

## 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**

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**Telephone 0191 2560 426**



# NEWS & VIEWS

**September  
2015**

**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**

**Please send any contributions you may have for the January edition by the end of December 2015. All contributions, long or short, will be very welcome. See editor's contact details on page 2.**

## THE NAWB COMMITTEE

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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

### Ragout de Canard aux Navets (Duck and Turnip Stew)

I came across this recipe when looking for ways to use the turnips from my garden. It is fantastic with freshly picked baby turnips. It is popular in Burgundy, where they recommend a Côte de Nuits to accompany, and also in Languedoc where they recommend their local wines, so most wines should be OK. Serve with pommes purée (potatoes put through a potato ricer and blended with butter and cream) if you want to show off, or just simple mash.

Ingredients (serves 4)	
250g	unsmoked bacon, diced
1	medium onion, sliced
3	cloves garlic, peeled & minced
1 tbsp	olive oil
25g	butter
1 kg	Duck, cut into pieces
4 tbsp	plain flour
4 tbsp	fresh parsley, chopped
1	bayleaf
2	juniper berries, crushed
3	glasses dry white wine
750 g	small whole turnips, (if larger they can be cut into quarters, or you can replace half the weight with carrots cut to a similar size
	Salt & freshly ground black pepper

In a large pan, sauté the bacon, onion, and garlic in the olive oil until the onion is lightly browned.

Remove from the pan with a slotted slice or spoon. Dredge the duck pieces in flour and brown in the pan. Pour off excess fat if necessary. Return the bacon, onion and garlic to the pan and add the parsley, bay leaf, juniper berries, salt, pepper and wine and cook uncovered for about 45 minutes.

Add the turnips, cover the pan and cook at a bare simmer for about an hour.

## EDITORIAL

It is a long time since I last wrote an editorial for News & Views but this time I feel compelled to do so to apologise for the non-appearance of the May issue. Around that time I was struggling with what was eventually confirmed as gout. The doctor gave me some tablets, take three a day for a maximum of four days until the gout goes away but stop taking them if/when you get diarrhoea—I only took one tablet!

This left me struggling to catch up with everything (two houses and all that) and I just couldn't get it finished before I went on holiday at the end on June, unfortunately on returning more gout. I don't suppose I will get much sympathy you could say it was self-inflicted my last meal in France was quite rich: Langoustines to start followed by Tournados Rossini (fillet steak on toasted brioche, covered with foie gras, topped with sliced truffles, with a red wine and Madeira sauce), then the selection of cheeses, then the desserts, not to mention, as my former work colleague was driving, two thirds of a bottle of 1990 Ségla (the second wine of Margaux's 2nd growth Ch. Rauzan-Ségla), a truly excellent wine.

The doctor is not interested in gout, my diabetic review showed a raised blood sugar level, my liver function was also a little high, so off to the hospital for an ultra sound scan (No, I am not pregnant!!) and then to see a liver specialist for a whole range of blood tests.

After all that, there is no serious problem, I have what they call a fatty liver and should lose some weight. Hopefully now I have caught up with things, I can get back to normal, and might even get some time to make some wine and beer.

**Charles Hill**

## SUBSCRIPTION REMINDER

Don't forget that your annual subscriptions are due on the 1st July each year. At a recent committee meeting it became clear that a fair number of members had not yet renewed. If you are in that group then please send your subscriptions to the treasurer and avoid the need for individual reminders.

## CHAIRMAN'S CHATTER

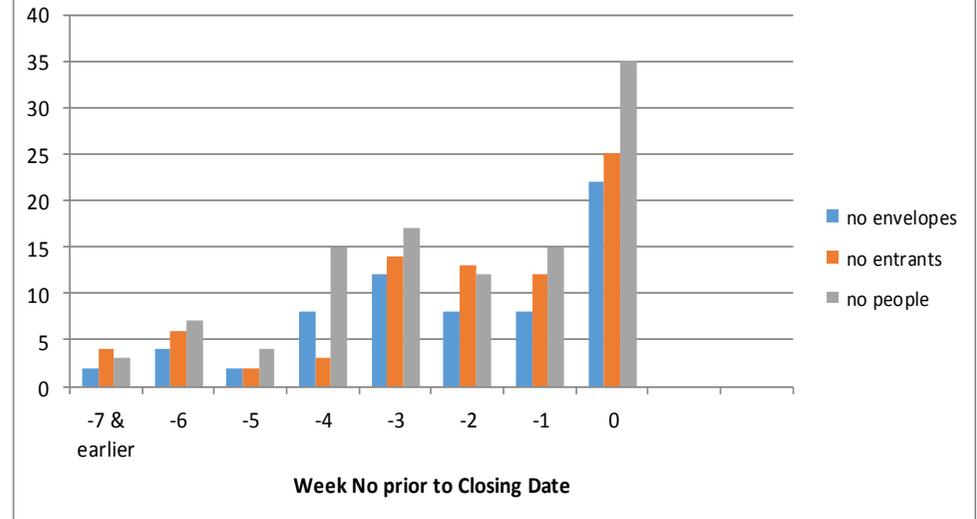
So, where did all the time go? We got back from New Zealand, we've had the annual show and now before we know it, we're back into the September/October peak season with lots of shows and judging, not to mention the grape harvest from the allotment and picking of hedgerow fruit. On top of all that I have had to cope with the burdens of celebrity! Well, OK I have appeared on a couple of radio programmes. Just like buses the opportunities came at once. NAWB was approached about doing an interview on homebrew via our website, and as many of you will know I had a slot on the Steve Wright Show on Radio 2, getting twice as much air time as Simon Pegg. I was able to plug NAWB shamelessly, resulting in quite a large number of hits on our website in the following days. Locally, I was contacted via our Ware club website to do a tasting of meads on the Iain Lee Breakfast Show on Three Counties Radio. Unfortunately, Iain doesn't drink but he did line up his assistant Katherine as the victim for this exercise.

However, beer seems to be the success story at the moment – surprising, given that it's more difficult to make than wine (see our brewer's lament spotted at the Monteith Brewery in New Zealand). I judged at the London and South East Craft Brewing competition back in April. I must have upset somebody because I got wheat beers, sour beers and fruit beers; although some of the fruit beers were actually very good. Anyway, they hit the maximum entry level of 250 which is a very good achievement – lucky that they had a few NGWBJ judges around to help out. This was followed by the Homebrew Festival event at Market Bosworth in June, for which I have done a separate write-up.

We learnt about the above event through the Wine and Beer Making Home Brew UK Facebook group that Elaine follows. There certainly seems to be a lot of social media/Internet material circulating around, so the hobby can't be dead yet. We just have to find ways to tap into it. On that theme, clubs could consider making use of Streetlife, which is a social network for local communities. There is a clubs/organisations section on which you can publicise your club and you can also use it to notify the community of local events. It's free so it has to be worth a try.

Now back to winemaking. I decided to make use of the bumper crop of dandelions on the adjoining and untended plot by my allotment in the hope of reducing the spread of this weed to my territory. In

## Envelopes, Entrants & People



## WALES & WEST CHANGE OF DATE

Those who have supported the Wales & West in the past but missed this year's show may be interested to note that in 2016 the festival will revert to its traditional date on the early May Bank Holiday weekend. It will therefore start on Friday 29th April and return home on Bank Holiday Monday 2nd May.

It will be held in the same hotel complex, in Torquay, as the last two years but everyone will be accommodated in the same hotel.

## DATA FROM THE 2015 ANNUAL SHOW AT HULL

The recent annual show at Hull was reasonably well supported, although lower numbers than at Coventry last year. The figures for the show are as follows:

- ◆ 131 people attended and 130 were present at the Saturday evening dinner
- ◆ 65 people entered, of whom 57 gained at least 1 place, with 46 people getting at least one 1st place; 10 competitors won more than three 1st places, with 3 winning 6 and 1 winning 7!
- ◆ 5 federations entered, all of whom gained at least 1 place
- ◆ 9 circles entered, all of whom gained at least 1 place
- ◆ 1189 entries, resulted in 1306 bottles and 7 photos
- ◆ Of the 1313 entries, 988 were wine entries, 325 were beer entries, 7 were photos
- ◆ There was only 1 entry in the Newcomers classes
- ◆ There were 19 entries in the judges classes
- ◆ There were 46 judges at the
- ◆ 66 envelopes were received with entries; 38 were received during the 2 weeks prior to the closing date with 637 entries!
- ◆ Only 3 people forgot to include their menu choices
- ◆ 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
- ◆ 31 different people won trophies

**Elaine Robinson    Entries Secretary**

spite of picking a great many flowers on St George's day (of course), I don't seem to have made much of a dent. Given the time taken to extract the petals from the green bits, this wine will have to really special for me to attempt it again. Initially it looked and smelt revolting, but there are signs of improvement with age. I may just try it out on some unsuspecting National Judge in the near future.

**I**t looks like we will all have to look at alternatives for white grape juice for our winemaking unless we can afford Waitrose prices, as there has been no response to our attempts to lobby other supermarkets. It has been suggested that apple juice makes a good alternative, and we can always use concentrate or sultanas of course. My Masterclass group is conducting an experiment where we have taken a standard recipe normally using grape juice and we are trying out the different alternatives. I'll let you know the results of this later.

**N**ext year's show will be at Coventry on 11-13 March, so make sure that you have the date in your diaries. The entries at Hull were down quite a bit on the previous year unfortunately, although that was not surprising given that we lost about half a dozen major entrants for one reason or another. The beer entries held up well in response to our class revisions. Interestingly, our new light bitter class had the highest number of bottles across the beer classes. Let's see if we can get the entry numbers back up again next year. I have already started planning next year's campaign. I thought that I might have a quiet year on winemaking with the stocks I have, but there were still plenty of my wines that the judges didn't like, so it's back to the drawing board in some cases.

**A**lso, whilst we're talking about the show, if anyone would like to volunteer a wine or beer for the Friday evening tasting, please get in touch. Otherwise I shall be forced to make some nominations.

Cheers: Peter

## BREWERS CASE OF SOUR GRAPES

Brewing beer is an extraordinarily complex business. Brewers stress there are two key elements: time and temperature. There are over 140 processes that have to be carefully controlled during the brewing of quality beer.

A few grizzly old brewers contrast this with wine-making.

"All they do is crush the grapes, put the juice in a vat, wait for six weeks and say, aren't we clever, we've got wine!"

**Seen in a brewery in South Island , New Zealand**

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## COMPARING HOME-MADE WINES WITH TOP COMMERCIAL WINES

At the various tasting groups I go to, I try to introduce the members to home-made wines. See *News & Views* August 2009 for my account of a blind-tasting competition between home-made and commercial wines.

I put on a wine-tasting called 'Great Sweet Wines from Two Worlds' for the London Branch of the International Wine & Food Society at the Naval Club, Mayfair, on 23<sup>rd</sup> July. The aim was for the 21 people to compare six wines from the commercial world, all from excellent makers and years, with five from the world of home-made wines. There were two absolutely perfect wines, the 1999 Tokay and the 1968 Madeira. The general consensus was that the home-made wines were fully comparable in quality to the other four excellent commercial wines. The quality differences were so small that I marked the wines out of 100 instead of 10.

**Schloss Vollrads 2001 Spätlese Rheingau Riesling.** 8% alcohol. Gold. Lovely bouquet with no petrol. Less acid than a corresponding Mosel wine. Very pleasant. One expert on German wines rated it extremely highly. My score, 90%.

**Bothy Vineyards The Paradox 2007, Oxfordshire Regional Wine.** Ortega and Findling. A unique *early* harvest dessert wine. Only 1,218 bottles (50 cl) were made. 10½%. Medium-sweet. July storms resulted in very small seedless grapes with a lot of sugar and flavour. Early harvesting gave a superb acid/sugar balance. Light gold, slightly oily appearance. Legs. Very good aromatic bouquet and a delicious flavour. Hints of lemon. Good length. Lovely! 93%.

**B. Lamb, Peach and Apricot Wine 2012, London.** About 12%? Sweet. SG 1.038. Very ripe peaches, soft dried apricots, sugar, Gervin No. 3 yeast, smashed washed sultanas. Small amounts of grape tannin and tartaric acid were added before bottling. Not fined or filtered. Gold-amber. Legs. Big bouquet, mainly apricot. Good body. Delicious. Much liked. Satisfying. 93%. It bottled this March. It was finalised but not placed in the 2015 National and won a third at the Middlesex Show.

**White After-dinner Wine, not fortified, the National 2009.** Perhaps 16%? Brown with amber edges. Legs. Big fruity bouquet, apricots and dried fruits. Lovely body and length. Sweet but well balanced. Excellent all round. Probably the best-liked home-made wine. 97%.

check in to a very comfortable room (much more civilised).

After a cup of tea and a rest, we went back to the Festival for more beer, the most obscure quiz I have ever come across and of course the hog roast. A very enjoyable evening overall. We met some interesting people and sampled some good beers and publicised NAWB a bit. We had to leave before it got too dark as the lane we had to walk up was unlit and had a very good night's sleep after a long day.

In the morning I walked back to the ground where a few bleary-eyed people were starting to clear up, to pick up the car. Then back for an enormous cooked breakfast (more pig) followed by some culture – we visited Bosworth battlefield on the way home. It was an enjoyable weekend in spite of the weather and a good opportunity to mix with a younger generation of home brewers. I should also say that though there was a lot of beer (and wine) consumed, we didn't really see anyone the worse for wear beyond being a bit sleepy. Although similar events have been held in previous years, there was a change of organisers and venue this year and I'm sure they learnt a few lessons for next time. It was probably a good job that they had some NGWBJ judges to organise that part of the event and they were very appreciative of our efforts.

**Peter Robinson**

## WOODEN SPOONS

No, this is not about how to come bottom at wine or beer shows, although I have suitable experience. It is much more stirring than that. When we do pulp fermentations, we should stir the cap down into the liquid two or three times a day to prevent oxidation and aid extraction.

It can be a bore to keep sterilising our stirrers, so I keep the stirrer in the bucket for the whole time. I use an ordinary wooden kitchen stirrer, about a foot long, and sterilise the lower two thirds with very hot water first. It sits up in the bucket, about half immersed, with the unsterile part of the handle clear of the liquid. It can acquire a deep colour from red wine fermentations. One could keep separate stirrers for red and for white wines.

**Bernard Lamb**

*I have been making wine for fifty years, yes, before I old enough to drink it, and I have never come across this suggestion before. Do any other readers have any similar tips to share with us? Come on, get tapping on those keypads and send me your e-mails, pen and paper accepted as well. - Editor.*

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of wines and no self-respecting beer judge would judge ciders anyway, we allocated the cider to Elaine. Just as well as there were two entries with mouse which might not have been picked up by a beer judge.

Beers were only assessed by a single judge although BJCP marking sheets were used. Phill and I worked our way through the largest class (Pale Ale/ESB) as a split class before progressing on to the IPA. The standard was mixed – but I had the most obvious case of Diacetyl I have ever encountered – the butterscotch really hit you. Most of us were finished by 1.30 just leaving the best in show to do. However we then had to wait an hour for one of the BJCP judges who took 3½ hours to get through 15 beers – we wondered if he was tasting all 3 bottles of each!

Typically, once he finally finished we quickly discovered that his winning beer had not been worth waiting for. We soon reduced the field to two beers – the Pale Ale and a Dry Stout. These were really difficult to separate and the dry stout won on a split vote of 3-2. We then had to select the best drink! The best wine/cider was an excellent Metheglin. How do you decide between Mead and Stout? We eventually decided that as the beer already had a major award, we should give it to the wine.

We were very ready for lunch by now as were all the attendees who had had to wait as we were judging in the kitchen area. Lunch was a good plate of salad which of course included pork pie! The competitors were able to deliberate over our comments and markings so there was a slight element of judges at the bar. The disadvantages of disclosing your marks were evidenced in a couple of cases. One competitor couldn't understand why he had come 3rd when the 2nd placed beer had lower marks than his. This was because it was the class judged by Phill and myself and was subject to a judge-off, so we had to explain this. Elaine also had a query from one of her 'mice'. Initial favourable marks had been crossed out and replaced with considerably lower ones. This had been because the mouse had come through very late after she had completed the form. Interestingly we later tasted a barrel version of the same cider where we couldn't really detect a mouse.

We enjoyed a couple of beers before heading off to check out our accommodation. In spite of enjoying our campervan holiday in New Zealand, we don't do tents and anyway the facilities were way below what we experienced out there. I had booked a room at a pub in Market Bosworth and as it had stopped raining, we took a 15 minute walk to go and

**B. Lamb, Red After-dinner Wine, not fortified, 2007, London.** Perhaps 16%? Sweet. SG 1.040. I like complexity, so I made it with elderberries, blackcurrants, blackberries, strawberries, raspberries, sloes, sultanas, red grape juice, dried apricots and bilberries. Young's dessert/high alcohol yeast. Sugar. Glycerine. Unfined, unfiltered. Deep red-brown, amber edges. Big legs. Big fruity bouquet. Packed with fruit flavours, with some detectable strawberry and sultana coming through. Very long and complex. Delicious. 95%.

**Château Suduiraut 1970 Sauternes.** First growth, Premier Cru Classé. Perhaps 14%. Sweet. Neighbour of Yquem. Pleasant gold. Legs. Unctuous bouquet, barley sugar, noble rot. Good balance and length. Lighter in style than the after-dinner wines. Quite elegant but one taster said that it was not as good as expected. 94%.

**Marcel Deiss Gewurztraminer 1989 Vendange Tardif, Bergheim, Alsace.** 14%. Sweet. Deiss is famous for very good but expensive sweet wines. Gold. Big bouquet with noble rot. Sweet but not very. Good length. Elegant and complex but to everyone's astonishment, no trace at all of Gewurztraminer smell or taste! 93%.

**Tokaj Classic Tokaji Aszu 1999, 6 puttonyos.** 11%. Sweet. The yield was less than 3 hl/ha, compared with about 7 for Yquem and up to 25 for most Sauternes. Gold. Big legs. Big rich noble-rot bouquet. Huge body. Very sweet but balanced. Very complex and concentrated. Absolutely perfect! 100%. (£65 for 50 cl, Harrods)

**Fortified Sweet Sherry-style, the National, 2011.** Perhaps 20%. Brown-amber. Big legs. Excellent fruity bouquet expressing dried fruits. Big body. Luscious. Good length. An excellent sweet wine, but it could have done with more sherry characteristics. 93%.

**Fortified Madeira-style After-dinner Wine, the National, 2009.** Perhaps 20%. Brown-amber. Big legs. Big fruity bouquet with some dried fruit character. Big body, good length. Lovely balance, strongly sweet but not cloying. Slight maderisation, as expected. 93%.

**Pereira D'Oliveiras Reserva Boal 1968 Madeira.** 20%, labelled medium sweet. Brown/deep amber. Big legs. Lovely rich, satisfying bouquet with dried fruit, not noble rot. Sweet, delicious. Really long and very complex. Definitely happiness-inducing. Absolutely perfect. 100%.

An ‘out-of-this world’ special mystery drink. 29.9%. Sweet. English. This was served blind, for fun. It was Thunder Toffee + Vodka. Deep gold. Huge legs. Strong butterscotch/toffee bouquet. Sweet. Very pleasant all round. 85%.

Most of these commercial wines are now unavailable but most would cost £60 or more a bottle. The home-made wines labelled ‘National’ need an explanation. When I am judging, I pour one third of an ISO glass for the first assessment, taking one or two sips from each. For the final assessment of six to eight wines, I pour half a glass and may need four or more sips to place the wines in quality order. The ends of glasses of the better wines are usually too good to go into the spittoon, so they go into a separate bottle, or half-bottle, for later consumption. Being blends, the wines often throw a sediment, and I decanted all these home-made wines in advance.

**Bernard Lamb**

## ALL THE WINNERS AT THE NATIONAL

There is a full list of trophy winners in the show schedule enclosed with this Newsletter so they are not included here but the following major trophy winners deserve special mention, particularly Peter Robinson, winner of the NAWB Master Trophy for the first time.

However not all first prize winners win a trophy, so for completeness I include a full list of all first prize winners.

**NAWB Master—Peter Robinson**

**Master Winemaker—Peter Robinson**

**Runner-up to Master Winemaker—Charles Hill**

**Master Brewer—Colin Tweed**

**Runner-up to Master Brewer—Dave Gilbert**

**Champion Circle—Ware Wine & Beer Circle**

**Runner-up to Champion Circle—Peterborough Wine & Beer Makers**

Aperitif – Dry Sherry	Paul Matthewman	5 Towns
Other Dry Aperitifs	Joyce Lawrence	Luton
Sweet Aperitifs (excl Vermouth)	Mick Norman	Nottingham
Aperitif – Vermouth	Charles Hill	Peterborough
Red Table Dry (excl. fresh grape or conc.)	Ted Jordan	White Lion
Red Table Dry (fresh grape or conc.)	Charles Hill	Peterborough
Rosé Table Medium Dry	Pauline Pearce	Scraptoft
White Table Dry (excl. fresh grape or conc.)	Christopher Evans	Ware

## A SLIGHTLY DIFFERENT TYPE OF NATIONAL SHOW

Back in June, Elaine and I ended up judging at the 1st Annual “thhomebrewfestivalclub” meeting in Market Bosworth, along with fellow NGWBJ judges Colin Tweed and Phill Turner. Our route to this was somewhat convoluted. Elaine has been communicating with members of this club through a Facebook homebrew forum and we had wondered about entering and attending the festival as an opportunity to meet up with some new wine and beer makers.

However, life became a bit more complicated when we found ourselves with both a 90th birthday party and a Barn Dance to attend on the Friday of the Festival. Having checked the timings for entries, we decided that entering on the Saturday morning would be impractical. Then following the London and South East Craft Brewers Event at which I judged, I received a plea via email for judges for Market Bosworth. Having established that judging wouldn’t start until 10.30 we decided that we could travel on the Saturday morning and therefore signed up.

A bit of background to the event. It has a membership base like NAWB – the charge is only £5, although entry costs are somewhat higher. It is primarily a beer competition run along BJCP lines, but with a couple of wine classes and a cider class. Three bottles of each beer are required to enable others to sample the beers and quite a lot of additional beer was taken along for general sharing. The event was held at a rugby club ground with accommodation options of tent or caravan. I’m not sure that would appeal to most NAWB members although we do have a few caravanners amongst us. I must say I was impressed with their website which enabled you to make entries and order food online and pay for everything via Paypal (Elaine says MAYBE).

The Saturday unfortunately dawned rather wet and the rain only relented mid to late afternoon. However we had a straightforward journey arriving just before 10.00 to find Colin and Phill, the latter tucking into a rather tempting bacon bap. I almost wished I’d ordered one, but we had already consumed rather a lot of pork that week and knew there was more to come. Judging eventually commenced about 11.00. In addition to the four of us, there were two BJCP judges and another local beer judge. Phill set the sartorial tone with his green wellies, understandable given the conditions outside and fortuitous given a particularly violent ‘gusher’ he was to encounter. We were left to sort out the allocation amongst ourselves. As there weren’t a lot

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

Goldings	70g	120min	5.5-6% AAU
Goldings	50g	30min	
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 66-67C depending on the attenuation of your British ale yeast and extra cara malt. 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.

To read the Article by Martyn Cornell and Ant Hayes visit  
<http://aabg.org/wp-content/uploads/2012/04/BurtonAle.pdf>

**Phill Turner**

## FUND RAISING

I would like to thank the following for their generous donations towards the tombola and raffle at the National. It is much appreciated. The list is compiled from signatures to the list at the table, please accept my apologies if there are any omissions.

Alan & Zena Baker, Richard & Jackie Baldwin, Bill & Bridget Berrecloth, Price Brayne, Fred & Jean Day, Audrey & Stan Drinkwater, Kate Edge, Alan & Wendy Eldret, Robert Gould, Don Hawkins, Colin & Brenda Hotham, Charles Hill, Chris & Jackie Jones, Brenda & Bernard Lamb, Joe Lee, Bob Marsdon, M McArthur, Janice Nangreave, Nottingham Winemakers Assoc. Mike & L Orbell, Julie Pearce, Pauline Pearce, Dave & Margaret Pulley, Elaine & Peter Robinson, Sue & Rowland Robson, Charles & Jean Shelton, Margaret Stafford, Dianne & Shirley Stevens.

**Pauline Pearce, Fund Raising**

White Table Dry (fresh grape or conc.)	Robert Gould	Colchester
White Table M. D. (ex. fresh grape or conc.)	John Parcell	Phoenix
White Table M. Dry (fresh grape or conc.)	Peter Robinson	Ware
White Table Sweet	Ted Jordan	White Lion
Red After Dinner Wine	Dave Pulley	—
White After Dinner Wine	Quentin Palmer	Luton
Three Bottles of Wine for a Dinner	Peter Robinson	Ware
Five Bottles of Wine for a Dinner	Charles Hill	Peterborough
Dry Sparkling Wine	Bob Marsdon	Greenford Park
Medium Sweet Sparkling Wine	Elaine Robinson	Ware
Members Wine Recipe (Cumberland Brandy)	Kevin Martin	Ware
Fortified Dry Sherry	Dave Pulley	—
Fortified Sweet Sherry	Mick Norman	Nottingham
Fortified Sweet Madeira	Peter Robinson	Ware
Fortified Red Port	Charles Shelton	Phoenix
Fortified Chocolate/Coffee Liqueur	Jackie Jones	Greenford Park
Elderberry Dry	Robert Gould	Colchester
Elderberry Sweet	Rowland Robson	Phoenix
Blackberry Dry	Robert Gould	Colchester
Blackberry Sweet	Paul Matthewman	5 Towns
Fresh Red Grape Dry	Paul Matthewman	5 Towns
Fresh Red Grape Sweet	Elaine Robinson	Ware
Red Stone Fruit Dry	Charles Shelton	Phoenix
Red Stone Fruit Sweet	Ted Jordan	White Lion
Other Red Fruit Dry	Elaine Robinson	Ware
Other Red Fruit Sweet	Charles Shelton	Phoenix
Rosé Fruit Wine Dry	Ted Jordan	White Lion
Rosé Fruit Wine Medium Sweet	Alan Baker	Burbage
Citrus Fruit Dry	Andy Warburton	Bolton
Citrus Fruit Sweet	Ted Jordan	White Lion
Gooseberry Dry	Maureen Heath	Hopkinsons
Gooseberry Sweet	Ted Jordan	White Lion
Apple Dry	John Parcell	Phoenix
Apple Sweet	Dave Pulley	—
Fresh White Grape Dry	Maureen Heath	Hopkinsons
Fresh White Grape Sweet	Roger Fensome	Luton
White Stone Fruit Dry	Roger Fensome	Luton
White Stone Fruit Sweet	Rowland Robson	Phoenix
Other White Fruit Dry	Rowland Robson	Phoenix
Other White Fruit Sweet	Kevin Martin	Ware
Red Fruit Dry	Alan Baker	Burbage
Red Fruit Sweet	Maureen Heath	Hopkinsons
White Fruit Dry	Roger Fensome	Luton

White Fruit Sweet	Roger Fensome	Luton
Dry Mead	Peter Robinson	Ware
Sweet Mead	Charles Shelton	Phoenix
Dry Flower Wine	Rowland robson	Phoenix
Sweet Flower Wine	Peter Robinson	Ware
Vegetable, Grain or Leaf Dry	Dave Pulley	—
Vegetable, Grain or Leaf Sweet	John Barber	York
Four Bottle Fruit Wine Medley	Kevin Masrtin	Ware
Kit Red Dry	Charles Hill	Peterborough
Kit White Dry	Charles Hill	Peterborough
Kit Red Sweet	Tom Fennemore	Eastwood
Kit White Sweet	Chris Jones	Greenford Park
Kit Rosé Medium Dry	Derek McArthur	Monifieth
Kit Liqueur	Kevin Martin	Ware
Light Lager	Kevin Martin	Ware
Heavy Lager	Bill Berrecloth	Brockworth
India Pale Ale	Chris Jones	Greenford Park
Light Bitter	Colin Tweed	Worksop
Newcastle Brown Ale	Sam Whaley	Luton
Dry Stout	Colin Tweed	Worksop
Sweet Stout	Charles Hill	Peterborough
Strong Ale	Dave Gilbert	Eastwood
Porter	Colin Tweed	Worksop
Barley Wine	Richard Baldwin	County Beermkrs
Three Bottles Of Beer	Charles Hill	Peterborough
Members Beer Recipe (American Hopped Ale)	Phill Turner	County Beermkrs
Bitter	Colin Tweed	Worksop
Dark Mild	Dave Gilbert	Eastwood
Wheat Beer	Dave Gilbert	Eastwood
Malt Extract or Kit Bitter	Eric Taylor	—
Guest Beer (Saison)	Dave Gilbert	Eastwood
Table Red Dry (Newcomers)	Victor Fleming	Tiptree
Judges Wine Class (Medium Rosé)	Elaine Robinson	Ware
Judges Beer Class (Heavy Lager)	Kevin Martin	Ware
Circle Class – Three Wines For A Dinner	Bolton	
Circle Class – Three Bottles Of Beer	Eastwood	
Federation Class – 3 Wines For A Dinner	Central Counties	
Federation Class – 3 Beers For A Dinner	Central Counties	
Photograph of circle activities	Angela Gilbert	Eastwood
News & Views Article	James Smith	

## OLD BURTON ALE.

*Phill Turner, winner of the set recipe beer class this year, provides some background information for this old beer style he has set for the members recipe class at the 2017 National.. This may seem a long time ahead but if you read the article mentioned in the link below you will note that the authors suggest that the beer should be matured for 12-18 months, so don't wait too long before you get brewing.—Editor.*

Each year London Amateur Brewers (LAB), now affiliated with NAWB, organise a competition with a different theme to commemorate the late Ant Hayes one of the founder members of LAB. This year's competition was Burton Ale, as described in an article by Ant and beer historian Martyn Cornell (link below). I was lucky enough win this year's competition with my interpretation of Burton ale.

This historical ale can trace its lineage back to a beer first sent to Russia in the 18<sup>th</sup> century and was said to be drunk at the court of Catherine the Great, some with an original gravity of 1.140, This is not the Burton ale of the late seventies which was based on Ind Coope Double Diamond but an earlier almost forgotten darker sweeter beer. In 1822 the Russians put a prohibitive tax on imported beer and new markets needed to be found one was the home market. By the 1900s Burton ale was brewed all over the country but in decline, surviving examples are Young's Winter Warmer, Fullers 1845, Theakstons Old Peculiar and Marston's Old Roger.

This recipe will brew an ale which Just fits in the strong ale category. Martyn and Ant described this as “a strong rich beer, playing off plenty of bitterness against a sweet, malty undertone”.

### 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

I also added 350g of a mixture of British Cara Malt and Belgium Aromatic as I had them left over from previous brews but have tried to keep the recipe simple but please add them in if you wish but take into account the effect on the finished beer.