

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,

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Telephone 0191 2560 426



News & Views

**June
2016**

**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,
they can be sent to the editor by e-mail or by post.**

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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

Jambon à la Crème de Bourgogne (Ham in a Cream and Mushroom Sauce)

Ingredients (serves 4)

4 good thick slices of cooked ham	
Sauce	
1	medium onion, minced
2	Juniper berries, crushed
6 tbsp	white wine vinegar
2 tbsp	butter
2 tbsp	plain flour
10 fl oz	chicken stock, heated
8 tbsp	dry white wine
2 oz	mushrooms, thinly sliced
Salt & freshly ground black pepper	
10 fl oz	double cream
2 tbsp	dried breadcrumbs
Knob of butter	

Put the slices of ham in a shallow ovenproof dish.

In a saucepan, simmer the onions and juniper berries in the wine vinegar until the liquid has evaporated. Remove from heat.

In another pan, melt the butter and stir in the flour, cooking gently and stirring until the mixture just begins to brown. Gradually pour in the stock, little by little, stirring constantly. Add the wine, the onion and juniper berries and the mushrooms and cook over a low heat for 30 minutes.

In a small saucepan bring the cream to the boil and remove from heat. Add the knob of butter and stir. Add the cream to the sauce, stir and pour over the ham. Sprinkle with breadcrumbs and grill until golden brown.

Serve with boiled new potatoes and young peas

The fruity tang of a slightly chilled glass of Beaujolais, or homemade equivalent, goes particularly well with the ham and cream combination of this simple, delicious Burgundian dish.

CHAIRMAN'S CHATTER

So, that's another show over and done with and even though I say so myself it went very well. The entries were up by about 100 bottles and we had quite a few new people attending which was most encouraging. I thought that the Coventry hotel even surpassed its efforts of 2 years previously this time round. The changes we made, such as the layout for Friday evening and Saturday lunch arrangements were a great improvement, and the main complaint seemed to be being woken by barking dogs – more on that later! The one other bit of feedback received was that we were kept waiting around for dinner a bit on Saturday night. Apparently as we had been running late all afternoon, it was assumed by the hotel that we would want dinner a bit later, but it would have been impossible to inform everyone of any change in time. We are proposing to put dinner back by half an hour next year, as it can be a bit of a rush between bottle collection and dinner.

On the subject of Saturday's delay, we received a letter from Frank Taylor apologising for disrupting the event, which wasn't really necessary as it was hardly his fault. The problem appears to have been a change in medication leading to low blood pressure, and not the impact of judging our homemade wines (although that may not have helped). Anyway, I spoke to Frank on the phone shortly afterwards and he was in good spirits and recovering from his injuries. I must say that I thought the hotel staff dealt with the whole incident extremely well.

Looking ahead to next year, we have now signed contracts with the Britannia hotel in Didsbury near Manchester for March 10-12. Having had quite a bit of new support from the North West this year, we managed to find this hotel which will provide us with a very similar format to Coventry and has plenty of space for our event. Elaine is working on the schedule as I write. One unexpected bonus is that the local homebrew shop in Stockport is offering a 10% discount to NAWB attendees and has offered to donate a very generous raffle prize. The website address is <http://www.thebrewshop.com/> if you want to have a look and see what you can buy. If you don't have a homebrew shop nearby, this is a good opportunity to go and have a browse, or they are offering to deliver orders to the hotel.

Looking even further ahead, we thought it would be a good idea to pencil in a date for the 2018 show which will be our 60th to be held at Coventry. The provisional dates agreed with the hotel are for March 16-18th. This avoids clashing with Crufts (sorry dog lovers) and goes back to our traditional date of 2 weeks before Easter. As it is our 60th; we thought we might add a couple of special recipes. First thought for the beer recipe was e Double Diamond Export, but we eventually opted for a Scottish 60 shilling beer. For wine we thought we ought to go back to the sort of thing people used to make 60 years ago – had they invented grape concentrate then? I thought something in the mould of C J Berry but with less sugar might be appropriate. In my search, I found one recipe which had the equivalent of 6 lbs of sugar in a gallon all told in an old edition of Amateur Winemaker! I don't think we'll use that one!

This is a busy time of year for competitions as far as I'm concerned. In the space of 6 weeks I have the Wales and West, the Beds and Herts Federation, the Middlesex Federation and the Homebrew festival in Market Bosworth. This last event will feature a brewing competition between a Grainfather and the Braumeister equivalent, although how that all works I can't quite imagine. I'll report back next time. Coming back to my theme from last issue (the morality of the Grainfather), perhaps I need one after the performance of my beers at the National. It looks as if I am back to the drawing board where my beers are concerned. Having discussed the matter with my TCP consultant (Richard Baldwin), both revision of my water treatment procedures and a new fermenter are on the cards as a cheaper option. My one consolation from the show was that my new car proved quite Tardis like in its capacity – I could probably have squeezed another case or two in. Talking of which, it's time to load up the car for Wales and West!

Cheers

Peter Robinson

NO SEX CHANGE

Following the award of a trophy at the Wales & West Federation Show to a "Miss R Marsdon" Bob wishes to refute the rumour that he went to Torquay for a sex-change

Goldings 50g 10-15min
Some for dry hopping just before bottling

The hops should produce approximately 65 IBUs so the beer needs some sweetness for balance so mash at about 66-67°C depending on the attenuation of your British ale yeast. I recommend WLP013 (Wyeast 1028) which is quite extenuative but gives a good complex flavour or Windsor which is less so maybe 65-66%. I personally wouldn't use Nottingham or S04 this can produce a dry beer but as the brewers you should know your brewing process best, it's the balance of the beer that's important.

Note: This recipe is reprinted to exclude a small amount of specialist malts described as optional in the original recipe. However if you have already made the beer using them then your entry will be accepted.

SPECIAL RECIPES FOR 2018 NATIONAL

The 2018 National will be our 60th anniversary show and we have decided that there should be special recipes to mark the occasion. For the wine we thought something old fashioned would fit the bill and have decided on fig wine (our Chairman does like his figs!)

You will need ½lb. dried figs, 2lb bananas, 1 tsp citric acid, 2lb sugar, pectic enzyme, yeast and nutrient.

Chop the figs and place them in a bucket with the sugar. Pour on boiling water to dissolve the sugar. Boil the sliced bananas in water for 30 minutes and strain the liquor into the bucket. When cool add the remaining ingredients and top up to one gallon. Ferment on the pulp for seven days and then strain into a demijohn. Ferment to dryness. This wine will need a bit of racking and needs six months to mature.

For the beer we have decided on a 60/- ale for our 60th show. The recipe is Younger's 60/- Ale (1871) taken from the 2nd edition of Old British Beers & How to Make Them by The Durden Park Beer Club. The gravity is around 1.060.

For each gallon of beer you will need 1½lb of pale malt, 1 lb of carapils and ¾oz of Goldings hops.

Add hot water to the ground grain to produce a stiff mash at 66°C. Maintain 66 ±1° for 3 hrs then raise temperature to 77°C for ½ hour. Sparge slowly with water at 82-85°C to obtain required pre-boil volume. Boil with hops for 1½ hours. Cool, strain and rinse the hops. Adjust to OG 1.060 by addition of cold boiled water or dried pale malt extract as required, Ferment with good quality ale yeast. Dry hop with one tenth oz Goldings per gallon.

ones.

We left and arrived at Ypres at about 1.30 pm where we walked around and on the Menin Gate and then found a bar/restaurant for a meal. More good beer. Armed with our Podge's Ypres Bar Guide and map we then wandered around Ypres and found another bar which was rather crowded but we coped as they had beers we hadn't.

We left Ypres around 5.30pm and en route to the Eurotunnel we stopped off at the Café 't Molenhof in Oostvleteren. For a small bar they had over 120 beers to choose from. They had De Struise Brouwers beers on tap from the brewery across the road and I finished up with a nice 9% American hopped IPA. I said to my brother "That's it, I'm all beered out!" We then got the train at around 8.00pm and I was at my brother's house by about 10.00pm.

It was an interesting trip, helped by the fact that as we were criss crossing over the front lines of the Western Front that Podge's partner was very informed on the First World War and has a Masters on the drinking habits of the British soldier on the Western Front and she would tell us anecdotes about the area we were passing. You can research anything it seems. I also think Podge does an enormous amount of research in Belgium and has a guide and map for most towns and villages. It's a hard job but someone has to do it! Would I do it again? Well yes, as I am booked on a tour in Belgium next April to sample beers from the wood and to visit the Zythos Beer Festival

Richard Baldwin

MEMBERS BEER RECIPE FOR 2017 NATIONAL

Old Burton Ale—Supplied by Phill Turner

Recipe for 23Litres

Pale Malt	5,500g	83%
Wheat Malt	320g	5%
Light crystal	370g	5%
Munich	340g	5%
Chocolate	110g	1.5%

British Ale Yeast fermented between 18-21°C

A two hour boil is to achieve the gravity of 1070-75 and to try and get some caramelisation.

Goldings	70g	120min	5.5-6% AAU
Goldings	50g	30min	

2017 NAWB SHOW

NEW VENUE—MANCHESTER

We have a new venue for the 2017 National Show, AGM & Conference

The 2017 NAWB Show will be held at
 Britannia Country House Hotel
 Palatine Road
 West Didsbury, Manchester, M20 2WG

The event will be held on Friday 10th March
 to Sunday 12th March.

Please make a note in your diaries
 Full information and schedule will be in the next issue.

SCREW CAPS

At the recent National Show some entries were received in bottles with a screw thread though fitted with the correct white topped plastic cork closure. The cork is often rather loose in these bottles as the neck on screw cap bottles is normally wider than bottles made for a cork closure.

Commercially it is likely that more and more clear bottles will have screw caps so maybe it is a subject that will arise again. This was discussed by the Committee and it was felt that in the interests of standardisation judges should be allowed to down point these bottles.

DATA FROM THE 2016 ANNUAL SHOW AT COVENTRY

The recent annual show at Coventry was well supported, with similar numbers attending as compared with Hull last year. The figures for the show are as follows:

- ◆ 108 were present at the Saturday evening dinner
- ◆ 74 people entered, of whom 68 gained at least 1 place, with 42 people getting at least one 1st place; 6 competitors won more than three 1st places, with 2 winning 5 and 1 winning 6!
- ◆ Of the 74 people who entered, 25 were ladies, 23 of whom gained at least 1 place!
- ◆ 6 federations entered, all of whom gained at least 1 place
- ◆ 10 circles entered, most gained at least 1 place
- ◆ 1277 entries, resulted in 1402 bottles and 5 photos
- ◆ Of the 1277 entries, 1021 were wine entries, 251 were beer entries, 5 were photos
- ◆ There were 8 entries in the Newcomers classes
- ◆ There were 22 entries in the judges classes
- ◆ There were 40 judges at the show
- ◆ 79 envelopes were received with entries and conference booking forms; 50 were received during the 3 weeks prior to the closing date with 819 entries!
- ◆ 3 competitors entered AFTER the closing date with 34 entries
- ◆ There are 77 trophies!
- ◆ 2 are won by federations; 5 are won by circles; therefore 70 trophies are won by people
- ◆ 35 different people won trophies

Elaine Robinson

Entries Secretary

glass of pressured Westvleteren 12 which is about 10%. It was beautifully smooth so I had to have another. No wonder it has been voted one of the best beers in the world.

Around noon we headed off to the nearby Brouwershuis Café attached to the Museum of Thirst in the Great War in Alveringem. What a museum! I never went near it as we all went into the café, met Francine and her team who helped us with her list of over 150 beers to try. I thought I would have the House Blonde which turned out to be a lager type beer with a smaller glass inside filled with genever (Dutch Gin). As you tilt the glass to drink the beer, the inner glass tips as well so it touches your lips and you get a mix of beer and gin in your mouth. It tastes better than it sounds.

We leave about 1.30 pm for the seaside town of Middelkerke. Armed with Podge's Middelkerke Bar Guide and map we wandered off and found a café by the promenade. We had a snack meal and was very impressed with the beer menu. I settled for a Rodenbach, then a Rodenbach Grand Cru but didn't have time for the Rodenbach Vintage which unfortunately was not in bottle so I couldn't take one away with me.

4.00 pm saw us heading to the fishing village of Oostduinkerke and a visit to the National Fishing Museum in nearby Navigo. You've got it, there was a bar which sells a unique house beer called Peerdevischer from brewery Strubbe up the road. Apparently this is the only place where shrimp fishermen ride huge Flemish horses through the shallows. I didn't see any so can't comment on the spectacle.

We left about 6.00 pm and went on to the First World War Belgian frontline village of Steestraete. We walked for about 15 minutes to see the most bizarre memorial I have ever seen to the Van Raemdonk Brothers. It was a mixture of styles and I would say grotesque. We walked back to the café, tried various brews and arrived back in Kortrijk about 8.30 pm. My brother and myself wandered off into the town and found a burger bar. They had an interesting beer menu but I thought I had had a heavy day so settled for a Duvel.

Easter Monday, our last day in Belgium, so after checking out of the hotel we headed off to the Bierhalle deconinck in Vichte, apparently the best beer warehouse in West Flanders. They had opened for us and there were some tastings and a free glass as well as the opportunity to buy bottled beers.

We left and arrived at the Alvinne Brewery in Moen at around 11.30 am for a tour and to taste their beers. Very good with some interesting phenolic

pressure and bottled beers and their own house beer.

We got back into the coach and arrived about 12.15 pm at Geraadsbergen which is apparently the oldest town in Flanders and is famous for the 3 M's – Mannekin Pis, Mattentaart and the Muur. We were given Podge's Geraadsbergen Bar Guide and map and off we went. We had a meal and beer in one café and then wandered round the town square and went into another bar to try other beers and the local mattentaart which is UNESCO protected. You can Google this if you are interested. We walked up the Muur a little bit which is a hill but thought it would take too long to get to the top even though there is a bar there. Of course!!

Back to the coach and by 4.00pm we were in Ghent. Armed with Podge's Ghent Bar Guide and map (you can see a theme here) we spent the evening in a restaurant and a bar and were dropped back at our hotel in Kortrijk around 9.00 pm.

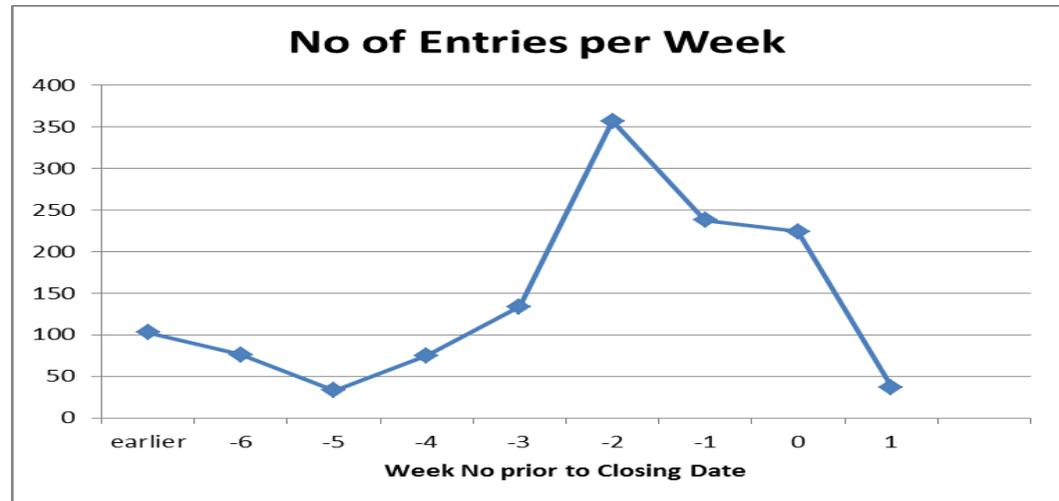
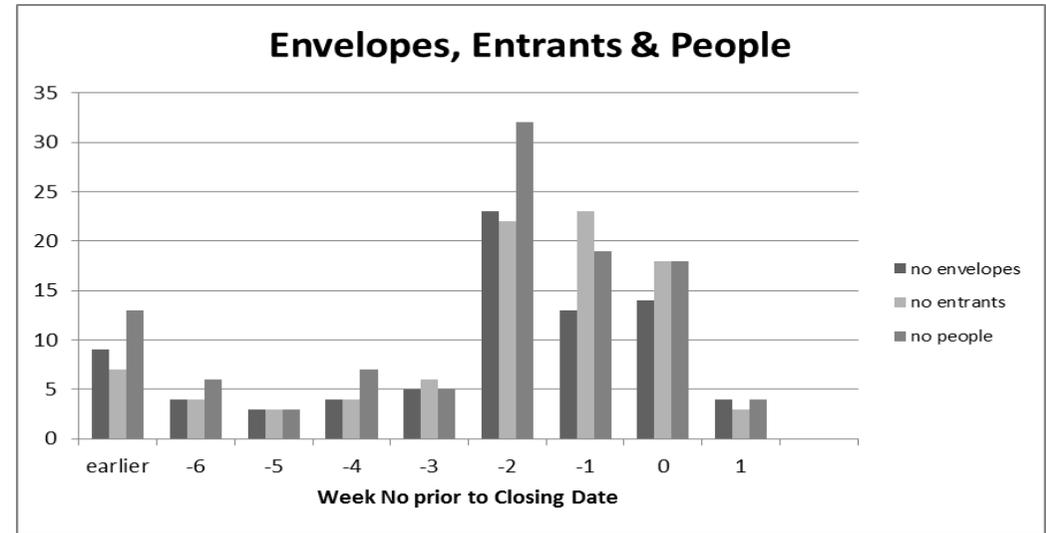
Saturday 4th April we headed off from the hotel at around 10.00am and got to Roeselare at around 10.30. For those of you who don't know, this is where the Rodenbach brothers founded their brewery. We got to try Oud Belegen Rodenbach Foederbier which was on handpump from wooden barrels in the Café au Saumon in the centre of the town. My first go at a Rodenbach of this quality, certainly at that time in the morning and I have to say it was lovely. Not for the faint hearted.

We then arrived by coach at the Keunekot Café and Flemish games centre around mid day. They opened especially for us and they had an excellent range of beers and we got to play krulbol which is essentially wooden cheese rolling on a rink.

By 2.30 pm we were in Bruges visiting the Halve Maan Brewery. We had a conducted tour and then had a buffet meal that was laid on and had their unfiltered Bruges Zot which was in barrel.

The rest of the day was ours so armed with Podge's Top Ten Bar Guide to Bruges and map we bought lots of chocolate and then found ourselves in various bars. The Red Rose stands out particularly well. We left about 9.00 pm and went back to our hotel in Kortrijk.

Easter Sunday we left the hotel at about 10.00 am trying to avoid the Tour de Flanders route to the In de Vrede café attached to the Sint Sixtus Trappist Monastery in Westvleteren. I thought it would be rude not to so I had a large



Judges Wine Class (White Social)	Alan Hinch	Nottingham
Judges Beer Class (IPA)	Colin Tweed	Worksop
Circle Class – Three Wines For A Dinner	Bolton Wine & Beer Circle	
Circle Class – Three Bottles Of Beer	County Beermakers	
Federation Class – 3 Wines For A Dinner	Yorkshire Federation	
Federation Class – 3 Beers For A Dinner	Middlesex Federation	
Photograph: Wine or Beer Making Theme)	Richard Carter	Cheltenham
News & Views Article	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.

BEER BOTTLES FOR COMPETITION

Knowing that there are people who can't manage to find proper competition bottles so that we now seem to have to accept 500ml and shouldered bottles, I thought that you, and indeed everyone else ought to know that a perfect 568ml (one pint) competition bottle is available in Lidl for 85p! Better still it is supplied with a free pint of cider (4.5% ABV). There is a stronger version (of the cider) for £1.25. The brand is Woodgate traditional apple cider.

I have tried the cider and it is surprisingly good. The labels are stuck on the bottles with horrible glue but it is possible to scrape it all off and the finished result is a perfect competition beer bottle.

Dave Gilbert

Apple Sweet	Angela Gilbert	Eastwood
Fresh White Grape Dry	Maureen Taylor	Inkersall Green
Fresh White Grape Sweet	Elaine Robinson	Ware
White Stone Fruit Dry	Alan Baker	Burbage
White Stone Fruit Sweet	Chris Jones	Greenford Park
Other White Fruit Dry	Andy Warburton	Bolton
Other White Fruit Sweet	Peter Robinson	Ware
Red Fruit Dry	Andy Warburton	Bolton
Red Fruit Sweet	John Scottow	---
White Fruit Dry	James Smith	---
White Fruit Sweet	Rowland Robson	Phoenix
Dry Mead	James Smith	---
Sweet Mead	Charles Shelton	Phoenix
Dry Flower Wine	Richard Carter	Cheltenham
Sweet Flower Wine	Andy Warburton	Bolton
Vegetable, Grain or Leaf Dry	Alan Baker	Burbage
Vegetable, Grain or Leaf Sweet	Alan Baker	Burbage
Four Bottle Fruit Wine Medley	James Smith	---
Kit Red Dry	Bridget Berrecloth	Brockworth
Kit White Dry	Mick Norman	Nottingham
Kit Red Sweet	Robert Gould	Colchester
Kit White Sweet	Colin Hotham	Greenford Park
Kit Rosé Medium Dry	Joe Lee	---
Kit Liqueur	Chris Jones	Greenford Park
Light Lager	Richard Baldwin	County Beermkrs
Heavy Lager	Charles Hill	Peterborough
IPA	Martin Thompson	Luton
Light Bitter	Chris Jones	Greenford Park
London Brown Ale	Dave Gilbert	Eastwood
Dry Stout	Colin Tweed	Worksop
Sweet Stout (incl Oatmeal Stout)	Mike Davey	Leyton
Strong Ale	Eric Taylor	Inkersall Green
Porter	Joe Lee	---
Barley Wine	Phill Turner	County Beermkrs
Three Bottles Of Beer	Christopher Evans	Ware
Members Beer Recipe (Crouch Vale WW)	Peter Lawrence	Luton
Bitter	Chris Jones	Greenford Park
Dark Mild	Dave Gilbert	Eastwood
Malt/Extract or Kit Bitter	Chris Jones	Greenford Park
Guest Beer (Belgian Strong Ale)	Peter Lawrence	Luton
Table Red Dry (Newcomers)	Brian Robinson	Marple
Table White Dry (Newcomers)	James Smith	---
Bitter (Newcomers)	James Smith	---

ALL THE WINNERS AT THE NATIONAL

Aperitif – Dry Sherry	Charles Hill	Peterborough
Other Dry Aperitifs	Angela Gilbert	Eastwood
Sweet Aperitifs (excl Vermouth)	Quentin Palmer	Luton
Aperitif – Vermouth	Jackie Jones	Greenford Park
Red Table Dry (excl. fresh grape or conc.)	Robert Gould	Colchester
Red Table Dry (fresh grape or conc.)	Andy Warburton	Bolton
Rosé Table Medium Dry	Richard Carter	Cheltenham
White Table Dry (excl. fresh grape or conc.)	Richard Carter	Cheltenham
White Table Dry (fresh grape or conc.)	Frank Taylor	Nottingham
White Table M. D. (ex. fresh grape or conc.)	Elaine Robinson	Ware
White Table M. Dry (fresh grape or conc.)	Roger Fensome	Luton
White Table Sweet	Joe Lee	—
Red After Dinner Wine	Daphne Grant	St Albans
White After Dinner Wine	Daphne Grant	St Albans
Three Bottles of Wine for a Dinner	Kevin Martin	Ware
Five Bottles of Wine for a Dinner	Charles Hill	Peterborough
Dry Sparkling Wine	James Smith	—
Medium Sweet Sparkling Wine	Elaine Robinson	Ware
Members Wine Recipe (Table White Medium)	Peter Robinson	Ware
Fortified Dry Sherry	John Scottow	—
Fortified Sweet Sherry	John Scottow	—
Fortified Sweet Madeira	John Scottow	—
Fortified Red Port	Charles Shelton	Phoenix
Fortified Fruit Liqueur	Quentin Palmer	Luton
Elderberry Dry	Robert Fergus	Ware
Elderberry Sweet	Robert Gould	Colchester
Blackberry Dry	Charles Shelton	Phoenix
Blackberry Sweet	Charles Shelton	Phoenix
Fresh Red Grape Dry	Bernard Lamb	Richmond
Fresh Red Grape Sweet	Bill Berrecloth	Brockworth
Red Stone Fruit Dry	Peter Robinson	Ware
Red Stone Fruit Sweet	Dave Pulley	—
Other Red Fruit Dry	Dave Pulley	—
Other Red Fruit Sweet	Christopher Evans	Ware
Rosé Fruit Wine Dry	Maureen Heath	Hopkinsons
Rosé Fruit Wine Medium Sweet	Mick Orbell	White Lion
Citrus Fruit Dry	Mick Norman	Nottingham
Citrus Fruit Sweet	John Parcell	Phoenix
Gooseberry Dry	John Parcell	Phoenix
Gooseberry Sweet	Andy Warburton	Bolton
Apple Dry	Charles Hill	Peterborough

MY FLEMISH BEER & CULTURE TRIP

This all started as most adventures do over a glass or two of beer with my brother late last September at the Kent Green Hop Beer Festival in Canterbury. During the drinking of some excellent examples of fresh hopped beer the conversation turned to Belgian beers. I mentioned I had never been to Belgium and drunk their beers there although I was familiar with a lot of their styles.

A month later I got an email from my brother asking if I was interested in going on an organised tour for 5 days in Flanders over Easter 2015. I discussed it with my other half and she said, why not. I rapidly said yes and the trip was booked with Podge's Belgian Beer Tours.

Pick up was by arrangement in a large coach from the Channel Tunnel terminus at 8.15 am on Thursday 2nd April as my brother lives close and I thought it would be handy to stop the night on the way back.

We crossed by the Eurotunnel and arrived at about noon at the Café Kerelhof in the beautiful border hilltop town of Cassel. This café had a large selection of pressured and bottled local Flemish beers and also those from innovative northern French brewers. We had a pre booked meal and tried a beer or two.

We all piled onto the coach and arrived at around 3.00 pm at the village of Blaringhem and the Brewery du Pays Flamand which was established in 2006 on the site of an old distillery. We had an excellent tour and loads of tastings. The brewer was an enthusiast who loved getting people talking about and drinking his beers. I got to try amongst several others, 3 strong ales which had been aged in old bourbon barrels, old whiskey barrels and old red wine barrels respectively.

We then arrived at our hotel in Kortrijk and armed with Podge's Kortrijk Bar Guide and map we headed out in small groups. We ended up in a bar just the other side of the site of the Battle of the Golden Spurs which happened in 1302 where the Flemish beat the French for once and cut off the spurs from the defeated French knights. It is an early example of foot soldiers defeating mounted cavalry. It isn't all about the drinking, it is to absorb history and culture as well!!

The next day being Good Friday we headed off through crowds of cyclists who were practising as the Tour de Flanders was due to start on Sunday, to the Brasserie de Flandrien where we arrived around 10.30 am which is a themed cyclist's café. But don't worry, they have an excellent selection of

MAJOR WINNERS AT THE NATIONAL

As you will note from the data from Elaine, the Entries Secretary there were 42 competitors who won a first prize, sadly not all first prize winners win a trophy so there were only 35 trophy winners, but that does show how spread out the results were, and that has to be good for our hobby.

But to the major winners. Starting with the wines, the Master Winemaker retaining the Bournemouth Master Winemakers Cup he won last year was Peter Robinson of Ware. Keeping it in the family, the runner-up, winning the Hill Cup was Elaine Robinson, this also meant that she was the winner of the trophy for the lady winemaker scoring the highest points. The winner of the Parrack Trophy for most award cards over the qualifying wine classes (excluding the two trophy + winners above) was Charles Hill of Peterborough.

Moving on to the brewers, The Master Brewer winning the Wilf Newsom Trophy for most points in classes 66-79 was Charles Hill of Peterborough. A fourth time winner but the first for a few years. Dave Gilbert won the Temple Tankard as runner-up, a trophy he has made his own in recent years, surely he must go one better sometime soon. However Kevin Martin of Ware and Quentin Palmer of Luton may have something to say about that, they share the Brian Keer Trophy for the most award cards in classes 66-79 (again excluding the Master Brewer and runner-up)

The NAWB Master Trophy is the top award for the all rounder requiring awards in both wine and beer and this year the winner was Charles Hill. He won it previously in 2012 but since then it has moved around, Charles Shelton in 2013, Al Proctor in 2014, and Peter Robinson in 2015 and who knows what might happen next year in Manchester.

Given the above results it came as no surprise that Ware retained the Amateur Winemaker Shield for the circle gaining most points in the show. Phoenix Wine Circle won the Nottingham Trophy as runners-up. The points scored by the leading circles were as follows:

1. Ware Wine & Beer Circle	399 points
2. Phoenix Wine Circle	167 points
3. Peterborough Wine & Beer Makers' Circle	159 points
4. Luton Amateur Winemakers Guild	124 points
5. Eastwood & District Wine Circle (Notts)	118 points
6. Greenford Park Wine Circle	106 points
7. Bolton Wine & Beer Circle	91 points

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| 8. Nottingham Amateur Winemakers Association | 86 points |
| 9. County Beer Makers | 67 points |
| 10. Colchester Amateur Wine & Beer Making Assoc | 62 points. |

Elaine Robinson won the Eric Malin Trophy for the most points in the 8 table wine classes and the Vina Trophy for most points in the eighteen purpose wine classes. Peter Robinson won the Shaw Porter Cup for most points in the 24 fruit wine classes. With wins in three of the five fortified wine classes John Scottow was a clear winner of the Stagg Trophy for most points with fortified wines.

Chris Jones of Greenford Park won the Boots Trophy for the most points in the kit wine and beer classes and Greenford Park won the Sweet n Dry Cup for most points in the sections for members of member circles.

James Smith won the Young's Cup for most points in the newcomers classes, but he did so much more than that. He collected enough points to win the Gerry Sparrow Trophy as the general steward with the most points in the show and the classes won suggest he is one to watch out for in the future.

Some trophies require a judge off between two or more classes to win a trophy, the winners of those judge offs were as follows:

Best Aperitif	Jackie Jones
Best Dry Red Table Wine	Andy Warburton
Best Dry White Table Wine	Richard Carter
Best Medium Dry White Table Wine	Elaine Robinson
Best After Dinner Wine	Daphne Grant
Best Sparkling Wine	James Smith
Best Blackberry Wine	Charles Shelton
Best Red Fresh Grape Wine	Bridget Berrecloth
Best Red Stone Fruit Wine	Peter Robinson
Best Miscellaneous Red Fruit Wine	Dave Pulley
Best Rosé Fruit Wine	Mick Orbell
Best Citrus Wine	John Parcell
Best Gooseberry Wine	Andy Warburton
Best Apple Wine	Angela Gilbert
Best White Fresh Grape Wine	Maureen Taylor
Best White Stone Fruit Wine	Chris Jones
Best Miscellaneous White Fruit Wine	Peter Robinson
Best Flower or Vegetable Wine	Andy Warburton
Best Fruit Wine (classes 49-52)	James Smith