

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.

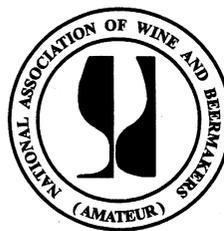
INDIVIDUAL OR JOINT APPLICANTS

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 a first class stamp for post and packing.
All Membership correspondence and payments to be sent to the Membership Secretary
Mr Joe Lee NGWBJ
12 Callerdale Road, Blyth, Northumberland, NE24 5AB
Telephone 01670 356 070



NEWS & VIEWS

**January
2018**

**The Journal of
The National Association of Wine and Beer Makers (Amateur)**

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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

Red Wine Fruit Cake

I found this recipe amongst some of my mother's papers. It was in a collection of "Women's Fellowship" recipes which date back to the time of wax stencil duplicating and is attributed to a Mrs Dale, I wonder if she kept a diary.

As a further clue to the date of the recipes, there was one recipe in the collection attributed to Lady Isobel Barnett, those of you with very long memories may remember her as a panellist on the television show "What's My Line" where the panel had to work out someone's occupation from a piece of mime. On a personal note when I was in the sixth form at school she was the judge who awarded me the public speaking prize for my 10 minute speech on the subject of "Owls"

But back to the recipe, I have made this three or four times and have won prizes with it in classes for cooking with wine. It is a really wonderful cake. It is ready to eat much quicker than a traditional fruit cake but still keeps well.

Method

Ingredients	
5 oz	Margarine (I use Butter)
6 level tbsps	Golden Syrup
8 oz	Seedless Raisins
8 oz	Currants
4 oz	Sultanas
4 oz	Mixed Peel
2	Standard Eggs
8 oz	Plain Flour
1 round tsp	Mixed Spice
1 level tsp	Ground Nutmeg
Pinch	Salt
½ level tsp	Bicarbonate of Soda
¼ pint	Dry Red Table Wine

Heat oven to 140°C (Gas mark 1).

Brush a 7" cake tin with oil and line with a double thickness of greased greaseproof paper.

Melt the margarine (or butter) in a medium sized saucepan, add the carefully measured syrup, fruit and wine and heat gently until the margarine or butter is melted.

Bring to the boil and cook gently for 5 minutes, leave to cool.

When completely cool beat in the eggs and then add all the dry ingredients.

Bake in the centre of the oven for 2½ to 3 hours.

CHAIRMAN'S CHATTER

Happy New Year to all of you and I hope you enjoyed the recent festivities. I was reading one of the Sunday paper magazines the other day and it was full of diets and dry January or even dry all year! As if the weather in January wasn't depressing enough on its own. I actually had a fairly dry Xmas anyway. I was driving on Xmas day, so just had a couple of glasses of wine with lunch. On Boxing Day, we were staying in a cottage in Devon, and had pheasant lined up together with a rather nice bottle of Burgundy. However, good quality wines often have slightly longer corks and the corkscrew supplied at the cottage was incapable of removing the cork. A bit of a disaster – memo – always take your own corkscrew everywhere. I did manage to open the bottle successfully when we got home, so at least the wine was not wasted.

Not long now until the 60th show. Make sure you book your room before the deadline and get any special food requirements to Elaine in good time. The hotel seems to be a little less flexible than previously on menus and deadlines, so those of you who always leave everything to the last minute could be in for a nasty shock.

There is lots to look forward to and a few 'extras' this year. For early arrivals on Friday, the hotel is arranging a tuck shop in the foyer which means you don't have to stop off for lunch unless you want to. We have the usual tastings on Friday night, but with a theme of British beers and fruit wines. This should go down well with the Brexiteers amongst you, as well as those who object to the modern prevalence of American hops. On Saturday, our afternoon commercial tasting will have four of our Presidents from the last decade presenting a favourite wine of theirs. Then prior to the trophy presentation, we will have a glass of champagne to toast NAWB (and you get to keep the glass). In the evening, we have a 3 course dinner, plus there will be some cake. The entertainment will be provided by our old friend Nigel Heap who likes us so much that he is travelling all the way from Yorkshire to be with us.

Looking further ahead, I have been in touch with the Manchester hotel we used last year and made a provisional booking for March 15-17 2019 – a date for your diaries. Good news from there is that the events team who were so efficient and helpful last time are still there. What a pleasure it is to get e-mails answered almost straight away.

We have made some progress with our online News and Views in blog form. Chris Pinnock has put together a structure for us and given Elaine and I some initial training. It does look fairly easy to use I must say, although I am sure there is plenty

of capacity for me to make a mess of it. Anyway, we plan to mirror the January News and Views plus some other content and will then make it available to the membership to have a look at. Please, when you get an email inviting you to participate, do respond and have a look at what we have done. Your comments and feedback are needed and we would like to have a discussion at the AGM as to whether this is an acceptable way forward as a means of communication amongst the membership.

I am still frantically making wines and beers for the show as we have been taking too many holidays lately. I think I should just about get everything done in time although without buying more equipment that I don't have room for, I can only practically brew beer once a week. Talking of beer equipment, I have bought a Grainfather item (it's alright - only a hop spider which clips onto the side of my Burco gas boiler quite nicely). I was also able to filter out most of the trub through it with a complex balancing act deploying 2 large funnels. This improvised approach to brewing is both challenging and fun!

Talking about holidays, we experienced a few different fruits and juices whilst in Peru. It was interesting that they served up both elderberry and blackberry juices on occasion. Their berries seem to be much larger than ours. We were quite taken with Guanabana juice out there which I gather you can buy online in litre cartons made by Rubicon. That would be an interesting entry for the white excluding classes, although as Elaine pointed out it probably wouldn't clear, even with Sparkaloid.

So that's it for now. Try and make my life easier by getting your entries to Elaine nice and early, and I look forward to seeing you all in March.

Cheers

Peter Robinson

A FEW REMINDERS

**60th National Show & Conference
Friday, Saturday & Sunday 16th/17th/18th March
At The Royal Court Hotel, Coventry.**

**Bookings at the hotel must be made by Feb. 2nd
to guarantee our package rate (see pages 8 & 9)**

**Elaine, the entries secretary would appreciate
your entries as soon as possible please and
no later than Friday March 2nd. Late entries
cannot be guaranteed and will incur an
administration charge.**

**Please remember to send your Dinner Menu
Booking Form with your Show Entry
and Conference Booking Form. If you require veg-
etarian options or have food allergies these must be
notified to Elaine by Monday February 12th**

Thank you for your co-operation.

five correctly put it as home-made.

10. Triple Sec, Curaçao Liqueur á l'Orange. Water pale. Good bouquet of oranges and alcohol. Tastes alcoholic. Powerful. Good flavour, excellent length. Sweet. Nearly everyone correctly guessed that it was commercial. To make it at home would require a high-strength alcohol.

The alcohol, at 40%, really stood out in the Triple Sec, while the home-made liqueurs were all 26 to 29% alcohol to simulate correctly their commercial equivalents. The home-made fortified wines were all about 20%, like the corresponding commercials. The home-made liqueurs were all made with 650 ml 40% Polish Vodka, 260 g of an appropriate liqueur base (sugar, corn maltodextrins, acidity regulator 331, thickener 466) and the appropriate liqueur essence from Top Shelf, Still Spirits, to give about one litre, which was ready the same day! Those cheap New Zealand extracts can be ordered over the internet, e.g., from Hop & Grape, and can also be used with or without alcohol in drinks or desserts.

The extraordinary thing about the fortified wines was how close in style and quality the home-made ones were to the commercials. They were made by experienced and enthusiastic home-wine makers with no professional training. The fact that tasters sometimes preferred the home-made wines, and that the latter could easily be confused with commercials, shows that making good 'Sherry', 'Madeira' and 'Port' does not require professional oenologists or viticulturists, the correct grape varieties, soils, climate, oak barrels, soleras, estufas or lagars, etc.

How can such close approximations to the commercials be made at home, usually in one-gallon glass demijohns? We can get complexity from mixtures of ingredients, and concentration from using dried fruits or large amounts of fresh ones. For example, the late Dr John Harrison's Blackberry and Elderberry Port (for 15 gallons in 1976) was made with 30 lb blackberries; 27 lb elderberries; 8 lb Morello cherries; 4 lb damsons, with 1 lb brown sugar to the gallon for sweetening the finished wine. It contained no grape products and was delicious decades later.

His 1990 Verdelho-style Madeira (raisins, dried figs, dried apricots, dates, dried bananas, sultanas, plus 4.75 lb of brown sugar to sweeten) involved putting the six gallons on hot plates at 110°F (43°C) for three months. When sweetened further in 2007 to make it Malmsey-style, it was superb. Using a high-alcohol yeast, we can at home get 16% alcohol easily and up to 21% with care and feeding small amounts of sugar late on. We can fortify if needed.

Bernard Lamb

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

60th ANNUAL GENERAL MEETING

SUNDAY, 18th MARCH 2018, 10.00am At Royal Court Hotel, Coventry

AGENDA

- 1) Opening of meeting – President
- 2) Apologies for Absence
- 3) Minutes of 2017 AGM
- 4) Matters Arising
- 5) Chairman's report
 - a) Presentation of Committee
 - b) Report
- 6) Treasurer's report
- 7) Membership
- 8) Election of Executive

Elaine Robinson, Chris Jones, Colin Hotham, Kevin Martin and Pauline Pearce retire by rotation. They have been proposed and seconded to remain on the Executive Committee.
- 9) President and Vice President

Unanimously agreed by the Executive Committee that Kate Edge is elected as President in place of Audrey Atwell who is retiring
Unanimously agreed by Executive Committee that Rowland Robson 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 59th ANNUAL GENERAL MEETING
Held Sunday, 12th March 2017, 10.00am at Manchester**

Chairman Peter Robinson commenced by asking the President Audrey Atwell to open the meeting.

1) Opening of meeting – President

Audrey welcomed everyone present and thanked the Committee for the weekend.

Peter called for a few moments of reflection for those who couldn't be with us.

2) Apologies for Absence: Apologies were read out and more received from the floor.

3) Minutes of the 2016 AGM: It was agreed they were a true record.

4) Matters Arising: It was pointed out by John Parcell that his name had been spelt incorrectly. The secretary amended the copy with apologies. Proposed: Bob Marsden Seconded: Harry Rose

**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 as Insurance Secretary and he hoped someone would volunteer. He concluded by thanking all the Committee for their hard work over the past year.

Report

This is the 7th report that Peter has given. He decided to browse the records and found that he had equalled the length of time CJ Berry had been Chairman in the past. He mentioned that we had tried a virtual meeting on line but it hadn't been that successful. He suggested that our next committee meeting could be held at the Wales and West as most of the committee would be there. It was thought to be a good idea.

He then mused on the Grainfather and decided that anything that encouraged home brewing must be a good thing. Moving on he mentioned that at Scarborough 40 years ago, that 800 people had attended and that amongst the winners were a young Richard Brooksbank and Doug Hodgkinson. Finally, we have our 60th Show next year at Coventry so we will plan to have a good celebration.

Bernard Lamb, at the national shows. The liqueurs were either commercial or made by him. The tasting of the pairs of wines was done blind, with tasters voting for which of the pair they preferred and guessing which was the commercial.

Sweet sherry. One of these was made by finalists at the National Show 2017. The other was Lustau East India Solera Sherry, 20% alcohol.

1. Dark amber-gold. Excellent sherry bouquet and flavour. Sweet.

2. Slightly darker amber. Good bouquet and flavour. Big body. Sweeter and longer than 1.

Three people preferred wine 1, five preferred wine 2; one thought wine 1 was commercial and six correctly guessed that 2 was.

Madeira. One of these was made by finalists at the National Show 2016. The other was Henriques & Henriques Madeira Malvasia 10 years old, 20%.

3. Deep amber-brown with slight cloudiness. Good bouquet and flavour; slightly astringent. Sweet.

4. Same colour but a better bouquet. Deep flavour. Good length. A bigger wine than 3; delicious.

Six preferred 3; three preferred 4. One thought that 4 was commercial but six correctly identified 3 as commercial.

Port. One of these was made by finalists at the National Show in 2013. The other was Burmester Late Bottled Vintage Port 2001, bottled 2005, 20%.

5. Black with red edges. Adequate bouquet; good flavour and length. Sweet.

6. Slightly brownish red. Good bouquet. Delicious flavour. Mature. Sweet.

Five preferred 5; four preferred 6. Three thought that 6 was commercial and five correctly thought that 5 was.

7. Apricot Brandy. Gold. Very pleasant bouquet of apricots but also smelling quite strongly of almonds and marzipan. Smooth and harmonious with a lovely flavour. Sweet. This was much liked, with comments such as 'delicious', 'lovely', 'very nice'. One man thought it was commercial but the rest correctly guessed home-made.

8. Amaretto. Mid-gold. Lovely rich almond bouquet. Deep and very attractive flavour. Sweet, with a huge length. A bigger body and sweeter than 7. Everyone loved it. Three thought it was commercial and five correctly guessed home-made.

9. Grande Paris. This rare and generally unknown liqueur is similar to Grand Marnier. Gold. Fragrant orange, and especially orange-flower, bouquet – wonderful and much enjoyed. Great flavour and length. It was greatly liked, evoking comments such as 'aromatic smell transports me to Spain'; 'great nose'; 'I'd like to dab it on my wrists'. Two thought it was commercial and

A PLEA FROM PAULINE YOUR FUNDRAISER

This is our 60th Anniversary, wow can you believe it!

You were all so generous last year and I can't tell you how much I appreciate it, because the money raised is such a help to our continuing this great hobby of ours.

So can I twist your arms once again to help me by donating your unwanted Christmas presents or something you bought and have never used or no longer require to our Tombola or raffle.

Could you please bring the items with you and look out for me on the stand. **I shall certainly look out for you, so you can spend all your loose change; roll the barrel and win the prizes!**

Look forward to seeing you all again at our 60th Anniversary in March.

Regards

Pauline Pearce

HOME AND COMMERCIAL FORTIFIED WINES AND LIQUEURS

At suitable tastings of commercial wines, I try to convince people that home-made wines can be just as good as commercials and should be taken seriously. Most tasters turn up their noses at home-made wines and tell of bad experiences with them many years ago. Sometimes I use my own wines, but more often I use better ones from 'collections'. When I judge, for the preliminary assessment I pour about a quarter to a third of an ISO glass. For the final assessment, when I might need to taste some wines six times to put them in merit order, I pour nearly half a glass of each. I spit into my spittoon after each wine, but some remains in each glass. If the wine is good, the remains go into a second funnel in a collections bottle if I like that style of wine. This sometimes gives me a half bottle or even a bottle of ends of glasses, and I can amalgamate different half bottles from different shows. Occasionally I drink them, but prefer to show them to non-home-winemakers, hoping to inspire them to start making wine. That is what I did recently.

At a meeting of the London Branch of the International Wine & Food Society on 16th November, at the Naval Club in Mayfair, a small but high-quality group tasted small but high-quality samples of six fortified wines and four liqueurs. One aim was to compare excellent commercial wines with ones made at home by finalists in the relevant classes judged by the organiser,

He concluded by thanking everyone who had helped out throughout the Show and Conference.

6) Treasurer's Report.

Peter read the numbers out for Joe and reminded everyone that the accounts had been published in News and Views. Insurance receipts always cause a problem as they can cross financial years. Currently we have a balance of £14835.41 but that is before some payments have to be made.

Barclays Account: £10,055.16

RBS High Interest Account: £1,154.11

RBS Current Account: £3,626.14

There were no queries. Proposed: John Parcell; Seconded Alan Eldret

7) Membership Report

We have approximately 227 members to date but there are a few who still have to pay their annual subscription.

8) Election of Executive

Peter Robinson and Dave Pulley retire by rotation and both have agreed to do another term. Both have been proposed and seconded by members.

Proposed: Alan Eldret, Seconded: Derek McArthur. Elected unanimously.

9) Any Other Business

Al Proctor asked if we can try to get more judges. Dave Pulley said that he only got 40 replies this year and that certain areas produce proportionately more judges than others. There are new beer judges but they tend to be craft brewers in the south east so we might get more next year at Coventry. He will try to get the NGWBJ to lobby for more support for competitions.

Dave Gilbert raised the issue of classes 80, 81 and 82 not providing points for either individuals or clubs as the rest of the classes do. He thinks all classes in sections 4 and 5 should count. Elaine advised that it was historical because of kit classes but that now new classes had been brought in to replace them, the scoring hadn't changed. She said the Committee would look at the issue over the year to see this could be rationalised for next year. Audrey also raised the point about some lowly supported liqueur and wine classes to think about for next year. Elaine advised that it shouldn't be too difficult to change the number range for the classes on the spreadsheet.

Kevin suggested that we consider changing a number of the sweet ingredient classes to a social (medium sweet) definition. The conclusion was for the most part that we should leave the fruit classes as they are, but that there may be scope for changing one or two other classes, in particular, flower, which the committee will consider.

Brian Robinson said that new comers can only enter the novice's classes once but it was pointed out that in reality this was two years before competitors had to enter open competition.

Sue Robson wanted to know why rhubarb is classed as a fruit. Dave Pulley quoted the culinary view that it wasn't a vegetable. Bob Marsden said that Daphne quotes that the old saying was custard on fruit, gravy on vegetables and who puts gravy on rhubarb?

Kevin added that he felt that there had been an excellent layout for the show with reasonable space for judges.

10) Date and Venue of Next Conference

The 60th Show will be at The Britannia Country Hotel, Coventry, (provisional) which avoids Crufts.

Friday, Saturday and Sunday 16th, 17th, and 18th March 2018

11) Close of Meeting – President

Audrey Atwell thanked the committee and all the members for attending the AGM and wished them a safe journey home. She closed the meeting at 11.00am.

IMPORTANT INFORMATION REGARDING THE NATIONAL SHOW AT COVENTRY IN MARCH

If you are not planning on attending the show at Coventry in March, then you need read this section no further.

If you are attending the show and have already made your booking at the hotel, then please skip to the end of this information.

If you are planning to attend the show but are not booked into the hotel yet, then PLEASE READ ON AND ACTION ASAP - I know some people have been having problems in making a booking at the hotel, for

which the hotel and I apologise. We seem to have a mis-understanding regarding the booking process. Hopefully this has been resolved.

What you need to do is as follows - the best time to make a booking is on Monday, Tuesday, or Wednesday between 7am and 3pm. Contact the hotel on 02476 334171, select option 2 and ask for Suzanne. Quote the booking reference NATI 160318 and she will make your booking. Outside of these hours, you will get passed to the reservations office (hotel or head office) who should still be able to take your booking. I would advise not to call outside of normal working hours or at the weekend though. **Bookings MUST BE MADE BY 2 FEBRUARY.** Rooms cannot be guaranteed at our package rate after this date.

For those of you who have booked or are planning to book, but have not yet sent me your conference and entry forms, please note that I need to know whether you will require the vegetarian option for the Saturday dinner or have any food allergies that conflict with the menu by MONDAY 12th FEBRUARY. I have to let the hotel know the food requirements 4 weeks in advance of the event. I will accept an email regarding this but I will NOT accept entries by email.

If you have not received a show schedule, but would like one, then please let me know and I will send one to you.

Also, if you have not renewed your membership and plan to attend and enter the show, then please renew ASAP; otherwise you will not be able to enter, and will be charged the full conference fee.

This is the 60th Anniversary show, so let's make it a good one!

Looking forward to seeing you all in Coventry in March.

Regards

Elaine Robinson NGWBJ
NAWB Entries Secretary
