

## NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note that membership fees are due on 1<sup>st</sup> 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.**



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**(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 & 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

### *Fruit Loaf*

#### Ingredients (makes 2 loaves)

1 lb	mixed fruit	
½ lb	granulated sugar	
½ pint	beer	
2	standard eggs (lightly beaten)	
2 tabsp.	thick marmalade	
½ lb	plain flour	)
½ lb	wholemeal flour	) sieved together
4 tsp	baking powder	)

#### Method

1. Prepare two 1 lb loaf tins.
2. Put fruit, sugar and beer in a saucepan and bring to the boil. Pour into a mixing bowl and allow to cool.
3. When cold add the eggs and marmalade, mix well.
4. Add flour mixture and mix well
5. Put the mixture into two tins and smooth top.
6. Bake in the middle of the oven for 1½ hours at gas mark 3 or 160°C.
7. When cooked leave in the tins for 10 minutes before turning out onto a cooling rack.
8. Store for 4 weeks to improve the flavour.

#### Notes

- (a) Use any mixed fruit of your choice including dates and apricots.
- (b) Make sure that the wholemeal flour is not strong bread flour.
- (c) Any beer will do. It is possible to make a similar loaf using tea instead of beer.
- (d) Don't worry if the loaf cracks on top.
- (e) Serve sliced and thinly buttered
- (f) Another variation is to use all raisins and malt extract instead of the marmalade to make a tasty malt loaf.

**Susan Robson**

## CHAIRMAN'S CHATTER

**W**ell here we are a week into April and it is starting to look as if I may be able to discard my thermal underwear soon. At this rate we shall be picking our grapes in November. Come back global warming, all is forgiven.

**O**ur 55<sup>th</sup> annual show in Hull went off very well again. Although there had been quite a few staff changes at the hotel, we were pleased with the overall service and facilities and everything seemed to go smoothly. I jokingly blamed our Show Manager for the chilly and damp weather that weekend, but we should be rather thankful that he didn't choose the following weekend when we had all that snow. It is a sobering thought that we might well have ended up cancelling the event had it been that weekend. So once again, a fine job Chris. Next year we are further south and in April so surely...

**W**e had an interesting international flavour to the National this year with our visitors from Sweden, Svante and Philip. While Sweden appears to have a well-developed beer making infrastructure they are quite new to winemaking and wanted to see how we went about things. We had some interesting discussions around why we couldn't produce wines of commercial standard from imported grapes. Issues such as quality and freshness of the grapes, yeasts available, temperature control and use of large oak barrels come to mind. This should make a good topic for an article for News and Views so I shall pass the baton over at this stage. On this subject, can we please have more contributions for News and Views – I have just won the trophy for best article for the third time and it is a very nice trophy. If you want to email something through – just send it to myself, Elaine or Kate and we will make sure it gets through to Charles.

**W**hilst on the subject of trophies, one of the perks of being married to the Show Secretary is that I get to see the league tables of points for all the major trophies and can see who has done well. The number of trophies won is not always a fair reflection and they were rather concentrated in a few hands this year. It is possible to get a few first places without winning a trophy, whilst a good wine in the right class can get you two trophies. We keep getting offered additional trophies, but if we had a trophy for each class, the presentation would last for about three hours. We will look and see if there are a few tweaks we can make that might help to spread the silverware (and the associated polishing) round a bit.

Our hobby continues to battle on – we have just had another tax increase on wine and 1p a pint off beer is hardly going to deter the enthusiastic home brewer. I notice that Lakeland have now joined Wilkinson's, Tesco and Amazon as major retailers that sell equipment and ingredients so there must be a market somewhere. Locally, we have four new winemakers in our club – just like buses they all arrived at once; so I have been able to commence some wine master classes where we can discuss some theory, the different wine styles and do a bit of tasting.

To try and get more of these winemakers into clubs, we are working on improving the searching on our website so that people browsing the Internet are more likely to stumble across the NAWB site. At present the enquiries of people looking for clubs number about the same as those looking to get rid of equipment. Let's hope we can change this balance.

Here's hoping for a nice warm summer with just the right amount of rain for our gardens and the hedgerows.

**Peter Robinson**

## 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.

Support was excellent this year and it would not have happened without you.

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.

Rowland & Sue Robson (Phoenix), Chris & Jackie Jones (Greenford Park), Margaret & Derek McArthur (Monifieth, Scotland), Colin & Brenda Hotham (Greenford Park), Pauline Pearce (Scraptoft), Kate Edge (Whittlesey). Elaine & Peter Robinson (Ware), Lilian & Joe Lee (Tynemouth), Charles Hill (Peterborough), Charles & Jean Shelton (Phoenix), Colin Tweed (Worksop), Zena & Alan Baker (Burbage), Bill Berrecloth (Brockworth), Keith Jones (Furness), Doreen & Al Proctor (Phoenix), Richard & Jackie Baldwin (County Beermakers), Daphne Grant, Bernard & Brenda Lamb (Richmond, Surrey), Dianne & Shirley Stevens (White Lion), Harry Rose, John Scottow & Nottingham.

**Pauline Pearce**

## FORTHCOMING OPEN SHOWS

### Middlesex Festival of Winemaking & Brewing

50th Golden Anniversary Festival

Saturday 22nd June 2013 at Perivale Community Centre

Horsendon Lane South. Perivale, Middlesex, UB6 7NP

37 open wine classes, 12 beer classes, 4 liqueur classes, 3 cookery & 3 art.

Entries close Thursday 15th June ? (enter early day & date do not match)

Competition Secretary: Colin Hotham, colin.hotham@btinternet.com

### Central Counties Amateur Wine Federation

26th Annual Festival

Saturday October 5th at The Quality Hotel (formerly Ramada) Peterborough

Schedules will be sent to previous exhibitors in next 2-3 weeks

Others contact Charles Hill 01778 344 009.

### 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.

Entries close on 23rd September

Festival Manager: M Picken, Phone 01392 468794

### The 2014 National Show (NAWB)

Friday 4th to Sunday 6th April

The Royal Court Hotel

Tamworth Road, Keresley, Coventry, CV7 8JG

## NAWB CALENDAR

A calendar has been set up on the NAWB web site – [www.nawb.org.uk](http://www.nawb.org.uk) with a link to it on the home page – to assist clubs and federations in the planning of their shows and booking judges. When you are planning a show, please check the calendar to see whether there is another show already booked for that day in your area. If there is, you may have problems in booking judges. If there is not another show already entered, or it is a long way away, then you can enter your show onto the calendar on the same day. Instructions for this are on the web page.

Original Gravity	1.060—1.075
Final Gravity	1.008—1.016
Alcohol by Volume	6% - 7¾%
Bitterness	60—90 IBU
Colour	40+ SRM (that is <i>about 160 EBC</i> )

**Aroma:** Prominent Northwest variety hop aromas, resinous pine, citrus, sweet malt, hints of roast malt, chocolate, can include mild coffee notes, dry hopped character is often present.

**Appearance:** Deep brown to black with ruby highlights. Head varies from white to tan or khaki.

**Flavor:** A balance between citrus-like and spicy Northwest hop flavor, bitterness, caramel and roast chocolate malts. Any roast character should be subdued. Black malt is acceptable at low levels but should not be astringent. Any burnt character is not appropriate. The finish should be dry with caramel malt as a secondary flavor. Diacetyl (buttery off flavor) should not be present. The main emphasis should be on hop flavor.

**Mouthfeel:** Light to medium. Hop bitterness and tannins from roast malts combine to create a dry mouthfeel. Resinous character from high levels of dry hopping may create a tongue coating sensation

To make three gallons I used:

4¾ lb	Pale Malt
4¼ lb	Munich Malt
10 oz	Carafa de-husked roasted malt no 3 (EBC 1,200)

(This malt is de-husked before roasting, it gives dark colour without the astringency of roast barley. It is also used for making black lagers.)

I wanted to use a high alpha acid American hop (Nugget) for bitterness but they didn't arrive so I used

40 gm	Target (UK 2009, 12.97%) at the start of the boil
50 gm	Mount Hood (USA, 3.8%) last 5 minutes
50 gm	Cascade (USA, 6.8%) last 5 minutes

Finally 60 gm Cascade used as dry hops for one week.

I used Safale 04 yeast, I couldn't get the American yeast Safale 05 at the time. My beer had an original gravity of 1.074 and finished at 1.014.

## A FOREIGNER'S IMPRESSIONS OF THE NATIONAL AT HULL—DR CAROL YING FENG

(Carol is a Chinese Obstetrics & Gynaecology Surgeon who came to this year's National Show with Dr Bernard Lamb)

I come from Beijing, the capital of China.

First let me introduce my charismatic country. Today there are 1.3 billion people living in my homeland. The average wealth per person is £5,960; 47 out of 100 people live in urban areas; 13 out of 100 people live below the poverty line. No one has a facebook account; the social networking site is banned in China; 57 out of 100 people use another social network, we have QQ, hotmail etc.

Then let me introduce myself. I am a clinical observer for Obstetrics and Gynaecology in the Chelsea and Westminster Hospital. I am engaged in advanced studies for six months. I have been here for more than three months. Doctors are held in high esteem in the UK. They need to spend a lot of money, energy and time to finish their studies and must pass a series of strict tests before being a clinical doctor. It's a hard thing to be a doctor in China, the same as in England. However Chinese doctors do more clinical work and deal with more patients than English doctors. I often work continuously for 10 hours with no rest and no tea time. In normal conditions, a Chinese obstetrics surgeon like me does five caesarean operations a day.

I couldn't get to know local English words better when I came to London. I was disappointed at my English level. However, I met Bernard Lamb after two months and he agreed to be my English teacher. I am very lucky because he is an English expert and author of "The Queen's English and How to Use It". It's more surprising that he is also a good wine and beer maker and judge. He told me that the 55th Amateur Wine & Beer Makers' Annual National Show would be held at Hull. I never attended this kind of show in China, so I was very interested and wanted to go to it. He and the Schedule Secretary, Elaine Robinson, a friendly lady, helped me to make the arrangements.

With Bernard and Brenda Lamb, I set out for the journey at 10 am, 15th March 2013. It was a windy day. On the long drive from London, I was disappointed by the lack of cows, and only saw one field of sheep

The hotel was good. It had a wide and fresh green grassland. I saw two

squirrels jump from a tree and they found food on the land. At dinner on the Friday night, Bernard introduced me to various people, and some of the men - all strangers—kissed me! That would not happen in China; we just shake hands with each other at the first time. However do in Rome as Rome does; the people I met at the show were very kind to me.

Never having been a steward before I was afraid of making mistakes. But it was easy and very interesting. Bernard gave me some of the Madeiras and Ports to taste and they were very good. In Beijing, sometimes, a big company organizes Chinese wine competitions, but they are not like those here. The Chinese wines were more sweet and less fruity than the wines I tasted at the show, I think.

The show was very smoothly organized and I had a really good weekend. Everyone was so helpful, friendly and kind.

At the Saturday night dinner, I sat at the Greenford and Richmond table. Chris Jones talked a lot. He gave and received many jokes from others at the table. I understood some of them. He is so humorous and enthusiastic.

I would like to thank all at NAWB who made it a superb weekend for me and I will always have happy memories of it.

**Dr Carol Ying Feng**

## THE GOOD SHIP NAWB

Just a few words to add to what your Chairman has been saying in recent months about the need for offers of help in the running of NAWB. It is accepted obviously that members voluntarily taking on Committee responsibilities must expect a significant amount of work to come their way. A number though have dual and sometimes triple roles as some responsibilities have not been taken over by others as hoped. Our organisation continues to function very effectively, I think, but a significant amount of unseen furious paddling is in fact going on while the good ship NAWB seems to sail serenely on.

From my position as Chief Steward, I see some of this activity from close quarters during the National Weekend. My role does not involve any great time commitment between Nationals, and I know others on the Committee put in many extra hours dealing with all the issues that arise during the year. However a Chief Steward cannot get through a National Weekend without significant input from General Stewards. There are hundreds of bottles to bench and check out; winning wines and beers to be retrieved and then

## FRIDAY NIGHT BEERS AT THE NATIONAL

The Beer Tastings seem to have become the star attraction on Friday night at the National, this year we tried a few styles that do not fit into our normal show classes. As recipes were on the table for the three dark beers I thought they may be of interest here.

Colin Tweed, our new Master Brewer made a **COFFEE STOUT**. There were mixed views about the inclusion of coffee in beer but it was certainly a well made beer. The ingredients used for 25 litres at an original gravity of 1045 were:

4 kilo	Pale Malt
1 kilo	Flaked Barley
250 gm	Roast Barley
250 gm	Chocolate Malt
62 gm	East Kent Goldings
20 gm	Challenger
125 gm	Ground Italian Espresso Coffee (added for the last ten minutes of the boil).

Safale 04 Yeast

Peter Lawrence, our new runner-up to the master brewer, brought us his version of **SINEBRYCHOFF PORTER**. A Finnish Brew. I remember entering my brew of this beer at my very first National Show, the judges comments then were along the lines of “Not a typical Porter, you must use brown malt” but Peter’s brew was very well received. The beer has an original gravity of 1068 and has 50 European Bittering Units. The ingredients for a single gallon are;

2½ lb	Pale Malt
5 oz	Crystal Malt
4 oz	Chocolate Malt
Northern Brewer Hops to EBU 50	
Good quality ale yeast	

Mash at 65°C for 1½ hours. Boil for 1½ hours. Mature 4 months in bottle.

Completing the trio of dark beers was my own brew, an American style known under a few different names but the one that seems to be used the most is rather an oxymoron, **BLACK IPA**.

The United States Beer Judge Certification Program, USBJCP, the equivalent of our Judges Guild has drawn up guidelines for the beer as follows

## FREDA HUMPHREYS

Freda was educated at Horncastle Grammar School in Lincolnshire.

Her first job of work was in nursing where she was asked to give an old man a bed bath and she remarked that he was terribly cold. "I'm not surprised; he's been dead for two hours". She walked out.

Freda went to work at Ruston's in Lincoln and became office supervisor, then she went to BT.

She made friends for life, but the love of her life was Bill. Bill and Freda were inseparable and they married in 1952. They bought a plot of land and built their house, number 74 Wragby Road, and lived there for 52 years.

Bill and Freda loved holidays in Cyprus and visited many times. They enjoyed all train journeys with Scotland top of the list. Bill was particularly enthusiastic and during one Wine Circle meeting at St Mary le Wigford church hall he took members of our club to see the last train leave Lincoln from St Mark's Station. Nothing remains of that railway line today.

Freda's favourite car was the Mini, changing it every two years, then she supported Rovers until they closed production.

Freda was an active member of Lincoln Wine Circle, first joining in February 1971 and becoming their Chairman for a period of some 3 or 4 years. During this time she wore the chain of office with pride. I can remember her arranging for us to meet the Mayor of Lincoln at the Guild-hall.

Freda had the ability to encourage and support new novice winemakers. She became a Lincolnshire Federation wine judge and by hard work and courage was able to pass the entrance examination enabling her to become a National judge. Well done Freda.

Freda's nephew, Peter told me she never belonged to the older generation, never an old lady because she always held a keen interest in the world and people's lives.

Death has removed from our midst a delightful gentle lady who always gave of her best whenever needed.

**Tom Arris**

returned after judge-offs; scores of chairs to be transported between rooms and back for the judging and afternoon/evening events; hundreds of prize cards to be processed and laminated, and results finalised between the end of judging and the afternoon trophy presentation; the tombola to be manned for hours at various times during the weekend, winners' glasses made available, last year's trophies received on the Friday etc. etc.

This year there were only nine names on the General Stewards list. Most of those listed performed more than one of the above roles. One steward, in fact, covered several kilometres on the Saturday alone (information courtesy of her pedometer!).

If you think you could help us out, please get in touch so that next year it is not left to the usual few. We are all getting older too! The message from one is a member of the "Beatle Generation" is "Help!" We are all keen that the good ship NAWB should sail on and on.

**Rowland Robson (Chief Steward)**

## FUNDRAISING FOR NAWB

NAWB has been part of the fundraising site – [www.easyfundraising.org.uk](http://www.easyfundraising.org.uk) for a couple of years now. This web site links to hundreds of online shopping web sites, eg Amazon, John Lewis, Marks & Spencer, and also several travel web sites. By signing up as an individual and registering to a cause (eg NAWB), each time you access a shopping site via the Easy Fundraising site and make a purchase, a donation is made to your registered cause, at no cost to you. So far, £52.15 has been raised for NAWB. So next time you are doing some online shopping, access the Easy Fundraising web site, register and do your shopping via this site. There is a link to Easy Fundraising on the home page of the NAWB web site.

**Elaine Robinson**

## FACEBOOK

NAWB now has a page on Facebook. The link to it can be found on the home page of the web site – [www.nawb.org.uk](http://www.nawb.org.uk). If you are not a member of Facebook, you can still see the page by clicking on the link, but you will not be able to add any comments to the page. If you are a member of Facebook, then click on 'Like' the page, then, any updates made to the page will appear on your personal page. You will also be able to add comments – polite ones only please – to the page.

**Elaine Robinson**

## MAJOR WINNERS AT THE NATIONAL

There were some interesting results of the major trophy winners, some very close, others not so close. The Master Winemaker winning The Bournemouth Master Winemakers Cup was Alan Bailey of Bolton. The runner-up winning the Hill Cup was Charles Shelton of Phoenix, these two gentlemen have had a few close battles over the years. The winner of the Parrack Trophy for most award cards over qualifying wine classes (excluding the two trophy winners above) was Charles Hill of Peterborough.

Moving on to the Brewers, the winner of The Wilf Newsom Trophy for most points in section 4 (master brewer) was Colin Tweed of Worksop. Last year he put his marker down winning the trophy for most award cards, this year he is master brewer by a mile becoming the fourth different winner of this trophy in the last four years.

The runner-up winning the Temple Tankard for the second year running was Peter Lawrence of Luton, surely it is only a matter of time before he goes one better. The winner of The Brian Keer Trophy for most award cards in the beer section (excluding the two trophy winners above) was Eric Taylor of Chesterfield, a former master brewer.

The NAWB Master Trophy is the top award for the all rounder requiring awards in both wine and beer classes. If anyone thought he wouldn't come back for it they were wrong, after missing out last year Charles Shelton is back winning it for the tenth time. At least this year he was made to fight for it, in probably the closest NAWB Master contest for a few years.

Well done to all the above winners. Last year there were new names in "the big seven", this year they have just been spread around differently. It does take a lot of effort throughout the year making enough wines and beers to get amongst the major winners, they deserve their accolades.

Phoenix Wine Circle retained Amateur Winemaker Shield for the circle with most points in the show. Bolton collected the Nottingham Trophy as runners-up, a familiar place for them though they did miss out last year.

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       | 398 points |
| 2. | Bolton Wine & Beer Circle | 285 points |
| 3. | Burbage Wine Circle       | 200 points |
| 4. | Ware Wine & Beer Circle   | 178 points |

## PROFESSOR GERRY FOWLES

With the emergence of wine and beer making circles, old fashioned hit or miss methods of e making declined and a more scientific approach to our hobby crept in ensuring that cleaner, higher quality wines were produced.

The arrival of Professor Gerry Fowles, a tutor at Reading University, lifted our hobby to an even higher level. Gerry wrote and published books such as "Straightforward Winemaking", "Straightforward Liqueur Making" and "Winemaking In Style". These books were easy to follow and understand; the 'liqueur book', being the finest I have read on the subject. Gerry also compiled and published "Must", a handy book of analytical data and conversion tables and produced a quarterly publication "Wine For All Seasons" in which among other things, he obtained and published information on innovations in the commercial wine and beer trade.

Gerry also obtained a variety of yeasts in powder form, which he sold in sachets under his Gervin label. He likewise sold many additives for wine and I believe he was the first one to introduce two-part finings to the homebrew movement.

Gerry's position at Reading University, made him a skilful speaker, able to adapt from either scientific jargon or easier to understand talk, depending on his audience; the latter being the usual at our clubs. Gerry printed a descriptive list of his numerous talks, which he sent out to clubs on request, he was always the first speaker that the Wembley Guild booked when compiling our annual agenda; such was his popularity.

Gerry Fowles became an active member of NGWBJ and was usually selected to judge the liqueur classes at the Middlesex Festival, as his expertise in these classes was considered incomparable. Gerry often attended the Guild's Annual Conference, sadly we have not seen him there in recent years, now we must miss him forever, but we will never forget Gerry Fowles and the good things he brought to our hobby! R.I.P. Old Friend.

**Bob Marsdon**

acid, nutrients and pectic enzyme. Stir well, and pour in the yeast. Cover and leave in a warm place for fermentation to begin. Stir daily for three days, then strain must into the demijohn. Proceed in the normal way. Rack, top up and add a crushed Campden tablet when wine is dry. This wine can be drunk after three months, but is better after six months.

Kit/Extract Bitter	T	Chris Jones	Greenford Park
Kit/Extract Stout	T	Dianne Stevens	White Lion
Judges Wine Class (Red Table Wine)	T	Kath Norman	Nottingham
Judges Beer Class (Bitter)	T	Dave Gilbert	Nottingham
Circle Class – Three Wines For A Dinner	T	Peterborough Wine & Beer Makers	
Circle Class – Three Bottles Of Beer	T	Ware Wine & Beer Makers	
Federation Class – 3 Wines For A Dinner	T	Beds & Herts Federation	
Federation Class – 3 Beers For A Dinner	T	Middlesex Federation	
Photograph of circle activities	T	Bernard Lamb	Richmond
News & Views Article	T	Peter Robinson	Ware

### 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.

### 2014 NATIONAL SET WINE RECIPE

If you want to use fresh elderflowers you will have to make this pretty soon.

#### Ingredients (one gallon)

3 litre	preservative free apple juice
3 heads	fresh elderflowers (or 30g dried)
675 g	sugar
5 g	tartaric acid
5g	pectic enzyme
5g	nutrient
1	3mg vit B1 tablet
White wine yeast	

Activate the yeast with a little warm water. Pour the apple juice into a bucket, and add the sugar with ½ litre of boiling water. Wash the fresh elderflowers and add to the bucket. Dried flowers can be added straight to the bucket. When cool add the

**Continued on page 13**

5.	Peterborough Wine & Beer Makers Circle	169 points
6.	Nottingham Amateur Winemakers Association	137 points
7.	Five Towns Wine & Beer Makers Society	109 points
8.	Luton Amateur Winemakers Guild	104 points
9.	Chesterfield Wine & Beer Circle	96 points
10.	Greenford Park Wine Circle	87 points
11.	White Lion Wine & Beer Circle	57 points
12.	Workshop	54 points

Alan Bailey of Bolton dominated the purpose wine classes winning the Eric Malin Trophy for most points in the eight table wine classes and the Vina Trophy for most points over the 18 purpose wine classes. The Stag Trophy for most points with fortified wines was won by John Scottow. Charles Shelton came to the fore in the 24 fruit wine classes to win The Shaw Porter Cup. Charles Hill of Peterborough 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). For the first time there were no entries in the newcomers classes, come on, surely someone can encourage a newcomer to enter our show. Phoenix 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	Alan Bailey
J2	Best Dry Red Table Wine	Charles Hill
J3	Best Dry White Table Wine	Dave Summerton
J4	Best After Dinner Wine	Alan Bailey
J5	Best Sparkling Wine	Elaine Robinson
J6	Best Dry Red Fruit Wine	Al Proctor
J7	Best Sweet Red Fruit Wine	Charles Shelton
J8	Best Rosé Fruit Wine	Ted Jordan
J9	Best Dry White Fruit Wine	Paul Matthewman
J10	Best Sweet White Fruit Wine	Ted Jordan
J11	Best Flower or Vegetable Wine	Peter Robinson

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

## 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, where the entry is blank there is currently no trophy.)

Any changes to this trophy allocation will be reported in the next issue)

Aperitif – Dry Sherry	J1	John Scottow	—
Other Dry Aperitifs	J1	Eric Taylor	Chesterfield
Sweet Aperitifs (excl Vermouth)	J1	Alan Bailey	Bolton
Aperitif – Vermouth	J1	Alan Bailey	Bolton
Red Table Dry (excl. fresh grape or conc.)	J2	Anne Poulton	Burbage
Red Table Dry (fresh grape or conc.)	J2	Charles Hill	Peterborough
Rosé Table Medium Dry	T	Eric Taylor	Chesterfield
White Table Dry (excl. fr. grape or conc.)	J3	Dave Summerton	Bolton
White Table Dry (fresh grape or conc.)	J3	Alan Bailey	Bolton
White Table M. D. (ex. Fr. grape or conc.)		Paul Matthewman	Five Towns
White Table M. Dry (fresh grape or conc.)		Alan Hinch	Nottingham
White Table Sweet	T	Jackie Jones	Greenford Park
Red After Dinner Wine	J4	John Saunders	Stroud
White After Dinner Wine	J4	Alan Bailey	Bolton
Three Bottles of Wine for a Dinner	T	Charles Hill	Peterborough
Five Bottles of Wine for a Dinner	T	Charles Hill	Peterborough
Dry Sparkling Wine	J5	Peter Robinson	Ware
Medium Sweet Sparkling Wine	J5	Elaine Robinson	Ware
Members Wine Recipe (Table Med Sweet)	T	Alan Bailey	Bolton
Fortified Dry Sherry		John Scottow	—
Fortified Sweet Sherry		John Scottow	—
Fortified Sweet Madeira		Charles Shelton	Phoenix
Fortified Red Port		Chris Jones	Greenford Park
Fortified Red Fruit Liqueur	T	Martin Thompson	Luton
Elderberry Dry	T	Al Proctor	Phonix
Elderberry Sweet	T	Charles Shelton	Phoenix
Blackberry Dry	J6	Dave Pulley	—
Blackberry Sweet	J7	Charles Shelton	Phoenix
Fresh Red Grape Dry	T	Bert Mower	Billericay/Mayf
Fresh Red Grape Sweet	J7	Al Proctor	Phoenix
Red Stone Fruit Dry	J6	Bridget Berrecloth	Brockworth
Red Stone Fruit Sweet	T	Dave Pulley	—
Other Red Fruit Dry	J6	Andy Warburton	Bolton
Other Red Fruit Sweet	J7	Alan Baker	Burbage
Rosé Fruit Wine Dry	J8	Charles Shelton	Phoenix
Rosé Fruit Wine Medium Sweet	J8	Ted Jordan	White Lion
Citrus Fruit Dry	J9	Mick Norman	Nottingham

Citrus Fruit Sweet	T	Ray Wightman	Kendal
Gooseberry Dry	J9	Charles Hill	Peterborough
Gooseberry Sweet	J10	Alan Baker	Burbage
Apple Dry	T	Paul Matthewman	Five Towns
Apple Sweet	J10	Ted Jordan	White Lion
Fresh White Grape Dry	J9	Bert Mower	Billericay/Mayf
Fresh White Grape Sweet	J10	Anne Poulton	Burbage
White Stone Fruit Dry	J9	Anne Poulton	Burbage
White Stone Fruit Sweet	T	Rowland Robson	Phoenix
Other White Fruit Dry	J9	John Parcell	Phoenix
Other White Fruit Sweet	J10	Alan Baker	Burbage
Red Fruit Dry		Rowland Robson	Phoenix
Red Fruit Sweet		Rowland Robson	Phoenix
White Fruit Dry		John Parcell	Phoenix
White Fruit Sweet		Anne Poulton	Burbage
Dry Mead	T	Chris Jones	Greenford Park
Sweet Mead	T	Charles Shelton	Phoenix
Dry Flower Wine	J11	Sue Robson	Phoenix
Sweet Flower Wine	J11	Peter Robinson	Ware
Vegetable, Grain or Leaf Dry	J11	Charles Shelton	Phoenix
Vegetable, Grain or Leaf Sweet	J11	Elaine Robinson	Ware
Four Bottle Fruit Wine Medley	T	Charles Hill	Peterborough
Kit Red Dry	T	Peter Robinson	Ware
Kit White Dry	T	Charles Hill	Peterborough
Kit Red Sweet	T	Paul Matthewman	Five Towns
Kit White Sweet	T	Chris Jones	Greenford Park
Kit Rosé Medium Dry	T	Dianne Stevens	White Lion
Kit Liqueur		Colin Hotham	Greenford Park
Light Lager	T	Colin Tweed	Worksop
Heavy Lager	T	Charles Shelton	Phoenix
India Pale Ale	T	Dave Gilbert	Nottingham
Light Ale		Charles Shelton	Phoenix
London Brown Ale	T	Colin Tweed	Worksop
Newcastle Brown Ale	T	Sam Whaley	Luton
Dry Stout	T	Charles Hill	Peterborough
Sweet Stout	T	Alan Bailey	Bolton
Strong Ale	T	Bernard Lamb	Richmond
Porter	T	Charles Hill	Peterborough
Barley Wine	T	Joe Lee	Tynemouth
Three Bottles Of Beer	T	Eric Taylor	Chesterfield
Members Beer Recipe (London Porter)	T	Colin Tweed	Worksop
Bitter	T	Dave Gilbert	Nottingham
Dark Mild		Sam Whaley	Luton