

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

139 Meadow Vale, Northumberland Park

Backworth, Tyne & Wear .

Telephone 0191 2560 426



NEWS & VIEWS

January
2010

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

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Your contributions to News & Views are much appreciated.

If you have anything suitable for inclusion please send it to the editor by April 18th for inclusion in the next issue which will be issued in May

THE NAWB COMMITTEE

President : Harry Rose

Vice President : Bob Marsdon

Kate Edge

(Chairman, Insurance)

8, Oakdale Avenue, Stanground,
Peterborough, Cambs. PE2 8TA
Tel. No. 01733 564982
chairman@nawb.org.uk

Charles Hill

(Vice Chairman & Editor N & Vs)

70, Towing Close, Deeping St. James
Peterborough. PE6 8HR
Tel. No. 01778 344009
Mobile 07890 515389

Elaine Robinson

**(Entries, Awards, & Conference
Bookings & Website)**

2, St Ives Close,
Digswell, Welwyn, Herts, AL6 0BB.
Tel No. 01438 716906
compsec@nawb.org.uk

Graham Nangreave

(Schedule Secretary)

43 Mafeking Road,
Hadley, Telford, Shropshire. TF1 5LA
Tel No 01952 410418
schedule@nawb.org.uk

Janice Nangreave

(Treasurer & Trophy Secretary)

43 Mafeking Road,
Hadley, Telford, Shropshire. TF1 5LA
Tel No 01952 410418
treasurer@nawb.org.uk

Mervyn Bartalis

(Convenor of Judges)

3 Stivers Way, Harlington,
Nr. Dunstable, LU5 6PH.
Tel No 01525 874819
convenor@nawb.org.uk

Joe Lee

(Membership Secretary)

139 Meadow Vale, Northumberland Park
Backworth, Tyne & Wear, NE27 0BD
Tel No 0191 2560 426
membership@nawb.org.uk

Chris Jones (Show Manager)

49 Wood Lane End, Northolt, Middlesex
UB5 4JW. Tel No 0208 422 6945
showmanager@nawb.org.uk

Peter Robinson (Secretary)

2, St Ives Close, Digswell, Welwyn,
Herts, AL6 0BB. Tel No. 01438 716906
secretary@nawb.org.uk

Rowland Robson (Chief Steward)

73 Riverslea, Stokesley, Middlesbrough,
Yorks, TS9 5DE.
Tel No. 01642 710 186
chiefsteward@nawb.org.uk

Sue Robson (Fund Raising)

73 Riverslea, Stokesley, Middlesbrough,
Yorks, TS9 5DE.
Tel No. 01642 710 186
fundraising@nawb.org.uk

Pauline Pearce

(Guild of Judges Representative)

5 Main Street, Scraftoft,
Leicester, LE7 9TD
Tel No. 0116 2123 180

Supplies – Non Committee Post

Alan Eldret

Yew Tree Cottage, Lew
Bampton, Oxon OX18 2BB
Tel. No. 01993 851031
supplies@nawb.org.uk

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

✂

and finish filling it there before gently sliding the shelf to the back of the oven. Bake for 35 minutes then turn off the oven and allow the tart to cool inside the oven.

The tart can be kept in a fridge for a couple of days but needs to be left out at room temperature for an hour or two before sprinkling with toasted coconut and serving with fresh cream.

For a special occasion try it with a glass of Pedro Ximenez Sherry.

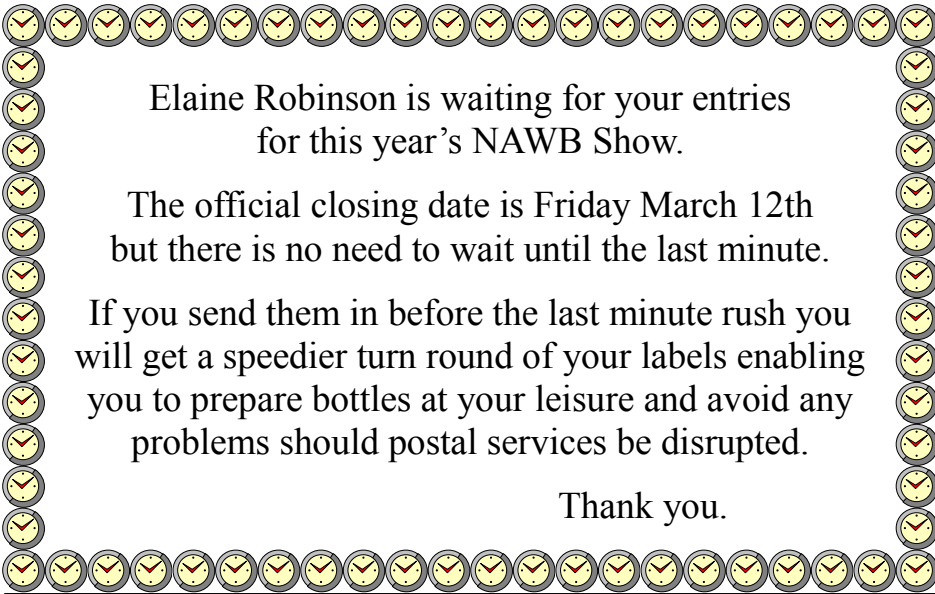
BEER SALES

In December 2009 the supermarkets share of beer sales was 50.4%, equivalent to 450,000,000 pints, the first time ever that supermarkets have sold more beer than the pubs.

In 1979 Off Sales accounted for just 12% of all beer sales but since then the volume of off sales has trebled whilst sales in the pubs have dropped to about 40% of the 1979 levels.

Pub sales dropped by over 5% in the last year alone and record numbers of pubs have closed.

A survey shows that men do most of their drinking in pubs but women drink heaviest at home.



Elaine Robinson is waiting for your entries
for this year's NAWB Show.

The official closing date is Friday March 12th
but there is no need to wait until the last minute.

If you send them in before the last minute rush you
will get a speedier turn round of your labels enabling
you to prepare bottles at your leisure and avoid any
problems should postal services be disrupted.

Thank you.

CHAIRMAN'S CHATTER

I hope you all have had a very good Christmas and would like to start by wishing you a HAPPY NEW YEAR.

The weather has played its part over the first few weeks of the year and I feel sure there has been many cancellations for club nights and meetings, it is so difficult in getting the balance right – is this weather going to clear – or will it still be with us when it is our club night/meeting. Cancelling too early can be pointless if the weather clears cancelling too late can cost money for hall fees etc.

Enough of the weather lets move on to better things, the annual show is getting closer and preparations are well under way, like many others the committee have cancelled our meeting and re-arranged it for 24th January hoping by then the weather is better for committee members who travel a long way.

The AGM minutes and agenda are enclosed in this newsletter, along with an appeal for help putting tables out on Friday morning on show weekend, this only takes maximum of 2 hours the more helpers the less time.

The show season starts for Richard and I on 30th January with Chorley, closely followed by North Wales and our own Whittlesey show.

Remember to send your entries in early to help with the smooth running of the show. Entries close on the 12th March. Looking forward to seeing all our friends at the show from 26th—28th March.

Cheers Kate

Message from the Show Manager

The 52nd National Association (NAWB) Show at The Hutton Moor Leisure Centre, Weston-super-Mare from Friday 26th March to Sunday 28th March 2010 is almost upon us.

Arrangements have been made at the Beefeater adjacent to the Travel Inn for members to have a three course meal from a special menu for just £9.95.

The special menu has not yet been finalised but it will offer a choice of three options for each course. You can make your dining arrangements when you book in to the Travel Inn.

Tables in the Beefeater are mainly for four or six persons so it might help if you can arrange to sit with friends to fill a table

If you have not yet booked your accommodation I suggest you do so as soon as possible. Please see pages 8 & 9 of the show schedule for information about the Travel Inn adjacent to the show hall and other Hotels, Guest Houses, Camping and Caravan Sites. Prices were correct in October when the schedule was prepared.

Chris Jones

COOKING WITH BOOZE

CHOCOLATE, COCONUT & DARK RUM TART

You will need a loose bottomed flan tin of approx 23 cm lined with a circle of baking parchment smeared with butter.

Ingredients

For the Pastry

225 gm Plain Flour
75 gm Caster Sugar
125 gm Butter, straight from fridge

For the Filling

200 gm Dark Chocolate*
250 ml Double Cream
3 Eggs (medium)
150 gm Caster Sugar
75 gm Dessicated Coconut
A few very generous glugs of dark rum
*Quality Chocolate = Quality Tart

First make the pastry case. Sift the flour and sugar into a cold bowl and add the butter chopped into small pieces. Rub the butter into the flour until there are no lumps, then add a few dribbles of cold water and knead briefly until it looks like pastry. Wrap in clingfilm and put in fridge for 20 minutes. Roll out the pastry to a 30 cm circle and transfer to the lined flan tin, pushing the

pastry into the corners, do not trim the ragged edges yet.

Line the pastry case with scrunched up tin foil and fill with baking beans, return to fridge. Turn the oven on to 210°C and warm a pizza tray on the middle shelf. 20 minutes later put the pastry case onto the hot pizza tray and bake for 13 minutes. Remove the baking beans and foil then trim the edge to a neat finish using a steak knife. Return the case to the oven for a further 8 minutes to finish baking.

Whilst the case is baking make the filling. Gently bubble the rum in a saucepan for a minute or so, otherwise the tart can be too bitter.

Break the chocolate into a measuring jug then fill with cream to the 375 ml mark, microwave in 25 second blasts until the chocolate melts and can be stirred into the cream.

In a large bowl whisk the eggs and sugar together, then whisk in the chocolate/cream and rum. Finally stir in the coconut.

When the pastry is cooked turn down the oven to 120°C. Pour the filling into the case. You want to fill the case as full as possible, this may be easiest if you pull the oven shelf a forward two or three inches

INSURANCE

The following information has been received from our insurers John Hilary, who have now merged with a local insurance broking firm, Saffron Insurance Services Ltd.

Saffron Insurance Services has been established for over 50 years and pride themselves on providing a high level of service. This should not alter our cover or competitive rates we receive and Adrian (John Hilary) will still deal with our insurance as usual. This merger has been done to ensure continuity with our insurance.

Please ensure I have up to date information on contacts.

Many thanks

Kate Edge.

HELPERS WANTED FOR NATIONAL SHOW

Clerical help is required for collation of results etc. at the 2010 National Show in Weston-super-Mare on Saturday March 27th

No previous experience necessary
Full training given

If interested, please contact Elaine Robinson
Tel – 01438 716906
Email – robinsonem@tiscali.co.uk

Help is also required on the morning of Friday March 26th to set up the tables in preparation for the Show. This is normally completed in less than a two hours

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

52nd ANNUAL GENERAL MEETING

SUNDAY, 28th MARCH 2008, 10.30am AT WESTON-SUPER-MARE

AGENDA

- 1) Opening of meeting – President
- 2) Apologies for Absence
- 3) Minutes of 2009 AGM
- 4) Matters Arising
- 5) Chairman's report
 - (a) Presentation of Committee
 - (b) Report
- 6) Treasurer's report
- 7) Membership
- 8) Election of Executive

Charles Hill, Graham Nangreave and Joe Lee retire by rotation. They have all been proposed and seconded to remain on the Executive Committee.
- 9) Any Other Business
- 10) President and Vice President
 - Unanimously agreed by the Executive Committee that Bob Marsdon is elected as President in place of Harry Rose who now retires
 - Unanimously agreed by Executive Committee that Charles Shelton is elected as Vice President
- 11) Date and Venue of next Conference
Scarborough, 8/9/10th April 2011
- 12) Close of Meeting – President

**National Association of Wine & Beermakers (Amateur)
Minutes of the 51st Annual Conference held on Sunday 22nd March 2009
at Scarborough**

- 1) Chairman Kate Edge opened the meeting at 10.32 a.m. thanking those in attendance. President Harry Rose formally welcomed everyone to the 51st Annual General Meeting. 62 members attended the meeting.
- 2) A written apology for absence was received in advance from Marion Morgan in a letter enclosing a donation of £10 and recording her appreciation and thanks to all those responsible for helping with the organisation of the show. Members who attended the conference sending their apologies were: Keith Jones; Ray Wightman; Ted and Mary Jordan; Derek and Irene Thornton; Bert Mower; Terry Foulds; Mike Davey; Colin and Brenda Hotham; Richard and Jackie Baldwin; Brian and Brenda Cross; Bill and Maureen Elks; Ken and Pat Robinson; Dale Wyatt; Sue Bennett; Keith and Audrey Simpson.
- 3) The minutes of the 2008 AGM were taken as read. Proposed by Bob Marsdon and seconded by Bernard Lamb.
- 4) There were no matters arising from the minutes.

5) **Chairman's Report**

Kate Edge started by paying tribute to the four members of the Committee who have retired during the year – Richard Edge, Audrey Drinkwater, Stan Drinkwater and Charles Shelton. They have chalked up a total of 39 years service to NAWB between them, and even though no longer on the Committee, all of them have been helping out throughout the weekend.

Kate then introduced the present committee and thanked them for all their hard work over the year and during the show, ensuring that it had been a wonderful weekend for everybody.

Kate observed that the hobby has had a mixed response with some Federations and Circles having increased bottle numbers against previous trends and some new wine and beer makers coming along. In addition to NAWB's 50th anniversary, some Federations and Circles have also been celebrating milestones of 25 or 50 years. There are many new wine and beer makers who are content to make wine at

FORTHCOMING OPEN SHOWS

North Wales Open Show

16th Open Festival on Friday to Sunday February 12th – 14th 2010
Kensington Hotel, Central Promenade, Llandudno LL39 1AT
Don't forget entries close on Saturday 6th February.

Wales & West Federation of Wine & Beermakers

Friday 28th May to Monday 31st May 2010
Sand Bay Holiday Village, Kewstoke, Weston super Mare
24 Open Wine Classes, 11 Open Beer Classes, 3 Open Liqueur Classes,
10 Open Cookery Classes and 2 Open Art Classes
Discounted price at Holiday Village for payment by Jan 31st.
Schedules and booking forms from
Nobby Clarke, 24 Chavenage, Kingswood, Bristol, BS15 4LA.

Middlesex Festival of Winemaking & Brewing

The Middlesex Federation of Wine & Beermaking Clubs present
their 47th annual Festival of Winemaking and Brewing
at the Perivale Community Centre, Horsenden Lane, South Perivale
on Saturday 12th June 2010.

The Festival is an open competition of 54 classes of home-made wine beer and liqueur, judged in the morning from 10 o'clock by members of the National Guild of Wine & Beer Judges, 6 further miscellaneous classes will also be judged. 41 trophies will be presented during the afternoon from 3pm.

Schedules from the Show Secretary
Colin Hotham 137 Carpenters Avenue, Watford, Herts, WD19 5BN.

Yorkshire Federation of Amateur Winemakers and Brewers

42nd Annual Show Friday 11th - Sunday 13th June 2010
at The Spa Complex, Scarborough.
Wide range of classes for Wines, Beers & Liqueurs
Schedules from Pauline Moss. 191 Huddersfield Road, Battyeford, Mirfield,
WF14 9DQ. Phone 01924 497035.

The Federation Committee are looking at other venues for the 2011 show.

Telford Festival

18th Open Festival on Saturday July 10th 2010
St Georges Cricket Club
22 classes for wines, beers, liqueurs & cookery.
Schedules from Janice Nangreave, 43 Mafeking Road, Hadley, Telford,
Shropshire, TF1 5LA. 01952 410418 jnangreave@aol.com

followers who were mainly female, whirled around, screamed, became drunk and incited one another to greater and greater ecstasy.

However, when looking at one specific pub, the Bag of Nails near Buckingham Palace which was converted from an ironmonger's or blacksmith's shop. It is thought that this name evolved from the old ironmongers sign, a bag of nails.

The Bishop's Finger: Pubs with this name were originally only found in Kent. It commemorates the finger posts along the Pilgrim's Way that pointed in the direction of the shrine of St Thomas à Becket in Canterbury Cathedral.

Charles Hill

WORLD CHAMPION SPARKLING WINE

Nyetimber Classic Cuvee 2003 made in West Sussex from the traditional Champagne varieties, Chardonnay, Pinot Noir and Pinot Meunier, has been voted the world's best sparkling at the World Sparkling Wine Championships in Verona Italy. It beat many Champagnes from the top French producers.

Bosses at the vineyard in West Chiltington say that to win against champagnes is extremely rewarding; they believe the success was down to the hot summer of 2003 which produced exceptionally fruity grapes.

Nyetimber was not the only English success; Camel Valley Pinot Noir Brut, made in Bodmin, Cornwall also won an award.

The wines are not cheap but then what price the world champion: The Nyetimber wine sells for £25, the Camel Valley wine costs £30

HOME BREW STALL AT NAWB SHOW

Brownies, 587 Wells Road , Hengrove, Bristol, BS14 9BA
will have a stall at this year's National Show.

They will have a wide range of stock but if you have any special requirements it would be advisable to phone them to ensure they can satisfy your needs. Phone 01275 544733.

home and not belong to Circles, missing out on the social side of the hobby. Kate asked members to continue to work at encouraging such people to join in so that the hobby can continue to thrive. She observed that the recession could work in our favour in this respect. Kate concluded by stating her confidence that the Association will provide a strong hub for Federations and Circles, all working as a team to keep the wheels of our hobby turning.

6) Treasurer's Report

Janice Nangreave stated that copies of the previous treasurer's (Stan Drinkwater) report for 2007/8 were available on the seats as this had not been included in the last News and Views. The accounts should be read in conjunction with the audited accounts printed in the February issue of News and Views. She pointed out that the cost of the Show and Conference at Weston was significantly higher than Scarborough for 2007 due to Scarborough being a subsidised venue and the additional costs associated with the 50th anniversary celebrations. The latter have been itemised by Stan in his report.

Looking forward, Janice pointed out two areas in which costs have been reduced:

- Not booking entertainment for the Friday night of the Conference. This was mainly motivated by requests from members that they would like to be able to converse without excessive background noise. By arranging our own entertainment and associated equipment we have made savings in the region of £250.
- The cost of holding three committee meetings during the year has increased significantly over the last couple of years, so we have identified a new venue and will be catering for ourselves for lunch. We anticipate an annual saving of £300 from this.

No questions were raised and the accounts were accepted as a true record, proposed by Judith Irwin and seconded by Audrey Drinkwater.

7) Membership Report

Joe Lee reported that membership has held up much better than expected over the last year. The current membership figures are:

- 45 circles (including 2 new)
- 13 federations

- 25 life members
- 13 honorary members
- 209 annual members (including 12 new)
- Overall – 305 members, down from 310

Joe observed that the total membership figure was higher than 2 years ago, and that he is hopeful of increasing membership next year as most of the lapsed members came from the south of the country and some could be expected to renew for the show at Weston.

8) **Election of Members**

Alan Eldret has decided not to stand for re-election this year, having served on the committee for 14 years in a wide range of positions, some of them running concurrently. Kate said that we will be very sorry to lose Alan, but that he has agreed to retain responsibility for supplies until a replacement can be found. Kate thanked Alan for his service to NAWB and wished him all the best on his retirement.

Elaine Robinson and Janice Nangreave retire by rotation. They have both agreed to stand for re-election. Elaine was proposed by Bernard Lamb, and seconded by Bert Mower; Janice was proposed by Bob Morton, and seconded by Keith Jones. Their re-election was approved unanimously.

9) **Any Other Business**

Bob Morton asked whether the removal of the Open classes might have been counter-productive in preventing the involvement of individuals who are not members of clubs who subscribe to NAWB. Alan Eldret pointed out that in the past we have had negligible entries from non-members in the Open classes.

Sue Frecklington observed that Lincoln had good support for Open classes from people unwilling to join a club; but that such individuals might be prepared to enter the National if they had access to schedules. These could possibly be made available through homebrew shops.

Harry Rose pointed out that Alan Gough's shop had generated a number of entries in the Open classes for their show, but this had not resulted in new members.

Audrey Drinkwater noted that the changes made to this year's

locally as the Rifleman. The origins and reasons for some pub names are not always obvious today. For example we might think that the number of pubs named "The Marquis of Granby" must honour his military achievements, but in fact it is because of his generosity in providing funds for former soldiers to establish pubs.

Here are some more explanations of old pub names:

The Old Dog & Duck: Duck hunting was very popular centuries ago, it was a favourite pastime of King Charles II. It consisted of catching a duck, clipping its wings so it couldn't fly away, throwing it into the village pond and sending the dogs in after it. The duck's ability to dive kept the king amused for quite a long time before the inevitable. Usually only found in small villages in the countryside but its popularity has spread to urban areas and even as far as Texas in the US and Adelaide in Australia.

The Pig & Whistle: You will find three alternative explanations for this one. One theory is that innkeepers insisted that their young employees whistle continuously whilst in the cellar to prove they were not drinking the stock. A "pig" was a common name for an earthenware pot for storing ale. Others believe that it derives from celebrations, the pig was the actual animal, nicely fattened, and "whistle" was a corruption of "wassail", a celebratory drink to toast someone's health. A third theory concerns an old English expression "to go to pigs and whistles" meaning "to go to rack and ruin".

The (Jolly) Sandboys: In *The Old Curiosity Shop* (1841) Dickens describes an inn called the Jolly Sandboys. Dickens spent time in Bristol, where the town's landlords would spread sand on the floors of their inns to soak up spillages. The Redcliffe Caves in the city were known for their fine sand. Innkeepers would send young lads off to the caves to bring back a regular supply. Being a sand boy was thirsty work and they were partly paid in ale, so they were usually half-cut, leading to Dickens inn title. Many pubs around Bristol used sandboys, and some adopted the term as a name.

Finding this information was of particular interest to me because my father, born in Leicester in 1910 and not a fan of Dickens, would always use the expression "He's as happy as a sandboy" to mean the person was drunk.

The Bag Of Nails: The origins of this name could come from classical mythology. Say it fast and you will realise it could be a corruption of "Bacchanals", which were the celebrations of the Roman god of wine. Bacchus was not just the god of wine he was also the god of ritual madness characterised by maniacal dancing to the sound of loud music, in which his

ARE WE TASTING IN THE RIGHT LIGHT?

Psychologists have found that drinkers believe wine tastes better and is of better quality if the room in which they are drinking it is lit with red or blue ambient light as opposed to a room with green or white lighting.

Researchers in Germany found that when they gave drinkers wine from the same bottle of Riesling in differently lit environments the wine was perceived as being one and a half times sweeter and also much more fruitier when it was tasted in red light rather than white or green light.

When the drinkers were asked how much they would pay for the wines they found that on average drinkers were prepared to pay €1 (about 85p at current exchange rates) for the same wine when they tasted it in a room with red or blue lighting.

Dr Daniel Oberfeld-Twistle, of Johannes Gutenberg University of Mainz said that we already know that the colour of a drink influences the way we taste it and he wanted to know whether background lighting, in a restaurant or bar, makes a difference as well.

He concludes that ambient lighting influences the taste even when it has no direct effect on the colour of the wine in the glass and extreme lighting conditions in some bars can undoubtedly influence the way a wine tastes.

He is not sure why this is. His first thought was that colours that people found agreeable would put them in an agreeable mood but early tests show it is not as simple as that.

Any chance of a red room at Weston for judges to taste my wines in? - Or does the colour of the light only enhance the taste for students? I always find that the beer in a trendy pub with extreme lighting tastes pretty awful!

PUB NAMES

In 2007 the most popular pub names in Britain were:

1. The Red Lion (759)
2. The Royal Oak (626)
3. The White Hart (427)
4. The Rose and Crown (326)
5. The King's Head (310)

Before the widespread use of pub signs the pub would hang a recognisable object such as a boot or a bent branch, which became known as a crooked billet. The pub with the longest name is in Stalybridge, Manchester, it is "The Old Thirteenth Cheshire Astley Volunteer Rifleman Corps Inn" known

schedule were fully debated and agreed at last year's AGM.

Bob Morton pointed out that he has an on-line forum that is effectively a virtual wine circle of 900 members that we should consider how to tap into.

Alan Eldret suggested that initiatives to promote the hobby need to come from club and federation level given that NAWB's role is that of an umbrella organisation.

Kate Edge concluded that some useful and valid points have been raised. The Committee would review the impact of the schedule changes we have made and consider how we could address the concerns raised at our next committee meeting.

Karl Grocock asked whether there could be more recognition of those 1st place winners who do not receive a trophy. Kate responded that this was a good point that would be considered by the Committee for next year's show.

Derek McArthur asked for clarification on engraving of trophies. It was confirmed that the winner is responsible for arranging and paying for engraving.

Judith Irwin queried whether there is anything in our constitution to forbid putting copies of schedules in shops etc. Kate pointed out that they could be printed off the Internet by anybody, but undertook to check the constitution and discuss this at the next committee meeting.

10) **Date and Venue of the next Conference**

This will be held on 26/27/28 March 2010 at the same venue in Weston-Super-Mare as last year.

- 11) Harry Rose asked for a few moments silence to remember absent friends. He then went on to thank the chairman and the committee for all their work which had resulted in an enjoyable and successful show. The meeting closed at 11.07.

Peter Robinson
General Secretary

NAWB Accounts for the period 1st July 2008 to 30th June 2009
Income and Expenditure Account

2007—2008	Income	2008-2009	2008-2009	Expenditure	2007-2008
£ 2,818.00	Membership	£ 2,341.00	£ 671.49	Committee Travel	£ 709.10
£ 516.00	Advance Membership	£ 276.00	£ 471.05	Committee Lunch/Subsistence	£ 525.53
£ 1,486.00	Conference Tickets	£ 1,703.00	£ 1,439.02	Show & Conference	£ 5,154.94
£ 680.40	Conference Entries	£ 656.40	£ 795.60	Committee Show Expenses	£ 1,074.90
£ 48.05	Conference Entries Postage	£ 56.40	£ 889.12	Trophies, Glasses, Rosettes, Engraving	£ 17.30
£ 880.50	Fundraising	£ 870.60	£ 165.49	Fundraising	£ 103.12
£ 468.00	Show Tastings	£ 507.00	£ 281.11	Show Tastings	£ 303.12
£ 70.00	Donations	£ 53.21	£ 157.36	Post & Phone	£ 95.98
			£ 1.15	Photocopy	£ 26.00
			£ 60.85	Stationery (incl. stock in hand)	£ 520.63
			£ 58.87	Website	£ 0.00
£ 6,057.75	Insurance	£ 5,987.75	£ 6,417.75	Insurance	£ 6,057.75
£ 125.00	Insurance Admin	£ 120.00	£ 6.55	Insurance Admin	£ 35.79
			£ 0.00	NAWB Insurance	£ 430.00
£ 282.77	Sales	£ 305.19	£ 137.41	Sales	£ 31.07
£ 280.78	Bank Interest	£ 73.83	£ 246.78	News & Views	£ 428.24
			£ 412.90	Future Show(deposits to be reclaimed)	£ 270.00
£ 2.00	Misc	£ 92.48	£ 36.09	Misc.	£ 46.74
£ 3,160.00	Anniversary Dinner	£ 0.00	£ 0.00	Anniversary Dinner	£ 3,150.00
£ 0.00	Cash Float	£ 317.66	£ 317.66	Cash Float	£ 1,074.90
£16,875.25	Total Income	£ 13,360.52	£ 12,566.25	Total Expenditure	£18,980.21
£ 2,104.96	Excess Expenditure over Income	£ 0.00	£ 794.27	Excess Income over Expenditure	£ 0.00
<u>£18,980.21</u>		<u>£ 13,360.52</u>	<u>£ 13,360.52</u>		<u>£18,980.21</u>

Balance on Accounts

Balance on accounts at 1/7/08	£ 8,785.61		
Excess Income over Expenditure	£ 794.27	£ 9,579.88	Balance on Accounts at 30/6/09
	<u>£ 9,579.88</u>	<u>£ 9,579.88</u>	

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.)	£ 700.00
Bank Balances	<u>£ 9,579.88</u>
Total Assets	<u>£ 10,279.88</u>