

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



News & Views

**June
2014**

**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
and can now be sent to the editor by e-mail.**

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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

Chicken Chasseur

Use a good quality chicken and fresh tarragon if you can.

Ingredients (serves 4)

1½ Kg	Chicken, cut into 8 pieces, skin left on
4	Plum tomatoes
2 oz	Plain Flour
2 tbsp	Olive oil
4 oz	Butter
6 oz	Brown Cap Mushrooms halved
10	Baby Shallots peeled and halved
6 fl oz	White Wine
¾ oz	Caster Sugar
16 fl oz	Chicken Stock
3 tbsp	Tomato Purée
2 tbsp	finely chopped flat leaf parsley
	Salt and black pepper

Place the flour in a bowl, season with salt & pepper then roll the chicken pieces in the flour to coat, shake off any excess.

Score a cross in the bottom of the tomatoes, place in a bowl and cover with boiling water. Leave for 30 seconds then drain and peel off the skin. Cut the tomatoes into quarters, remove the seeds and chop the flesh.

Set a deep frying pan over a medium heat, add the oil and a third of the butter. When the butter foams add the chicken skin side down, and cook for 3 minutes on each side until golden brown. Remove pan from heat and set aside

Heat another third of the butter in another frying pan and fry the mushrooms until golden brown, then add to the pan with the chicken. Place the remaining butter in the pan used for the mushrooms, add the shallots and sugar and fry for 2-3 minutes until the shallots are golden brown and caramelized. Add the wine, bring to the boil, then pour over the chicken.

Return the pan with the chicken to the heat, adding the stock, tomato purée and two thirds of the tarragon. Bring to the boil, then reduce to a simmer and cook, uncovered, for 45 minutes to an hour until the chicken is cooked through.

Add the tomatoes, parsley and the remaining tarragon, and season with salt and pepper. To serve, place two pieces of chicken on each plate and spoon over the sauce

Although white wine is used in the recipe I prefer to drink a lightish red wine with the dish.

EDITOR'S CONTACT DETAILS

Members please note my new address and contact details.

Postal communications should now be sent to me at:

56 Blaby Road,
Enderby,
Leicester,
LE19 4AP

I have a new phone number
0116 319 8698

And for those of you who have frequently told me that they would send articles if I was on e-mail, now's your chance.

Please send your articles to me at
newsletter@nawb.org.uk

CHAIRMAN'S CHATTER

That's another show over. It's always a relief when everything goes smoothly, especially at a new venue, and I was very pleased with almost every aspect of the National at Coventry this year. In particular it was gratifying to see a significant increase in both the number of attendees and bottles entered. Thank you very much to all those of you who gave us positive feedback, either directly or through social media. It is always good to know that the Committee is appreciated!

The re-allocation of trophies seemed to work well, as we had a much wider spread of winners this year and it was good to see quite a few new faces amongst them. I thought that another significant success was the Friday night tasting where we went back to country wines and this seemed to be very well received. I think we will aim to continue with this theme, but I would like to ask for some volunteers to make wine for us. We can't rely on the Committee to do everything. I wait to be inundated with offers!

We have now booked the venue for the 2015 Show and Conference. We will be going back to the Mercure Hotel at Hull for March 20th-22nd. I did get some feedback during the weekend in

Coventry that we should consider making Coventry our permanent venue, but there was no suggestion of this at the AGM. There are advantages in keeping our options open by having two venues, especially given the difficulty in finding hotels that are willing to take a reasonable view on corkage. Hull has been a popular venue, if slightly less accessible and we have also managed to book Nigel Heap to provide the entertainment on both nights.

We were asked at the AGM to consider whether we should introduce some more popular beer styles into our schedule, and we have put together some ideas that have been circulated to interested parties for comment. We are not talking about anything very radical, probably a couple of classes being removed, a couple added and a couple of definitions modified slightly. As most people brew their beers for the show in autumn and winter, we will aim to publish the changes in the next edition of News and Views.

On the Committee front, I am pleased to welcome Kevin Martin, who we have co-opted to replace Rowland Robson as Chief Steward. Other good news is that after much arm twisting we have persuaded Chris Jones to stay on as Show Manager. We have had to co-opt him back on as he had officially resigned. We have made one or two tweaks to individual responsibilities that will relieve Chris of some of the in-year tasks associated with this role, but he will be orchestrating events in Hull next March. So it looks like we may be able to struggle on for another year, not that that excuses anybody else from volunteering to help us out. We are likely to have one or two more vacancies next year so I shall continue to nag about this.

And so back to wine and beer making. I have four shows to enter over the next couple of months, so there will be lots of bottle preparation in the Robinson household. This will be complicated by the extension that we are having built (to house more wine of course). The sediment so keenly observed by some judges may turn out to be dust in some of my wines this year! I mentioned back in January about my correspondence with John Wright, the author of 'Booze'. Well I have persuaded him to steward for me at the Wales and West which should be an illuminating experience for him (and for me possibly). It will be interesting to see if we can get a favourable response from him on the quality of our wine and beer making, so if you're entering that show – best brews only please! I hope to see many of you there.

Cheers

Peter Robinson

MIDDLESEX WHITE TO BROWN AFTER DINNER WINE

The following recipe is the set recipe for the 2015 Middlesex Festival. I include it because it looks to be a very good recipe and I suspect it was the one used for the wine I awarded first place in the white to dark brown after dinner wine class at this year's Middlesex festival. The notes on my judging sheet I certainly made mention of prunes amongst other things. I certainly intend to make a gallon when moving house permits.

Ingredients (one gallon)

2 lb	Sultanas
¼ lb	Dried Figs
¼ lb	Dried Apricots
1 lb	Tin Prunes
1 litre	Apple Juice
1 lb	Skinned Bananas
1 lb	Sugar
5 g	Oak Granules
	Pectolytic Enzyme
	Yeast Nutrient
	Yeast (Gervin GV3 or GV10)

Thoroughly wash the dried fruits, stone the prunes and liquidise all the fruit. Put into a bucket with the apple juice and dissolved sugar. Make up to one gallon and add pectolytic enzyme and 1 tsp of stock sulphite solution (or one campden tablet)

Cover and leave for 24 hours, then add the yeast and nutrient. Ferment on the pulp for 4-5 days then strain into a demijohn with an airlock. Add the oak granules.

When the gravity drops to 1.010 take out some of the wine and dissolve another 8 oz of sugar in it and return to the demijohn. Repeat this every time the gravity drops to 1.010.

When the gravity no longer drops add sufficient sugar to make the final gravity about 1.030. Rack and sulphite and continue as normal, this wine should attain 17-18% alcohol.

quiet and you get the chance to have a good chat with someone who is really enthusiastic about their wines. We hit the jackpot here with Pago de Vallegarcia, initially intrigued with the thought of trying a Spanish Viognier (possibly the only one). This was a very nice example but their reds were even better. Their Petit Hipperia 2011 (15% - a Bordeaux blend with 40% Cab Franc) got our vote as best red wine of the day – certainly the best value at £14.

We then took a break at the station for a coffee and sandwich before venturing into Portugal for a while, with an even wider array of different grapes to try. After a while our thoughts turned to sweeter things as we had a tasting session booked for 16.00. We started off with some Madeira's but the highlight turned out to be Alves de Sousa ports. Elaine was very impressed with their white port (she is a bit of a connoisseur of these), whilst their 2011 vintage port really reminded me of a sweet elderberry wine. Best of all was the Quinta da Gaivosa 20 year old tawny; smooth with lovely flavours of figs and dried fruit and not too sweet. A snip at £41 for 50 cl!

We had booked one of the discovery tasting sessions for white wines from Rueda. Here we got to sit down at least for a tutored tasting of seven wines. Although Rueda wines are amongst our favourites, this may not have been the best time for a tasting of dry white wines, our palates being somewhat jaded by then. Lesson learnt for next time! Just time afterwards for a quick tasting of PX sherry and then off for a bite to eat before the train home.

Overall, we tasted about 50 wines I think (we did take notes) – just like a good day's judging really, although perhaps we should have spat more. Definitely a highly recommended way to spend the day though.

Peter Robinson

FUTURE NAWB SHOW DATES

As mentioned earlier the 57th NAWB Show will take place at The Mercure Hull Grange Park Hotel, Grange Park Lane, Willerby, Hull, HU10 6EA from Friday 20th March to Sunday 22nd March 2015.

We have also recently confirmed the dates and venue for our 58th annual show. For that we will be returning to The Britannia Royal Court Hotel, Tamworth Road, Keresley, Coventry from Friday 11th March to Sunday 13th March 2016

This maintains the two venues in accordance with the wishes of members expressed at the AGM in Coventry earlier this year.

A NEWCOMER'S VIEW OF THE NAWB ANNUAL SHOW

By James Smith & Kelly Muir

(James and Kelly attended the National for the first time in Coventry. They have posted the following article on the YoBrew website giving us very welcome publicity, and we thought that the membership would find a new perspective on the weekend of interest)

I have been making wine for the last two years and thoroughly enjoy designing recipes, researching and sourcing different ingredients and processes for use in my wine making. The craft inevitably develops a thirst in you for tasting a broad range of drinks of different styles, character and ingredients. It creates a desire to replicate those you like. As great as "home" brewing is, with none of my friends being wine makers, and with no local wine circles to join, I have quickly come to feel trapped in a bubble, unable to judge my "successes", and gain any guidance on improving my wines. Without having anyone else's homemade drinks to compare to mine, it is very easy to start believing that what you do is correct and that what you are brewing is as good as it can get. There are a number of good and bad wine making books, online forums, sites and You Tube videos to help and hinder with your wine making, but the one major factor which is missing in all of these mediums and the most crucial part of wine making, is the ability to taste!

I asked fellow editor Peter Laycock if he knew of any wine making competitions (as talked about in CJJ Berry's First Steps in Wine Making), with the aim of attending a show and hopefully tasting as many different wines as possible to soak up as much wine making experience as I could. Peter directed me toward the National Association of Wine and Beer Makers (NAWB), whom I immediately contacted to enquire about any upcoming events. The NAWB Chairman, Peter Robinson soon replied, stating that their Annual Show was to be held at The Royal Court Hotel in Coventry from Friday 4th April to Sunday 6th April. Peter mentioned they were looking for stewards to work alongside the show judges, which would provide an opportunity to try show entries, and learn about what the judges look for in determining a good wine. Highly excited by this, my partner and I instantly signed up to become members and bought our weekend tickets for the show.

We were asked to arrive at 1pm on the Friday along with the 30 or so other stewards, to initially help out with the bottle reception. The stewards' first task was to lay out the 1,752 bottles into the 91 various classes, as the bottles came in from contenders. The categories for the wines ranged from; Aperitif, Table, Sparkling, Fortified and Dessert wines made from either kits, concentrates, grain, vegetable, flowers, leaf, honey (mead) or fruit, including citrus, gooseberry, apple, grape, stone fruit, elderberries, blackberries and bilberries.

Categories included wines of all colour as well as sparkling. The categories for beers ranged from light lager, through to brown ales, porter and stouts. There were also categories for beginners and judges. Setting out took until about 5pm by which time the show room was looking amazingly stocked and appealing with so many well presented clear yellow, amber, pink, red and brown bottles ready for judging to commence the following morning.

That evening a social wine tasting event was held: On offer were 4 beers: A rye beer, a bitter, an amber ale and a porter. 6 wines were also available including; a dry white grape & guava, a medium dry white grape, guava & lychee, a medium social apricot & peach, a strawberry & raspberry rose, a dry red elderberry sultana and a dessert damson wine: an excellent range of very unique, full flavoured and full bodied drinks, clearly products of specialists who had been learning the craft over many years and it gave a taste of the things to come.

The judging of the 1,752 bottles ran from 9am on Saturday morning to 1pm Saturday. There were around 40 judges present, with accompanying stewards. Each pair were allocated a number of categories, resulting in approximately 40 wines or beers to mark each, the aim being to determine the top 6 from each category. Each drink was marked upon presentation of the bottle (up to 2 points), clarity (up to 4 points), colour (up to 4 points), bouquet (up to 10 points), and the all important flavour (up to 30 points), resulting in an overall score out of 50.

As stewards it was our responsibility to pour a little of each bottle into the judges glasses and our own, prior to sampling the bouquet and flavour. This was followed by swallowing as much or as little as we liked, discarding the remainder into our self crafted spittoons, and then recording the achieved marks. The glasses were then rinsed and placed upside down in the drying racks, before moving onto the next bottle to sample.

The judging session was a highly educational experience, in which anyone with an interest in wine would thrive: as well as being able to taste 40 various,

funeral during the height of the February storms. I can remember his energetic dancing at the Telford Show a few years back, when you would have thought that he was still a teenager!

He made light of his cancer treatment, when he was first diagnosed about 3 years ago, and outwardly appeared to carry on with life just as before. It came as a great shock, when he sent me a very matter of fact email explaining why would not be able to judge at the National this year. Future National and Guild conferences will not be the same without Keith's cheerful presence and he will of course be greatly missed by Rita, his sons Andrew and Mark and his six grandchildren.

Peter Robinson

DECANTER SPAIN AND PORTUGAL WINE TASTING

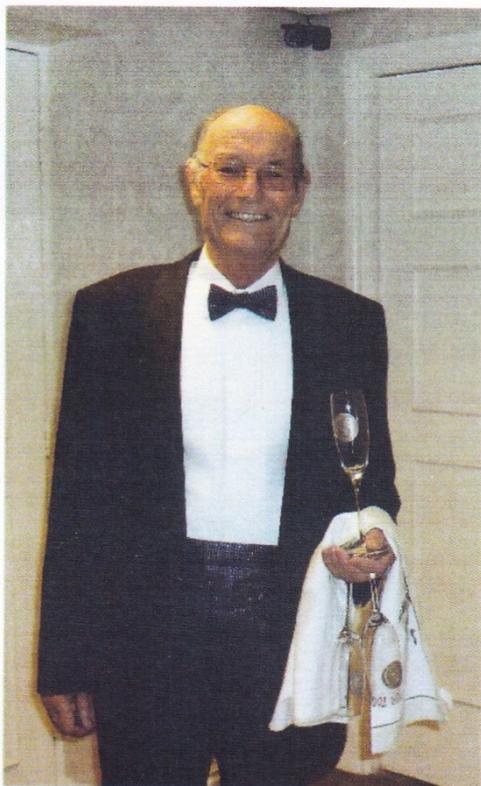
As I mentioned in the last newsletter, NAWB is now able to get discounted tickets for some Decanter events. Elaine and I took advantage of this in February to visit the Spain and Portugal tasting at the Landmark hotel, next to Marylebone station. Not the best of days to travel into London, with England playing at Twickenham and Arsenal and Chelsea both at home – I thought my rush hour travelling days were over!

The event ran from 11.00 – 17.00, but we didn't arrive until 12.00 (probably just as well really). There were 60 stands in all (we didn't visit them all), run either by producers or UK stockists. They were split across two rooms, one for Spain and the other for Portugal. We started off with Spain for aperitifs, in the shape of Cava and Sherries. We were impressed with the Almacenista sherries, which are stocked by the Wine Society and Majestic. The dry oloroso and palo cortado were particularly interesting with lovely nutty flavours.

We then planned to concentrate on white wines, looking for some different grape varieties to try, but we soon came unstuck in a manner of speaking as we ended up tasting reds when we came to Grupo Dominio de Tares. Here we discovered the Mencia grape from the Bierzo region. In these days of ever more powerful red wines, these were refreshing wines, fruity without being too heavy and capable of being drunk socially. As Selfridge's are among the stockists we didn't ask the price.

We continued mixing our reds and whites for the rest of the morning. One of the best parts of these events is when you chance upon a stand that is quite

KEITH JONES (1939-2014)



Keith was born in Llangollen and spent his childhood there. He did his National Service in Cyprus (not too great a hardship apparently) and then completed teacher training at Loughborough. He went on to have a successful career as a metalwork and woodwork teacher.

After marrying Rita, he initially lived in Surrey, but following the birth of the first of their two sons, Andrew, they moved to Ulverston in 1965, where they lived for the rest of his life.

He got into wine making in the mid-70s, although an early attempt at cucumber wine was less than successful. He was also very knowledgeable on commercial wines and went on wine tasting holidays to most of the major wine producing countries. He also had other hobbies, being involved with

the scouts whom he took on many narrow boating holidays.

Keith became a National wine judge in 1999, and in April 2003 became the Guild treasurer, a position he held up until his death. He was also a keen supporter of the National where his competitive instincts came to the fore. Most of his best wines were blends so he could never give you a recipe for them or indeed much indication of the ingredients, but they usually contained lots of fruit and alcohol.

Keith was one of those people who entered into any enterprise with great enthusiasm and energy. He was a very sociable person and had a wide circle of friends as was evidenced by the attendance of around 150 people at his

competition level wines, ranging in ingredients, styles and quality, it was great to be working alongside a *National Guild of Wine and Beer Judges (NGWBJ)* judge and learn about what makes a good wine. These have ideally; balanced fullness of flavour, acidity, tannin and alcohol content. Amongst those we tasted were examples of perfectly balanced and poorly balanced wines as well as some that showed varying degrees of negative qualities due to infection, giving flavours of "geranium", "mousiness" or "cigarette ash", or due to contaminants, giving flavours of "cardboard" or "marmite".

Bias was avoided by judges not being allowed to work on categories in which they had entered themselves, and with the use of adhesive labels covering each entrant's name on the bottles. On marking the wines, it was then possible to rank the top six in order, with 1st, 2nd, 3rd, 4th, Highly Commended and Commended stickers and rosettes being fixed to the winning bottles. The labels were then uncovered, and the certificates written for the winners of each category.

After lunch there was a commercial wine tasting session. Although all the wines were very drinkable, the commercial varieties seemed almost bland and unexciting following the full flavoured, varied drinks of the morning's country wines. The wine tasting session lead into the presentation of certificates and trophies for most of the mornings' winners. The contenders then collected their entries, with the stewards completing their final duty of checking each bottle before they were taken out of the show room, ensuring that the correct bottles were collected.

The rest of the afternoon allowed time to relax and get ready for the Saturday evening two course dinner and dance (dancing optional). Sticking to the rule of no commercial wines being consumed within the show room (for which the Hotel waived their usual corking fee for consumption of commercial alcohol), drinking was kept to homemade wines and beers only, with many of the winning wines circulated around the tables during and after dinner. I personally used this year's show for research purposes and to meet other brewers so I had not even considered entering any of my own wines. Therefore, when finally uncorking my own wines to pass around our table (at which sat 4 judges), I was a little apprehensive as to how they would be received. The reception of the wines perfectly encapsulated the mindset of the Association. Everyone who tasted them was extremely enthusiastic and seemed honoured that we had taken to the craft. The constructive feedback given was of great benefit and I appreciated their praise.

Prior to attending the event, I had wondered whether the experienced wine makers would be guarded about their experience and knowledge, but rarely have I met a group of people who were so willing to give advice and encouragement to potential competitors. During the evening, fellow members were eager to meet us and equally as forthcoming with tasters of their own wines and beers.

After dinner had been served it was time for the presentation of the major trophies. Some of these were awarded to a number of new entrants, and some to the Associations long standing masters of wine and beer making. The evening continued with everyone drinking merrily, while some took to the dance floor. The drinking and dancing went on until everyone had drunk enough (or too much in some cases '*surely not*' - *ed*) and the revellers began to stagger off back to their rooms.

The next morning was the Annual General Meeting, which we decided not to attend, due to being absolute new comers, and also having a train to catch. We departed shortly after breakfast and discussed the weekend on the way to the train station. We both agreed that it had been one of the most enjoyable social weekends we had experienced in a long while. Countless tips were picked up which have already been put into practice and I am sure will show marked improvements in our wines. One of the most beneficial aspects was making new contacts, many of whom I have since contacted to enquire about techniques, recipes and about attending future shows.

One area of concern that was highlighted by some of the members over the weekend, was regarding the future of wine and beer making as a hobby. Back in the 1970s and 80s, the cost of wine was relatively more expensive than it is now, inspiring people to make their own wine from a wide range of cheap or free ingredients. Back in the home brew heyday the number of bottles entered in the National Show was approximately 5,000 and there were wine circles and federations all over the UK. This trend has seen a huge decline and there are no wine circles or federations left in our hometown of Liverpool.

When new young winemakers attend meetings nowadays, they are often put off as there are not many others of a similar age. Many do not return after their first meeting. If people new to wine and beer making carry out the craft only in their own homes, they miss the benefit of sharing ideas and judging one another's wine with the aim of improving their methods. The standard of their products will ultimately decline and the practice of creating recipes may die out. It is a tragic shame that young winemakers are put off joining an association due to a disparity in age. For those that do get involved, they will

DONATIONS TO FUND RAISING

NAWB wishes to thank the following members for their donations to the raffle and tombola stalls. The gifts are much appreciated and help towards the costs of running the show. I apologise if anyone has been omitted, the names are those supplied on the list at the stall.

Alan & Zena Baker (Burbage), Richard & Jackie Baldwin (County Beermakers), Fred & Jean Day (Buckden), Audrey & Stan Drinkwater, Kate Edge (Whittlesey), Alan & Wendy Eldret, Chris & Carol Evans (Ware), Charles Hill (Peterborough), Colin & Brenda Hotham (Greenford Park), Chris & Jackie Jones (Greenford Park), Gwen Kinloch (Bolton), Bernard Lamb (Richmond), Janice Nangreave, Nottingham Wine Circle, Mike & Lorna Orbell (White Lion), John Parcell (Phoenix), Pauline Pearce (Scraptoft), Dave Pulley, Doreen & Al Proctor (Phoenix), Elaine & Peter Robinson Ware), Sue & Rowland Robson (Phoenix), Jean & Charles Shelton (Phoenix), Keith & Audrey Simpson (Phoenix), Dianne & Shirley Stevens (White Lion), Colin & Diane Tweed

Pauline Pearce

FORTHCOMING OPEN SHOWS

Central Counties Amateur Wine Federation

27th Annual Festival

Saturday October 4th 2014 at The Quality Hotel, Peterborough
22 open wine classes, 5 open beer classes, 2 liqueur & 3 cookery

Schedules will be sent out in July to previous exhibitors

Others contact Charles Hill 0116 319 8698.

E-mail chashill56@talktalk.net

South Western Counties Wine & Beer Makers

Friday 10th to Sunday 12th October 2014

NEW VENUE

Queens Hotel & Spa, Bournemouth.

25 open wine classes, 8 open beer classes, 2 liqueur & 4 cookery.

Festival Manager: M Picken, Phone 01392 468794

NATIONAL GUILD OF WINE & BEER JUDGES

The NGWBJ Annual General Meeting & Conference will take place from Friday October 17th to Sunday October 19th. Show promoting circles may find it difficult to book National Judges on this weekend.

Bitter (Newcomers)	Thomas Fennemore	Eastwood
Judges Wine Class (White Table Wine)	Elaine Robinson	Ware
Judges Beer Class (Dry Stout)	Dave Pulley	—
Circle Class – Three Wines For A Dinner	Ware Wine & Beer Makers	
Circle Class – Three Bottles Of Beer	Greenford Park	
Federation Class – 3 Wines For A Dinner	Central Counties Federation	
Federation Class – 3 Beers For A Dinner	Middlesex Federation	
Photograph of circle activities	Richard Carter	Cheltenham
News & Views Article	Charles Hill	Peterborough

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.

BREWING UP A CHALLENGE

Next year's National at Hull will be an interesting one for the brewers. For decades the beer classes have remained unchanged whilst there has been a revolution in the beers that have been available commercially.

Newer styles have made appearances in the set recipe class, I started this off a few years ago with a wheat beer and Colin Tweed has set an American hopped beer for 2015 but the basic schedule has been unchanged.

Well 2015 will see some changes to the schedule, we don't know what they will be just yet, ideas have been considered in Committee and naturally we are seeking the views of the National Guild of Judges on these ideas.

We are also considering which classes should count towards the Master Brewer Trophy, so brewers watch out for an announcement in the next issue.

discover that there are no better influences than those who have been fine tuning the art for the last 30 to 40 years.

There is a current revolution of craft beer in the UK, with more breweries than ever making exciting and experimental beer. This trend however does not seem to have been mirrored in craft winemaking. This is understandable in a country where our climate favours grains over vines. With the success of experimentation with ingredients by associations such as the NAWB, wines of as good quality as (if not better than) commercial wines, can be made in this country. It is far easier to accomplish this in an environment where tasting is possible, such as wine circles and federations.

2015 NAWB SHOW

The 2015 NAWB Show will be held at
The Mercure Hull Grange Park Hotel
Grange Park Lane
Willerby, Hull, HU10 6EA
On Friday 20th March—Sunday 22nd March.

For those who like to book early bookings should be made through Laura Brettell,
Phone 08448 159 037 extension 710

However please be aware that it is the policy of the hotel to take the full payment on booking. There are plenty of rooms reserved for NAWB so unless you have specific requirements you may prefer to delay booking to avoid early payment

DATA FROM THE 2014 ANNUAL SHOW AT COVENTRY

The recent annual show at Coventry was well supported, both in terms of attendees and entries. The figures for the show are as follows:

- ◆ 131 people attended and 130 were present at the Saturday evening dinner
- ◆ 76 people entered, of whom 68 gained at least 1 place, with 46 people getting at least one 1st place; no competitor won more than three 1st places
- ◆ 6 federations entered, all of whom gained at least 1 place
- ◆ 13 circles entered, 9 of whom gained at least 1 place
- ◆ 1577 entries, resulted in 1752 bottles and 7 photos
- ◆ Of the 1577 entries, 1240 were wine entries, 330 were beer entries, 7 were photos
- ◆ There were 15 entries in the Newcomers classes
- ◆ There were 26 entries in the judges classes
- ◆ There were 41 judges at the show (and nearly that number of stewards!)
- ◆ 88 envelopes were received with entries; 3 were received in November last year, 49 were received during the 2 weeks prior to the closing date with 699 entries!
- ◆ 6 envelopes did not contain the menu choices
- ◆ 11 cheques were written incorrectly (e.g. members paying non-members fees, non-members paying members fees, entries not counted correctly so incorrect fee paid, postage not included, cheque not signed)
- ◆ 1 cheque was written out to me!
- ◆ 22 envelopes with labels, tickets etc were posted to competitors on the closing date
- ◆ No entries were received AFTER the closing date
- ◆ There are 77 trophies!
- ◆ 2 are won by federations; 5 are won by circles; therefore 70 trophies are won by people
- ◆ 38 different people won trophies
- ◆ 12 competitors won the same trophy as last year, 2 of whom took home 2 trophies which they had won last year

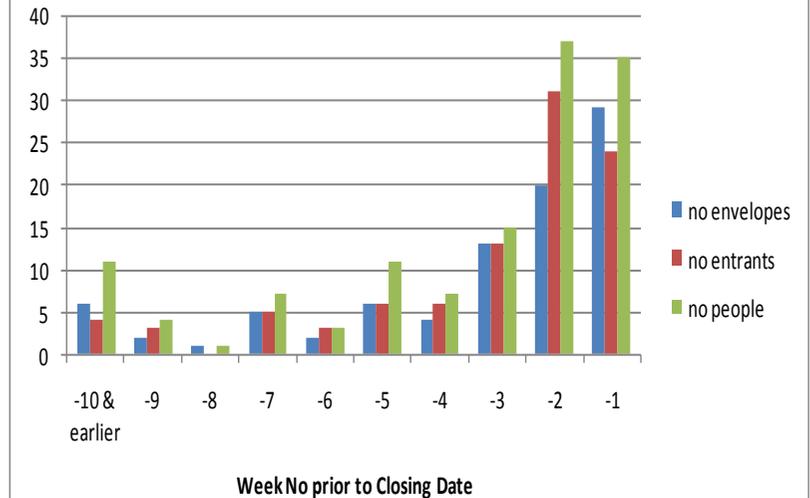
Elaine Robinson Entries Secretary

Apple Sweet	Anne Poulton	Burbage
Fresh White Grape Dry	Alan Baker	Burbage
Fresh White Grape Sweet	Alan Baker	Burbage
White Stone Fruit Dry	Andy Warburton	Bolton
White Stone Fruit Sweet	Bob Marsdon	Greenford Park
Other White Fruit Dry	Andy Warburton	Bolton
Other White Fruit Sweet	Dianne Stevens	White Lion
Red Fruit Dry	Neal Bridges	Eastwood
Red Fruit Sweet	Al Proctor	Phoenix
White Fruit Dry	Quentin Palmer	Luton
White Fruit Sweet	Ted Jordan	White Lion
Dry Mead	Chris Jones	Greenford Park
Sweet Mead	Charles Shelton	Phoenix
Dry Flower Wine	Al Proctor	Phoenix
Sweet Flower Wine	Peter Robinson	Ware
Vegetable, Grain or Leaf Dry	Al Proctor	Phoenix
Vegetable, Grain or Leaf Sweet	Fred Gilpin	Stroud
Four Bottle Fruit Wine Medley	Robin Woolley	Eastwood
Kit Red Dry	Maureen Heath	Hopkinsons
Kit White Dry	Neal Bridges	Eastwood
Kit Red Sweet	Kevin Martin	Ware
Kit White Sweet	Charles Hill.	Peterborough
Kit Rosé Medium Dry	Dianne Stevens	White Lion
Kit Liqueur	Jackie Jones	Greenford Park
Light Lager	Martin Thompson	Luton
Heavy Lager	Sam Whalley	Luton
India Pale Ale	Peter Lawrence	Luton
Light Ale	Dave Gilbert	Eastwood
London Brown Ale	Colin Tweed	Worksop
Newcastle Brown Ale	Sam Whalley	Luton
Dry Stout	Quentin Palmer	Luton
Sweet Stout	Colin Tweed	Worksop
Strong Ale	Dave Gilbert	Eastwood
Porter	Bill Lowe	Heald Green
Barley Wine	Geoff Fryer	County B'makers
Three Bottles Of Beer	Peter Lawrence	Luton
Members Beer Recipe (Czech Pilsner)	Charles Shelton	Phoenix
Bitter	Peter Lawrence	Luton
Dark Mild	Eric Taylor	—
Kit/Extract Bitter	Dave Gilbert	Eastwood
Kit/Extract Stout	Eric Taylor	—
Table Red Dry (Newcomers)	Robert Fergus	Ware
Table White Dry (Newcomers)	Margaret Stafford	Eastwood

ALL THE WINNERS AT THE NATIONAL

Aperitif – Dry Sherry	Bob Marsdon	Greenford Park
Other Dry Aperitifs	Alan Bailey	Bolton
Sweet Aperitifs (excl Vermouth)	Paul Matthewman	5 Towns
Aperitif – Vermouth	Ray Hamer	Bolton
Red Table Dry (excl. fresh grape or conc.)	Dave Summerton	Bolton
Red Table Dry (fresh grape or conc.)	Kevin Martin	Ware
Rosé Table Medium Dry	Roger Fensome	Luton
White Table Dry (excl. fresh grape or conc.)	Robert Gould	---
White Table Dry (fresh grape or conc.)	Elaine Robinson	Ware
White Table M. D. (ex. fresh grape or conc.)	Ted Jordan	White Lion
White Table M. Dry (fresh grape or conc.)	Robert Gould	---
White Table Sweet	Sylvia Albon	Luton
Red After Dinner Wine	Richard Brooksbank	Nottingham
White After Dinner Wine	Paul Matthewman	5 Towns
Three Bottles of Wine for a Dinner	Alan Bailey	Bolton
Five Bottles of Wine for a Dinner	Charles Hill	Peterborough
Dry Sparkling Wine	Eric Taylor	---
Medium Sweet Sparkling Wine	Charles Hill	Peterborough
Members Wine Recipe (Table White Dry)	Elaine Robinson	Ware
Fortified Dry Sherry	Chris Jones	Greenford Park
Fortified Sweet Sherry	Mick Norman	Nottingham
Fortified Sweet Madeira	Ray Hamer	Bolton
Fortified Red Port	Maureen Heath	Hopkinsons
Fortified Herb/Spice Liqueur	John Scottow	---
Elderberry Dry	Joyce Lawrence	Luton
Elderberry Sweet	Sue Robson	Phoenix
Blackberry Dry	Robert Gould	---
Blackberry Sweet	Paul Matthewman	5 Towns
Fresh Red Grape Dry	Anne Poulton	Burbage
Fresh Red Grape Sweet	Alan Baker	Burbage
Red Stone Fruit Dry	Peter Robinson	Ware
Red Stone Fruit Sweet	Anne Poulton	Burbage
Other Red Fruit Dry	Robert Fergus	Ware
Other Red Fruit Sweet	Fred Gilpin	Stroud
Rosé Fruit Wine Dry	Joe Lee	---
Rosé Fruit Wine Medium Sweet	Ted Jordan	White Lion
Citrus Fruit Dry	Sylvia Albon	Luton
Citrus Fruit Sweet	Dave Summerton	Bolton
Gooseberry Dry	Richard Carter	Cheltenham
Gooseberry Sweet	Richard Carter	Cheltenham
Apple Dry	John Parcell	Phoenix

Envelopes, Entrants & People



No of Entries per Week



MAJOR WINNERS AT THE NATIONAL

What a year, trophies really well spread out, the reallocation of some trophies helped towards this but close competition had to be the main reason, which is good for our hobby. The Master Winemaker winning The Bournemouth Master Winemakers Cup was Al Proctor of Phoenix. The runner-up winning the Hill Cup was Alan Baker of Burbage, his first major trophy. The winner of the Parrack Trophy for most award cards over qualifying wine classes (excluding the two trophy winners above) was Peter Robinson of Ware.

Moving on to the Brewers, Colin Tweed of Worksop retained The Wilf Newsom Trophy for most points in section 4 (master brewer). The runner-up winning the Temple Tankard was Sam Whaley of Luton, another first time major trophy winner. 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, retaining the trophy he won last year.

The NAWB Master Trophy is the top award for the all rounder requiring awards in both wine and beer classes, it was won by Al Proctor of Phoenix. He has won it before but a long time ago before Charles Shelton's domination of the award. There was a new award this year for the top lady winemaker and this was won by Anne Poulton of Burbage, another first time major winner.

Well done to all the above winners especially the new names. 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. Luton collected the Nottingham Trophy as runners-up, I think their first time in this position at the National.

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	284 points
2. Luton Amateur Winemakers	232 points
3. Ware Wine & Beer Circle	230 points
4. Bolton Wine & Beer Circle	222 points
5. Burbage Winemakers	167 points
6. White Lion Wine & Beer Circle	98 points
7. Peterborough Wine & Beer Makers' Circle	91 points

8. Greenford Park Wine Circle	85 points
9. Nottingham Amateur Winemakers Association	83 points
10. Colchester	78 points
11. Hopkinsons	76 points
12. Five Towns	68 points

Charles Hill of Peterborough won the Vina Trophy for most points over the 18 purpose wine classes whilst Robert Gould secured Eric Malin Trophy for most points in the eight table wine classes. The Stagg Trophy for most points with fortified wines produced three winners to share the trophy Chris Jones, Charles Shelton & Al Proctor. Alan Baker (Burbage) came to the fore in the 24 fruit wine classes to win The Shaw Porter Cup. Charles Hill retained the Boots Trophy for most points in the kit classes. Margaret Stafford of Eastwood won the Young's Cup for most points in the newcomers classes. Eastwood 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. The winners of these judge offs were as follows:

Best Aperitif	Alan Bailey
Best Dry Red Table Wine	Kevin Martin
Best Dry White Table Wine	Robert Gould
Best Medium Dry White Table Wine	Ted Jordan
Best After Dinner Wine	Richard Brooksbank
Best Sparkling Wine	Eric Taylor
Best Blackberry Wine	Robert Gould
Best Red Fresh Grape Wine	Anne Poulton
Best Red Stone Fruit Wine	Peter Robinson
Best Miscellaneous Red Fruit Wine	Robert Fergus
Best Rosé Fruit Wine	Ted Jordan
Best Citrus Wine	Dave Summerton
Best Gooseberry Wine	Richard Carter
Best Apple Wine	Anne Poulton
Best White Fresh Grape Wine	Alan Baker
Best White Stone Fruit Wine	Bob Marsdon
Best Miscellaneous White Fruit Wine	Andy WEarburton
Best Flower or Vegetable Wine	Peter Robinson
Best Fruit Wine (classes 49-52)	Neal Bridges