of them have now abdicated! Another economical example from Peggy Hutchinson is Bread Champagne whose sole ingredients are 2 lb brown bread, 2 lb sugar and 1 gallon water. No mention of yeast or any acid whatever! Another recipe is for Pea Pod Wine - 2 gallons of pea pods, 4 lb sugar, 1 gallon water, ½ oz yeast on a slice of toast. Again no acid used - with such low acidity, I wonder if Peggy Hutchinson ever used ~ PH papers?

Perhaps not so economical was this recipe in The Farmer's Weekly book published in 1955 - "Home Made Brandy - 20 gallons rectified spirit, 6 oz sweet spirit of mitre, 6 oz bitter almond meal, ½ oz sliced orris root, 6 prune stones - pounded! 1 quart best vinegar and to every 4 gallons add 1 gallon of foreign brandy." I would point out that this recipe was 100 years old when this book was published. However many recipes in the books of the 1950's recommended fortification by large additions of brandy or other spirits. The reasons for this was the low alcohol tolerance of yeasts then used, ie baker's yeast or wild yeasts, also large amounts of sugar in the musts would inhibit the ferment, as would the usual low acid content and lack of nutrient elements within the ingredients. -The final result of these fermentations would be sickly sweet wines with low alcohol content, hence the need for fortification sometimes on a grand scale. One recipe for Cherry Wine, gave the ingredients as follows - "to each quart of cherry juice add ½ lb sugar a pinch of ground mace, cloves and allspice, ½ pint brandy and ½ pint rum." Not too much sugar in this recipe but plenty of fortification. The following recipe from Ambrose Heath for Wheat Wine is not fortified, but how's this one for cloying the palate? - "Put into the bowl a pound and half of wheat, a pound and a half of peeled and sliced potatoes, two pounds of raisins, five pounds of Demerara sugar, an ounce of yeast and one gallon of water." No acids were added to balance the excessive sweetness of sugar and raisin content or to assist the yeast to ferment the sugars into alcohol.

With such recipes being published and such advice being given to home winemakers, we are lucky that wine circles started to form in the late 1950's. We entered a more enlightened age of our hobby as lectures, competitions and better books improved our winemaking activities. This was further enhanced by the founding of Federations, the National Association (N.A.W.B.) and the National Guild of Wine and Beer Judges in the early 1960's.

Just one final word of warning, I don't think you will have much success at the N.A.W.B. Conference Show at Weston-super-Mare if you enter wines using the above recipes. I hope to see you all there!

Bob Marsdon - N.G.W.B.J.

I REMEMBER

I remember the days of my childhood,
And my grandmother's home-made wine,
The fruit that we picked in the garden,
That made her wine so fine.

I remember the yeast from the baker,
The sugar candy bought from the shop,
That smell of the fermentation,
And the waste that she skimmed from the top.

I remember the net curtain that covered,
And the egg shells to clear the haze,
The wooden spoon that was all stained,
And the old crock with the doubtful glaze.

I remember the days before demijohns,
Listening to gran's tales on her lap,
Science was only for the boffins,
For you only got "mouse" in a trap.

I remember the days before airlocks,
The dandelions picked by the station,
Gran was winemaking in Pasteur's time,
And she'd never heard of oxidation.

I remember the stone jars for storage,
The lemon juice and sometimes the zest,
Her ferments never needed nutrients,
But the Blow flies were always a pest.

I remember the well in the garden,
And the barrels all in order,
Campden was for the future
And geranium was in the border.

I remember us kids were contented,
We didn't need money for kicks,
Helping Gran with the wine making,
Sometimes a penny for the flicks.

I remember Gran never used recipes,
I was five when I had my first wine,
My taste buds were just developing,
It was her who gave me the sign.

I remember her wines in the shed,
The ones that were kept in the cold,
Do you think I'm too nostalgic?
Or is it just that I'm getting old.

Eric Clarke.

Eric thanks. You'll never be old to so many of us so it must be nostalgia. I wonder how our grandchildren see us? Have you tried to involve them in your hobby?

MOUSE

Mouse infection was a problem in my house about 2 years ago. I had two five gallon batches of wine spoiled by the infection, and whilst I gave about three gallons away for "training" use, the rest was tipped down the sink.

They do say that putting a small dead animal down a septic tank can encourage the desirable bacterial reaction. I don't know if my Mouse had such an effect.

Anyway, I threw away what I thought might be the offending equipment, made all the normal curses, had a good clean up, and my latest brews seem OK (Well at least they haven't got Mouse as a fault).

However, the last issue of News & Views highlighted the fact that I still have a current Mouse problem.

I was patching together the various articles sent in, with my desktop publisher, and as I re-checked each one it went onto a pile to my right, on the floor. This was the final juggling around, which seems to take ages; It was about 12.30 at night and I had been messing around on the keyboard it seemed for hours.

I seemed to senses something near me, I glanced down, and sitting on top of the pile of paper was, a **Mouse**.

It moved pretty fast once I reacted, and although I could see roughly where it went, I just couldn't find it as it had gone into another room. (**Another case of a Judge not finding a Mouse**)

We've had a good "clean-up" now, again made all the normal curses and I think we are clear of the infestation, and I've taken a number of precautions to stop it happening again.

The reason for this true story is partly as a warning to us all. It's amazing the parallels I have found between my infection and infestation. In both instances I could have been more careful and taken all the

necessary precautions.

It's a message I've given, in relation to wine, a number of times over the years during Judges at the Bar, and at various other times, so I really have no excuse.

I don't want **MOUSE** to return, either type. So I must remember this lesson, and not let my standards slip over time. I pass on the message for what it's worth as a warning to all.

I'm glad there isn't an infection called **RAT**.

Alan Eldret

"Technical" point from the Editor: You cannot cure Mousiness in a wine or beer, prevention is by hygiene. I have heard from some individuals that it has just "gone away" but I wouldn't rely on this. Mousiness is described in the Judges Handbook thus:

A characteristic and unpleasant taint in wine or beer, usually detected in the after-taste rather than in the odour or on the palate.

Caused by some Brettanomyces yeasts or lactic acid bacteria. Not detectable by everyone. The mousey smell of a suspect wine may be developed either by rubbing a drop briskly between the hands or by neutralising its acidity with the addition of sodium bicarbonate.

Any more infection stories?

Liphook Wine Circle

We have had a letter to tell us that Liphook Wine Circle has had to disband, due to lack of members. It is sad that they are not able to continue as they had 35 years of history, which included Vic Goffen being their President for a few years. He was a very well known at a National level.

Thanks for letting us know.

I'm afraid this sad story is not unusual these days, our hobby continues to struggle; So let's all try and do our bit to encourage more recruits into the existing clubs.

Dear Alan,

I would like to thank the committee for the lovely bouquet I received when Peter died recently. They were much appreciated.

I would also say how touched I was that members came from so far afield to attend the cremation. Particularly Judith who travelled for many hours just to pay her tribute.

Many old friends wrote such touching tributes, Peter would have been proud to know he was so popular.

He loved the "National Weekends" and was a very conscientious Committee member in the past, always giving of his best in anything he undertook.

Yours sincerely, June Awbery.

June asked me to publish this letter to convey her thanks to all concerned.

I also received a lovely note from Jean Butcher, expressing her thanks for all the kind thoughts and tributes for Roy, and thanking NAWB for the flowers.

(I have not published it in detail as it was not requested that I do so.)

Thanks for your letters June and Jean, I'm sure you know that our thoughts and best wishes are still with you.

Dear Alan,

I am a member and Committee member of the Writtle Wine Circle, and a committee member of the Essex wine Federation.

It was commented at the AGM at Scarborough that members should think about some suggestions about "how the future of the National Competition could benefit by way of reshaping it, and where it could be held".

I have given it a lot of thought and spoken to members of the Essex Committee, what I am about to say may not be feasible, however it is for most winemakers a long and expensive weekend, and long distance to travel, whether it be at Scarborough or Weston-super-Mare.

This is the very point I had in mind; as the National Competition stands, it is divided by two venues, North and South, so I suggest that the following could be discussed by the National Committee.

1) Divide the Whole country into four areas, ie. East, West, South and North, each area to hold its own Regional Final, all points winners in each class to go forward to the National Final held somewhere in the centre of the country, Birmingham, Leicester, Nottingham, for example.

2) Each area to form its own committee, and run the area competition by National Rules.

To my mind it is a proposal worth looking into, but the committee may think differently, however I would like to think you discussed it.

This way gives a lot of winemakers the chance to enter the regional final, but at the end of the day it did not cost a lot, and did not have to travel so far, and it would be the same for those who are successful in getting to the National finals, and who knows you may get few more members!

3) Or alternatively, the whole competition is located at, say the centre of the country.

Yours sincerely, Keith Sillett

Thanks Keith, comments please, or perhaps during A.O.B. at the A.G.M.

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. Thank you for using this method.

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: £ Quote my Membership No.

Date of payment and annually thereafter on 1st July

Please debit my account: Sort Code - -

Account Number

Name of Account Holder(s)

SIGNATURE (S) _____ DATE _____

**FEDERATION OF CHILTERNES
AND MID-THAMES
WINE GUILDS**

The 29th Annual Festival Show of the Federation of Chilternes and Mid-Thames Wine Guilds will take place at Hazlemere Community Centre, High Wycombe, Bucks on Saturday 13th May 2000. The Show will commence at 9.00 AM with the reception of entries, and bottle collection will be at 4.00 PM. There are 51 classes in the Show, and last year we managed to attract sufficient sponsorship to give a prize for each class in the Show. These prizes were mainly wine and beer which had been generously donated by the commercial world. We will be endeavouring to achieve a similar standard at the 2000 Show.

Show Schedules and further information can be obtained from:

**Show Secretary - Mr W Smith
Westport, Pinewood Road,
High Wycombe, Bucks HP12 4DA
01494 531045**

**TELFORD ANNUAL
OPEN WINE FESTIVAL**

We are now in the process of planning the 8th annual Festival on 1st July.

We have grown from 450 entries in our first Festival 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, Swindon, Peterborough, Preston, Essex, and Devon.

Our Festival is highly regarded throughout the country. We have 20 classes (wine, beer and food) which are judged by qualified National and Federation 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 Weston, 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.**

**WOULD YOU LIKE TO BE A
JUDGE?**

Examinations for the National Guild of Wine and Beer Judges are held twice yearly in the Spring and Autumn. The next examination will be at Weston super Mare on the morning of Sunday 15th April, during the National weekend.

At the time of writing, there will be a wine examination, but there are no applicants for a beer exam.

If you would like further details about becoming a Judge, please contact:

**The Chief Examiner
John Scottow 0121 744-2920
or, The Chief Beer Examiner
Bill Elks 01582 414803**

Ring us for an informal discussion and further advice, or speak to any member of the N.G.W.B.J.

John Scottow

By the way, if any of you want a list of National Judges, for instance to help your Show convenor, Contact :
NGWBJ Treasurer—John Keeley,
(Tel. No. 01204 63246)

Cost will only be about 50p + postage

THE ABOVE SHORT ADVERTS OF MEMBERS SHOWS OR EVENTS MAY MAKE ALL THE DIFFERENCE TO YOUR ENTRY LEVELS. WHY NOT DROP ME A SHORT NOTE.

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
 Club/Circle/Guild

Membership
Nos. if known

fee
enclosed

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CIRCLES AND FEDERATIONS

Name of Circle or Federation
.....
 Details of representative and position, for all NAWB correspondence
 Name
 Position
 Address

 County Post Code

Membership
No. if known

--

fee
enclosed

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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 Atwell NGWBJ - NAWB Membership Secretary
 20, Stable Row, Priorslee Village, Telford, Shropshire TF2 9NW
 Telephone No. 01952 299501 PLEASE ENCLOSE A S.A.E.