

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.

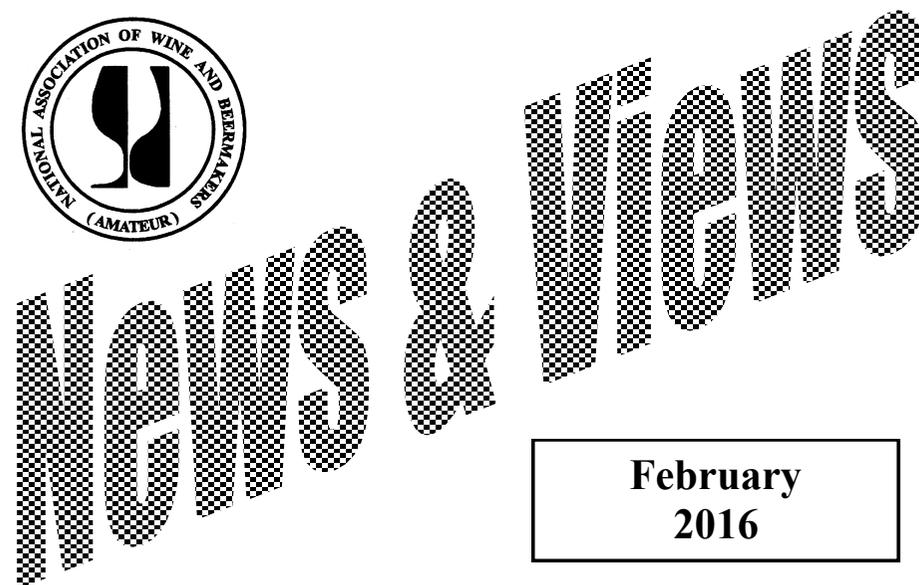
New members please enclose 50p for post and packing.

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
- 3 Chairman's Chatter
- 5 Agenda for 2015 AGM
- 6 Minutes 2014 AGM
- 8 Insurance Reminder
- 9 A Plea from Pauline your fund raiser
- 9 Taittinger to make English Brut
- 10 Grape Juice Options—Peter Robinson
- 12 NAWB Show & Conference Accommodation Update
- 12 Middlesex Festival 2016—Bob Marsdon
- 13 Wales & West Festival 2016
- 13 Show Entries Reminder
- 14 Cooking with Booze—Chicken Ghiveci
- 15 Standing Order Mandate
- 16 Membership/Renewal Form



THE NAWB COMMITTEE

President : Alan Eldret

Vice President : Audrey Drinkwater

Peter Robinson (Chairman)

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

Charles Hill

(Vice Chairman & Editor N & Vs)

56 Blaby Road
Enderby, Leicester.
LE19 4AP Tel. No. 0116 319 8698
newsletter@nawb.org.uk

Kate Edge

(Insurance Officer)

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

Elaine Robinson

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

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

Joe Lee

**(Membership Secretary, Treasurer &
Guild of Judges Representative)**

12 Callerdale Road,
Blyth Northumberland, NE24 5AB
Tel No 01670 356070
membership@nawb.org.uk
treasurer@nawb.org.uk

Chris Jones (Show Manager)

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

Dave Pulley

(Convenor of Judges)

43 Glanville Road,
Bromley, BR2 9LN
Tel. No. 020 8464 7173
convenor@nawb.org.uk

Colin Hotham

(Supplies Officer)

137 Carpenders Avenue,
Watford, Herts. WD19 5BN
Tel. No. 0208 386 3310
supplies@nawb.org.uk

Pauline Pearce

(Fund Raising)

5 Main Street, Scraftoft,
Leicester, LE7 9TD
Tel. No. 0116 2123180
fundraising@nawb.org.uk

Kevin Martin (Chief Steward)

78 Swinburne Avenue
Hitchin SG5 2RR
chiefsteward@nawb.org.uk

Richard Baldwin

276 High Road
East Finchley
London N2 9AH
Tel No 020 8883 7081
secretary@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,	
<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 BOOZE

Chicken Ghiveci

(Romanian Braised Chicken with vegetables)

I made this today, it is a gorgeous one-pot dish full of flavour. I have printed the recipe as I found it. I was making half quantity so I used chicken thighs. I didn't have celeriac so I left it out (shame I really like the vegetable), I forgot to halve the tomato puree, chose not to halve the wine, in fact there didn't seem to be enough liquid so I added a small quantity of water until it felt right, I didn't have fresh marjoram so I substituted dried oregano. I am not very good at following recipes, I consider them as a guide.

Ingredients (serves 6)

1.5 kilo	Chicken (or use portions)
4 tbsp.	vegetable oil
1	onion (thinly sliced)
2	garlic cloves (crushed)
2	red peppers (seeded and sliced)
6 tbsp	tomato purée
3	potatoes (diced)
1 tsp	chopped fresh rosemary
1 tsp	chopped fresh marjoram
1 tsp	chopped fresh thyme
3	carrots (cut into chunks)
½	small celeriac (cut into chunks)
4 fl oz.	dry white wine
2	courgettes (sliced)
	Salt and freshly ground black pepper

Method

Heat the oil in a large flame-proof casserole. Add the onion and garlic and cook for 2 minutes until soft then add the peppers.

Joint the chicken into 6 pieces, place in the casserole and brown on all sides.

After about 15 minutes add the tomato purée, potatoes, herbs, carrots, celeriac and white wine, and season to taste with salt and pepper. Cook over a gentle heat, covered, for a further 40-50 minutes.

Add the courgette slices 5 minutes or so before the end of cooking. Adjust the seasoning. Traditionally it would be served with dark rye bread, but rice would be a popular alternative..

I think plenty of wines would make a good accompaniment, either a lightish red or a full flavoured white. I chose a Romanian white wine made from a blend of Viognier and Tamaioasa Romaneasa grapes because I had one.

CHAIRMAN'S CHATTER

So here we are at the start of yet another year and with a birthday on January 1st, I am another year older. To make it even more depressing, the Chief Medical Officer has just published a report saying that men should only drink 14 units a week. Even moderate drinkers like me are going to struggle with that one. We homebrewers should probably claim exclusion from this guideline given that we are converting that evil substance sugar into alcohol. I am however in favour of the idea of having a couple of days off per week. It helps to reassure you that you're not addicted to the stuff. Funnily enough, having had a day of abstinence yesterday, I woke up with a splitting headache this morning. After a while I realised that the cause of my pain was having spent the previous day spent painting. So gentlemen, the message is clear – decorating is bad for you – put down your paintbrushes immediately!

Going back to homebrew, it has come to my attention, that some of our (richer) members have taken to using the Grainfather brewing systems. For the sake of the squeamish amongst you I won't divulge the cost (*I will about £650 – editor*) I wonder if this is really playing the game. It is not the same as taking your picnic box and drilling holes in it and mixing up your mash with trepidation as to whether the temperature will come out right (amazingly it usually does). Then sticking the mash tun in the airing cupboard lagged with an old anorak or blanket. Really, these people are missing the point – the glorious uncertainty and unpredictability of it all. Sometimes the whole process goes wrong and you end up with a superb beer and other times everything goes smoothly and the beer is rubbish. I was wondering if we should seek to ban such people from our competitions, but in the true spirit of NAWB, I will not complain until they start consistently beating me.

Going back to the last issue, I have some follow-up to report. My dandelion wine has, much to my surprise, turned out fairly drinkable. It actually claimed a second place at the Central Counties show. Also, my Masterclass group have completed their deliberations re replacements for white grape juice, the results of which are published elsewhere in this newsletter. Unfortunately, our conclusion was that grape juice is best, so you may have to bite the bullet and pay Waitrose prices (if you have one nearby).

This year's grape harvest was a bumper crop for me – I have my own wine lake almost. The Rondo went down very well in its mulled form at the local Dickensian evening where we sold out even earlier than usual. I am a bit worried about winter pruning given the lack of winter down here in the South. The daffodils are out already, what price the dandelions next! I have also planted a hop in the middle of the vineyard which is looking quite healthy.

On the committee front, I am pleased to report that Richard Baldwin has joined the committee to take over from Kate as Secretary. Kate must have been one of the longest serving temps in the history of NAWB. I finally decided to get my own back on the Guild who keep stealing my committee members by doing the same back to them. It is a bit worrying however that we are dependent on the dedicated few spread across the two committees.

And so, on to the Annual Conference and Show in March. I think that quite a few people have booked already, including a few new faces, and Elaine even received a few entries prior to Xmas which is almost unheard of. I am a bit behind with my beers this year as we have had our kitchen refurbished. Brewing also takes a bit longer as I have to mop up every drop of water spilt on our new worktops. I thought that I might come to regret the whole venture, especially as I am no longer permitted to clamp my grain mill to the worktop. I also have the concern of having bought a new car – will I be able to get everything in? The salesman must have been very puzzled as my main concern was the boot size while Elaine was of course only worried about the colour.

I look forward to seeing lots of competitors, bottles and hopefully a few judges as well in March.

Cheers

Peter Robinson

WALES & WEST FESTIVAL 2016

The Wales & West Festival has moved to the bank holiday weekend and runs from Friday 29th April to Monday May 2nd. It will be held at The Victoria Hotel, Belgrave Road, Torquay. The Wales & West have exclusive use of that hotel.. There are 66 classes in total covering wine, Liqueurs, beer, cookery and art.. Most of these classes are for open competition but there are a few for competition by members of affiliated circles and a few for novice competitors who have not previously been placed at the festival.

Entry forms must be received by 1st April 2016. For further information you can download all the necessary forms by browsing www.walesandwest.org.uk/forms.html and following the instructions.

58th National Show & Conference

Friday, Saturday & Sunday 11th/12th/13th March

At The Royal Court Hotel.

Elaine, the entries secretary would appreciate your entries as soon as possible please and no later than Saturday February 27th.

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 Coventry

NAWB SHOW & CONFERENCE ACCOMMODATION UPDATE

The date for guaranteeing accommodation (at guaranteed rates) at The Britannia Royal Court Hotel has now passed, you should have made arrangements by the 29th January. However if you have not booked yet it may not be too late but the contact details shown in the Show Schedule (it has a green cover) have been superseded.

If making the booking by phone you now to ask for a lady named Nav, but some members have reported that she is very difficult to get hold of so the best advice is as follows:

Send her an e-mail to conf710@britanniahotels.com saying you are part of National Wine weekend giving the nights you wish to stay. You will then receive a reply by e-mail which will include a booking number asking you to phone 02476 334171 with your credit card details. The person taking the call can then deal with your booking without the need to speak to Nav.

They will just take the long number from your card, they do not ask for your three digit security number and they do not take payment from your account.

I hope this helps, but please do make contact ASAP because the booking date has passed.

MIDDLESEX FESTIVAL 2016

At the Annual General Meeting of The Middlesex Federation on the 9th December, despite shrinking numbers of volunteer committee members, it was unanimously agreed, to arrange the 53rd Middlesex Festival of Wine Making and Brewing for Saturday 4th June 2016.

This will be an open competition—show schedules will be available from our Competition Secretary, Colin Hotham, when printed in the new year (see under NAWB Committee, Supplies Officer, for details). NGWBJ judges invited to officiate at the Middlesex Festival, will each receive a schedule, with their invitation.

The Middlesex Federation updated their Rules & Constitution at their AGM, in line with modern day circumstances. They also amended Rule 15 in the schedule, to allow a club member, to make more than one entry in class 1, the three-bottle club class **Bob Marsdon-Middlesex PRO.**

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

58th ANNUAL GENERAL MEETING

SUNDAY, 13th MARCH 2016, 10:00 am
AT ROYAL COURT HOTEL, COVENTRY

AGENDA

- 1) **Opening of meeting – President**
- 2) **Apologies for Absence**
- 3) **Minutes of 2015 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 and Joe Lee retire by rotation. They have been proposed and seconded to remain on the Executive Committee. Having been seconded to the Committee during 2015/16 Richard Baldwin has offered himself for election and has also been proposed and seconded.
- 9) **President & Vice President**

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

**NATIONAL ASSOCIATION OF WINE AND BEERMAKERS
(AMATEUR)
MINUTES OF 57th ANNUAL GENERAL MEETING
HELD SUNDAY, 22ND MARCH 2015, 10.00am AT HULL**

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's thanks to the committee, stewards and other helpers, and he went on to say that Peter leads the team very well. The wine tasting went well and was a good idea. He was honoured with the position of President and enjoyed presenting the trophies. Well done to all the trophy winners.

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

3). Minutes of the 2014 AGM. It was agreed they were a true record.

4). Matters Arising None

5). Chairman's Report and Presentation

a) 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. Jan Nangreave also helped with trophies, with help from Wendy and Bob, which was much appreciated. He concluded by thanking all the Committee for their hard work over the past year.

b) Report

To begin on a positive note, our financial position is healthier than it has been for a number of years. Holding the show in a hotel drives down the costs of room hire compared with our arrangements in previous years. Membership has also held up surprisingly well. This is in part due to the demise of some Federations which has led to a number of clubs becoming directly affiliated in order to take advantage of our insurance arrangements. This is of course a double-edged sword as it is becoming increasingly difficult to keep track of clubs and their contact details. We didn't have a problem with judges this year, in part due to a substantial decrease in bottle entries. We have unfortunately lost a number of people who used to put in large entries, and these bottles are going to be difficult to replace. Any ideas in ways in which we might be able to increase entries would be very welcome.

Wine C – Strong nose, reminiscent of prunes/dried fruit. Almond/stoned fruit flavours. A bit low in alcohol – acid level OK. We wondered if this had unripe fruit in it.

Wine D – Nose a bit musty – almost vegetal. Strong fruit flavours. Reminded us of pineapple. Good acid/alcohol balance. Clean fruit flavours.

Wine E – Baked apple and sultana nose. Clean flavour. Good acid and alcohol. Dry, almost tannic finish, but a fair table wine.

Wine F – Slight pineapple on the nose. Fresh and clean. Good balance – a medium weight table wine.

Results

Wine	Pos'n	Ingredient	NOTES
A	3	Sultanas	Had the most body and sweetness as you might expect. Perhaps we overdid the fruit – 8 oz might have been a fairer comparison.
B	4=	Grape concentrate	Would have expected this to be better perhaps although the additional alcohol is to be expected.
C	6	Apple Juice	This wine was actually afflicted by mouse which may have distorted the exercise. It was treated in a pressure cooker to remove (most of) the mouse, but perhaps this also took some alcohol out.
D	4=	Schloer sparkling grape	Nose was rather poor, although taste not too bad – seemed to bring out rather strong fruit flavours.
E	2	Apple/Peach/ Grape juice	Came out quite well, albeit with quite a dry finish.
F	1	Waitrose Grape Juice	Definitely the cleanest and best balanced of the wines – as the recipe intended.

Conclusion

So, it looks like grape juice really is the best bet. We think that the Waitrose version is better than other supermarket offerings that used to be available (it should be at that price), so if you're only making modest quantities and you have a Waitrose available, then this is probably your best option. The mixed juice with grapes in came out second best so this may be a reasonable alternative for this style of recipe. Some people swear by just using apple juice, but although this came out badly in this exercise, the mouse may have slightly invalidated the experiment.

Peter Robinson

GRAPE JUICE OPTIONS

Given the acute shortage of white grape juice in our supermarkets, I decided to get my Masterclass group to test the alternatives. We first took a standard recipe using white grape juice – a Bordeaux style from Gerry Fowles and tried various options for the grape juice. We then tasted the wines blind to see how they compared.

The recipe was:

Apple juice	1 litre
White grape juice	1 litre
Orange juice (not from concentrate)	250 ml
Honey	30 grams
Kiwi fruit	2
Granulated sugar	720 grams
Pectolytic enzyme	sufficient
Gervin No.5 Yeast & Nutrient	
Bentonite (optional)	5 grams (1 tsp)

Honey was dissolved in 200-300 ml of water and the solution heated to around 70°C for 20 minutes or so, skimming off any scum that may form on the top of the solution.

Peel the ripe Kiwi fruit and crush it gently. Add the pulp to the fruit juices, honey solution, and sugar. Add sufficient water to take the level up to the shoulder of the demijohn, and then shake well to dissolve the sugar. Add the rehydrated yeast and ferment to dryness, keeping the temperature well below 20°C if you can.

The options used were:

- 1 ltr Waitrose Grape Juice
- Small Can white concentrate
- 12 oz sultanas
- 1 ltr apple juice
- 1 ltr Apple, Peach and grape juice
- 1 ltr Schloer sparkling grape juice

Tasting Notes

Wine A – Clean, light fruity nose. A touch sweet and could do with a bit more acid. Good body and fruit flavour – quite warming – almost a social wine.

Wine B – A light clean nose, perhaps a touch green. Light in body and flavour – lacking length. Good acid balance – a light table wine, a little high in alcohol for balance.

We have attempted to drum up additional support for this show through Yorkshire Federation and the Craft Brewers Association, but with not much result I'm afraid. There has been some slow progress in forging links with the Craft Brewers with some cross fertilisation of judges between our organisations. However, it is difficult to establish a focal point for their organisation given that they don't seem to have a Membership Secretary at present and their website seldom gets updated. As you will observe we have attempted to make our show of more interest by including some different beer styles, but we have no obvious mechanism for getting this message across.

So, what is the future for NAWB? Some people thought we should pack up at 50, but we have got to 57 shows, so it would be a shame not to make 60 at least. We have booked to go back to Coventry next year where we had a very good turnout last year, so I am optimistic that we might be able to push the bottle numbers back up a bit. The location of the show doesn't seem to make a lot of difference. Coming up to Hull has given us very little support from the Yorkshire area and even when we were in Weston, we had only a modest amount of local support from one of the more active homebrew regions in the country. Coventry has the virtue of being central and is convenient for the bulk of attendees who come from the South East and East Midlands. NAWB is all about holding a National Show. We need attendees and judges, but most of all we need entries. If the show ceases to be a viable event, then the insurance scheme goes as well and this could be the final nail in the coffin for many of the clubs and possibly the hobby as a whole.

The Committee remains committed to keeping the show going – indeed we have entered about 30% of the bottles between us, but we do need the support of the members including the clubs.

6). Treasurer's Report.

Joe Lee presented full accounts for the year 2014/2015 which were printed in the January 2016 News and Views. The accounts were proposed by Harry Rose and seconded by Bob Marsden and voted for unanimously. This year there was £14,600 going into the show compared with £12,000 last year. Therefore the show is holding its own. The takings at the show were as follows - Friday evening £310, £211 on the raffle and £99 on the tombola; entertainment cost £200. Saturday £40 on wine sales, £239 on raffle and £95 on tombola; also £200 for entertainment. There are also some trophy repairs to be paid for.

7). Membership Report

Individual membership 153, Honorary 15, Circles 52, and Federations 10.

8). Election of Executive

Elaine Robinson, Pauline Pearce and Colin Hotham retire by rotation, they have agreed to do another term. Chris Jones has agreed to re-join the committee and Kevin Martin, previously co-opted has joined. All have been proposed and seconded by members.

9). Any Other Business

Bernard Lamb suggested jugs of water and slop buckets would be useful on Friday evening

Peter said the entertainment we use at Hull would be prepared to travel to Coventry, Pauline Pearce said a change would be better.

Belgian Strong to replace Saison for 2016 show.

London Brown to replace Newcastle for 2016 show.

Conference ticket pricing needs looking at. Harry Rose suggested this to be discussed in committee.

Derek McArthur asked if we achieved numbers. We had 107 for dinner, The contract is for a minimum of 90 with no penalties

Coventry contractual agreement is for 100 delegates.

10). Date and Venue of Next Conference

The 58th Show will be at The Royal Court Hotel, Coventry. CV7 8JG. (sat nav use CV6 2EJ)

Friday, Saturday and Sunday 11th, 12th, and 13th March 2016

11). 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 10.50am.

INSURANCE REMINDER

Insurance premiums are due at the end of May.

Please contact insurance@nawb.org.uk stating the name of your circle or federation on the subject line with any changes of details.

Kate Edge—Insurance Officer

**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.** I can hardly believe it but I am coming into my 5th year!

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 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 Coventry.

Regards

Pauline Pearce

TAITTINGER TO MAKE ENGLISH BRUT

For many years now there have been stories that well known Champagne houses had been in England visiting potential vineyard sites, but nothing materialised and no one believed it any more.

So, according to a newspaper cutting I have been sent, it came as a bolt out of the blue when Pierre-Emmanuel Taittinger, President of the Champagne house announced that he had bought 170 acres of farmland in Kent to make English sparkling wine.

They plan to plant Chardonnay, Pinot Noir and Pinot Meunier (the three grape varieties used to make Champagne) on south facing slopes in 2017 with a view to producing its first vintage in 2021..

Some English wines, notably Nyetimber and Camel Valley, have done remarkably well with English sparklers, so it will be interesting to see how things go under French ownership, they'll probably give our Chairman's vineyard a run for its money.