

NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note that membership fees are due on 1st July each year.
A Standing Order form is available on reverse if required.

INDIVIDUAL OR JOINT APPLICANTS

Names: please include Title, Forename & Surname (Please give member nos. if known)

1st person Membership No.

2nd person Membership No.

Address

.....

.....

County Post Code

Telephone numbers

e-mail address

Club/Circle/Guild Fee enclosed £

Cheques & Postal Orders payable to NAWB: £12 Single : £20 Joint Husband&Wife/Partners

CIRCLES AND FEDERATIONS

Name of Circle or Federation Membership No.

.....

Details of Representative (for all NAWB correspondence)

Name

Address

.....

County Post Code

Telephone numbers

e-mail address

Representatives Position..... Fee enclosed £

Cheques & Postal Orders payable to NAWB: £12 Circles and Federations

Notes: The fees quoted are annual amounts. Life membership is available at ten times the current annual fees for single and joint memberships only.
Existing members who require a receipt should enclose a stamped addressed envelope.
New members please enclose 50p for post and packing.

All Membership correspondence and payments to be sent to the Membership Secretary

Mr Joe Lee NGWBJ

12 Callerdale Road, Blyth, Northumberland, NE24 5AB

Telephone 01670 356 070



NEWS & VIEWS

February
2012

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

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News & Views is your newsletter

Your contributions will be gratefully received.

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This Position is Vacant

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 send 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. 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

Name: National Association of Wine & Beermakers

Account Number: 11857449

The sum of

Quote my Membership Number:

Date of First Payment

and annually thereafter on 1st July.

Please debit my account: Sort Code:

 - -

Account Number:

Name of Account Holder(s):

Signature(s).....

Date

✂

COOKING WITH WINE

Poulet Gaston Gérard

(Chicken Pieces in White Burgundy, Mustard & Cheese Sauce)

Gaston Gérard was a former Mayor of Dijon who invented this dish and launched the city's international gastronomic fair. If you don't want to joint your own chicken you could use 8 chicken thighs but try to use decent chicken, the original recipe calls for a Bresse Chicken which by law must have ten square metres of grazing for each bird.

With the availability of chicken today it is hard to believe that in France in the 1930s a political party fought a general election with the slogan, "The workers want to eat chicken!"

Ingredients (serves 4)

| | |
|-------|---|
| 1 | free-range chicken weighing about 1½ kg cut into eight pieces |
| 2 oz | butter |
| 2 oz | vegetable oil |
| 2 | wine glasses white burgundy |
| 1 tbs | cornflour |
| 4 tbs | double cream |
| 2 tbs | Dijon mustard |
| 5 oz | Gruyere cheese, grated |
| | salt & pepper |

Brown the chicken pieces in the butter and oil in a flameproof casserole. Put in an oven pre-heated to 180°C, gas mark 5 for 30 minutes until cooked through.

Remove the chicken pieces from the casserole and keep warm. Deglaze the pan with the wine. Stir in the cornflour, cream, mustard and cheese, then season.

Pour over the chicken pieces and brown under a pre-heated grill. Serve at once.

The wine to accompany has to be white burgundy, though as always you can make this with home made equivalent.

CHAIRMAN'S CHATTER

I am writing this in the gap between Christmas and the New Year, which makes it difficult to avoid coming up with something that sounds a bit like the Queen's Christmas message. We are going away to Germany for New Year so I thought I had better get this done first. I must have had one of the most sober Xmas periods among winemakers as I was driving every day of the holiday period, but hopefully I can make up for it at New Year – they usually know how to throw a party in Germany.

I am a bit behind with my beer brewing this year due to work getting in the way, so I will have to get cracking when I return to make sure I have a reasonable entry for the National. It seems odd in these days when the talk is that we will all have to go straight from work to the care home, that everyone other than me seems to be retired. We went out for a meal with friends just before Xmas. I looked around the table noting that we were all late fifties, early sixties (hard to believe I know) and that I, the oldest one there, am the only one still working. Having failed with my bid for voluntary redundancy last year, I can at least take encouragement from my firm's recent announcement of another round of lay-offs in 2012.

I found myself very busy judging in the latter part of last year. I was very encouraged by both the quantity and quality of the wines and beers that I tasted. It made me feel quite guilty about some of my re-cycled blends (see previous newsletter). The good news for fellow judges is that I am just about through last year's National bottles, so I will be showing a fresh set of wines in the New Year hopefully without the mouse, geranium, spritz, sediment and oxidation caused by repeated topping up. What I really need is a friendly alcoholic to drink up all my failed wines – any volunteers?

Not a lot to report on the Committee front at present, where we are focusing on the forthcoming show at Weston – make sure that you get your bookings and entries in early please. Conscious of the fact that postage rates are likely to rise significantly in the future, we are looking at ways to encourage you to take News & Views on-line, and maybe even the schedule. Realising that many people like to read a printed copy, we are looking at putting these documents on the website in A4, thereby making them much more convenient to print.

So, to conclude I wish you all well in 2012 (sounding like the Queen again), both in your homebrew activities and other even more important aspects of your life. I look forward to seeing many of you again at Weston in March, but if not, then, at other shows around the country during the year.

Cheers **Peter**

Annual Show Entries

A few words from the Entries Secretary

I hope you are all starting to think about your entries for the forthcoming show and will be sending them, together with your conference booking forms, to me as soon as possible, and before the closing date – March 10th 2012. An administration fee of £2 may be charged for entries received after this date.

Please remember to include the postage fee of 60p with your entry money. Also, please complete **all** relevant parts of the entry and conference booking form, especially if you are not entering the show.

Tickets for the Friday and Saturday evenings and the Saturday afternoon wine tasting will be printed on one A5 sheet per person. Please remember to bring this with you to each event.

Elaine Robinson

FUNDRAISING FOR NAWB

NAWB has signed up to the fundraising site – www.easyfundraising.org.uk. This web site links to hundreds of online shopping web sites, eg Amazon, John Lewis, Marks & Spencer, and also several travel web sites. By signing up as an individual and registering to a cause (eg NAWB), each time you access a shopping site via the Easy Fundraising site and make a purchase, a donation is made to your registered cause, at no cost to you. So far, £2.64 has been raised for NAWB since November, which is probably better than interest on our bank account. So next time you are doing some online shopping, access the Easy Fundraising web site, register and do your shopping via this site.

FORTHCOMING OPEN SHOWS

Yorkshire Federation of Amateur Winemakers and Brewers

44th Annual Show

Friday 11th - Sunday 13th May 2012

New Southlands Hotel, Scarborough

Wales & West Federation of Wine & Beermakers

48th Annual Wine Festival

This year the show will take place on the Queen's Diamond Jubilee weekend

Friday 1st June May to Monday 4th June 2012

At Sand Bay Holiday Village, Kewstoke, Weston super Mare.

Enjoy the Festival £145 per person after February 1st.

20th Telford Festival

Saturday 7th July 2012

Horsehay Village Hall, Bridge Road, Horsehay, Telford.

All the usual classes remain. The set recipe class is for Rosehip Medium

Sweet Social Wine (see November N&Vs)

For more information contact Jan Nangreave e-mail jnangreave@aol.com

South Western Counties Wine & Beer Makers Federation

Celebrate their 50th Festival

Friday October 12th - Sunday October 14th 2012

At Durrant House Hotel, Bideford, North Devon.

To celebrate this landmark there will be two extra classes

Class 50 White Port made to set recipe (see November N&Vs)

Class 58 Decorated 8 inch sponge cake denoting the occasion

NEWS FROM THE CLUBS

Ware Wine and Beer Circle had a stall at the annual Dickensian evening in Ware, Hertfordshire at the beginning of December 2011. Club members dispensed over 13 gallons of home-made mulled wine to the cold and thirsty public of Ware in just over 90 minutes, selling out soon after 7.30pm and leaving several people disappointed! They raised over £400 and a generous donation was made to a breast cancer charity.

Elaine Robinson

What has your club been up to in recent months? Send the details to the N&V Editor

GRAIN MILL FOR SALE

Bill Elks has a grain mill for sale. It is ten years old but in perfect working order. When new it cost £200.

If you are interested in purchasing this piece of equipment please phone Bill Elks on 01582 414 803 to make an offer.

SOUTHERN VINEYARDS TROPHIES – PART 2

Further to my article regarding the Southern Vineyards trophies in the last newsletter, I received two e-mails about other Southern Vineyards trophies. One came from Duncan Oakley (Tonbridge Wells Winemakers Circle); they have a trophy which is awarded for white concentrate dry at their annual open show. Duncan told me that a neighbouring circle – Tonbridge Winemakers – also have a Southern Vineyards trophy which is awarded at their open show. The other e-mail came from Derek McArthur – Monifieth Wine Circle. Their Southern Vineyards Trophy is awarded for the runner-up to most points in wine at their autumn show.

So, that makes 6 Southern Vineyards trophies so far. Are there any more? If you have one, then please contact me at compsec@nawb.org.uk.

Elaine Robinson

Auction of Unwanted Trophies at the National Show

NAWB has three trophies that used to be part of the annual show, but were withdrawn in 2003. They are the Morgan Savoury Salver, which was awarded to the winner of the savoury food class; the Ploughman's Lunch Tankard, awarded to the winner of the Ploughman's Lunch class; and the Baker Wine and Dine Trophy awarded to the winner of the paté dish.



The trophies cannot be assigned to classes that do not have a trophy, as they are engraved with the name of their original class. Therefore the committee has decided to auction the trophies at the show in March. However, if any of the winners of any of the trophies wishes to make a claim on them (for a donation to NAWB), then please let me know before the show. The names of the last winners are to be found on the relevant trophy page on the web site – www.nawb.org.uk/trophies. **Elaine Robinson**

A PLEA FROM PAULINE YOUR NEW FUNDRAISER

Help! Honestly I am not joking, I really need your help at Conference.

I am planning to carry on with all the activities as normal, but can't do it without your assistance, particularly with the tombola on Saturday morning whilst I am judging. However, your help would be great at any other time.

Obviously I am on the scrounge for the tombola stand and the raffle, so if you have any unwanted Christmas presents or any suitable unwanted items, and would like to donate them, please bring them with you to the conference; and look out for me, I am rather small in stature, but someone on the committee will know where I am!

PS I hereby promise (this is for those who remember me) not to be as bossy as I was in my convenor days.

Pauline Pearce

UPDATE ON NATIONAL SHOW

Don't forget to make your room bookings for the National. Full details are on page 8 of your Show Schedule. Please note to get the special rates you do need to contact Hutton Moor direct. When your editor phoned recently after a reasonable wait the call was transferred to Luton and they wanted to charge £75 a night, he was put back to Hutton Moor to be told the person taking those bookings was not in today but would phone back tomorrow.

The Pavillion Beefeater has a special meal deal offer on at the moment, for £22 you can have a breakfast plus a three course dinner with a drink. There is a choice of 5 starters, 10 main course, five desserts, limited drink choice.

Alternatively the full breakfast is £7.99 (Continental £5.25) and a 3 course meal is £10.99 before 6:30 and £12.99 after 6:30. Or choose from the main menu. **Please book on arrival.**

Chris Jones

POETRY CORNER

Found on a wine list leaflet of a winery in the Ahr Valley, Germany

Red wine is healthy to a brunch,
Supports your stomach with your lunch,
Tastes very well late afternoon,
Though better in the shine of moon.
Should you switch off then late the light,
It does not hurt your sleep at night.

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)**54th ANNUAL GENERAL MEETING****SUNDAY, 25th MARCH 2012, 10:30 am AT WESTON-SUPER-MARE****AGENDA**

- 1) Opening of meeting – President
- 2) Apologies for Absence
- 3) Minutes of 2011 AGM
- 4) Matters Arising
- 5) Chairman's report
 - (a) Presentation of Committee
 - (b) Report
- 6) Treasurer's report
- 7) Membership
- 8) Election of Executive

Elaine Robinson and Jan Nangreave retire by rotation, both have agreed to do another term and have been proposed and seconded to remain on the Executive Committee.

Colin Hotham and Pauline Pearce have been co-opted to the committee and have also been proposed and seconded.
- 9) Any Other Business
- 10) President and Vice-President

Unanimously agreed by the Executive Committee that Charles Shelton is elected as President in place of Bob Marsdon who now retires.

Unanimously agreed by the Executive Committee that Alan Eldret is elected Vice President
- 11) Date and Venue of next Conference
The Ramada Hotel Hull, 15/16/17 March 2013
- 12) Close of Meeting – President

phenols, so I will be expecting complaints from a few judges. A commercial example would be Hoegaarden Witbier. In that beer they use unmalted wheat but I have chosen to use 50% malted wheat. The crushed coriander seed and dried curaçao orange peel are both used in the commercial beer.

The grains were mashed in 12 pints of liquor to which ½ tsp Magnesium Sulphate was added. Mash temperature 63°C for 1½ hours.

The boil was 1½ hours. I used whole coriander seed which I crushed myself. Previously when I have made wheat beers I had always used a liquid yeast but this time I used a dried yeast, Safbrew WB06, it claims to produce subtle ester & phenol notes and has low sedimentation, all expected characteristics of the beer style.

The starting gravity was 1.047 and it fermented out to 1.003. The brew will have low bitterness (about 25 EBU) which is expected of the beer style. The yeast was very slow to settle for bottling.

GOLDEN CHARLIE - BELGIAN SPECIAL BEER

Lets be clear I have not named the beer after myself. It is an attempt to make a beer in the style of a beer brewed by Brouwerij Het Anker at Mechelen in Belgium. The beer is Gouden Carolus and it takes its name from a gold coin depicting Holy Roman Emperor Charles V who was born in Mechelen. It is a serious Belgian Strong Ale.

| Ingredients (10 litres) | |
|--------------------------------|---------------------------------------|
| 3 lb | Crushed Pale Malt |
| 3 lb | Crushed Munich Malt |
| ½ lb | Honey (stirred in before boil) |
| 21 g | East Kent Goldings (start of boil) |
| 9 g | Saaz (start of boil) |
| 8 g | Hallertauer Mittelfrue(last 2 min) |
| 6 g | Dried Bitter Orange Peel (last 2 min) |
| | Irish Moss (last 15 minutes) |
| | Muntons Gold Yeast |

The grains were mashed for 1½ hours in 13 pints of the liquor at 63°C to which ½ teaspoon of calcium chloride had been added.

The boil was 1½ hours.

I didn't want Belgian yeast characteristics so I used Munton's Gold.

I am aiming for a clear deep golden beer with high alcohol (over 7½%), low bitterness for the gravity (about 30 EBU), a rich maltiness from the Munich malt and a bit of interest from the honey and dried curaçao orange peel.

The starting gravity of the brew was 1.073 and it fermented out to 1.017, a bit higher than I had hoped. I have just bottled it and at that stage I was surprised by the strength of honey on nose and palate.

gain that status.

This is a fairly easy way to assess how well a competitor is doing at a wine and beer show.

Readers might be surprised that Bill says the result, 32 points achieved, more than 1½ times the 20 expected, is not significant but statisticians always test for the probability of a result occurring by chance.

To demonstrate, if you flip a coin ten times and it comes down the same on all ten occasions you may conclude the coin is biased but a statistician is not so sure. This is because if a fair coin is tested by recording 1024 sequences of ten tosses then on average you would expect one sequence of ten heads and one sequence of ten tails. The result may be down to chance.

However if you consistently do better than points expected at all shows you have reason to believe you are better than average, but remember different shows will have different standards of competition. Editor.

FRIDAY NIGHT BEERS FOR THE NATIONAL

As usual we will be having wine and beer tastings on the Friday evening, and I thought I would tell you what the brewers are doing this year.

Joe Lee is bringing his own version of Black Sheep Bitter, I have tasted that one, I think you'll like it. Doug Hodkinson is making a lager, Colin Tweed a Porter, Pete Lawrence is making Cox's Bitter and Peter Robinson is making a Diamond Jubilee Ale, I assume that's a strong beer but whether it's an old beer from Victoria's Jubilee or a completely new recipe for Elizabeth's I don't know. That just leaves my beer and I have decided to do something a bit different. I have made two Belgian style beers and will decide which to bring closer to the time. Here's what I have done

HALF WIT (BELGIAN STYLE WITBIER)

Ingredients (2½ gallons)

| | |
|-------|---------------------------------------|
| 2½ lb | Crushed Pale Malt |
| 2½ lb | Crushed Wheat Malt |
| 40 g | Saaz Hops (start of boil) |
| 11 g | Saaz Hops (last 15 min) |
| 12 g | Crushed Coriander Seed (last 2 min) |
| 4 g | Dried Bitter Orange Peel (last 2 min) |
| | Safbrew WB06 Yeast |

I like Wheat Beers but prefer the German style, I like the purity that German laws demand. As you will see from the ingredients in Belgium anything goes.

The aim is to make a tart dry spicy beer that is cloudy with a nose and palate showing some esters (fruitiness) and

National Association of Wine & Beer makers (Amateur) Minutes of the 53rd Annual Conference held on Sunday 10th April 2011 at Hull

1). Chairman Peter Robinson commenced the meeting at 10am by asking the President, Bob Marsdon to open the meeting. Bob thanked all those attending the meeting, saying the National had returned after 40 years; the last show in Hull was 1971. Bob likened NAWB to the fishing ships, angling for new members whenever and wherever we may. In 1971 there were many more ships in Hull harbour, many more fish in the sea. Likewise, there were many more shoals of homebrew enthusiasts to bring on board to the National Association, which was then riding on the crest of a wave. However, today the Hull fishing stocks have depleted, much as our NAWB membership has done. Today NAWB is still sailing along, but sadly sailing along in shallower waters and with ever decreasing circles! (wine circles). Thankfully, we have a good captain and crew, in Peter Robinson and his committee, to steer us successfully through these harder times, hopefully without the shipwrecks suffered by Peter's Swiss Family or his namesake Crusoe! Bob thanked Peter and the committee for their dedicated and diligent work during the weekend and throughout the past year. In conclusion, Bob hoped all members had a Grand National. Members joined Bob in a few moments silence for absent friends following which Bob officially opened the AGM.

2). Apologies for absence previously received by the Secretary were read out by the Secretary from: Bill & Maureen Elks, Ray Wightman, Keith Jones, Edna & Andrew Bristow, Barbara & Brian Gent, Lillian & Joe Lee, Jan Nangreave, Derek & Irene Thornton, Ted & Mary Jordan, Daphne & Tony Grant. Apologies were recorded at the meeting from: Joyce & Peter Lawrence, Keith & Audrey Simpson, Celia Scottow, and Maureen Smith.

3). The minutes of the 2010 AGM were accepted as a true record – this was proposed by Pauline Pearce and seconded by Bernard Lamb.

4). There were no matters arising.

5). Chairman's Report: Peter Robinson started by introducing the committee and outlined their responsibilities. Peter also mentioned Alan Eldret who although not a member of our committee still provides an excellent service with our supplies. Graham Nangreave who died in December was our schedule secretary and it was a mark of his efficiency in that job, that he had already drafted the 2012 schedule.

Peter was encouraged by the support for the new venue. He also made a plea for new members to join the committee as at the end of this meeting we

would be three committee members down on last year. Peter thanked everyone who helped at the show and stated that Elaine was very grateful for all the support you gave her. In future our hobby faces a challenge in harnessing and encouraging the increasing interest in winemaking. There are winemakers out there who just make wine for their consumption and not to join in the social and competitive elements that we enjoy. There has however been an increase in enquiries through our website. Bob Morton's virtual wine circle is also doing a great job in enabling people to enjoy social interaction from their own homes. Peter concluded by urging people to switch off the TV and produce more wine and beer to support forthcoming shows such as Yorkshire, Wales and West, Telford and Middlesex before joining us next year in Weston Super Mare.

6). Treasurer's Report: In the absence of Jan Nangreave, Peter read her report. Full accounts for the year 2009 / 2010 were printed in the January 2011 edition of News & Views. The total balance as of 30th June 2010 was £9353.85. Total income for the year was £12,497.65, and total expenditure £12723.68. Excess expenditure over income was £226.03. By the end of the financial year, interest from the RBS account had become virtually non-existent, paying less than £1.00 per quarter, therefore we opened a High Interest Account with Standard Life, which is paying in the region of £6.50 in interest per month. As most members are aware, in the past years the Scarborough location has always subsidised the show in Weston-Super-Mare. The increase in costs at Scarborough Spa, necessitated the change of venue this year and it has become necessary for both shows at Hull and Weston to be self supporting. Additional funds were required in order to achieve this without dipping into our capital and reducing our balance year on year. We appreciate members have different ideas regarding the best way to generate funds, and the Christmas draw would not be everyone's preferred method, but this was chosen because it allowed people to make a voluntary contribution, rather than imposing a mandatory increase on membership or conference tickets. The profits from the draw totalled £865.83, thereby generating sufficient additional funds to ensure we can meet the costs of both Hull 2011 and Weston 2012. On behalf of the committee I would like to say a huge thank you to those who supported the Christmas draw.

On a personal note I would like to thank everybody for the support and kind messages of sympathy on the death of my husband Graham in December; this was greatly appreciated.

There were no questions with regards to the accounts, which were proposed by Charles Shelton and seconded by Harry Rose.

of 21 points in each class. With an entry of 42 bottles, the average points per competitor available in a completely random placing of the wines would be 0.5 points. If there were 14 competitors, it would be 1.5 points per competitor. This "points expected" can be done for every class that the competitor had entered, and the grand total of these will give the average points expected for the competitor in the classes entered. This value can then be compared with the actual points that the competitor received. Below is a list of the competitors results compared with his expected results.

| Class No | No Entries | Placing | Points Expected | Points Received |
|----------|------------|---------|-----------------|-----------------|
| 1 | 34 | — | 0.62 | 0 |
| 2 | 35 | — | 0.60 | 0 |
| 3 | 43 | — | 0.49 | 0 |
| 4 | 38 | — | 0.55 | 0 |
| 5 | 40 | — | 0.52 | 0 |
| 6 | 39 | 2nd | 0.54 | 5 |
| 7 | 37 | — | 0.57 | 0 |
| 8 | 35 | — | 0.62 | 0 |
| 9 | 17 | — | 1.23 | 0 |
| 10 | 15 | 3rd | 1.40 | 4 |
| 11 | 16 | 2nd | 1.31 | 5 |
| 12 | 25 | 4th | 0.84 | 3 |
| 13 | 23 | — | 0.91 | 0 |
| 14 | 17 | 5th | 1.23 | 2 |
| 15 | 21 | — | 1.00 | 0 |
| 16 | 14 | — | 1.50 | 0 |
| 17 | 19 | 4th | 1.10 | 3 |
| 18 | 28 | — | 0.75 | 0 |
| 19 | 26 | 1st | 0.81 | 6 |
| 20 | 26 | 3rd | 0.81 | 4 |
| 21 | 23 | — | 0.91 | 0 |
| 22 | 12 | — | 1.75 | 0 |
| TOTAL | | | 20.06 | 32 |

Clearly with 32 points the competitor did better than the average 20 points he would have expected from a completely random placing of the bottles. However the result is not significant, a few more places being required to

SCREWCAPS AND LABELS

Like Bernard Lamb, I occasionally bottle wine in screw capped bottles, and use them only for dry wines and dessert wines. I have had no shattered bottles.

I do find, however, that even with those used only once previously for sealing commercial wines, about one screw cap in 10 shows a slight leak, so after bottling I lay the bottles on their sides on the kitchen bench for 30 minutes or so. A spot of wine on the bench below a closure indicates a leak, so I then rebottle in another screw capped bottle.

As for label removal, the only difficulties I have experienced have been with those stuck on using certain synthetic adhesives. With some, I have no problem; I fill the bottle with hot water; then after a few minutes, gently peel off the label

I usually consign stubborn ones to the recycle bin, but if I really need to remove the label, I scrape it off. This often leaves much of the adhesive on the bottle, but this residue can be removed in ten or fifteen seconds by rubbing it with cotton wool or kitchen roll dipped in White Spirit (turpentine substitute). I then remove any white spirit residue by applying a smear of washing up liquid then a rinse with water. Scraping off the label is a pain, but removing the adhesive residue is easy.

Doug Hodgkinson

HOW DID YOU DO AT THE SHOW ? BY BILL SMITH NGWBJ

Recently, a competitor at a large wine show said that he had entered 22 classes and had won 8 award cards. He was not sure how well he had done, and wanted to know if he had done better than average. He pointed out that, although he had only 8 award cards from 22 classes, some of the classes were quite large with entries of up to 40 bottles. Additionally his award cards varied from 1st to 5th (there were 6 awards in each class). This was an interesting question, so I obtained a copy of the show results and did a few sums.

The first thing to decide is what “average” means in this context. I awarded 6 points for a first place, 5 points for 2nd, 4 points for 3rd place, 3 points for 4th place, 2 points for 5th place and 1 point for 6th place. This gives a total

7). Membership Report: As Joe Lee was not available, Peter Robinson reported that there were 259 members as at the last executive meeting in January, with several more renewals having been received since then..

8). Election of Executive: Kate Edge, Mervyn Bartalis, Peter Robinson, Chris Jones, Sue Robson and Rowland Robson retire by rotation. With the exception of Mervyn Bartalis and Sue Robson who wish to retire, the remainder plus Dave Pulley, were unanimously voted onto the Committee en-block.

9). Any Other Business: Judith Irwin observed that Hull had been a wonderful venue and how things had run smoothly. It was a pity the space for judges was a little tight. Judith also made a suggestion that some classes should be taken out of the schedule and gave an example which was Class 35 and 36, Fruit Base (excluding 25-34 & Grape Concentrate) – Dry and Sweet. This would need fewer judges and possibly make a difference with regards space. Chris Jones agreed the space was tight but felt if the show was here in 2 years time he could achieve a better layout. Chris also said he needed feedback or suggestions in writing and it would be discussed at our next meeting. Kate Edge suggested making the classes any colour. Sue Robson suggested removing the bilberry classes. The Committee undertook to review the Schedule and Peter Robinson invited anyone with suggestions to forward them to him via email.

Al Procter stated that he would prefer to pay £10 extra on the Conference ticket rather than sell draw tickets. Derek McArthur received his draw tickets too late for his circle meeting. Peter Robinson stated that there had been some administrative problems. We would not be holding a draw this year, but may consider one in 2012 with the intention to hold it in summer or autumn. Pauline Pearce asked if we were using this venue in 2 years time, Chris Jones replied yes if the hotel will have us and added that the hotel was pleased with the support in the restaurant. The committee will continue to look for a hotel for the Southern show but for 2012 it will be at Hutton Moor, Weston Super Mare.

10). Date and Venue of next conference:
Weston Super Mare 23-25th March 2012

11). Bob Marsdon thanked the Stewards, Staff, Judges, Peter Robinson and the Committee and the members, as without them there would be no show. He wished everyone a safe journey home.

12). The meeting closed at 11 am.

**NAWB Accounts for the period 1st July 2010 to 30th June 2011
Income and Expenditure Account**

| 2009-2010 | Income | 2010-2011 | 2010-2011 | Expenditure | 2009-2010 |
|------------|--------------------------------|------------|------------|--|------------|
| £ 2,632.00 | Membership | £ 2,077.50 | £ 565.10 | Committee Travel | £ 716.02 |
| £ 264.00 | Advance Membership | £ 505.00 | £ 164.10 | Committee Lunch/Subsistence | £ 162.96 |
| £ 1,352.00 | Conference Tickets | £ 1,831.00 | £ 2,731.03 | Show & Conference | £ 2,060.46 |
| £ 597.00 | Conference Entries | £ 588.30 | £ 621.55 | Committee Show Expenses | £ 823.00 |
| £ 47.85 | Conference Entries Postage | £ 49.80 | £ 758.70 | Trophies, Glasses, Rosettes, Engraving | £ 875.60 |
| £ 641.00 | Fundraising | £ 743.85 | £ 47.00 | Fundraising | £ 107.96 |
| £ 500.00 | Show Tastings | £ 648.00 | £ 298.49 | Show Tastings | £ 232.35 |
| £ 65.05 | Donations | £ 10.95 | £ 365.08 | Post & Phone | £ 246.29 |
| £ 0.00 | Saturday Meals | £ 1,390.00 | £ 0.60 | Photocopy | £ 0.00 |
| | | | £ 84.19 | Stationery | £ 19.30 |
| | | | £ 59.79 | Website | £ 43.55 |
| £ 6,112.75 | Insurance | £ 6,009.75 | £ 6,520.87 | Insurance | £ 6,542.75 |
| £ 120.00 | Insurance Admin | £ 130.00 | £ 12.99 | Miscellaneous | £ 23.94 |
| £ 22.00 | Sales | £ 310.11 | £ 0.00 | Sales | £ 0.00 |
| £ 4.00 | Bank Interest | £ 79.29 | £ 150.72 | News & Views | £ 229.50 |
| | | | £ 646.06 | Future Show | £ 500.00 |
| £ 0.00 | Christmas Raffle | £ 1,070.00 | £ 204.17 | Christmas Raffle | £ 0.00 |
| £ 140.00 | Cash Float | £ 200.00 | £ 200.00 | Cash Float | £ 140.00 |
| £12,497.65 | Total Income | £15,643.55 | £13,430.44 | Total Expenditure | £12,723.68 |
| £ 226.03 | Excess Expenditure over Income | £ 0.00 | £ 2,213.11 | Excess Income over Expenditure | £ 0.00 |
| £12,723.68 | | £15,643.55 | £15,643.55 | | £12,723.68 |

Balance on Accounts

| | | | |
|--------------------------------|-------------|-------------|--------------------------------|
| Balance on accounts at 1/7/10 | £ 9,353.85 | | |
| Excess Income over Expenditure | £ 2,213.11 | £ 11,566.96 | Balance on Accounts at 30/6/11 |
| | £ 11,566.96 | £ 11,566.96 | |

For improved legibility these accounts have been retyped for News & Views from the original copies presented by Treasurer, Janice Nangreave and certified correct by Auditor, Terry Russell (Bank Manager, retired). Every effort has been made to ensure they have been transcribed correctly but in the event of any disputes the original signed copies held by the NAWB Officers will be referred to.

| | |
|---|-------------|
| Estimated stock in hand (incl labels pouches, Conference badges & Certificates etc. | £ 759.83 |
| Bank Balances | £ 11,566.96 |
| Total Assets | £ 12,326.79 |