

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 0191 2560 426



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

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**News & Views is your journal.
Your contributions are greatly appreciated.**

THE NAWB COMMITTEE

President : Charles Shelton

Vice President : Alan Eldret

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

Kate Edge

(Secretary, Insurance)

8, Oakdale Avenue,
Stanground, Peterborough, Cambs.
PE2 8TA Tel. No. 01733 564982
secretary@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

Janice Nangreave

(Treasurer & Trophy Secretary)

18 Old Coach Drive
High Wycombe, Bucks, HP11 1AS.
Tel No. 01494 463 693
treasurer@nawb.org.uk

Joe Lee

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

12 Callerdale Road,
Blyth Northumberland, NE24 5AB
Tel No 01670 356070
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

Rowland Robson (Chief Steward)

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

Dave Pulley

(Convenor of Judges)

43 Glanville Road,
Bromley, BR2 9LN
Tel. No. 020 8464 7173
Convenor@nawn.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

(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,

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 & Beer makers

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

Oeufs en Meurette

(Eggs poached in a red wine and onion sauce)

This recipe originates from Burgundy. It is best to make the sauce the day before you want it. The more you keep heating up the sauce and letting it cool the better it is. Use the cheapest decent quality red burgundy you can find to make the dish. Passe-Tout-Grains (*Burgundy made from the Gamay grape*) is fine. (*Why not use home made?*)

Ingredients (serves 4)

8	rashers of bacon, cubed
2 oz	butter
2 tbsps	olive oil
4	medium onions, roughly chopped
2	cloves garlic (1 reserved, 1 chopped)
2 tbsps	plain flour
1	bottle red burgundy
	bouquet garni (thyme, parsley, bay leaf)
8	slices of french bread
8	eggs
	salt & pepper

Fry the bacon in the melted butter and oil, then remove with a slotted spoon and set aside. Brown the onions and chopped garlic in the same oil.

Sprinkle the flour over the onions and stir to make a roux. Stir in the wine and bring to the boil. Set alight to remove the wine's acidity and alcohol, then add the bouquet garni and simmer covered for three hours. When you are almost ready to serve, toast the bread then rub with the reserved garlic clove. About three minutes before serving poach the eggs into the meurette sauce. Season (not too much salt because of the bacon). Transfer the eggs to a hot serving dish surrounded by the fried bacon cubes and garlic toast. Serve at once.

Note: The meurette sauce can be used with other meals. For example Rick Stein uses a similar sauce (made with Beaujolais) to accompany grilled lemon sole and I am sure it would be equally good with other fish such as grilled cod.

Recipe taken from "A Taste of Burgundy" by Julian & Carey More.

CHAIRMAN'S CHATTER

I have just about recovered my strength after the National Show. It was my second show as chairman and for some reason I found it much more exhausting than the first one. Perhaps I remained too sober. We have a new NAWB Master this year, although his name is still Charles. Well done to Charles Hill after a number of years of coming close.

After last year's highly successful event at Hull, I'm afraid that the numbers of people attending and bottles entered were both well down on two years ago, which means that we are likely to have made a loss on the event. Whilst many people were missing this year due to ill health or family commitments, I know that some members are not too keen on the venue, particularly the sports hall. Fortunately, we were lucky with the weather this year, but some members had a long wait in the restaurant and some of the food was not acceptable. We have been looking around for a South West venue like Hull, but it is difficult to find a hotel with a big enough hall, and that is reasonable on corkage and room rates.

I was pleased that we got a good turnout for the AGM on Sunday and your feedback was both constructive and helpful. The message from the floor was that we should look to continue to alternate between the North East and the South West, but strive to find an alternative venue in the South West that is more like Hull. In particular, it was stressed that having dinner together on Saturday evening provides a highpoint of the weekend and also gives everyone a bit more time between bottle collection and the start of the evening. We have taken this on board and will redouble our efforts to find somewhere suitable. With our reduction in numbers, this may make one or two hotels that we had discounted on space grounds worth reconsidering.

We're in better shape than I expected on the Committee front, with no resignations this year and having gained three new members on the Committee during the past year.

I would also like to mention here my sadness at the death of Bill Elks at the end of February. Bill was a great supporter of NAWB and his contribution across all levels of the hobby was immense. Later in this publication, Bob Marsdon and I have put together a tribute to try and do some justice to his dedication and the support that he gave to others. *Since Peter wrote this column we have also had the death of Richard Edge who gave long service to NAWB. A tribute appears later.—Editor.*

Looking forward, I am looking forward to the Wales and West show. It offers me a chance to get away for the weekend and enjoy myself without any responsibilities for organisation. We have a lot of significant anniversaries in terms of shows. We had the 50th Essex show in March, and later this year, both Central Counties and South West Counties have significant milestones, so please support these shows and others so that we can keep the competitive side of the hobby going.

Cheers

Peter

SOME STATS FROM THE ENTRIES SECRETARY

The entries were very slow arriving this year, almost half of the total entries arrived in the two weeks before the show. In the last week 30 envelopes arrived containing 493 entries from 35 entrants requiring 40 Conference tickets. Processing of these was not helped by the hard disk on my laptop crashing but fortunately I had all the files I use backed up to a USB stick and was able to process some entries using Peter's laptop until a new hard disk was installed on mine.

Saturday morning went well this year thanks to all the usual helpers who entered results, printed, laminated and distributed certificates, pinning up results sheets and dealing with extra supplies. There were a lot of shared trophies this year, they always seem to cause problems with the results.

There were 86 exhibitors and 80 of them received at least one prize. There were 1,329 entries, totalling 1,503 bottles to judge. The following table gives figures for comparison over the last three shows:

	Weston 2010	Hull 2011	Weston 2012
Tickets sold - full	113	123	93
Tickets sold – day	6	15	3
Number of entrants	114	103	86
Number of entries	1,638	1,671	1,329
Number of Bottles	1,823	1,860	1,503

Elaine Robinson

FORTHCOMING OPEN SHOWS

Middlesex Festival of Winemaking & Brewing

49th Annual Festival

Saturday 9th June 2012 at Perivale Community Centre
Horsendon Lane South. Perivale, Middlesex, UB6 7NP
38 open wine classes, 12 beer classes, 4 liqueur classes, 3 cookery & 3 art.
Entries close 31st May
Competition Secretary: Colin Hotham, colin.hotham@btinternet.com

Telford Festival

Please note that the festival originally scheduled for Saturday 7th July this year has been cancelled.

South Western Counties Wine & Beer Makers

50th Annual Festival

Friday 12th to Sunday 14th October 2012
Durrant House Hotel, Northam, Bideford, Devon, EX39 3QB.
25 open wine classes, 8 open beer classes, 2 liqueur & 4 cookery.
To mark the golden anniversary there is a new class for wine to a set recipe and also a class for a decorated cake marking the occasion
Entries close on 23rd September
Festival Manager: M Picken, Phone 01392 468794

Subscription Reminder

Don't forget that your annual subscription becomes due on 1st July.

Members who do not pay by standing order can use the form on the back page of this issue. On the reverse there is a standing order mandate if you wish to switch to this method of payment.

Please pay promptly to avoid the need to issue reminders, thank you for your co-operation.

**2013 NATIONAL SHOW
WILL BE HELD
FRIDAY 15th - SUNDAY 17th MARCH
AT
THE RAMADA / MERCURE HOTEL
GRANGE PARK LANE
WILLERBY, HULL, YORKSHIRE, HU10 6EA
PLEASE NOTE THE DATE
MORE DETAILS TO FOLLOW**

BRIAN EDWARDS

I had an email from Phil Edwards in March informing me that his father, Brian died earlier this year. Brian joined the NAWB committee in 1975 when he was at Hailsham Wine Circle in Sussex and then he moved to Burbage in Leicestershire shortly afterwards and set up Burbage Wine Circle. *(He also served on the Committee of the Central Counties Federation until poor health prevented him from doing so, Sonja his wife for over a decade is the current Vice-Chair—Editor)*

He was on the committee for nearly 20 years, serving as assistant treasurer, assistant membership secretary, fund raiser and treasurer during this time. Dave Pulley remembers serving on the Committee with him during that time. Phil recalled how as a child he remembers going to the shows and helping out on the tombola stand and that one of his most memorable events was meeting Orson Welles who went to the Scarborough show (anyone remember this – 1977 or 1982?).

While sorting out his father's belongings, Phil came across a couple of boxes of wine and beer glasses all with the NAWB logo on and the dates and venues of the shows his father attended. He wondered if there was anyone who collects of old NAWB glasses and would like to have them.

If anyone is interested then please contact me and I will let you have Phil's email so that he can arrange for them to be delivered. **Peter Robinson**

MEMBERSHIP REPORT

Membership of NAWB stands at a total of 267 members. This is made up as follows:-

Honorary Members	12
Life Members	23
Circle Members	45
Federation Members	13
Annual Members	174

The Annual Subscription runs from the 1st July to the 30th June, so subscriptions for 2012—2013 will be due shortly. **Joe Lee**

FUND RAISING

I would like to thank everyone who helped in any way with the fund raising at this year's National. This includes those selling tickets, donating prizes, and, of course, those who bought the tickets.

I acknowledge the following who donated prizes for the tombola or raffles, there may be others but I rely on donors to add their names to the list on the stall.

Richard Baldwin	County Beermakers
Bill & Bridget Berrecloth	Brockworth
Andrew Bristow	Bridgwater
Lesley Cooper	Jubilee
Charles Hill	Peterborough
Colin Hotham	Greenford Park
Brenda & Bernard Lamb	Richmond
Joe & Lilian Lee	—
Janice Nangreave	Greenford Park
Margaret & Derek McArthur	Monifieth, Scotland
Lorna & Mick Orbell	White Lion
Pauline Pearce	Scraptoft
Doreen & Al Proctor	Phoenix
Jeanne Reffell	Greenford / Exmouth
Sue & Rowland Robson	Phoenix
Celia & John Scottow	—
Charles & Jean Shelton	Phoenix
Dianne Shirley Stevens	White Lion
	Pauline Pearce

MAJOR WINNERS AT THE NATIONAL

Again there were some very interesting results of the major trophy winners, some very close, and quite a few new names on trophies. The Master Winemaker was keenly contested by four or five competitors but the winner of The Bournemouth Master Winemakers Cup was Peter Robinson of Ware, a first time winner. Charles Hill of Peterborough was runner-up winning the Hill Cup also a first time winner. There were joint winners of the Parrack Trophy for most award cards over qualifying wine classes (excluding the two trophy winners above). They were Ray Hamer of Bolton and Paul Matthewman of Five Towns.

Moving on to the Brewers, the winner of The Wilf Newsom Trophy for most points in section 4 (master brewer) was Charles Hill of Peterborough, the only former winner to enter this year's competition.

The runner-up winning the Temple Tankard was Peter Lawrence of Luton, I believe a first time winner. The winner of The Brian Keer Trophy for most award cards in the beer section (excluding the two trophy winners above) was Colin Tweed of Worksop.

The NAWB Master Trophy is the top award for the all rounder requiring awards in both wine and beer classes. There is a new winner, Charles Hill of Peterborough bringing to an end Charles Shelton's long run of eight consecutive wins. He has won it nine times in all and was still the runner-up thanks to his best ever beer results, he was the third highest scoring brewer, so maybe he is seeking a new challenge in this field.

Well done to all the above winners. I now know how much effort is needed throughout the year to get amongst the major winners and I certainly cannot see me keeping that up for eight years like Charles Shelton so maybe if you are hungry enough there will be even more first time winners for these major trophies next year.

Phoenix Wine Circle retained Amateur Winemaker Shield for the circle with most points in the show whilst Ware collected the Nottingham Trophy as runners-up for the first time. There always seems to be a lot of interest in the circles league table so I give the leading contenders below:

- | | |
|---|------------|
| 1. Phoenix Wine Circle | 306 points |
| 2. Ware Wine & Beer Circle | 241 points |
| 3. Peterborough Wine & Beer Makers Circle | 185 points |
| 4. Burbage Wine Circle | 158 points |

YORKSHIRE FEDERATION SHOW

The Yorkshire Federation staged its 44th Annual Show at The New Southlands Hotel in Scarborough from the 11th—13th May. It was the second show at this venue and it ran a bit smoother than the first as a few teething problems had been sorted out.

Unfortunately bottle entries were down, 948 entries in total the first time below 1,000. Wine entries were responsible dropping from 832 last year to 692. Beer entries were up from 202 to 222, it was the second consecutive increase in beer entries which are at the same level as they were in 2007, so good news there. Cookery entries etc remained about the same. The number of competitors entering the show also dipped from 97 last year to 85

Major winners at the show were:

Best Dry Red Wine	Maureen Heath	Hopkinsons
Best Dry White Wine	Ray Hamer	Bolton
Best Medium Wine in Show	Ray Hamer	Bolton
Best Sweet Red Wine	Sheila Craven	Shelf
Best Sweet White Wine	Alan Bailey	Bolton
Best Concentrate Wine	Ray Hamer	Bolton
Best Sparkling Wine	John Barber	York
Best Wine in Show	Sheila Craven	Shelf (Red A/ Dinner)
Best Beer in Show	Charles Hill	Peterborough (IPA)

Leading Points scorers in the various sections were:

Master Vintner	Master Brewer	Master Individual
1. Ray Hamer (77)	1. Charles Hill (69)	1= Ray Hamer (116)
2. Roy Birch (67)	2. Ray Hamer (37)	& Charles Hill (116)
3= Sheila Craven (65)	3. Alan Bailey (27)	3. Alan Bailey (81)
& Dave Summerton(65)	4. Peter Bisby (28)	4. Maureen Heath (74)
5. Maureen Heath (63)	5. David Aris (27)	5= Dave Summerton (73)
		& Roy Birch (73)

The Circle scoring most points in the wine section was Bolton with 286 points followed closely by Doncaster (158) and Shelf (144).

Five Towns scored most points in the beer section (91) followed by Peterborough (78) and Bolton (74).

The provisional dates for the 2013 show is May 10-12th.

second best, usually to a super club called “Ace of Clubs” with selected members, but Nottingham was always an ordinary club with lots of old ladies and many thirsty friends.

We came second so often that it seemed we were jinxed! Then one year we were first! No we weren't our new treasurer had forgot to pay the National fee. Next year we were first! No we weren't! One of our members had put the name of his village on the form instead of Nottingham. The trophy for the second best circle is the Nottingham Trophy for this reason. The Amateur Winemaker Shield for the top club seemed elusive, but we elected a new Chairman who insisted that we could win it, and we did at Harrogate, and we had Champagne all round, we won for three more years after that.

Then disaster at Blackpool, the National officials added up the scores and we were second again, but some class results had been missed, and when the correct totals appeared they wouldn't even come and present the shield to us.

Richard Brooksbank

REMINDER SET RECIPE FOR 2013 NATIONAL

CARROT WINE SWEET—Supplied by Ted Jordan

Ingredients to make one gallon

6lb Carrots	2½lb Sugar
1lb Raisins	2 Oranges
2 Lemons	½ tsp Tannin
1 tsp Bentonite	1 tsp Pectolaze
1 tsp Yeast Nutrient	
Good quality yeast	

Method

1. Scrub and slice the carrots, and put them in a saucepan with 1 gallon of water. Bring to the boil then simmer gently till soft.
2. Strain the liquid onto the sugar, raisins, zest and juice of the oranges and lemons, into a fermentation bucket. Stir well and leave the mixture to cool. When cool, add the tannin, bentonite, yeast and yeast nutrient. Cover and leave to ferment for 5 or 6 days, stirring daily.
3. Strain the liquid through a fine-mesh bag into a demijohn. Put in a warm place to ferment out to Dry. Sweeten to taste.
4. Rack into a clean Demijohn and store for about 6 months, racking as necessary. Drinkable after 6 months but better left longer.

5. Nottingham Amateur Winemakers Association	141 points
6. White Lion Wine & Beer Circle	137 points
7. Bolton Wine & Beer Circle	133 points
8. Bridgwater	111 points
9. Greenford Park Wine Circle	99 points
10. Five Towns Wine & Beermakers Society	97 points
11. Luton Amateur Winemakers Guild	86 points
12. Coventry	54 points

Ted Jordan of White Lion and Peter Robinson of Ware tied and will share the Eric Malin Trophy for most points in the eight table wine classes. Charles Hill won the Vina Trophy for most points over the 18 purpose wine classes. The Stag Trophy for most points with fortified wines produced another tie, this time Andrew Bristow of Bridgwater and Charles Shelton of Phoenix. The Shaw Porter Cup for most points over 24 fruit wine classes was won by Peter Robinson of Ware. Vince Wolny of East Coker made it a double with most points in the kit wine classes (Boots Trophy) and most points in kit wine and beer classes (B & B Gent Trophy). David Pryor of East Coker won the Youngs Trophy for most points in the newcomers classes. East Coker won the Sweet n Dry Cup for most points in sections for members of member circles.

Not every first prize winner collects a trophy at the National but a complete list of the first prize winners who all win an engraved glass to keep are printed on the next three pages of News & Views. Some trophies require a judge off to select the best wine from two or more first prize winners to win a trophy, as an aid to understand this I have used indicators on the winners pages. The winners of these judge offs were as follows:

J1 Best Aperitif	Derek Thornton	73 entries
J2 Best Dry Red Table Wine	Charles Hill	49 entries
J3 Best Dry White Table Wine	John Parcell	43 entries
J4 Best After Dinner Wine	Daphne Grant	52 entries
J5 Best Sparkling Wine	Henry Gregory	14 entries
J6 Best Dry Red Fruit Wine	Paul Matthewman	77 entries
J7 Best Sweet Red Fruit Wine	Peter Robinson	79 entries
J8 Best Rosé Fruit Wine	Richard Carter	34 entries
J9 Best Dry White Fruit Wine	Andrew Bristow	86 entries
J10 Best Sweet White Fruit Wine	Alan Baker	80 entries
J11 Best Flower or Vegetable Wine	Richard Carter	61 entries

Finally, the winner of the News & Views Trophy, for the best article submitted during the year was Bill Smith.

ALL THE WINNERS AT THE NATIONAL

(Winners of classes marked "T" win a trophy automatically, winners of classes marked with a "J number" enter a series of judge-offs to win a trophy.)

Aperitif – Dry Sherry	J1	John Scottow	—
Other Dry Aperitifs	J1	Derek Thornton	White Lion
Sweet Aperitifs (excl Vermouth)	J1	John Scottow	—
Aperitif – Vermouth	J1	Charles Shelton	Phoenix
Red Table Dry (excl. fresh grape or conc.)	J2	Peter Robinson	Ware
Red Table Dry (fresh grape or conc.)	J2	Charles Hill	Peterborough
Rosé Table Medium Dry	T	Sue Robson	Phoenix
White Table Dry (excl. fr. grape or conc.)	J3	John Parcell	Phoenix
White Table Dry (fresh grape or conc.)	J3	Anne Poulton	Burbage
White Table M. D. (ex. Fr. grape or conc.)		Joe Lee	Tynemouth
White Table M. Dry (fresh grape or conc.)		Peter Robinson	Ware
White Table Sweet	T	Bill Smith	—
Red After Dinner Wine	J4	Alan Hinch	Nottingham
White After Dinner Wine	J4	Daphne Grant	St Albans
Three Bottles of Wine for a Dinner	T	Charles Hill	Peterborough
Five Bottles of Wine for a Dinner	T	Andrew Bristow	Bridgwater
Dry Sparkling Wine	J5	Henry Gregory	Coventry
Medium Sweet Sparkling Wine	J5	Henry Gregory	Coventry
Members Wine Recipe (Table Med Sweet)	T	Chris Jones	Greenford Park
Fortified Dry Sherry		Jackie Jones	Greenford Park
Fortified Sweet Sherry		Charles Shelton	Phoenix
Fortified Sweet Madeira		Andrew Bristow	Bridgwater
Fortified Red Port		Andrew Bristow	Bridgwater
Fortified Red Fruit Liqueur	T	Audrey Atwell	—
Elderberry Dry	T	Henry Gregory	Coventry
Elderberry Sweet	T	Mike Orbell	White Lion
Blackberry Dry	J6	Paul Matthewman	Five Towns
Blackberry Sweet	J7	Charles Shelton	Phoenix
Fresh Red Grape Dry	T	Paul Matthewman	Five Towns
Fresh Red Grape Sweet	J7	Kevin Martin	Ware
Red Stone Fruit Dry	J6	Charles Shelton	Phoenix
Red Stone Fruit Sweet	T	Peter Robinson	Ware
Other Red Fruit Dry	J6	Charles Hill	Peterborough
Other Red Fruit Sweet	J7	Anne Poulton	Burbage
Rosé Fruit Wine Dry	J8	Andrew Bristow	Bridgwater
Rosé Fruit Wine Medium Sweet	J8	Richard Carter	Cheltenham
Citrus Fruit Dry	J9	Andrew Bristow	Bridgwater
Citrus Fruit Sweet	T	Ray Hamer	Bolton
Gooseberry Dry	J9	Alan Baker	Burbage

NOTTINGHAM AMATEUR WINE & BEER MAKERS ASSOCIATION

I have received two accounts from Nottingham, to avoid repetition I have printed one in full and then extracts from the other.

On Thursday 9th February 2012, the Nottingham Amateur Wine & Beer Makers' Association held its 600th General Meeting (excludes AGMs).

The Association's inaugural meeting was in October 1958, when a group of enthusiasts got together to see if there was enough interest to start a club to encourage and support the art of wine and beer making within the city. A member of the Ilkeston Wine Circle came to explain what would be required to get the Association "off the ground" and as the saying goes "the rest is history".

Over the years the Association has produced some very successful wine and beer makers, National Judges (including the current President of The National Guild of Wine & Beer Judges, Richard Brooksbank) and a former member of the committee and a Past President of NAWB, Jim Chettle.

We continue to maintain the principles our former members set down for the club and have members ranging in age from the late 20's to 91, from beginners to National standard expertise. We have five National Judges, a mix of wine, beer and wine and beer judges, who are always happy to pass on their knowledge and experience to their fellow members.

On the night of the 600th General Meeting, we invited several former members to join us for an evening of reminiscences, anecdotes of the Association's successes and its disasters, including one of the former members managing to blow off the back of his son's wardrobe when a wine fermented more vigorously than expected. It was fascinating looking at some of the old photographs how we looked many years ago and seeing the faces of people, so much part of the Association, sadly no longer with us.

The evening ended with the cutting of the celebration cake and sparkling wine and a toast to members old and new and may the Association continue for many years to come.

Jennifer Hinch, Secretary

Good to hear news of some young winemakers and optimism for the future. Richard Brooksbank's account includes some amusing "gripes" about results at the National Shows. He says:

We competed in the National for years, getting better but always coming

TYNEMOUTH WINE & BEER CIRCLE

Tynemouth Wine and Beer Circle quietly passed away on March 13th 2012.

Founded in 1967 as Tynemouth Winemaking Society, it grew from a small parochial club to the leading wine club in the Northumbria Federation and then developed into one of the most progressive clubs on the national scene.

In National competitions it was the Champion club, winning the Amateur Winmaker Shield five years in succession and was runner-up (Nottingham Trophy) on ten occasions. Until 1977 only one of its members competed at National level, but then, more members began to compete, and collectively won a total of 235 trophies between 1977 and 2011. The club produced two NAWB masters, one winning the award eight times and the other three times. The same pair featured as Master Brewer on four and six occasions respectively.

In 1976 the first of its members qualified as a National Guild judge, and over the years there followed a further ten, giving a total of five qualified to judge both wine and beer, five wine judges and one beer judge.

On the admin front, four of its members occupied positions on the NAWB committee, and four held positions on the National Executive of the Guild of Judges.

In its heyday, there were 93 members, and a waiting list, but over the years, a combination of migration and death took its toll until membership dwindled to 15, with only five continuing to make wine and/or beer.

Twelve members attended the committal and subsequent wake, where the treasurer shared out the remaining funds as the members devoured a last supper of fish and chips, washed down with copious draughts of wine.

Tynemouth club is no more, but its influence lives on in the amateur wine-making world.

Doug Hodgkinson

Sad to hear that a circle with such a history has had to close its doors. Some of you may not know that Doug is moving to Spain (he may already be there), he was made a life member of NAWB at the AGM in Weston. We wish him all the best and maybe we will hear from him in the future about life in Spain, perhaps he will show them how to make beer, I can't see him settling for San Miguel. Good luck, Doug.

Gooseberry Sweet	J10	Alan Baker	Burbage
Apple Dry	T	Andrew Bristow	Bridgwater
Apple Sweet	J10	Ted Jordan	White Lion
Fresh White Grape Dry	J9	Elaine Robinson	Ware
Fresh White Grape Sweet	J10	Roger Fensome	Luton
White Stone Fruit Dry	J9	Charles Shelton	Phoenix
White Stone Fruit Sweet	T	Charles Hill	Peterborough
Other White Fruit Dry	J9	Rowland Robson	Phoenix
Other White Fruit Sweet	J10	Peter Robinson	Ware
Red Fruit Dry		Paul Matthewman	Five Towns
Red Fruit Sweet		Ray Hamer	Bolton
White Fruit Dry		Anne Poulton	Burbage
White Fruit Sweet		Vince Wolny	East Coker
Dry Mead	T	Chris Jones	Greenford Park
Sweet Mead	T	Fred Gilpin	Stroud
Dry Flower Wine	J11	Vince Wolny	East Coker
Sweet Flower Wine	J11	Richard Carter	Cheltenham
Vegetable, Grain or Leaf Dry	J11	Anne Poulton	Burbage
Vegetable, Grain or Leaf Sweet	J11	Sue Robson	Phoenix
Four Bottle Fruit Wine Medley	T	Alan Baker	Burbage
Kit Red Dry	T	Elaine Robinson	Ware
Kit White Dry	T	Alan Hinch	Nottingham
Kit Red Sweet	T	Paul Matthewman	Five Towns
Kit White Sweet	T	Peter Robinson	Ware
Kit Rosé Medium Dry	T	Dianne Stevens	White Lion
Kit Liqueur		Colin Hotham	Greenford Park
Light Lager	T	Richard Brooksbank	Nottingham
Heavy Lager	T	Peter Lawrence	Luton
India Pale Ale	T	Charles Hill	Peterborough
Light Ale		Ray Hamer	Bolton
London Brown Ale	T	Colin Tweed	Worksop
Newcastle Brown Ale	T	Charles Shelton	Phoenix
Dry Stout	T	Peter Lawrence	Luton
Sweet Stout	T	Bill Berrecloth	Brockworth
Strong Ale	T	Charles Shelton	Phoenix
Porter	T	Richard Baldwin	County Beermaker
Barley Wine	T	Dave Gilbert	Nottingham
Three Bottles Of Beer	T	Charles Hill	Peterborough
Members Beer Recipe (Doug's Single Malt)	T	Charles Hill	Peterborough
Bitter	T	Colin Tweed	Worksop
Dark Mild		Kevin Martin	Ware
Kit/Extract Bitter	T	Dave Gilbert	Nottingham
Kit/Extract Stout	T	Dave Gilbert	Nottingham

Table Red Dry (Newcomers)		Chris Branson	East Coker
Table White Dry (Newcomers)		David Pryor	East Coker
Bitter Beer (Newcomers)		David Pryor	East Coker
Judges Wine Class (Parsnip Sweet)	T	John Scottow	—
Judges Beer Class (IPA)	T	Charles Hill	Peterborough
Circle Class – Three Wines For A Dinner	T	Bolton Wine & Beer	
Circle Class – Three Bottles Of Beer	T	Nottingham Amateur Winemakers	
Federation Class – 3 Wines For A Dinner	T	Central Counties Federation	
Federation Class – 3 Beers For A Dinner	T	Middlesex Federation	
Photograph of circle activities	T	Bernard Lamb	Richmond
News & Views Article	T	Bill Smith	—

BILL ELKS

As outgoing President of NAWB this year, I would like to pay tribute on behalf of our members, to our late friend and colleague — Bill Elks.

Bill was keenly involved at every level or organised beer brewing and wine making at home, for many years. At club level, Bill was always prominent in the activities of his club Luton and would be seen frequently at National and Federation Shows, proudly wearing the straw boater, the emblem of the Luton club and indeed of his town. Bill often travelled far and wide, to judge at wine and beer circles, always accompanied by his dear wife Maureen. As his steward. Likewise at Federation level, Bill and Maureen have been highly involved in their own Herts & Beds Federation, whilst always being most welcome at other Federations such as, the recently demised Chilterns & Mid Thames, the Middlesex and the Wales & West of England. Apart from judging and competing at these events, Bill would always share his knowledge and expertise, with tasting presenters and their audiences.

At National level, Bill always attended our National Conference, both judging and competing with equal enthusiasm. He often missed our AGM, as he would at that time, be officiating as Chief Beer Examiner, on behalf of the NGWBJ. Bill was also the Chairman of the National Guild of Judges for a number of years, a position he accomplished excellently in his quietly dignified manner.

His aptitude and dedication to our hobby, must put Bill among the most eminent figures, who have graced the homebrew movement, throughout our 50+ years of history. To attain this status, Bill had three blessings: his knowledge and expertise, which he shared with us, a well-tuned palate, plus an ever supportive and helpful wife. We thank Maureen for the part she

the normal monthly meetings. It was realised by 2006, that Wembley could no longer financially afford guest speakers and a policy of in-house presentations was adopted.

Wembley are approaching their 50th anniversary in June, with just eight active members remaining and we hope to share our celebrations with the Southbourne Wine Circle who were also founded in June 1962 as Southall. The two clubs have similar histories; numerous members in the early decades, which gradually declined as new members became rare in our later days.

Wembley Guild have always been supporters of NAWB, always attending the Conference and Show, we hired a coach in 1980 to Blackpool, 1982 to Scarborough, 1884 to Nottingham University and 1987 to Llandudno. Two of Wembley's eight members, Chris Jones and Colin Hotham are currently on the NAWB Committee and a third member has had the honour of being NAWB president for the past two years.

Wembley Guild send greetings and good wishes, to all our fellow wine and beer making clubs, their Federations and our National Association.

Bob Marsdon—President of Wembley Guild

RED WINE GRAPE WORDSEARCH

Q	B	W	Y	E	T	L	U	A	S	N	I	C
U	R	E	R	D	E	V	R	U	O	M	N	Y
V	A	E	S	E	V	O	I	G	N	A	S	H
T	Z	T	Y	F	B	H	O	S	R	F	Q	K
A	D	O	R	P	J	K	N	F	A	X	V	E
N	F	L	A	E	G	A	T	O	N	I	P	C
N	A	R	H	A	Q	E	O	W	Z	Y	E	L
A	R	E	E	L	N	E	N	P	I	B	B	Y
T	E	M	P	R	A	N	I	L	L	O	E	A
A	B	I	E	K	D	J	P	A	W	S	X	M
L	R	B	O	V	Y	S	M	T	O	P	D	A
X	A	T	H	J	E	H	C	A	N	E	R	G
C	B	I	H	L	E	D	N	A	F	N	I	Z

Grapes to Find: BARBERA, CABERNET FRANC, CINSAULT, GAMA, GRENACHE, MALBEC, MERLOT, MOURVEDRE, PINOTAGE, PINOT NOIR, SANGIOVESE, SYRAH, TANNAT, TEMPRANILLO, ZINFANDEL

on the Sunday morning of the Guild Conference, though again he contributed in many other ways as well.

Richard and Kate were always together at many shows all over the country, as judges and competitors often travelling in the caravan so that they could add days on for wildlife spotting, country music festivals and other interests.

Richard was a true ambassador for wine making, giving advice to newcomers and supporting many shows from the National all the way down to many local events, often endangered ones just to keep them going. If wine making is to survive as we know it we need to find more like Richard, but our thoughts at this time are with Kate who has suffered the greatest loss.

Charles Hill

WEMBLEY GUILD - 50TH ANNIVERSARY

Formed in 1961 as a wine making circle for staff employed at the GPO Research Establishment, the club went public and became the Wembley Guild of Winemakers, on 13th June 1962, with Dr John Harrison as Chairman. Monthly meetings were initially held in a public house, but after complaints of “very little bar trade,” Wembley moved to Barham Old Court, formerly part of the home of Sir John Barham, founder of Express Dairies. Among the well known speakers appearing at Barham in the first year, were homebrew authors: Mrs S Tritton, Mrs Cherry Leeds and Mr Wilf Newsom. Wilf was soon to found the Middlesex Federation and co-wrote the first rules and guidelines for judging beers, in the National Judges’ Handbook.

The first Wembley barbecue, was held at John Harrison’s home at Taplow near Maidenhead. A coach had to be hired, to transport members from the Wembley area. Membership grew, so in 1965, a whole pig and several chickens, were eaten at the barbecue, washed down by vast quantities of home made wine and beer. In 1972, a whole lamb was spit roasted for the barbecue feast.

With the growing interest in homebrew nationwide, and many interesting lectures, outings and social activities, membership grew until a limit of 100 was proposed at the 1981 AGM. Sadly as Wembley moved into the 1990’s membership was declining, as the great interest in homebrew faded. At the 2001 AGM, only 13 members attended with 16 apologies, also emphasising the decline of interest. Membership numbers dropped further and in 2004, it was decided to cease having committee meetings, but to discuss business at

played, in making such a success of the wine and beer making life, of our dear friend and colleague.

NAWB and the whole homebrew movement, will certainly miss Bill Elks, but we will certainly never forget him. **Bob Marsdon**

William, or Bill as we all knew him, sadly passed away on February 24th 2012. Bill was a great supporter of NAWB and his death will leave an enormous gap across all the other organisations he was involved in – NGWBJ, Beds and Herts Federation, Luton Amateur Wine Guild and Durden Park. Outside of his family, the hobby was his life and he was always willing to give his time freely to organisations and individuals within our fraternity.

Bill will be best known to many of you as Chairman of the Guild of Judges for ten years from 2001-2011. He was also Chief Beer Examiner for nearly twenty years. He served on the Beds and Herts Federation Committee and was Convenor of Judges for their Annual Show, organised highly popular beer tastings and ran a beer making group meeting monthly at his house. He was a member of Luton Amateur Wine Guild for over 40 years, holding numerous positions on the committee, including secretary for the last twelve years. Bill was the backbone of the Luton Guild which has been in existence since 1958 and was an enthusiastic promoter of the hobby, running education evenings to support members in improving their winemaking.

Bill was a formidable competitor when it came to beer. He was NAWB Master Brewer twice and was also runner up several times. At the Wales and West, Peter Coombs used to joke that Bill never had to pay for his weekend, because he always used to win Master Brewer. It was a source of great pride to Bill that since 2000, Luton has been Champion Guild for beer in ten out of twelve competitions, including equalling the longest consecutive winning sequence of six years. I know that the remaining brewers from Luton are determined to set the new record this year in his memory. Although beer was his main interest, he made quite a bit of wine and entered competitions, although he would complain about the time it took to prepare wine entries, compared with beer.

When I first met Bill I found him a bit scary, but that was probably because I was sitting the oral for my Guild wine exam. Once I had passed however, I soon got to know him as a friend and valuable mentor. Probably the best thing that I ever did was joining his brewers group. I never realised how

little I knew about brewing before, although my results in the beer classes this year indicate that I still have much to learn. Bill would have been delighted to see one of his 'pupils', Peter Lawrence, get runner up this year in the NAWB Master Brewer points. We all reflected at our March meeting that if it wasn't for Bill, possibly some of us wouldn't be making beer at all and the rest of us would be producing something far less drinkable. We are left with memories of Bill studiously ignoring Larry's pleading for the first beer of the evening, or his wry smile (like an indulgent parent) as Kevin explained his latest experiment in blending.

Bill judged for the last time in October at my club show, Ware. A small show – just over 100 bottles, three judges. The next day he was admitted to hospital. He really shouldn't have been there, but that was typical of the man – he hated to let anyone down. I was sorting out some bottles shortly after his death, and I came across one of his comment labels from our show. It was written in that instantly recognisable, small, but very neat handwriting beginning 'Your starbright wine'. I could never work out how he had time to write so much – must have been down to the quality of his steward (Maureen)! Bill's comment labels were an example to any judge – legible, informative and unfailingly polite, however bad the wine.

Peter Robinson

WARE WINE & BEER CIRCLE AND THE GREAT BED OF WARE

In April, the Great Bed of Ware returned to Ware. It is on loan from the Victoria and Albert Museum to the Ware Museum for a year.

Ware Wine & Beer Circle were asked by the Museum Trustees if they would



make mead and beer to recipes from the times when the Bed used to reside in the various coaching inns in Ware.

Several club members dressed up in costumes of the period and served the mead and beer that they had made for the occasion of the opening ceremony.

RICHARD EDGE 1936-2012

Richard passed away peacefully at home on 5th May 2012 after a short illness. His early life was as a farmer at Archford Moor Farm near Hartington in Derbyshire's Peak District which explains his following of his local team, Stoke City Football Club. He was on the inaugural committee for the Manifold Agricultural Show which was held on his family's farm for the first few years and he retained his membership of the National Farmers Union.

He met his wife Kate when she stayed at the farm on holiday, they married in 1990, and he moved to Peterborough. It is at this time that he took up wine making. He joined Whittlesey Country Wine Club and helped to modernise it, in the early days they did not permit the use of additives such as citric acid and campden tablets. He became treasurer of the circle and his wine making activities took off.

He took an active interest in the Central Counties Amateur Wine Federation where he also took the role of Treasurer and he also joined the Committee of NAWB where he was Chief Steward for our National Show.

Peter Robinson has provided the following account of his NAWB activities: "Richard was Chief Steward at the National for 10 years from 1999-2008. During that time he must have supervised the entry and collection of well over 20,000 bottles. In all that time I can never recall seeing Richard look flustered by anything. He coped with early entries, late entries, incorrect entries—whatever life threw at him. Another very insignificant but often unseen contribution was his support for Kate over her years as Chairman, acting as a sounding board and frequently taking on those little jobs either for Kate or for other members of the Committee.

Even after he left the Committee, Richard continued to help Rowland at the Show and always came to our Committee meetings with Kate. He would sit at the far end of the room in familiar pose with his Telegraph. I'm sure he read every word in that paper. Then as lunchtime approached he would head for the kitchen to put the potatoes on, and didn't resume his reading until all the washing up was done. Committee meeting won't be the same without him. You will be greatly missed by all your friends in NAWB, Richard".

Richard was also a member of the National Guild of Wine & Beer Judges, the result of a very successful training course which saw Richard, Kate, Fred Day & myself all become National Wine Judges over a short space of time. Richard's regular activity, together with Kate was to run the judging sessions