

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



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

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Jan Nangreave (Trophies Secretary)**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 BOOZE

Risotto Dolce all'Amaretto e Mandorle (Creamy Rice Pot with Amaretto and Almonds)

Ingredients (serves 1)	
400 ml	Milk
20 g.	Sugar
40 g	Risotto Rice (eg Arborio Rice)
1 tsp.	Orange zest
½ tsp.	Vanilla extract
1 tbspn	Amaretto liqueur
2 tbspn	skinned almonds
1 tsp	soft brown sugar

Method

Pour the milk and sugar into a medium saucepan and stir over a low heat until the sugar has dissolved.

Add the rice and orange zest and stir briefly. Bring to the boil then immediately reduce the heat to as low as possible. Cook for 45 minutes, stirring occasionally. Once it looks thick and creamy and the rice is tender, stir in the vanilla extract and the Amaretto liqueur. Set aside to relax for three minutes.

Preheat the grill to high.

Meanwhile, dry toast the almonds in a small frying pan for two minutes over a medium heat. Shake the pan occasionally. Finely chop the toasted almonds.

Spoon the rice mixture into a cappuccino cup, sprinkle over the toasted almonds then the soft brown sugar.

Grill briefly until the sugar has almost melted. Serve immediately

A home made wine in the style of Sauternes, Loupiac, Ste Croix du Mont or Monbazillac would be a good accompaniment, or of course, Amaretto.

CHAIRMAN'S CHATTER

I am feeling rather depressed at the moment. I have just been listening to a radio programme extolling the virtues of dry January! Well I did have a dry day yesterday. On top of that I have just had yet another birthday and nearly every card I received was alcohol inspired. Still my excuse is that unlike most of the population, I probably drink less in December than the rest of the year and therefore have no need to detox. I find that all the dinners and parties involve my having to drive which means nursing a weak insipid pint for the evening and this year I had to stay sober to carve the turkey on Xmas day. By the time everyone had gone home and we'd finished the washing up I just couldn't be bothered to pour another drink. Also December tends to be a month when all the regular homebrew social events get cancelled. Still the holiday period gave me a chance to get some beers brewed and wines bottled.

At least I have a week in France to look forward to. Mind you we have so much homemade wine left over from last year's competitions and still in show bottles that I think we'll have to take some with us to get through them. Otherwise I won't have enough bottles for the show at Manchester. Seems a bit like taking coals to Newcastle, but with the current level of the pound it will also save us a few quid.

I saved work on my grape wines this year as the crop was very low in the end. I made the fatal mistake of leaving my white grapes for one more week and lost the remnants of the crop to rot and the birds – lesson learned – when your vineyard is 20 miles away from home, pick when you can – you can always chaptalize. Still the beetroot crop was good – I hope you all like beetroot wine – there might be some at the National. It's very good for you I'm told. I can't remember if I mentioned my attempts at old recipes from Amateur Winemaker using malt extract instead of grape concentrate or juice. Well they seem to have come out quite well. Lots of body and no beery flavours, so I think I'll try them out on some of my fellow judges this year.

I get quite a lot of emails via the website. Many are unfortunately from people looking for a home for their redundant brewing kit. However, I occasionally get something a bit different. I was recently contacted by a company looking to sell a beer bottling system aimed at the homebrew market who wanted to know how much we would charge to place an advert. Now as any brewer will tell you, bottling beer is the most tedious part of the

whole process, so the prospect of being able to fill 3 bottles a minute was certainly attractive. Rather than just take the money for an advert under false pretences, I thought I had better ask a few questions first. One of which was – ‘what sort of price are we talking about?’ Back came the reply about £2,000! You could buy a Braumeister 50 litre system for that. Needless to say this product had come from the US where they do everything on a much larger scale. I thanked him for his interest and pointed him at SIBA as a more likely market.

On the subject of new equipment, Elaine bought me a refractometer for my birthday. It's a good job that they are very simple to use as it looks as if the instructions have been translated from Chinese using a computer. For example, ‘after finished the measurement, direct to wipe off the depositbuilder on the prism and surface of the daylight plate with the damp lint. After dry, proper keep it’. I think they need some help from Bernard.

You know I promised no more mentions of the Grainfather. Well I lied. Just to let you know of the treat in store at the National. On Friday night, the theme of our beer tasting will be Grainfathers against the rest*. This promises to be a real heavyweight contest (and I'm not just talking about the size of the brewers). On the subject of the conference, bookings for the hotel close on January 27th so you need to get your reservations in quickly. Other hotels we have used have allowed bookings at the standard rate after the cut-off date, but as this is a new hotel for us, I cannot guarantee they will be as accommodating.

A couple of other reminders re the National. Please try and take advantage of the offer from the Brewshop (www.thebrewshop.com). They are offering 10% discount for orders delivered to the hotel in Didsbury as well as making a very generous donation of a raffle prize, so I would really like to make it worth their while. The second point concerns travelling to Didsbury. The hotel is quite easy to find and access, but remember the M6 can get very crowded on a Friday afternoon, so I would urge you all to try and make an early start so that you are able to relax and enjoy your weekend.

Look forward to seeing you there.

Cheers

Peter Robinson

** For more information about the beers available for tasting on Friday Night please see page 9.*

Editor

MIDDLESEX FESTIVAL 2017

At the Annual General Meeting of The Middlesex Federation on the 14th December, arrangements began for the 54th Middlesex Festival of Wine Making and Brewing on Saturday 3rd June 2017 at Perivale Community Centre, Horsenden Lane South, Perivale.

This will again be a 60 class open competition—show schedules will be available from our Competition Secretary, Colin Hotham, 137 Carpenters Avenue Watford, Herts. WD19 5BN. Telephone 0208 386 3310.

Colin will also be taking on the duties of the Convenor of Judges.

Bob Marsdon-Middlesex PRO

59th National Show & Conference

Friday, Saturday & Sunday 10th/11th/12th March

At The Britannia Country House Hotel.

Elaine, the entries secretary would appreciate your entries as soon as possible please and no later than Saturday February 25th.

Entries received after this date cannot be guaranteed and if accepted will incur a £2 administration charge.

Please remember to send your Dinner Menu Booking Form with your Show Entry and Conference Booking Form.

Thank you for your co-operation, see you at Manchester

the 1945 had lost all sweetness, retaining the acidity; a pleasant 1933 Vouvray Dom. de Bourdonnerie had a good bouquet and flavour but was only off-dry now) and Alsace wines (e.g., Grand Cru Pinot Gris or Gewurztraminer). Sweet German Rieslings, especially Ausleses from 1969, 1971, 1975 and 1976 from the Mosel and Rheingau are still generally good. A brown-amber 50-year old Portuguese Moscatel de Setúbal, (fortified to 20%, probably with 25 years aging in wood) was superb, with an excellent rich bouquet and flavour, fruity, long, sweet but balanced. 9/10.

A sweet red, Mavrodaphne of Patras 1944 (Greece) was still excellent in 2001. Clarets vary a lot, but good ones, from good years, keep well for 30 or more years, e.g., 1928 Château Segonzac, from Blaye. A tasting of Clarets from the 1960 showed two good ones out of eight. A 1940 Château Pichon Longueville Lalande (from a poor year) was brown and cloudy, still drinkable, keeping its tannins but having lost fruit. 1948 Ch. Mouton d'Armailacq, 1949 Ch. Papa Clement and 1949 Ch. Brane Cantenac were all keeping well but had lost some fruit while keeping the tannins. A tasting entirely of 1959 Beaujolais, including various crus, was very disappointing, all of them way past their best.

Moral. Don't throw away beers or wines just because they are old. Try them, cautiously.

Bernard Lamb

Very interesting Bernard,, for me particularly your comments about White Burgundies. About a couple of years ago I read something by Hugh Johnson where he said that in recent years White Burgundies were suffering from the pox (premature oxidation) and this was borne out by a 2004 Puligny I opened over Christmas, not quite brown but darker than it should be and obvious oxidation on the nose and palate, it didn't stop me drinking it, it was quite quaint in a way but not what you buy Puligny for. Having had that disappointment I thought I had better try a Chablis (Forêt) of the same year, which when purchased was recommended to drink by the end of 2010 that was still as clean as a whistle. It is all part of the joy of wine. Editor.

HOME BREW AT THE NATIONAL

Don't forget that when you are at the National there is a nearby BrewShop that you can visit, and take advantage of their 10% discount offer. Alternatively, you can place an order and they will deliver to the hotel. Visit their website www.thebrewshop.com

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

59th Annual General Meeting

Sunday, 12th March 2017, 10:00 am
at the Britannia Country House Hotel, West Didsbury, Manchester

Agenda

- 1) **Opening of meeting – President**
- 2) **Apologies for Absence**
- 3) **Minutes of 2016 AGM**
- 4) **Matters Arising**
- 5) **Chairman's report:**
 - a) **Presentation of Committee**
 - b) **Report**
- 6) **Treasurer's report**
- 7) **Membership**
- 8) **Election of Executive:**

Peter Robinson, Dave Pulley and Kate Edge retire by rotation. Peter and Dave have been proposed and seconded to remain on the Executive Committee. Kate is stepping down as Insurance Officer as she is now Vice President.
- 9) **Any Other Business**
- 10) **Date and Venue of next Conference**
- 11) **Close of Meeting – President**

**NATIONAL ASSOCIATION OF WINE AND BEERMAKERS
(AMATEUR)
MINUTES OF 58th ANNUAL GENERAL MEETING
HELD SUNDAY, 12TH MARCH 2016, 10.00am AT COVENTRY**

Minutes

Chairman Peter Robinson commenced by asking the President Alan Eldret to open the meeting.

1) Opening of meeting – President

A moments silence for absent friends preceded Alan Eldret's thanks to the committee, stewards and other helpers, and he went on to say that Peter leads the team very well. He was honoured to have been President for the past 2 years but it was now time to hand the chain of office on to Audrey.

2) Apologies for Absence: No apologies were received from the floor, but a number were entered in the Signature book.

3) Minutes of the 2015 AGM: It was agreed they were a true record.

4) Matters Arising: Charles Shelton pointed out that the financial year was wrong in News and Views

**5) Chairman's Report and Presentation
Presentation of the Committee**

Peter Robinson commenced by introducing members of the committee outlining their skills and the challenges they had faced during the year. He mentioned that Kate Edge was retiring after 5 years as temporary secretary and that Richard Baldwin had been poached from the Guild and that Jan Nangreave had been welcomed back to the fold. He concluded by thanking all the Committee for their hard work over the past year.

Report

This is the 6th report that Peter has given. He was pleased to be able to report that we had acquired several new members over the year, both club and individual. In addition, entries were up and more spread so that we weren't relying on a few people with a large number of entries. He also advised that the Committee were considering holding at least one virtual meeting as the Guild does which will save money and save travel time for Committee members.

He then mused on how the Craft Brewers hold their competitions limiting them to around 350 bottles and charging £10 per entry. These have to be

drinking.

7. Kulter 1949 Trockenbeerenauslese, Austrian. From a very hot year (1949 Château d'Yquem Sauternes had its highest ever sugar levels, giving 17% actual alcohol and plenty of residual sugar). Cork crumbled to bits but there was no oxidation. Gold. Beautiful full bouquet with barley sugar. Very sweet but delicious. Needs a bit more acid but is keeping well. 9½/10.

8. Taylor's 40 Year Old Tawny Port. Darkish orange/gold/tawny. Huge coloured deposits on the sides of the bottle. Legs. Huge bouquet including walnuts, figs and sweetness. Extremely complex and delicious. Sweet. Very long. Nutty. Has fruit and everything one could wish for. This was everyone's favourite out of eight Ports.

9. Graham's 1955 Vintage Port. Superb all round. Will last many more decades. 10/10.

10 and 11. Dow's and Graham's 1963 vintage ports. Superb all round. Really satisfying. 10/10.

12. Prosper Maufoux Chassagne-Montrachet 1982. Crumbly cork. Brown colour. Strong smell and taste of oxidation but no acetification. We drank it as a fairly good dry sherry, but it was poor as a Burgundy.

13. Château de Rieussec Sauternes Premier Grand Cru Classé 1983. This had been stored in the guest bedroom, exposed to daylight, in a bottle that was fairly light green, so I was a bit worried about it. The cork broke in half but came out. A beautiful deep rich gold colour. A really wonderful big bouquet, noble rot, honey, barley sugar. Complex full flavour, delicious. Sweet (gravity 48) but with enough balancing acidity. Absolutely superb all round and would last much longer. 10/10.

14. Dauvissat Chablis Premier Cru 1987, 'La Forest'. There was a very thin wax layer over the adequate cork. No oxidation or maderisation on the bouquet, but this was a bit low and unexciting. The flavour was mainly oak tannins and dominating acidity, with little trace of fruit. Disappointing.

As shown at many commercial tastings which I have been to, even high quality white Burgundies (including Chablis) often keep poorly, even with good corks, but red Burgundies keep better, with some lovely ones from the mid-1980s. Some red 1959 Burgundies from top areas and growers were still excellent in 2014. Top Sauternes last for several decades, including a lovely very sweet and rich but balanced 1943 Ch. Caillou 'Tête de Cuvée' Barsac, as do high-quality sweet Loire (e.g., Moulin Touchais 1959 and 1975, but

elderberry colour persists; some of it has persisted without fading for more than 30 years on our blue bedroom carpet). Lovely fruity, estery bouquet and flavour. Delicious. Still very good but beginning to show a little ageing.

Commercial Wines: some are too early to have the alcohol stated. Fortified ones tend to be very long-lived.

1. 1795 Terrantez Madeira. Terrantez is the grape variety, once believed lost but now found. Amber-brown. Legs. A huge bouquet – lovely, rich, complex, some dried fruit notes. Big body. Sweet but balanced. Flavour of dried fruit and figs. Very rich and very long. Keeping superbly. This was sensational, and I gave it a perfect score of 10 (or more!) out of 10. It probably spent many years in vats and was in a 19th century bottle.

2. Cossart Gordon Solera 1815 Waterloo Bual Madeira. First bottle tasted in 2000, when the bottle had been opened three days earlier and was half empty. Amber-brown, but not dark. Rich bouquet and flavour. Some sweetness left. It tasted extraordinarily fresh and young! Delicious. Second bottle of the same Madeira, from the same source, tasted in March 2015 (200 years after its birth). Rebottled 1961, long waxed cork. Bought in 1981 from Fortnum & Mason for £24-15 a bottle. Amber gold. Thick legs. Good bouquet with caramel. Deep flavour; good body and acid. Good length, aromatic, elegant, alcoholic. Keeping perfectly. I scored it 10/10. Third bottle of the same wine from a different source, Vintage 1815 Bual Madeira. Possibly recorked in 1920s. Brownish pink. Legs. Moderate bouquet. Sweetish with fairly high acidity. Lovely length. Still fresh. Delicious. I scored it as 9/10 as it was not as good as the other two bottles.

3. Moulin Touchais 1875, white Loire (Anjou, Layon area). Bottles with poor corks had been emptied into a large oak barrel from which our cellar sample came. Brown. It was like an excellent very mature sweet sherry. Very long and most enjoyable, but not like a sweet white Loire wine.

4. 1914 Bonnezeau (sweet white Loire). I bought this wine from the month and year of my mother's birth and gave it to her for her 80th birthday in 1994. It was still pleasant but would have been better 20 years earlier.

5. Delaforce Special White Port, probably 1920s. From the Malvasia Fina grape. 19%. Copper-gold. Legs. Lovely elegant bouquet. Excellent flavour. Rich. Big body. Medium sweet. Long. Not fading at all. Wonderful. 9½/10.

6. 1937 Port, Royal Oporto Colheita, bottled 1973. A single vintage tawny port, 36 years in barrels. Orange/copper/amber. Legs. Lovely big fruity bouquet. Fairly sweet but balanced. Very pleasant all round and easy

posted (2 per entry) and are non- returnable. They opened the list for their September Show on 1st March and closed it a few hours later. Or we could go the route of the Homebrew Festival and camp in a muddy field. Neither option seemed that popular with attendees.

We are proposing a new venue next year at Didsbury, which is just south of Manchester. The hotel is from the same chain as the Royal Court and is of similar practicality. We were disappointed with Hull last year in that communication was very difficult leading up to the Show and when we got there the facilities were not right. Added to that is the heavy premium charged for single room occupancy. Peter and Elaine have visited the hotel and were impressed by the attitude of the staff and the hotel seemed keen to have us. So subject to final agreement, that's where we will be in 2017 so please support us.

Peter then mentioned the publicity he had drummed up this last year with 2 radio shows and briefly discussed the health advantages of making beer and wine, e.g. weight lifting. He concluded by thanking everyone who had helped out throughout the Show and Conference.

6) Treasurer's Report.

Joe Lee started by saying that his definite aim this year was to be able to top up the Barclays account to £10,000.

Charles Shelton pointed out that that the accounts should be showing excess income over expenditure not the other way round as shown on the accounts.

Joe presented the full accounts for the year 2014/2015 which were printed in the January 2016 News and Views. The accounts were proposed by Charles Shelton and seconded by John Purcell and voted for unanimously.

7) Membership Report

Think we have approximately 250 members in total.

8) Election of Executive

Charles Hill and Joe Lee retire by rotation, they have agreed to do another term. Richard Baldwin is joining as a new Committee member and Jan Nangreave is returning to the fold. All have been proposed and seconded by members.

Proposed: Bernard Lamb. Seconded: Sue Robson. Elected unanimously.

9) Presidents Address

Alan Eldret advised the meeting that as he was retiring as President that Audrey Attwell would be taking over as she had previously been vice president. He then read out a letter from her. He will be visiting her shortly in

Telford and will present the chain of office to her.

He then moved on to the position of Vice President. He advised that Kate Edge had been proposed and that although she was still on the Committee she was not an executive member anymore and that it was within the rules. He then presented Kate with the Vice Presidents badge. She in turn presented Alan with the Past Presidents badge.

Kate then made a short speech of thanks.

10) Any Other Business

Peter Lawrence wanted clarification on beer categories and in particular the member's beer recipe for 2017. Peter Robinson's view was that it was confusing to have the recipe and then the member's alternative underneath. He would get an email sent out to members to this effect and get the Show Schedule amended before it is sent out later this year.

Moving onto the beer definitions, Peter Robinson felt that the definitions were quite broad. He does feel there is some inconsistency in judging. There was talk about English IPA and American IPA. Harry Rose suggested this was something to be raised between NAWB and NGWBJ.

11) Date and Venue of Next Conference

The 59th Show will be at The Britannia Country Hotel, Didsbury, near Manchester. (provisional)

Friday, Saturday and Sunday 10th, 11th, and 12th March 2017

12) Close of Meeting – President

Alan Eldret thanked the committee and all the members for attending the AGM and wished them a safe journey home. He closed the meeting at 10.55am.

A PLEA FROM PAULINE YOUR FUNDRAISER

Last year I was so grateful for all the prizes for the Tombola and the Raffle – you are all truly wonderful and so generous. **Can I ask you all once again to please continue to be very generous as I really need the prizes for the Tombola stand.**

So here we go, any unwanted Christmas presents, or anything that you would like to donate to either the Tombola or the Raffle would be most appreciated. Could you please bring the items with you and look out for me on the stand.

Could I also please rely upon your help on the stand for the Saturday morning

OLD KIT BEERS AND COMMERCIAL WINES

It is interesting to see how old beers and wines develop and keep, so I recently tried some of my old beers. These are all made from kits and kept in the dark in an unheated but insulated loft which goes from about 4°C in winter to about 33°C in summer. I have put some old (5 to 10 years) beers into shows and had no comments about their being too old. None had any adverse effects. The kit beers were not high alcohol, but they had kept well apart from some hop fading. Properly mashed hoppiest beers would probably keep longer as hops are a preservative. It was a great privilege to taste some of the old commercial grape wines described below, going back to the 18th century.

My beers

1. Tom Caxton Traditional Bitter, 22/2/1997. Dark brown/amber. A pint or more of brown head when first poured. Bouquet with some hops and malt but not strong. Good fine bead. Tasted good, with more malt than hops. Some definite sweetness. Keeping well but not enough hops now.

2. Pils, March 1998, with a screw top and rubber ring. Good white head and good condition with a light persistent bead. Attractive gold/amber colour. Beautifully clear. Pleasant bouquet and flavour, with no 'off' elements. A very enjoyable pint with no hints of being old (but I am not a beer judge). I was afraid that the rubber might have perished.

3. Pils, December 2003. Good head and condition. Dark amber/gold. Steady fine bead. Good bouquet and flavour. Mild hop. Pleasant.

4. Pils, April 2006. Good head and condition. Amber. Good bead. Pleasant bouquet and flavour. Not much changed from when young.

My wines

1. 1994, Blackberry, bilberry and elderberry. By tungsten light this was deep black-purple, but the remaining half bottle next day had had a startling change: the wine was, by daylight, now deep brown! The next evening, by tungsten light, it was black-purple again. Very good fruity bouquet and flavour. A lot of soft tannins. Good length. Very pleasant.

2. 1998, my home-grown Seyval Blanc Dry White Grape Wine, bottled June 2000. The old cork did not want to come out. Lemon colour, no obvious signs of age anywhere. Very dry with good acidity. Tasted better than the rather smoky nose. Not great but OK.

3. 2004, my Red Dry Wild Fruits Wine, mainly blackberry and elderberry. Medium depth red with brown tinges (blackberry tends to lose colour but

ENTRIES FOR THE NATIONAL SHOW AT MANCHESTER

This year's National Show will be held at The Britannia Country House Hotel, West Didsbury, Manchester on March 10 to 12. You should have received a copy of the show schedule by now; if not, all details are available on the web site – www.nawb.org.uk/showdetails. Please read the schedule carefully as there have been some changes particularly with regard to the beer definitions and competitor eligibility.

The closing date for entries and conference bookings with the Entries Secretary is February 25th 2017.

Bookings for the hotel must be made direct to the hotel and must be made by January 27th. Details for the hotel bookings are in the show schedule (page 6).

If you have not yet renewed your NAWB membership, and wish to attend and/or enter the show, then please do so as soon as possible. You will not be able to enter all the classes in the show if you are not a member. If you unsure whether you have renewed or not, the label on the envelope that News & Views was sent in includes the membership year. If it states 2016, then you have not renewed your membership. You may include your membership renewal with your entries and conference booking cheque if you wish.

If you have any queries regarding entries and conference bookings then please do not hesitate to contact me.

Elaine Robinson

Entries and conference bookings secretary (cseaws@nawb.org.uk)

HELP REQUIRED AT THE NATIONAL SHOW

The smooth running of the show weekend could not take place without the help of the various people who volunteer to act as General Stewards.

As Entries and Results secretary, I have a small team of helpers to assist me on Saturday morning with entering the results into the computer, printing the certificates, laminating the certificates, and putting the certificates back on the show bench with the winning entries.

I need at least one more person to help with these tasks. If you feel that you would be able to help on Saturday morning, then please contact me.

Elaine Robinson

Entries and conference bookings secretary (cseaws@nawb.org.uk)

whilst I have my judging hat in place!

Yes I know, I am on the scrounge once again! But please remember it is all in a good cause, to keep our hobby alive and well.

Look forward to seeing you all in Manchester.

Regards

Pauline Pearce

FRIDAY NIGHT BEER TASTING

You will have read in "Chairman's Chatter" that we will be having our usual sample of beers for tasting though there will be a bit of a twist. Some of the beers will be made using a piece of equipment called "the grainfather", others will be made using equipment that has been around for years.

The grainfather seems to have aroused brewers emotions. The last piece of machinery to have such an effect was the Spinning Jenny. It is not what you have got that is important it is what you do with it, so they say!

There will be more brews than usual, I understand there will be eight this year. Mike Davey is making a standard bitter, Kevin Martin an Imperial Russian Stout, Colin Tweed a Chocolate Stout, Richard Baldwin Worthington White Shield, Peter Robinson an Irish Red Ale, Geoff Fryer an American IPA, Dave Pulley a Wheat Beer, and Charles Hill a Schwarzbier (black lager).

Following the practice of the last couple of years you will be asked to vote for your favourite beer, and may the best beer win regardless of how it is made.

NAWB SHOW HOTEL BOOKINGS

Don't forget that to guarantee your room at the Britannia Country House Hotel you should make your booking before the 27th January 2017..

Phone 0161 448 9740 and ask for Eleanor Freer or Yvonne Scott. Full details on page 6 of the show schedule.

If the deadline has passed when you read this, phone the hotel immediately to check availability.

NAWB Accounts for the period 1st July 2015 to 30th June 2016

Income & Expenditure Account

2014-2015	Income	2015-2016	2015-2016	Expenditure	2014-2015
£ 2,020.50	Membership	£ 1,976.00	£ 903.00	Committee Travel	£ 540.75
£ 428.50	Advance Membership	£ 748.50	£ 185.30	Committee Lunch/ Hall Hire	£ 176.16
£ 2,017.00	Conference Tickets	£ 1,878.00	£ 1,640.75	Show & Conference	£ 1,104.00
£ 417.65	Conference Entries	£ 447.90	£ 967.40	Committee Show Expenses	£ 796.75
£ 42.75	Conference Entries—Postage	£ 47.10	£ 810.16	Trophies, Glasses, Rosettes & Engrav	£ 829.16
£ 684.00	Fundraising	£ 561.20	£ 130.00	Fundraising	£ 180.00
£ 89.63	Show Tastings		£ 400.00	Show Tastings	£ 337.58
£ 50.00	Donations	£ 50.00	£ 109.10	Post & Phone	£ 81.25
£ 21.31	Easy Fund Raising	£ 44.75	£ 167.20	Photocopy	
£ 95.00	Bank Interest	£ 95.83	£ 306.90	Stationery	£ 267.31
£ 5,058.00	Insurance	£ 5,630.00	£ 6,765.00	Insurance	£ 4,485.00
£ 230.50	Insurance Admin	£ 330.00	£ 40.00	Membership Refund/Bank Charges	£ 76.00
£ 172.62	Supplies/Sales	£ 27.62	£ 37.69	Supplies	
	Miscellaneous Income	£ 92.01	£ 599.84	News & Views	£ 506.74
£ 1,498.00	Conference—Saturday Dinner	£ 141.45		Conference Saturday Dinner	£ 1,498.00
			£ 375.00	Future Show	£ 500.00
			£ 54.00	Website	£ 32.40
				Cash Float	£ 200.00
<u>£ 12,825.46</u>	Total Income	<u>£ 12,070.36</u>	<u>£ 13,491.34</u>		£ 11,611.10
	Deficit Income/Expenditure	<u>£ 1,420.98</u>		Excess Income/Expenditure	<u>£ 1,214.36</u>
<u>£ 12,825.46</u>		<u>£ 13,491.34</u>	<u>£ 13,491.34</u>		<u>£ 12,825.46</u>

Balance on Accounts

Balance on Accounts at 1st July 2015	£ 13,850.22	£ 1,420.98	Deficit Income/Expenditure
Adjustment to profit b/fwd	£ 89.20	£ 12,518.44	Balance on Accounts 30th June 2016
	<u>£ 13,939.42</u>	<u>£ 13,939.42</u>	

Estimated Stock in hand (incl labels, pouches, conference badges, certificates, glasses etc)	£ 557.33
Bank Balances	£ 11,668.85
Cash in hand	£ 498.46
Total Assets	£ 12,724.64
Less Liabilities—Creditor	£ 206.20
	<u>£ 12,518.44</u>

For improved legibility these accounts have been retyped for News & Views from the original copies presented by Treasurer, Joe Lee and certified correct by Auditor, M Bell ACMA, GCMA, BA(Hons). 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