

# NEWS & VIEWS

January  
2001

The Journal of the National Association of Wine and Beer makers (Amateur)

Hello NAWB members, here is my first attempt as editor of your "News & Views". Those of you that I have spoken to have told me that you like the style that Alan Eldret has evolved for your journal so in this issue I have tried to follow his layout and content as closely as possible. However as I am very much "still learning" I have not included any photographs in this issue, I hope to include these in future editions.

There are two things that are very important to an editor, the first is feedback, I have enjoyed the effort (quite considerable) to get this edition to you. But what do you think of it? What do you want in your News & Views? In Chairman's Chatter from the last edition Alan posed some questions, "Do you want a regular technical spot in these columns? Do you want articles that might make up for the lack of any magazine for our hobby?" Well, what are the answers? I do want to know because I want News & Views to add value to your annual membership fee. Your comments on the contents of this issue will be of considerable help.

The second important thing is contributions, without these there is nothing to edit, matching contributions to your feedback requirements may give me problems. Contributions can be very varied, a humorous wine or beer based experience, wine or beer tastings or holidays, a history of wine making, or what is was that started you off in the hobby, a recipe that got the result, or news from the home brew trade.

An easy contribution that some can make is to just let me know what is happening in their federation, particularly if you have a show coming up, either send me a schedule or some information about the show and I will try to include it (obviously I cannot include too much detail) and you might get some extra entries. We all need to be pulling in the same direction to keep our hobby as healthy as possible.

This year we have had a long gap between issues of News & Views, so to catch up the next edition will be coming out in February, after that I hope we will have regular issues at intervals of about 4 months but please let me have any contributions for the February issue (covering events up to, say, August) as soon as possible. I hope to see as many of you as possible at Scarborough, the entries secretary would appreciate your entries early, and good luck with your entries.

**Charles Hill**

## Notices About NAWB Show & AGM

The show takes place at the Spa Complex, Scarborough from Friday 23rd March to Sunday 25th. Let us make sure it is the event of the year.

Entries can be made now, the closing date is February 28th, but there is no need to wait until the last minute.

The schedule was sent with your last News & Views.

The AGM will take place on Sunday 25th, the full agenda, last year's minutes and accounts will be included in your next (February) News and Views.

If you wish to be a judges steward (and there is no better way to find out what the judges are looking for) you should contact the Convenor, Dave Pulley (see page 2 for contact details).

If you can also spare time for general stewarding please contact Richard Edge (again see page 2).

Fund raising is always important and if anyone can spare time to help out on the tombola stall this would be very much appreciated, the contact here is Kate Edge.

Kate will also be pleased to receive any prizes that you may wish to donate, or cash donations with which we can buy prizes, she has written a letter with this N&Vs, please take this letter along to your circle meeting and tell everyone about NAWB.

## Notice On Insurance

Forms have now been distributed to Federations and Circles and I thank those that have already returned theirs.

If your circle/federation has not returned the form please do so as soon as possible to ensure correct insurance cover.

Please remember I need to know the following:

- ⇒ Change of address of contact with telephone number and e-mail address if applicable
- ⇒ Any change (increase or decrease) in membership
- ⇒ Any change to value of trophies (including new ones)
- ⇒ Any extra cover required for monies or audio equipment (these) do need to go on your policy.

**Kate Edge**

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## CHAIRMAN'S CHATTER

Hello to all members. We are already well into 2001 but I hope you enjoyed your Seasonal celebrations of Christmas and New Year by appropriate use of your home brews.

The year 2000 saw some difficulties in the hobby with quite a number of clubs struggling to survive. We also saw that well known high street chemist ceasing to stock home brew. Hopefully the independent retailers, manufacturers and wholesalers will rise to the challenge of keeping us supplied. On the positive side, we had a very successful National at Weston, a number of Manufacturers continue to support NAWB and your committee is still as enthusiastic as ever to provide a top class National Show and other practical services, such as Insurance. We continue to listen to any suggestions you have of where we could help improve the hobby overall.

You should have all received your Schedule with the last newsletter and I hope, like me, you are already considering what entries you can make.

The schedule of classes is very similar to previous years. However, we have rationalised the Open classes in the hope that by concentrating on the more popular classes they will be better supported. Do remember that whilst these classes are to try and attract newcomers to The National, particularly from local club members, NAWB members can enter these classes also. Why not enter the Closed and Open classes? We are keeping the Friday night format similar to last year, all our feedback seemed to like the informality, and the tastings. The Saturday format is well proven

and all those who regularly attend will I'm sure enjoy themselves as normal. One small change however, we are dropping "Judges at the bar", as every entry will now have a comment label from the Judge.

Sunday is bound to get off to a good start with a talk from Bob Marsdon, and the A.G.M. is your time to be discuss and review your organisation.

Your Committee has been going through all the preparation work necessary for the National at Scarborough, and I believe it will once again be a great weekend, I hope to see you all there.

It is with great regret that I heard of the recent death of our Immediate Past-President, Doug Ives. A more detailed obituary, recognising the significant contributions he has made to NAWB, is shown later in N & V, but I'm sure I speak for all members in giving Marjory and her family our sincerest condolences.

This newsletter is the first to be produced by Charles Hill, our new Editor of News & Views. I have not read any detail yet, I'll see that at the same time as you, but I'm sure it will keep up the aims of informing you of what is happening in your Organisation and the wider world of Wine and Beer making. It will be better if as many of you as possible keep him, or other committee members, informed of what is happening "on your patch". Good luck Charles.

Finally, I would like to wish you all a Happy New Year with much success in your Home Brewing.

Alan Eldret

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## TEN DAYS IN RIOJA - Peter Robinson & Kate Edge

On 23 September we started our 10 holiday in Rioja, this was organised by Judith Irwin. We joined the coach with some friends at Hoddesdon to motor to The Norwood hotel in Torquay for a "Wine and Dine" evening. We started with white port and sherries as aperitifs followed by a 6 course meal with a different wine to complement each course accompanied by a talk giving us other information about the wine. A eat, drink and enjoy evening with friends, what a super start to the holiday. We left the hotel feeling very relaxed, having consumed a hearty breakfast, to board the Brittany Ferry at Plymouth. We spent Sunday and Monday morning on board with plenty of entertainment to keep us occupied. With the choice of food being suitable for anyone's pocket from Silver Service to Snack Bar. We docked at Santander at 13.00 and commenced the 186 mile journey to our hotel in Alfero. We left the main road behind us, Eddie our coach driver took us the pretty route through the hills. We arrived at the hotel after completing two complete circles of a roundabout which continued for the rest of the holiday. After a swift wash and brush up we went down for a reception, provided by the hotel, of nibbles and drinks. They obviously had not been forewarned about us as they put out soft drinks as well as wine. The highlight of our first Spanish meal was the pudding – cold custard with a digestive biscuit floating on top – crème caramel someone suggested. We retired looking forward to seeing the vineyards in the coming week.

### **Tuesday**

The hotel Palacios was our base for the week, Judith couldn't have picked a better hotel as it also ran a vineyard on the same premises. On our first morning we woke to the sound of thunder and rain but it cleared up quickly. It wasn't long before we found the pace of life in Spain is fairly leisurely in comparison with ours, and you have to adjust to a totally different timetable. The day begins not too early with a light breakfast, followed perhaps by a little bit of work. Then there is lunch, and afterwards siesta. Then maybe a couple more hours work, with evening meal starting at 9 pm at the earliest and often as late as 11. This was summed up by a shop's opening hours in one town – 11.30-13.30 and 17.00-19.30. We found the local tourist office and got maps and learnt of the storks that nest in all the tall buildings. The storks are a protected species of 250 strong and they return to the same nest each winter. Judith discovered that a girl called Maria at the tourist office had spent some years in Llangollen, and could have made most of her local arrangements.

After lunch it was time for our first tour and tasting at the hotel winery. We were able to watch as the grapes came in and the whole process started with hand sorting. Our translator was Beatrice from the hotel, she was quite nervous about speaking to a large group of people in a

foreign language. However, she managed very well, and seemed to be enjoying herself by the end. On the original tasting table there were six wines but Judith managed to persuade them to break out additional stocks. We started with white, through rosé finishing with Gran Reservas, we lost count – still it was only 50 yards to stagger back to the hotel and have a siesta.

In our explorations of the previous day we discovered a promising looking restaurant just round the corner. However, we ended up sharing our discovery with 20 other members of our party. The top table battled their way through about nine courses, although they lost count by the end. Communication can be a bit of a problem, and although I realised that the waiter was asking me how I wanted my steak cooked, I was unsure of the appropriate answer in Spanish. Thinking that I had not understood him, he rushed off and came back with a cigarette lighter to explain by action. Meanwhile, Hoddesdon were dining elsewhere and had far greater communication difficulties, George ended up with a calf's head on his plate, which he duly tackled. Even Judith was a bit stumped at what wine should be drunk with that – plenty, is probably the answer. The currency also caused some confusion, enabling Reg to conduct some skilful money laundering at the expense of his friends, only to be caught up with at breakfast next morning.

### **Wednesday**

For our trip today we joined Laura, our interpreter for the day. Our first port of call was Remélluri, a high quality organic producer of red wines, where the whole place oozed money. Our host spoke excellent English so Laura was superfluous to requirements. The main interest was engendered by the fact that egg whites are used for clearing the wine – so what do they do with 60,000 egg yolks? Judith persuaded them to break out the Gran Reservas from 1989 and 1994. The latter was a serious wine with potential for ageing – I succumbed to temptation at about £13 a bottle.

We then went down to Haro and found a number of tapas bars in the square for lunch. We even found the local branch of Cathedral Wines (Vinhos Catedral?), although like most of the shops it was closed. We eventually all converged on one small grocery shop open in the town, which did a roaring trade. Going for a scenic drive before our next visit to Ramon Bilbao killed some time. This time it was the ladies' turn to be attentive, as our guide was a young man, who spoke even better English than our previous guide. He even understood the British sense of humour when it was suggested that the racks of bottles would be a good substitute for wallpaper. This was a very different operation, which bought in grapes and made a range of styles, most interesting of which was their experimentation with oak ageing of white wines.

Unfortunately, there was no room for them to give us a tasting, so Judith bought some bottles for us to taste on the coach. Even drunk warm, out of plastic cups, it tasted pretty good and orders were placed on the strength of this. (I can confirm that when drunk under appropriate conditions, the promise shown was fulfilled).

#### **Thursday**

We headed up into Navarra to visit Bodegas de Sarria, one of the top quality winemakers in the area. Our hostess had arranged to meet us in a hotel car park, we found out why as we climbed higher and higher up winding roads for what seemed like an age. Some of us thought we were going to the end of the universe, we learnt later we had been taken the short route and there was 64km of roads on the estate. Winemaking was in progress here as well, and we were almost overcome by the sulphite. An excellent tasting was provided accompanied by some snacks. The prices were even more of a pleasant surprise and no doubt contributed to £1200 being spent. Loading the coach took considerable time. We had a brief stop in Olite, the centre of wine making in Navarra, and home to the experimental station that has done much to raise the standards of wine in Navarra. Then on to Calahorra for an early evening stop, we left here at 9pm to return back to the hotel and a late evening dinner where some stopped in the hotel and finished up on brandies which were large and cheap. Judith's party returned to the restaurant from the first night where the chef entertained by playing the guitar and singing. On their return they were locked out of the hotel the night porter was not amused.

#### **Friday**

Market day in Alfaro, which most of us visited, as we were not going out until later in the morning. We set off late morning for Logrono with Eddie going several times round the roundabout. The winery visited here was Franco-Espanolas. This operation buys in the wine, and then blends and ages it, using some 20,000 oak barrels. After the tour we were treated to an excellent 4 course meal in the cellars with unlimited wine.

Lunch was accompanied by a number of jokes and toasts, most of which cannot be reported in N&Vs. Hugh gave an airing of one of his favourite jokes, Kate pointed out that she and Judith had ordered horny lamb, but were both disappointed with the results. By the time all this had finished, it was time to go for another tasting at a co-operative. We managed to stagger our way round this one without too much embarrassment, after that Judith decided that she couldn't risk turning us loose on Logrono for the evening as planned. We therefore returned to the hotel for the evening for some to sleep it off, and others to go out for a quiet drink.

#### **Saturday**

Judith was understandably a bit apprehensive this morning about taking us all to a monastery. However, she

needn't have worried as Father Jesu Maria turned out to be cheerful man with a twinkle in his eye and a good sense of humour. The smoothness of the visit was greatly enhanced by the translating services (free) of Maria from the tourist Office. The only confusion was between laboratory and lavatory, which caused great amusement. The Cistercian monks live as they preach, a very simple life – the design is all about symmetry and the use of light. However, the cloisters are adorned with various carvings related to grapes and wine making. Then onto the winery, which is on a much smaller scale – only 160 barrels. The tasting was lively though and included a sweet red wine for those with a sweet tooth. Over £500 worth was purchased, which Maria and her friend helped pack up. Several of us contemplated joining up – Father seemed very content with his life and they had someone joining the next week at the age of 60."

We then headed on to Pamplona. Fortunately, the only bull on the street was a statue. Only the clothes shops were open on a Saturday evening – virtually impossible to buy a postcard! So we resorted to coffee and disgusting cream cakes. The evening saw 15 of us in the usual restaurant, but no cabaret tonight. You wondered how they'd manage when we go home, although they did have a few locals in that night.

#### **Sunday**

We headed up to Logrono later in the morning. Initially, it was raining and cold, the place deserted, and the cathedral almost falling down. However as lunchtime approached it started to liven up. After indulging in some tapas we followed a bit of the Pilgrim's walk and saw a couple of real pilgrims. We ended up with most of the party sitting outside in the main square drinking red wine, and even the sun made a brief appearance – very civilised way to spend Sunday.

A sherry tasting which Judith had organised preceded the evening meal at the hotel. With Hugh adding to the entertainment and Kate joining in with demonstrations of walks made by sun-worshippers on the beaches of Northern Spain.

#### **Monday**

We packed the coach ready to depart, this was an art as all the side holds were full of wine, luggage which would not go into the boot went onto the empty seats on the coach. We still had one more co-operative which was only 3 years old, to visit. The tastings took place in a theatre setting complete with flipchart – obviously preparing us for back to work. There were some purchases of the box wine, although how we found room in the coach I don't know.

We sailed back on the Val De Loire launched in 1987 with a gross tonnage of 21,018, built to carry 2140 passengers in 543 cabins with 600 cars.

If anyone is interested in wine-tasting holidays please contact Judith Irwin Tel.01492-592947. Email.judith.irwin@tesco.net

**Obituary – Doug Ives**

I first met Doug, after I was elected to the NAWB committee at the National in Nottingham 1978. He was General Secretary, and I was then a new boy. Doug served on the NAWB committee in this position for many years, usually as Secretary, and on several occasions, “doubling” to be Show Manager, and always being ready to assist anybody in need. I think he was the longest-serving Officer of the Association ever.

Doug developed a very keen interest in both wine and beer making, and was influential in the success of York wine circle, serving as Chairman and always ready to assist. He passed his examination for the Guild many years ago, and always took a keen interest in Judging, and helping others to do so.

Doug was a wine-making contemporary of Peter Awbery, Roy Butcher, Lenn Drysdale, Sybil Hill, Ken Bilham, and many others. Sadly, most of them have passed on, but Doug will always be remembered for his quiet efficiency, easy manner, and generosity. He was also made President of NAWB, a position, like me, he cherished and honoured. He fought his failing health in later years like a tiger, and still managed to attend at National shows, usually sitting with the other Past Presidents.

Doug served in the 2<sup>nd</sup> war in the Royal Air Force, and worked for Rowntree in York most of his working life, where he met his dear wife Marjorie, also a wine-maker and Guild member, to whom, and family, we send our very best wishes in their sad loss.

The Guild and NAWB were very well represented at the Funeral, from North, South and Midlands.

Vale Doug.

**Norman Chiverton**

**New Judges Handbook**

Members of the National Guild of Wine and Beer Judges are now using a revised (year 2000) version of their “Judges Handbook”.

The handbook was first published in 1964 and the latest version is the seventh revision. It replaces the 1990 version.

The new version runs to 84 pages and

- ◆ defines the standard methods of judging all types of wines, beers, meads, and liqueurs suitable for entry in amateur competition shows.
- ◆ gives advice to show organisers, with suggested rules, schedules, duties of convenors, notes for stewards and advice to competitors.
- ◆ lays down the procedure for admission to the Guild.
- ◆ gives guidance on technical aspects of wine and beer, describes wine and beer types and provides a glossary of wine and beer terms.

If you would like a copy of the new handbook they are available from -

The NGWBJ Treasurer and Supplies Officer,

John Keeley

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**Judges at the bar – Two members respond**

Dear Editor

Could I, as a relative newcomer to NAWB and the National, offer a few thoughts on the subject of comment stickers?

To me these are an essential part of the competition process, as how otherwise, are we “non-judging winemakers” going to find out the strengths and weaknesses of our “non award winning wines”? And without such informed comments how are we likely to be encouraged to try to produce better wines, which would seem to me to be about the main reason for NAWBs existence?

In my three years exhibiting at the National, I have benefited from both of the comment systems used. I always made a point of talking to judges under the “Bar system” and often received helpful general comments in the course of the conversation, which would not have found their way on to any sticker. However unless you take notice, of course, a lot of comments on individual wines will have been forgotten long before you get them home, so for this reason alone the sticker system is, I think, much preferable. The sticker system has often provided me with valuable information about the quality of my wines, and I would encourage all judges to take the time to offer as much detailed comment as possible. From my experience as a wine steward, I appreciate some of the problems involved – too many bottles – too little time etc. However specific

remarks on the judges working sheet can be transferred to stickers fairly readily, and brief comments after the style of “lacking body”, “too much sugar”, “high alcohol”, “aggressive fruit” are greatly appreciated, rather than the dismissive and depressing “below average”.

So, judges, be sure that the extra time you take over individual comments on stickers is valued highly. As I see it, the inevitable decline in wine-making will become even steeper, if you fail to do all you can to encourage existing wine makers to keep at it!

Rowland Robson, (Phoenix Wine Circle) Middlesbrough.

Dear Editor,

I have read with interest Bill Smith’s comments in respect of “Judges at the Bar”. Having entered the National for the past thirteen years, with quite a degree of success I must say that I would be sorry to see this practice discontinued, although I appreciate the frustrations that judges experience by standing around waiting for entrants to question them. However I think at the National this is brought about by the very short time allowed between the hall being opened and the wine tasting, or whatever, taking place. During this time someone with maybe twenty plus bottles wants to look at the result sheets, his entries, and seek out the judge to obtain his observations on a particular wine or discuss his comments. So in the end one ends up unable to make best use of “Judges at the Bar”.

Finally I would like to add that when it has been possible to



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discuss things with the particular judge about his/her comments on a wine I find it more helpful than very often having to decipher a scribbled note on the back of a bottle. Having said the above, I can see the judges point of view, I hope that some form of compromise can be found to suit all members.

Yours faithfully,  
Derek J Brooks (White Lion Wine & Beer Guild) Luton.

*Editor – Two very good letters, as you will have read in Chairman’s Chatter we will not be having “Judges at the bar” this year. There are certainly a few points for the judges to note about legible writing and constructive comments. Perhaps further comment after Scarborough would be helpful.*

**And a letter about News & Views**

Dear Editor,  
As a retired member of the National Association of Wine & Beer Makers Committee and, I might add a senior member, I felt that I should put pen to paper and voice my disappointment at the output from the News & Views editor/editors this year.

Whilst working for the Association both as Treasurer and indeed in other capacities, those who worked with me will know that my pet hobbyhorse has always been membership and belonging. I made my views known at all the AGMs that I attended, I have always felt very strongly about this

and always will. Yes, Audrey I can see you reaching for your list and saying “Well, why the hell hasn’t she paid her membership for this year”, I will, but not until I have received my copy of News & Views that as a member I am entitled to.

The last copy of News & Views that was printed and posted out was in February and for all you mental mathematics buffs amongst us that is eight months ago, far too long to wait as far as I am concerned. Last Friday I received three copies and a schedule on behalf of New Forest Wine Circle which is no longer in existence. I would hope that before not too long your mailing lists can be brought up to date. I am not being sarcastic but just making a point that if some of those old winemakers hadn’t decided to carry on with their hobby, then NAWB would have wasted money sending the envelope to me. Money that I know only too well is so hard to come by and very precious when it is in the kitty.

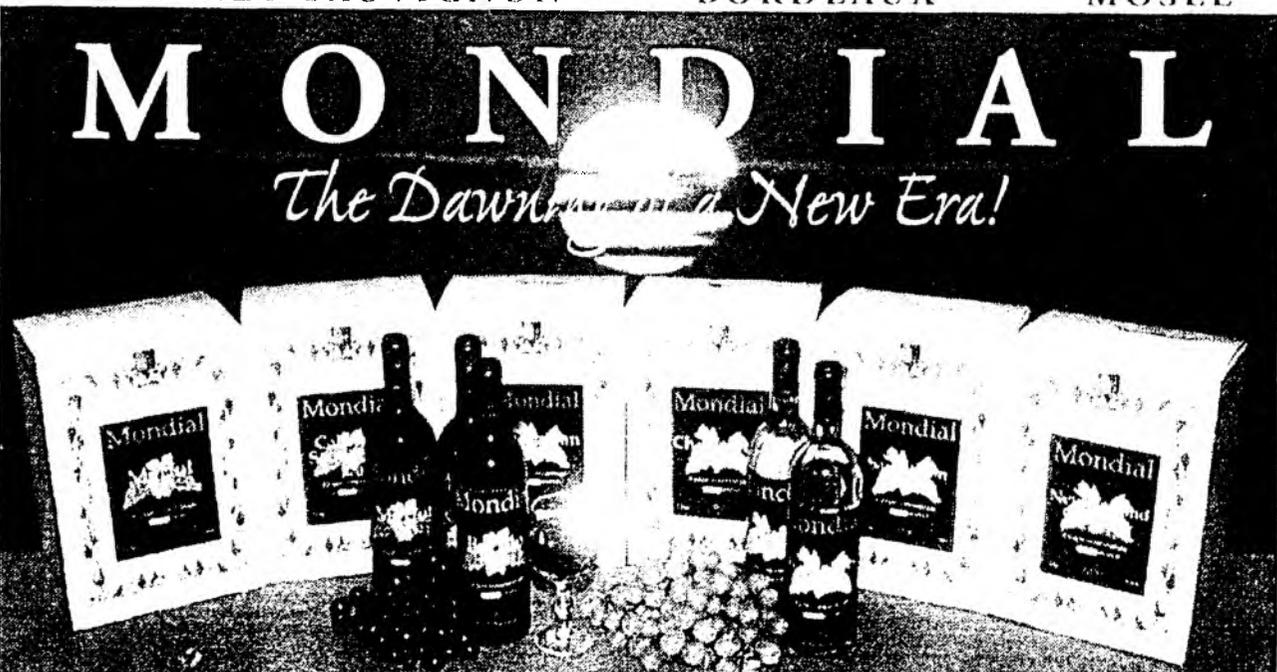
I have read this magazine almost from cover to cover and apart from letters from Mike Orbell and Jim White there is just the briefest of mentions of the National at Weston and even less about the Annual General Meeting also held at that venue. For those members who due to circumstances beyond their control could not attend the week-end, or for personal reasons were unable to stay for the AGM on Sunday, surely we could have been informed of what transpired.

Many comments were of a colleague on the NAWB

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committee whilst I was a serving member, he was News & Views editor, you all know who I am referring to, John Gorton. OK his spelling did sometimes cause comments, but at least you were kept informed of what was happening. He used to produce four magazines a year when he took over as N&Vs editor, although he was always under a lot of pressure from work and home, we all were, as I know you are now, but we were still kept informed of what was happening. Then the committee decided we couldn't afford that so he produced three, now that has been reduced to two, where will it end.

The current N&Vs editor, Charles Hill, I assume was elected to the committee at the AGM, it would have been nice for us, as members, to have him introduced to us by the chairman in this edition. I do think that the presentation of News & Views has deteriorated somewhat, since John retired as editor. Yes I can hear you saying that you just do not have any more time to donate to producing the magazine, but, I have always been told that a job worth doing is worth doing well, and surely that adage applies in this instance.

In Chairman's chatter, Alan talks of hearing of the difficulties that some clubs are having with membership and that perhaps it could be broadcast through the pages of News & Views, that is fine if we are to receive up to date magazines and on a regular basis.

Some may think that I voiced my views and opinions too strongly, others may be of the same opinion as myself, and think that perhaps it is not strong enough, but I would ask

that my letter is published in its entirety and not edited out in any way.

I would like to add my congratulations, along with the Chairman's to Kate Edge on her Guild exam results, Well done Kate, we need all the women we can get. I don't know Charles Hill or Les Hopper but congratulations to them as well.

I would like to wish all my friends and colleagues a belated Happy New Year and look forward to seeing fellow judges at the 2001 National at Scarborough.

Yours faithfully,  
Joy Dinnage (NGWBJ) Southampton.

*Editor - Well Joy, I am sure you would expect a response to your letter.*

*You ask to have your letter printed in full, as editor I have responsibility for producing a balanced magazine and therefore what to print. Yours is the only critical letter, though I am aware that others may be unhappy but have not put their views in writing. I have decided to include your letter in full, with added punctuation to make it easier to read. Including your letter does at least give me the chance to reply to you, and any other members of NAWB who may feel the same way.*

*One thing I can correct straight away is the suggestion in your letter that there will now only be two copies of News & Views each year. The committee's instruction to me is that there are to be three editions and that the quality of those editions must be maintained. This early year edition*

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*is intended to get back on track, with the next coming at the end of February.*

*It is reasonable that you should assume I was elected to the committee at the AGM, but in fact I have been co-opted to the committee and attended my first meeting in September, when I agreed to take over as editor. I take your point that the members know nothing about me so I have included some notes about myself elsewhere in this issue.*

*I cannot comment on the comparative qualities of the N&Vs produced by Alan Eldret & John Gorton because I have only been a member for two years. In any case it would be very insensitive to do so when both have given their own time for the benefit of NAWB.*

*The N&Vs which came out in October was late, and everyone agrees with you that eight months between issues is too long. In case you missed it, Alan did apologise for that in the last issue, and I can assure you that he was very concerned when he told the committee that he would have to give up his duties as editor. The dual roles of Chairman and Editor must take up an enormous amount of time and we*

*should all be thankful that he is continuing as Chairman. I am particularly thankful that he has found the time to go through the procedures and use of software necessary to produce N&Vs. Without his help I could not have produced this issue.*

*Looking to the future if you, or anybody else, consider that any features have been omitted recently, or if you have any ideas for new ones, then let me know what they are and I will do my best to include them.*

*I have already noted your comments for more information about the National and the AGM. The minutes of that AGM will, of course, appear in the next N&Vs.*

*The point about mailing lists I will have to discuss with Audrey though I suspect she had not been notified of the closure of New Forest Wine Circle and they had not been deleted from the mailing list as she was still hoping to receive a subscription. If anyone receives additional copies for a defunct circle please try to use them positively to encourage individual memberships.*

*Have you expressed your opinions too strongly? Opinions will vary. The opinion that matters, of course, is that of the AGM at Scarborough where you will all have the chance to decide whether I, and others on the committee are re-elected or not. I hope that this response has given you, and others, sufficient assurance that you can now send your membership off to Audrey. I look forward to seeing you at Scarborough and hope that you will contribute in future to N&Vs but hopefully in a less critical manner.*

#### About Charles Hill – News & Views Editor

I was born in Leicester 50 years ago. Went to Hull University to study chemistry but changed courses and left with a degree in mathematical statistics. Moved to North London in 1973 to work at the head office of Pearl Assurance. Relocated to Peterborough with the company in 1988 as systems manager for the company's own staff pension scheme. Took early retirement/redundancy at the end of December.

Made my first gallon of wine at the age of 8. It got poured down the sink but obviously I was not deterred. I was a late starter at beer making which I didn't try until I was 15.

The first competition I entered was the City of Leicester Show (from 1978 to 1994) but I did not join a wine circle until 1995 when I joined Peterborough. Since then I have become chair of the circle, and I have been show manager of the Central Counties Federation for three years.

Two years ago Pauline Pearce helped me with the wine judges course and I passed the NGWBJ wine exam. I hope to start the process for the beer exam shortly.

GRANDE MAISON

All Single  
Grape  
Variety

RIESLING  
CHARDONNAY  
SAUVIGNON BLANC  
CABERNET SAUVIGNON  
PINOT NOIR  
MERLOT

AVAILABLE IN 1 GALLON AND 5 GALLON KITS  
PRODUCED FROM THE FINEST VARIETAL GRAPE  
CONCENTRATE. WITH NO ADDED SUGAR OR FLAVOURS  
NO SUGAR REQUIRED



A reminder to those intending to enter NAWB at Scarborough that you should be making your entries for the set recipe classes now. The recipes are on the back page of the schedule (green cover) sent with your last N&Vs. The wine recipe, a citrus aperitif, has been supplied by the 2000 Master Wine Maker, Al Proctor. Al tells us that the wine is best made in January to retain its characteristics for the show in April, so it is definitely not too late to get a gallon going.

Phill Turner's beer recipe is for a Dusseldorf style altbier. Please don't be put off by the name, alt is the German for old and the name dates back to the time when a new beer, lager, was spreading westwards across Europe.

Lager did not find favour in Dusseldorf, Münster and Hanover, these towns preferred altbier, which more closely resembles the top fermenting ales of Britain and Belgium.

Germany seems to have avoided the trend to national and international beers that has spread in the rest of the world so it has a lot of small breweries brewing regional beers. Four taverns in Dusseldorf brew their own altbier, all are copper coloured dryish ales with original gravities around 1048 but their bitterness varies considerably from around 30 EBU's to 50 EBU's. If anyone is confused by all the different measures of bitterness, EBU "European Bitterness Units" are exactly the same as IBU "International Bitterness Units"

which we find quoted in American books. The predominant hop used by Dusseldorf brewers is the Spalt but if this hop is not available in your area the recipe suggests alternatives which are all used around Dusseldorf. The grains are Vienna and Munich malts with small quantities of darker malts. Vienna malt is similar to our pale malt.

The bitterness level of Phill's recipe is very similar to those of a beer called Zum Uerige, which is the hoppiest, driest, and most famous of the Dusseldorf beers. Zum Uerige is found in a tavern of the same name at 1 Berger Strasse in the old town. The name means "Cranky Fellow", the brew house is visible from the bar area. The beer is traditionally served from the barrel by gravity into stubby cylindrical glasses, and as you empty your glass the waiter will bring you another unless you place a beer mat over the top of your empty glass. Who can imagine a better way of life?

For the beer to ferment from an original gravity of 1047 to 1008-1010 we need the mash to produce a higher proportion of fermentable sugars than the average English ale. This is why the mashing temperature, 64°C, is a little cooler than you might use for an English ale, so do not be tempted to increase the temperature of the mash in the recipe as this will alter the beers characteristics.

In recent years the altbier style has spread to other countries. In the Netherlands Grolsch Amber is an example of the style though it does not use the name. The Grolsch breweries are fairly close to the German altbier region. I have found Grolsch Amber in the UK, whilst it has hops on the finish, its bitterness is a few units below that of Zum Uerige. Several breweries have now started to produce the style in America and Japan.

Charles Hill



## Around the World

the superior quality wine kit  
available in both 6 and 30 bottle sizes



**Australian SEMILLON**  
A crisp, citrus fresh, dry white wine.



**Argentinian SANGIOVESE**  
Dry red full of currants and aged oakiness.



**South African PINOTAGE**  
Smoky and fruity soft rich red.



**Spanish MUSCATEL**  
A golden, heavy, honey-sweet white



**German MULLER-THURGAU**  
Light, tangy, fruit flavoured medium dry white.



**Australian SHIRAZ**  
Velvety smooth dry red with plummy fruits and hints of pepper.



**Chilean CABERNET SAUVIGNON**  
Supple textured, fruity dry red.



**Californian ZINFANDEL**  
Slightly fragrant and fruity medium dry blush.



**New Zealand CHARDONNAY**  
Golden dry white with hints of gooseberries.

**Around the World**  
*the only difficulty is choice!*

**7<sup>th</sup> Annual North Wales Open Show**

9<sup>th</sup> – 11<sup>th</sup> February 2001  
at The Grand Hotel, Llandudno.

Schedules from:

Mr Brian Boorman  
26 Llanerch Road West  
Colwyn Bay

Telephone 01492 540751

Friday Evening Social

Saturday Show

Wine Tasting  
Prize giving  
Dance / Social Evening

Sunday Talk "Let loose in the vineyards of Australia" by Judith Irwin & Kate Edge

Grand Hotel: £83 per person per night for 2 nights, the third night is free.

Reservations telephone 01492 876245.

**Wales & West Federation**

**37<sup>th</sup> Annual Wine Festival**

Friday 4<sup>th</sup> May – Monday 7<sup>th</sup> May 2001  
At Haven, Torquay Holiday Park

57 classes (nearly all of them open)

Schedules from:

Miss A Clark  
24 Chavenage  
Kingswood  
Bristol BS15 4LA.  
Telephone 0117 961 8002.

Pricing structure is complicated but for 4 people sharing a caravan the cost is £56.50 per person for the week end. After two or three difficult years at different venues the festival is returning to the Haven venue in Torquay which proved very popular for last year's festival.

**Don't Forget the NAWB Recruitment Draw**

**You can win £25**

If you recruit a new member (or a former member whose membership lapsed before 1998) or a new circle or a new federation your name will be entered into a free draw where you can win £25.

To qualify completed application forms must be sent to Audrey Atwell before March 17th.

The draw will take place at Scarborough on Saturday 24th March 2001

**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: £  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 \_\_\_\_\_

The following recipe is included at the suggestion of National Judge, Kate Edge, who judged a class of wines made to this recipe at Peterborough show. Kate says that white Port is one of her favourite tipples and that the wines made to this recipe were a very good shot at a difficult project.

**Peterborough's White Port Style Wine**

**The Aim**

We normally think of Port as a sweet red fortified wine. White port is produced from white grapes, the sweet version has declined in popularity but dry white port served chilled as an aperitif has gained in popularity. Our aim is to emulate this type of wine.

Whilst the commercial wines are described as dry, they are not. There is some residual sweetness to balance the 20% alcohol found in these wines but the sweetness does not linger on the palate. Two commercial examples tried at 20% alcohol according to the label had a specific gravity of 1.000 so they probably had around half a pound of sugars remaining to the gallon of wine. For our purposes it is best to aim for

medium dry. The recipe has been designed to produce 18% alcohol with some residual sweetness, which is about as strong as we can expect from our yeasts. If you are confident that your yeast will go further, or if the finished wine is too dry, you may add more sugar, but remember the wine will be out of class if it is too sweet.

**The Ingredients**

- 3 x 400 gm cans of sliced peaches in syrup
- 1 x 400 gm can of apricot halves in syrup
- 1 litre carton of apple juice
- ½ pint of white grape concentrate
- 2 lbs. Fresh bananas
- 1 lb. Sultanas
- 12 oz. Sugar (you may add more – see above)
- Yeast (preferably Gervin High Alcohol)
- Yeast Nutrients
- Pectolytic Enzyme
- Bentonite

**The Method**

Peel the bananas and cut into slices and boil uncovered in two pints of water for 20 minutes. Strain the liquid

onto the washed and chopped sultanas. Add the peaches, apricots, including all packing fluid from the fruit, and the apple juice. When at a suitable temperature add the pectolytic enzyme and a campden tablet, cover and leave to stand for 24 hours. Next day add the nutrients and the yeast starter and ferment on the pulp for 4-5 days.

Strain off the pulp, add the grape concentrate, the sugar and the Bentonite, make up to one gallon and transfer to a demijohn.

*Editor – I was one of the members who made a gallon of this wine and whilst it is supposed to be an aperitif I think it goes a treat with Stilton cheese.*

**Your views are important to NAWB. If you have anything to say about our hobby why not share it with others. Please send to the editor (address on page 2), but remember if you want to get into the next issue you should do it now.**

**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

**CIRCLES AND FEDERATIONS**

Name of Circle or Federation .....

Details of representative and position, for all NAWB correspondence

Name .....

Position .....

Address .....

County ..... Post Code .....

Telephone No. ....

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