

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)

Page by Page Guide to Contents of This Issue

2	NAWB Committee	14	Annual Show Entries Reminder
3	Chairman's Chatter	15	Important Insurance Information
4	Show Accommodation	16	Viper Wine
5	A plea from your Fundraiser	17	Forthcoming Shows
5	Show Schedule Corrections	17	New beer class at the Wales & West Federation
6	Agenda for 2014 AGM	17	New beer class at the Wales & West Federation
7	Minutes 2013 AGM	18	Cooking with beer - Steak & Kidney Pudding
10	Accounts for 2012/13	19	Standing Order Mandate
12	Revised Trophy Allocation for NAWB Show	20	Membership/Renewal Form
14	Decanter Wine Clubs Directory		

News & Views is your newsletter

Your contributions will be gratefully received.

THE NAWB COMMITTEE

President : Charles Shelton

Vice President : Alan Eldret

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(Membership Secretary, Treasurer & Guild of Judges Representative)

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(Fund Raising)

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Leicester, LE7 9TD
Tel. No. 0116 2123180
fundraising@nawb.org.uk

(Schedule Secretary)

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,	
<input type="text"/>	Bank/ Building Society
<input type="text"/>	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 <input type="text"/>	
Quote my Membership Number: <input type="text"/>	
Date of First Payment	
and annually thereafter on 1st July.	
Please debit my account: Sort Code:	<input type="text"/> - <input type="text"/> - <input type="text"/>
Account Number:	<input type="text"/>
Name of Account Holder(s): <input type="text"/>	
Signature(s).....	
Date	

✂

COOKING WITH BEER

Steak & Kidney Pudding

Here is a good warming dish for the winter. The author (in March 1986) obviously had her favoured beer but I am sure a similar homebrew or commercial beer would do just as well.

This is not a traditional English Steak & Kidney Pudding, but I think, much improved by the addition of beer, certain herbs and a little garlic. It gives a rich juice and good flavour.

Ingredients (serves 4)	Method
Crust 10 oz Flour large tsp Baking Powder Pinch Salt 5 oz Beef Suet (shredded) ½ pint (approx) Water Filling 1½ lb Steak ½ lb Ox Kidney 1 Clove Garlic 1 tbsp Flour ¾ pint (approx) Ruddles Best Bitter Herbs (basil, bayleaves, thyme) Salt, Pepper	For the crust: Sift together the flour, salt and baking powder. Mix in the suet. Add water to make a fairly soft dough. Put aside one third of the paste for the lid of the pudding. Roll out the remaining paste, flour well and fold in half. Continue to roll pulling gently to form a bag shape with which you can line a greased basin (capacity 2½ pints) For the filling: Cut the steak into ½ inch cubes, trimming off gristle and excess fat. Skin, core and cut

up the kidney. Mix together and roll in the seasoned flour.

Place the peeled clove of garlic at the bottom of the basin which you have lined with the paste. Interspace the meat with chopped basil, thyme and a bayleaf or two. Pour in the bitter.

Roll out the remaining paste and cover the basin. Wet the edges and press well down. Tie a cloth over and place in a pan of water and boil steadily for about four hours. Don't forget to fill up the pan with hot water from time to time.

Rosemary Ruddle

Enjoy with vegetables and a pint of best bitter.

CHAIRMAN'S CHATTER

Happy New Year to you all. I wonder how many of you toasted it in with homebrew. Did I see a hand raised at the back? Still I'm as guilty as anyone, although when you're in a pub it's a bit difficult. We are now in what I term the mid-season break for wine and beer making at the moment which gives us time to actually make the stuff instead of preparing bottles for shows, organising shows and judging. Make the most of it!

I have been very busy on your behalf – responding to queries via our website sometimes seems like a full-time job. We have joined the Decanter Wine Clubs Directory (see separate article), and been contacted by the Edible Garden Show and a new UK wine kit manufacturer. It was also brought to my attention that an article written in the Telegraph Magazine described most home wines as ghastly. I took the author to task on your behalf (although I tend to agree with his observations on pea pod and birch sap), and he very courteously replied straight away. He does have a book to promote, and he claims the journalist may have misquoted him in the interests of sensationalism. I have threatened to get him along to one of our shows. Coincidentally, my nephew bought me his book for my recent birthday. It is imaginatively titled 'Booze', but is actually a very good read and I would have thought a useful guide for the beginner.

Anyway back to the main event. Our 56th Annual Show takes place in Coventry as you all know and we need your support. It looks as if we will be losing one or two more major shows this year, so we need to keep the National going. There are even more trophies to compete for and we are hoping to liven up the Friday evening tasting a bit. The early indications are very promising. We have picked up some new members lately and I know of quite a few people who are planning to attend for the first time. Now, if we can only get our membership from the North and the South West to travel to Coventry we should have a good turnout. It will be interesting to see what the response is to having the National in the middle of the country. At least nobody should be faced with 5 or 6 hour journeys to get there hopefully.

And now for the news you have all been waiting for. Did the Sparkaloid arrive and did it clear my wines? Well the answer is yes in both cases. My friend brought in the jiffy bag in which it was delivered to him. Just as well he didn't open this bag himself as he may have been worried to find the powder in a re-sealable bag with the product name written on it in black felt

tip. Would the customs have believed him? Of my 4 stubborn wines, 3 cleared perfectly. The fourth was only a half demijohn and was probably a lost cause given all my other attempts. It was a bit tricky to use, especially as there were no instructions, but I managed to find some information on the Internet and after a couple of attempts have worked out the required dosage. You need to add it hot, and it does take a week or two to be effective. But, it works!

Now I've been having trouble with my beer lately – it has been very slow fermenting – any ideas....?

Looking forward to seeing you all in April – it will soon come round.

Cheers

Peter Robinson

ACCOMMODATION BOOKING REMINDER FOR ROYAL COURT HOTEL, COVENTRY

Don't forget to book your accommodation for the National at Coventry. The 70 rooms we have reserved are only reserved until 21st February.

Contact Angie Oldham on 02476 334 171 and quote NAWB for our special rates. Full rates may be charged after this date.

£85 per person for 2 nights bed and breakfast
and Saturday evening dinner

For full information about the hotel including meals on Friday night please see pages 8 & 9 of your 2014 Show Schedule (red cover).

FORTHCOMING OPEN SHOWS

National Association of Wine & Beer makers

56th Annual Show at the Royal Court Hotel, Coventry
4th– 6th April 2014.

See your show schedule

Middlesex Federation of Wine & Beer making Clubs

51st Annual Wine Festival

NEW DATE : Saturday 7th June 2014

Competition Secretary: Colin Hotham (see details on page 2)

Wales & West Federation of Wine & Beer makers

50th Annual Wine Festival

NEW DATE : NEW VENUE

Friday 20th June to Monday 23rd June 2014

At the TLH Leisure Resort, Belgrave Rd. Torquay TQ2 5HS

Enjoy the Festival from £159 per person

Booking forms from John Coleman, 136 Leckhampton Road,
Cheltenham, Gloucs, BL53 0DH

South West Counties Federation

NEW VENUE : Bournemouth

10th-12th October 2014

Festival Manager: M Picken, Phone 01392 468794

National Guild of Wine & Beer Judges

Not a show but you may find it difficult to engage National Judges on its conference week-end, Friday 17th to Sunday 19th October 2013.

NEW BEER CLASS AT THE WALES & WEST

Brewers will be interested to note that the Wales & West Federation have introduced a new beer class to their show schedule this year. The class is for a Belgian Golden Strong Ale with an original gravity between 1.070 and 1.095. An interesting challenge, in Belgium these beers are often described as Tripels (the term is not recognized in America), so we need to make something similar to Westmalle Tripel (9%), or at a lower gravity Duvel. Bottles: I assume for the competition the beer should be in pint or half litre bottles though when I have made these beers for drinking rather than for competition I normally use a smaller bottle.

there are plenty of hands to bring the food inside. Unfortunately Calamity Jane had just lit a cigarette when the call for help came so she stubbed it out (she thought) and came to lend a hand. Whilst everyone was queuing or organizing the food a fire starts among the bales of straw that were being used as seats. Suddenly someone sees it and shouts fire. Pandemonium breaks loose. Some are injured in the rush to grab belongings and get out, others suffer from smoke inhalation, and there is damage to the barn and contents.

Naturally the farmer claims on his own insurers only to find that the building was insured as a barn, not a dance hall so the insurers didn't want to know. The fire brigade trace the source of the fire and declare it to be negligence so the farmer has a case against the guild for recovery of his losses. And who does he sue? The committee members jointly and severally. Then come the claims for injuries and loss of work.

All very dramatic, well yes, the nasty ones are. More mundane stories would involve food poisoning from eating, say, salmon sandwiches, and so on."

I can be contacted by e-mail, kateedge@talktalk.net, or by phone 01733 564982 (mobile 07734 294771).

Kate Edge

VIPER WINE RECIPE

Supplied by Bob Marsdon from a pamphlet dating back to 1710

In September, which is the Season when the Vipers are most discharged and fullest of the purest and most material forces, take as many as you should think to use and put them into a great earthen pot full of wheaten bran and let them rest for 12 days at the least, within which time they will cast up their filth and will purge themselves so that their skin and flesh remain clean, after which put them into a vessel of rich Canary Wine and for every pint one Viper and so let them drown therein and settle for the space of 3 months at least, which time being expired you may at your pleasure morning and evening, or before meals drink in reasonable quantity unto a quarter or half pint at a time.

A PLEA FROM PAULINE YOUR FUNDRAISER

I was so grateful for all the help that I received from you last year as NAWB fundraiser; **you really are a lovely bunch of people and so generous.** This year will be my third year and I am really hopeful that you will help me again this year.

I do need prizes and lots of help with the tombola stall and in particular, I would appreciate any help on the Saturday morning whilst I am judging. 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.

I know what you are thinking and you are absolutely right—I am once again on the scrounge! But it is all in a good cause, to keep our hobby alive and well

I look forward to seeing you all in April at our new venue in Coventry.

Regards

Pauline Pearce

SHOW SCHEDULE CORRECTIONS

Please note that some of the dates in the show schedule are incorrect. The show takes place on Friday, Saturday and Sunday the 4th, 5th & 6th of April as stated on the front cover.

The dates given in the Programme on pages 2 and 3 are in error

On Page 2

Friday 15th March should read Friday 4th April
Saturday 16th March should read Saturday 5th April

On Pages 2 and 3

Sunday 17th March should read Sunday 6th April

We apologize for any confusion caused.

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)**56th ANNUAL GENERAL MEETING****SUNDAY, 6th APRIL 2014, 10:00 am AT COVENTRY****AGENDA**

- 1) Opening of meeting – President**
 - 2) Apologies for Absence**
 - 3) Minutes of 2013 AGM**
 - 4) Matters Arising**
 - 5) Chairman's report**
 - a) Presentation of Committee**
 - b) Report**
 - 6) Treasurer's report**
 - 7) Membership**
 - 8) Election of Executive**

Dave Pulley, Peter Robinson and Kate Edge retire by rotation, have agreed to do another term and have been proposed and seconded by members to remain on the Executive Committee. Chris Jones and Rowland Robson will be retiring this year.
 - 9) President & Vice President**

Unanimously agreed by the Executive Committee that Alan Eldret is elected as President in place of Charles Shelton who now retires.
Unanimously agreed by the Executive Committee that Audrey Atwell is elected Vice President
 - 10) Any Other Business**
 - 11) Date and Venue of next Conference 2015**
 - 12) Close of Meeting – President**
-

IMPORTANT INSURANCE INFORMATION

I realise the renewal date is a long way off, but I need to get all information up to date to create a database ready for premium information. If you are e-mailing me please insert your circle/federation name in the subject line. The information I need is as follows-

Name, address, telephone number and e-mail of the treasurer and secretary. The total value of trophies and the highest single trophy value. Remember to put your circle on the subject line of any e-mails.

In May, when the insurance is due, I will be in the throws of the holiday season, this is why I need the information by the end of February.

Several circles were late with their premiums last year, luckily they did not have a claim, if there had been any claims then they may have been paid as cover would have lapsed.

I include below an extract from an article which appeared in Winemaker & Brewer magazine showing the importance of insurance. Whilst your circle may not be involved in this exact activity it is easy to draw parallels with what your circle is doing.

“It is a little known fact that the members of a committee are as responsible for the actions of their club members as an employer is for the actions of his employees. This is not normally a problem for the employer as he cannot legally employ anyone without taking out employer's liability insurance, at which point his insurance broker would point out the need for public liability if he did not already have such protection.

The committee member however is rarely exposed to the advice of insurance brokers and could find out too late that his predecessors on the committee had not troubled to arrange public liability insurance for the protection of the committee. Whilst catastrophes happen very rarely when they do occur they can be very costly. Let us look at the kind of thing that could happen at any guild or circle social function.

Anytown Guild of Wine & Beer Makers' are having a barbecue and dance in farmer Giles' new barn. The band is playing, the punch is beginning to do its stuff and everybody is having a rare old time. But this is an English summer, a dark cloud looms on the horizon and threatens a heavy shower. The chefs move a little closer to the barn door so they can move the food inside as the first drops of rain fall. Inevitably it starts but the band has just stopped so

78	Members Beer Recipe	T	Wins the	Pulley Tankard
79	Bitter	T	Wins the	Charles Hill Tankard
80	Dark Mild			
81	Kit/Extract Bitter	T	Wins the	Tom Caxton Trophy
82	Kit/Extract Stout	T	Wins the	Holly Bank Trophy
83	Judges Wine Class	T	Wins the	Cedric Austin Cup
84	Judges Beer Class	T	Wins the	Sybil Hill Tankard
85	Circle Wine Class	T	Wins the	Marconi Club Trophy
86	Circle Beer Class	T	Wins the	NAWB Beer Trophy
87	Federation Wine Class	T	Wins the	Chempro Trophy
88	Federation Beer Class	T	Wins the	Assoc of Feds Trophy
89	Photograph of circle activities	T	Wins the	Burbage Trophy

DECANTER

NAWB is now a member of the Decanter Wine Clubs Directory. It didn't cost us anything, but does mean that we get some benefits including discounted tickets for their events. So, if anybody is planning to attend one of Decanter's Fine Wine Encounters or other tastings in the future, please get in touch with me before you buy your tickets. You may be able to save some money. Details of their forthcoming events can be found at : <http://www.decanter.com/wine-events>.

Peter Robinson

ANNUAL SHOW ENTRIES REMINDER

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 Elaine as soon as possible.

Make sure you do this before the closing date – March 22nd 2014.

An administration fee of £2 may be charged for entries received after this date.

Please remember to include the postage fee of 75p with your entry money. Also, please complete **all** relevant parts of the entry and conference booking form.

Closing Date for Entries: March 22nd 2014

But there is no need to wait till then

National Association of Wine & Beer makers (Amateur) Minutes of the 55th Annual Conference held on Sunday 17th March 2013 at Hull

1) Chairman Peter Robinson commenced the meeting at 10.10am by asking the President, Charles Shelton to open the meeting.

2) President Address

Charles opened the meeting by thanking everybody that helped with the show, he was very grateful for all the help given to run the show on this excellent weekend. He went on to say that it was good having the show in a hotel with everything under one roof. He concluded by having a moments silence to absent friends followed by opening the AGM..

3) **Apologies** Apologies for absence were received from Irene & Derek Thornton, Judith Irwin, John Saunders, Jean & Fred Day, Ray Wightman, Keith Jones, Daphne & Tony Grant, Peter Lawrence, Mr & Mrs Thompson.

4) Minutes of the 2012 AGM

The minutes were accepted as a true record – this was proposed by Bob Marsdon and seconded by Mervyn Bartalis.

5) There were no matters arising.

6) Chairman's Report

Peter Robinson commenced by presenting the committee and outlining their skills and challenges they had faced during the year. He thanked the Committee for their hard work over the past year. Some had the additional perk of a meeting at the hotel in Coventry, together with a very good free lunch.

He said he was pleased to see that entries and attendance are a little up on last year, although we always seem to do better in the North East. Next year will be the big test when we try out Coventry. It will be a similar format to this year, the main hall is larger and we were very impressed with the hotel when we visited. We were unable to find anywhere in the south west so went for a halfway approach hoping to attract members from both the north east and the south west and alleviating the problem of travelling the length of the country to attend. Certainly for the majority of our membership this should be a much easier journey. It will be interesting to see what response we get for this venue which will obviously influence our future planning, although we really need to decide on where we go for 2015 long before then.

We are looking at ways of promoting NAWB and adding value to our members. There are continual changes in the way that Internet search engines work and Elaine and I have been looking at ways of improving our hit rate for casual browsers on the subject of home wine and beer making. We have made a few changes and once the National is over we will look at making other improvements. We have also added a show diary to try and minimise show clashes, which can cause problems for those of us trying to obtain judges. This is becoming quite an issue in parts of the country, not helped by the tendency of judges to go on holiday from time to time!

Our hobby continues to show signs of life, particularly for beer making. Our beer entries are good this year. The Craft Brewers National Show was overwhelmed with entries last year to the extent that they have capped the number of entrants at 500 this year. They already have 65 registrations; six months in advance of the show (eat your heart out, Elaine). Perhaps the possible advent of minimum alcohol pricing will help to boost the wine side of our hobby, although rumours indicate a bit of backsliding by the government on this one.

As always we have plenty of good shows to look forward to and the National Guild of Wine & Beer Judges will be celebrating its 50th anniversary in October. I hope to see many of you at this event, at the Wales & West and at other shows around the country.

7) Treasurer's Report

Joe Lee presented full accounts for the year 2011/2012 which were printed in the January 2013 News & Views. He explained that Jan Nangreave should take the credit for the accounts. The total assets are £13,072.18. This includes stock and bank balances less the insurance cheque for £4,824.20 not cleared with RBS due to computer problems. There were no questions and the accounts were proposed by Audrey Drinkwater and seconded by Bernard Lamb accepted unanimously by the members.

8) Membership Report

Joe Lee reported that the total membership was 254, made up of 13 Honorary, 23 Life Members, 46 Circles, 12 Federations and 160 ordinary members. Joe also re-iterated that members should keep the committee up to date with addresses and e-mail changes.

9) Election of Executive

35	Rosé Fruit Wine Dry	J11	Judge off for the Furness Trophy
36	Rosé Fruit Wine Medium Sweet	J11	Judge off for the Furness Trophy
37	Citrus Fruit Dry	J12	Judge off for the G Lashbrook Trophy
38	Citrus Fruit Sweet	J12	Judge off for the G Lashbrook Trophy
39	Gooseberry Dry	J13	Judge off for the Andrews Cup
40	Gooseberry Sweet	J13	Judge off for the Andrews Cup
41	Apple Dry	J14	Judge off for the Ace of Clubs Trophy
42	Apple Sweet	J14	Judge off for the Ace of Clubs Trophy
43	Fresh White Grape Dry	J15	Judge off for the Heriff Trophy
44	Fresh White Grape Sweet	J15	Judge off for the Heriff Trophy
45	White Stone Fruit Dry	J16	Judge off for the SW Counties Trophy
46	White Stone Fruit Sweet	J16	Judge off for the SW Counties Trophy
47	Other White Fruit Dry	J17	Judge off for the Dewsbury Tray
48	Other White Fruit Sweet	J17	Judge off for the Dewsbury Tray
49	Red Fruit Dry	J18	Judge off for the Tommy Head Trophy
50	Red Fruit Sweet	J18	Judge off for the Tommy Head Trophy
51	White Fruit Dry	J18	Judge off for the Tommy Head Trophy
52	White Fruit Sweet	J18	Judge off for the Tommy Head Trophy
53	Dry Mead	T	Wins the Rankin Trophy
54	Sweet Mead	T	Wins the Timmins Trophy
55	Dry Flower Wine	J19	Judge off for the Tyneside Rosebowl
56	Sweet Flower Wine	J19	Judge off for the Tyneside Rosebowl
57	Vegetable, Grain or Leaf Dry	J19	Judge off for the Tyneside Rosebowl
58	Vegetable, Grain or Leaf Sweet	J19	Judge off for the Tyneside Rosebowl
59	Four Bottle Fruit Wine Medley	T	Wins the Hampshire Wine Trophy
60	Kit Red Dry	T	Wins the Solvino Cup
61	Kit White Dry	T	Wins the Hidalgo Trophy
62	Kit Red Sweet	T	Wins the Loftus Cup
63	Kit White Sweet	T	Wins the Gordon Instone Cup
64	Kit Rosé Medium Dry	T	Wins the Southern Vineyards Trophy
65	Kit Liqueur		
66	Light Lager	T	Wins the Witherden Trophy
67	Heavy Lager	T	Wins the S Vineyards (1983) Trophy
68	India Pale Ale	T	Wins the Muntona Trophy
69	Light Ale	T	Wins the K & R Edge Trophy
70	London Brown Ale	T	Wins the E Pinfold Trophy
71	Newcastle Brown Ale	T	Wins the Morrison's Trophy
72	Dry Stout	T	Wins the Hardy Trophy
73	Sweet Stout	T	Wins the Hywel Edwards Tankard
74	Strong Ale	T	Wins the Cooper Shield
75	Porter	T	Wins the Bill Elks Trophy
76	Barley Wine	T	Wins the Cordon Brew Trophy
77	Three Bottles Of Beer	T	Wins the Old Bexley Trophy

REVISED TROPHY ALLOCATION

In order to give a fairer allocation of trophies for class winners the committee has revised the trophy allocation for these classes. The following list is given so that competitors know whether they win a trophy automatically (T) for winning a class or whether they face a judge off (J) with another class winner. Points trophies are not covered by this listing.

1	Aperitif – Dry Sherry	J1	Judge off for the Roycroft Cup
2	Other Dry Aperitifs	J1	Judge off for the Roycroft Cup
3	Sweet Aperitifs (ex Vermouth)	J1	Judge off for the Roycroft Cup
4	Aperitif – Vermouth	J1	Judge off for the Roycroft Cup
5	Red Table Dry (ex. Grape/ conc.)	J2	Judge off for the Ken Bilham Tastevin
6	Red Table Dry (grape or conc.)	J2	Judge off for the Ken Bilham Tastevin
7	Rosé Table Medium Dry	T	Wins the Audrey Newton Cup
8	White Table Dry (ex. Grape/conc.)	J3	Judge off for the Harold Beall Mem. Cup
9	White Table Dry (grape/conc.)	J3	Judge off for the Harold Beall Mem. Cup
10	White Table MD. (ex. Grape/conc.)	J4	Judge off for the B & B Gent Trophy
11	White Table MD (grape or conc.)	J4	Judge off for the B & B Gent Trophy
12	White Table Sweet	T	Wins the Doreen Barnes Trophy
13	Red After Dinner Wine	J5	Judge off for the Phoenix Trophy
14	White After Dinner Wine	J5	Judge off for the Phoenix Trophy
15	Three Bottles of Wine for a Dinner	T	Wins the Turner Trophy
16	Five Bottles of Wine for a Dinner	T	Wins the Bastin Cup
17	Dry Sparkling Wine	J6	Judge off for the Yorkshire Trophy
18	Medium Sweet Sparkling Wine	J6	Judge off for the Yorkshire Trophy
19	Members Wine Recipe	T	Wins the Judith Irwin Trophy
20	Fortified Dry Sherry)	
21	Fortified Sweet Sherry)	The competitor scoring most points in
22	Fortified Sweet Madeira)	these classes wins the Stagg Trophy
23	Fortified Red Port)	
24	Fortified Red Fruit Liqueur	T	Wins the Mendip Wine Circle Trophy
25	Elderberry Dry	T	Wins the Joy Dinnage Rose Bowl
26	Elderberry Sweet	T	Wins the John Gorton Trophy
27	Blackberry Dry	J7	Judge off for the Atcherley Trophy
28	Blackberry Sweet	J7	Judge off for the Atcherley Trophy
29	Fresh Red Grape Dry	J8	Judge off for the Hambleton Bard Trophy
30	Fresh Red Grape Sweet	J8	Judge off for the Hambleton Bard Trophy
31	Red Stone Fruit Dry	J9	Judge off for the Dutch Federation Troph
32	Red Stone Fruit Sweet	J9	Judge off for the Dutch Federation Troph
33	Other Red Fruit Dry	J10	Judge off for the M Hughes Mem.Trophy
34	Other Red Fruit Sweet	J10	Judge off for the M Hughes Mem.Trophy

Charles Hill and Joe Lee retire by rotation, both have agreed to do another term and have been proposed by Mike Davey and seconded by Doug Hodgkinson to remain on the Executive Committee. This was agreed unanimously.

10) Nomination of Honorary Members

The first nomination was for Maureen Elks. Peter Robinson explained how Bill Elks had always helped and supported the National and felt it fitting that we make Maureen an honorary member in recognition of this. This was agreed unanimously. Joyce Lawrence thanked the committee on behalf of Luton circle.

The second nomination was for Judith Irwin, Dave Pulley explained how Judith had worked hard on the committee having been Treasurer, Secretary and Chairperson. Judith also gave wine tastings for NAWB and on one occasion had a wine lake because a table collapsed. This was agreed unanimously.

11) Constitution

Peter Robinson put forward the proposal to alter the size of a quorum for committee meetings from eight to six thus reflecting the reduced number of committee members. (This item required a 60% majority vote to be accepted) This was carried unanimously.

12) Mileage Rates for Committee

Peter Robinson pointed out that the present mileage rate of 19p was last reviewed in 2006. Since then the price of fuel has increased by around 50%. It was proposed that the rate be increased to 25p and that in future it would be kept in line with the HMRC additional mileage rate allowance. This was unanimously agreed by the membership

13) Date and Venue of next conference

The Royal Court Hotel, Coventry 4-6th April 2014

14) Close Of Meeting

Peter Robinson called on Charles Shelton to close the meeting. Charles thanked the partners of the committee, pointing out the Maggie Pulley did 11.5 kilometres walking round the hall on Saturday. He thanked everybody for coming to the meeting and wished them a safe journey home. The meeting closed at 10.45 am.

NAWB Accounts for the period 1st July 2012 to 30th June 2013
Income and Expenditure Account

2011-2012	Income	2012-2013	2012-2013	Expenditure	2011-2012
£ 2,012.50	Membership	£ 1,872.50	£ 598.15	Committee Travel	£ 595.94
£ 464.00	Advance Membership	£ 544.00	£ 155.11	Committee Lunch/Subsistence	£ 156.99
£ 1,374.50	Conference Tickets	£ 1,453.00	£ 795.00	Show & Conference	£ 2,054.80
£ 471.15	Conference Entries	£ 492.83	£ 839.00	Committee Show Expenses	£ 799.00
£ 38.40	Conference Entries Postage	£ 51.75	£ 692.02	Trophies, Glasses, Rosettes, Engraving	£ 595.08
£ 574.35	Fundraising	£ 343.70	£ 86.07	Fundraising	£ 108.00
£ 477.00	Show Tastings	£ 495.00	£ 298.18	Show Tastings	£ 296.40
£ 82.95	Donations	£ 13.50	£ 388.21	Post & Phone	£ 299.50
			£ 133.40	Photocopy	£ 0.76
£ 17.92	Easy Fundraising	£ 22.59	£ 61.02	Stationery	£ 27.23
			£ 21.60	Website	£ 43.20
£ 4,874.20	Insurance	£ 5,402.50	£ 11,193.70*	Insurance	£ 50.00
£ 140.00	Insurance Admin	£ 160.00	£ 70.18	Miscellaneous	£ 21.00
£ 316.46	Supplies	£ 97.58	£ 151.98	Supplies	£ 146.18
£ 105.27	Bank Interest	£ 123.21	£ 130.30	News & Views	£ 268.00
£ 37.50	Miscellaneous Income	£ 47.50	£ 500.00	Future Show	£ 500.00
£ 0.00	Saturday Dinner	£ 1,308.00	£ 1,284.00	Saturday Dinner	£ 0.00
£ 120.00	Cash Float	£ 0.00	£ 0.00	Cash Float	£ 120.00
£11,106.20	Total Income	£ 12,427.66	£ 17,397.92	Total Expenditure	£ 6,082.08
	Excess Expenditure over Income	£ 4,970.26*	_____	Excess Income over Expenditure	£ 5,024.12*
£11,106.20		£ 17,397.92	£ 17,397.92		£ 11,106.20

* All these figures are high because a cheque for Insurance premiums in respect of 2011/12 was not cleared through the accounts before end of that accounting year due to computer problems at RBS. It therefore appears as expenditure in 2012/13.

Balance on Accounts

Balance on accounts at 1/7/12	£ 16,591.08	£ 4,970.26	Excess Expenditure over Income
		£ 11,620.82	Balance on Accounts at 30/6/13
	£ 16,591.08	£ 16,591.08	

Estimated stock in hand (incl labels, pouches, Conference badges, certificates, glasses etc)	£ 475.91
Bank Balances	£ 11,620.82

Total Assets	£ 12,096.73

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.