

NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note that membership fees are due on 1st July each year.
A Standing Order form is available on reverse if required.

INDIVIDUAL OR JOINT APPLICANTS

Names: please include Title, Forename & Surname (Please give member nos. if known)

1st person Membership No.

2nd person Membership No.

Address

.....

.....

County Post Code

Telephone numbers

e-mail address

Club/Circle/Guild Fee enclosed £

Cheques & Postal Orders payable to NAWB: £12 Single : £20 Joint Husband&Wife/Partners

CIRCLES AND FEDERATIONS

Name of Circle or Federation Membership No.

.....

Details of Representative (for all NAWB correspondence)

Name

Address

.....

County Post Code

Telephone numbers

e-mail address

Representatives Position..... Fee enclosed £

Cheques & Postal Orders payable to NAWB: £12 Circles and Federations

Notes: The fees quoted are annual amounts. Life membership is available at ten times the current annual fees for single and joint memberships only.

Existing members who require a receipt should enclose a stamped addressed envelope.

New members please enclose 50p for post and packing.

All Membership correspondence and payments to be sent to the Membership Secretary

Mr Joe Lee NGWBJ

12 Callerdale Road, Blyth, Northumberland, NE24 5AB.

Telephone 0191 2560 426



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

Page by Page Guide to Contents of This Issue

- 2 NAWB Committee
- 3 Chairman's Chatter
- 4 2013 National Show at Hull
- 5 Internet Country Wine Making
- 7 15 Seconds of Fame (maybe) - Peter Robinson
- 9 Winemakers Limerick
- 10 Old Beers - Bernard Lamb
- 11 Research Summary—Making wine and beer at home using wild plants in Britain: an Ethnobotanical perspective By Susanne Masters
- 14 Appeal for Wines & Beers for Friday Night at the National
- 14 Central Counties Federation Show
- 15 Standing Order Mandate
- 16 Membership Renewal Form

The Editor would be pleased to receive contributions from members on anything to do with our hobby. It is your magazine please help to fill its pages. Thank you



THE NAWB COMMITTEE

President : Charles Shelton

Vice President : Alan Eldret

Peter Robinson (Chairman)

2, St Ives Close,
Digswell, Welwyn, Herts,
AL6 0BB. Tel No. 01438 716906
chairman@nawb.org.uk

Charles Hill

(Vice Chairman & Editor N & Vs)
70, Towing Close,
Deeping St. James, Peterborough.
PE6 8HR Tel. No. 01778 344009

Kate Edge

(Secretary, Insurance)

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

Elaine Robinson

**(Entries, Awards, & Conference
Bookings & Website)**

2, St Ives Close,
Digswell, Welwyn, Herts,
AL6 0BB. Tel No. 01438 716906
compsec@nawb.org.uk

Joe Lee

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

12 Callerdale Road,
Blyth Northumberland, NE24 5AB
Tel No 01670 356070
membership@nawb.org.uk
Treasurer@nawb.org.uk

Chris Jones (Show Manager)

49 Wood Lane End,
Northolt, Middlesex
UB5 4JW. Tel No 0208 422 6945
showmanager@nawb.org.uk

Rowland Robson (Chief Steward)

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

Dave Pulley

(Convenor of Judges)

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

Colin Hotham

(Supplies Officer)

137 Carpenders Avenue,
Watford, Herts. WD19 5BN
Tel. No. 0208 386 3310
supplies@nawb.org.uk

Pauline Pearce

(Fund Raising)

5 Main Street, Scraftoft,
Leicester, LE7 9TD
Tel. No. 0116 2123180
fundraising@nawb.org.uk

(Schedule Secretary)

This Position is Vacant

Don't forget your annual subscriptions. If you still have the envelope this magazine arrived in the label will show 2013 if your subscription is up to date. If it shows 2012 then unless you have paid in the last 3-4 weeks your subscription is now due.

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

✂

Acknowledgements

In addition to appreciating the input from individuals who were interviewed the NAWB, WOOF, Landshare, and the CBA were supportive in putting me in touch with people to interview as well as answering queries.

Susanne Masters

Contact Susanne Masters for further details: info@susannemasters.com

APPEAL FOR WINES & BEERS FOR FRIDAY NIGHT AT THE NATIONAL

Regulars will know that on the Friday night at the National there is a supply of home made wines and beers available. This year we thought we would ask if any of you would like to volunteer to supply one of the wines or beers. We normally suggest six bottles of wine or ten pints of beer to ensure there is enough to go round, it may not all be needed.

If you would like to volunteer for this instead of us twisting the usual arms we would be delighted to hear from you. Please contact Peter Robinson with an indication of what you will be bringing so that we can provide a wide range of wine and beer for tasting.

CENTRAL COUNTIES FEDERATION SHOW

The Central Counties Federation celebrated its Silver Anniversary this year on October 6th with a special show & Festival held at a hotel, The Ramada in Peterborough, for the first time, with a dinner dance in the evening.

25 years brings a lot of changes, the first letter the Federation ever received was a letter from a solicitor on behalf of the Midland Federation threatening to take us to court if we recruited any of their members. Today sadly the Midland Federation and others are no more and we could sign up any circle from Great Yarmouth to Colwyn Bay and nobody would care.

But Central Counties is still here with a record entry of 507 bottles causing problems for convenor and judges but we managed. Many bottles came from circles outside of the Federation such as Luton, Ware and Preston, we are very grateful for their support.

All who attended received a specially engraved silver anniversary ISO glass filled with sparkling wine for the toast.

The master vintner was Anne Poulton of Burbage, the master brewer was Pete Lawrence of Luton, master cook was Roy Fitzgerald of Peterborough best table wine and best country wine were both Jean Day of Buckden, best beer was Peter Robinson of Ware (IPA), best liqueur Charles Hill.

CHAIRMAN'S CHATTER

To start off on Committee matters, I regret to announce that Jan Nangreave has tendered her resignation as Treasurer and Trophies Secretary. Jan has a demanding job and with an impending house move she understandably feels she needs to free up some time in her busy life. Jan was elected to the Committee in 2003, taking on the role of Trophy Secretary. In 2008, she agreed to become Treasurer and in spite of all the financial pressures of current times, she has kept us in excellent financial shape. We will greatly miss all the work she does for us both during the year and at the Annual Show. I suspect that raffle ticket sales could be hard to maintain this year. We wish Jan well in completing her move to a new home and hope she will be able to find time for her new hobbies.

Joe Lee has offered to take over as Treasurer as there is a close linkage between the role and his job as Membership Secretary. This unfortunately obviates our plan for Joe to take over the Secretary role from Kate, although Kate has very kindly agreed to continue for now. I realise there is probably no point in appealing for further help on the Committee from the NAWB membership, but I must emphasise that we are now stretched to the limit with virtually everybody doing two jobs. We also of course now have a vacancy for Trophies Secretary. I may have a cunning plan, but if it doesn't work out, I am tempted to put the trophies in a pile in the middle of the floor and let everyone help themselves.

On a personal note, I have had another busy few months. I was asked to help with making a TV programme on beer making and I include a report on this in a separate article. I may even be a TV celebrity by the time you read this. A further act of folly is that I have taken on an allotment with a mature set of vines (about 100 – Seyval Blanc, Muller-Thurgau and Rondo). I have been making red wine for the previous incumbent for the past few years now, and when he told me he was giving up the plot, I thought it was worth contacting the Council, little expecting that I would be successful. The trouble was that they took about 3 months to process my application during which time it hardly stopped raining. By the time I took the plot over in early July, the vines were growing prodigiously and were surrounded by waist high grass and weeds. Anyway, I have made good progress in getting things under control, although it looks like being a small crop this year.

So, we are now entering the busy season for us winemakers, with fruit picking and the autumn crop of shows coming up. The blackberries look very good this year – I have already picked loads from the edge of my allotment. I am having a lot of trouble with clearing white wines at present – I have four gallons of hazy wine, three of which have tinned gooseberries as an ingredient, which resist all attempts to fine or filter. Any unorthodox suggestions would be welcome as they taste alright.

On the subject of shows, it was very disappointing that the Telford Show had to be cancelled this year due to lack of support from other clubs. With North Wales also having fallen by the wayside this year, we now have a large area of the country where winemakers and judges have no opportunity to get involved in competitions outside of local club level. It emphasises the need for us to try and support one another whenever we can. Hopefully Central Counties and South West Counties will receive good support for their significant anniversary shows this autumn.

Cheers

Peter

ERRATUM

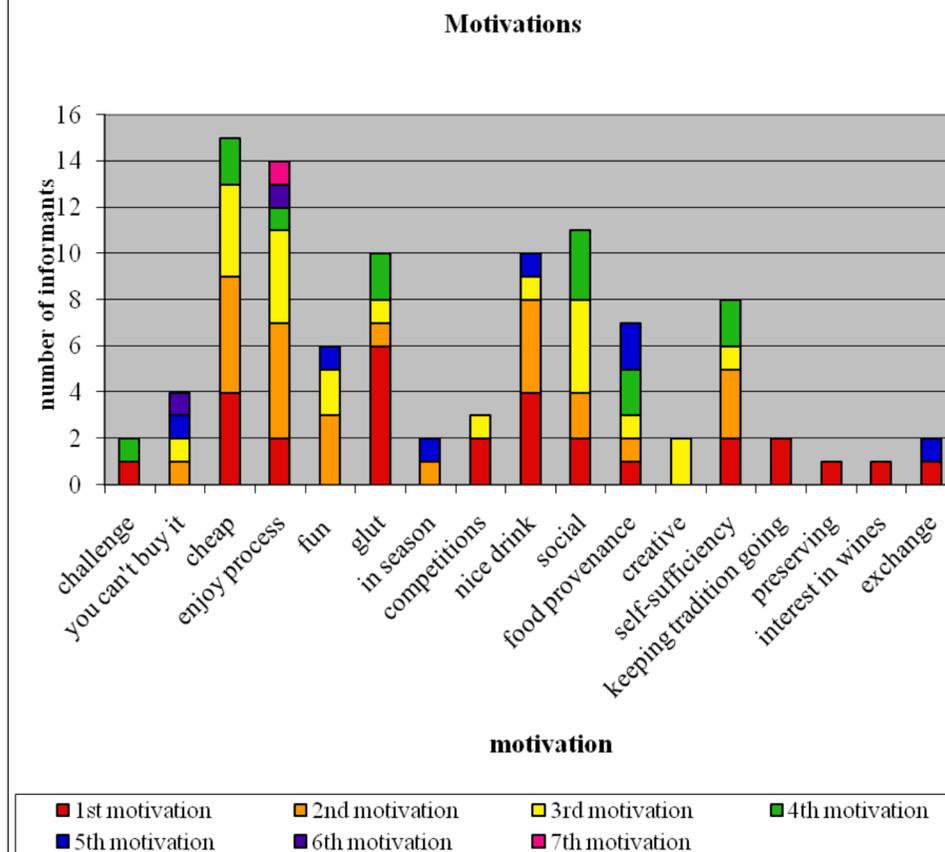
On page 13 (A5 version) of the June newsletter, there was a typing error in the obituary for Richard Edge. This should of course have read: ‘Another very **significant** but often unseen contribution was his support for Kate over her years as Chairman’,

2013 NATIONAL AT HULL

With this issue you will have received your schedule for the 2013 NAWB Show to be held on Friday 15th, 16th & 17th at The Mercure Hull West Hotel. This is a return to the very popular venue of two years ago, though it now has a different name, Mercure instead of Ramada.

All the details are in there, on pages 8 and 9 of the schedule (green cover for our emerald anniversary) you will find out how to book your room at the hotel and their costs. Please follow these instructions and quote NAWB to make sure you get one of the rooms we have reserved for our members.

There are no changes to the classification so there will be no problems if you have already been making wines to fit the classes and if you haven’t already started thinking about it then now is the time to get a few demijohns bubbling away. I certainly need to start getting to work on the contents of my freezer, which is full to the top and its nearly all fruit for winemaking.



Using wild plants and conservation

Informants avoided using plants that they considered to be rare and evaluated their picking of ingredients by considering the use other animals and birds made of the plants as well as other people. Informants possessed detailed knowledge on the abundance and health of plants that they used, and how plants were affected by variations in weather and management schemes. People collecting wild plants as ingredients were active custodians of their local environment.

Further Information

A detailed synopsis or the full 16,500 word dissertation are available on request as a pdf file that can be emailed, or printed and posted.

Binomial name	Vernacular name	Number of informants using
<i>Humulus lupulus</i>	hops	2
<i>Prunus sp</i>	mirabelle plum	2
<i>Rosa rugosa</i>	rugosa rose	2
<i>Achillea millefolium</i>	yarrow	2
<i>Smyrniolum olusatrum</i>	alexanders	1
<i>Malus pumila</i>	apple	1
<i>Myrica gale</i>	bog myrtle	1
<i>Tussilago farfara</i>	coltsfoot	1
<i>Fallopia japonica</i>	japanese knotweed	1
<i>Chondrus crispus</i>	irish moss	1
<i>Artemisia vulgaris</i>	mugwort	1
<i>Primula vulgaris</i>	primrose	1
<i>Trifolium sp</i>	red clover	1
<i>Chamerion angustifolium</i>	rosebay willowherb	1
<i>Prunus domestica</i>	wild plum	1

Elder (*Sambucus nigra*) was the most important wild plant to beer and wine makers with both elderflowers and elderberries being used to make wine, and elderflowers were also added to beer. It was valued for the bouquet from the flowers and flavour from the berries. Additionally both flowers and fruits were considered easy to pick in large quantities, easy to find and easy to identify.

Plant Identification and Plant Use

There was no correlation between ability to identify plants in a plant identification task and the number of plants individuals used. Informants often learnt to identify specific plants because they wanted to use them; rather than using plants because they could identify them. Smell was considered a useful characteristic for identification of plants. Informants differentiated between individual plants that had different properties; for example higher yield or better aroma.

Motivations

Low cost production of beer and wine was the most commonly stated motivation for making beer and wine at home but other key motivations were: enjoying the process of making them, social aspects and being able to make beer and wine avoiding some ingredients found in commercially produced beverages as well as tailoring the end product to suit individual tastes.

INTERNET COUNTRY WINE MAKING

Chris Jones found this information country winemaking on the internet and has obtained permission from John Baithwaite of Hop & Grape to reproduce it here.

Recipe to make one gallon (It can be adapted to suit any style of fruit/veg including dried fruits and fruit juices. If making more than one gallon multiply everything except the yeast. Always sterilise all equipment)

3 lbs of soft fruits

Or 6 lbs of hard fruits

Or 7 lbs (approx) of parsnips

Or ¾ pint of elderflower petals

1 kilo of sugar

250 ml grape concentrate

Campden powder

1 tsp super enzyme

1 tsp nutrient

1 tsp tartaric acid

Appropriate wine yeast

1 small tsp potassium sorbate

1/. SOFT FRUITS Hull Strawberries/Blackberries/Raspberries. Destone Peaches/Nectarines/Plums/Damsons (Plums & Damsons should have the bloom washed off with hot water) and chop. Top & tail Red/Blackcurrants/Gooseberries. Destalk elderberries (If using elderberries do not use more than 2 lb to a gallon or better still use no more than 1 lb in combination with other fruits) Chop rhubarb into 1 inch chunks and freeze for at least 72 hours
HARD FRUITS Cut off any bad areas on apples, pears etc and chop. Rinse fruit in a weak solution of sulphite (campden powder) and freeze for at least 72 hours. A combination of some or all fruits can be used. Better results can often be achieved by using a combination of fruits. Most wines can benefit from the addition of very ripe bananas. Boil up approx 1 kilo of very ripe bananas in two pints of water for 20 minutes and use as the water in stage 1 (discard th bananas). This adds body to the wine. All fruits can be frozen first, in fact it can be beneficial.

DRIED FRUITS When using dried fruits use approx one quarter of the weight required for fresh. Rinse the fried fruit well & treat as for fresh.

PARSNIPS Boil peeled and sliced parsnips in 2 pints water until just tender (do not overcook). Commence making wine from stage 2 of instructions. (no

need to use straining bag). Add the liquid to the bucket, discarding parsnips. At stage 3, syphon into a sterilised demijohn leaving any sediment behind..

FLOWERS Nice creamy heads from the elder bush (preferably not ones that smell of cats) Use as fresh as possible. Remove flower heads from stalks, you can use a clean comb or fork, try not to get any stalks in. Measure approx ¾ pint of flower heads, lightly firmed down.

FRUIT JUICE Use 2 litres of breakfast juice (additive free) Start at stage 2. At stage 3 pour into fermentation jar leaving any thick sediment behind.

Prepare & place fruit/flowers in a large straining bag inside a two gallon bucket. Pour two pints of boiling water over the fruit/flowers, allow to cool. Add powder or 1 tablet (as per instructions) Stir well, cover with lid, allow to stand for 24 hours. Then stir well to clear any excess sulphur dioxide.

2/. Dissolve 1 kilo of sugar in two pints of hot water, allow to cool. Add to bucket. Sprinkle the yeast onto ¼ pint of tepid water (70—75°F) add leave for 15 minutes. Add 1 tsp sugar, stir. To the bucket add the super enzyme, tartaric acid (if the fruit is very acid omit this. You can always adjust the acidity at a later date) and nutrient, stir well. Check temperature. It needs to be 70-75°F. If too cold, stand the bucket in hot water, stirring occasionally until the correct temperature is reached. When correct add the yeast solution, stir well and place in a constantly warm place (65-70°F) to ferment for 4-5 days. Stir daily.

3/. Strain pulp from juice by lifting the bag and allowing the juice to drain back into the bucket, pour two pints of cool boiled water over the pulp, squeeze gently & allow to drain further. Do not squeeze too hard or you will get lots of pulp into the wine which will cause problems later. Pour juice into a one gallon fermenter using a large funnel. Add grape concentrate. Top up to one gallon with cooled boiled water, or if you have more than 1 gallon, ferment the extra in a suitable sized bottle, using this for topping up later. Fit with a bung and airlock (half filled with water) and allow to ferment in a constantly warm place (65-70°F). Shake the wine every day.

4/. When you think the fermentation has finished, check with a hydrometer. For a dry wine it should be 0.992 - 0.996 S.G. Medium wine 0.998 - 1.000. Sweet wine 1.000 - 1.010. It is better to ferment the wine too dry you can always sweeten back later.

5/. Syphon the wine (using a U-bend and length of plastic pipe) into a clean sterilised fermenter. Top up to neck of fermenter with cold boiled water (or spare wine). Add 1 tsp campden powder or one tablet and 1 small tsp

RESEARCH SUMMARY

Making wine and beer at home using wild plants in Britain: an Ethnobotanical perspective

Research Outline

Interviews were carried out with 29 individuals contacted via the National Association of Wine and Beer Makers (NAWB), Worldwide Workers On Organic Farms (WWOOF), Landshare, Craft Brewing Association (CBA) and other individuals put in touch with the researcher. Numerical and qualitative data was collected and analysed to produce a dissertation for an MSc in Ethnobotany at University of Kent and Royal Botanic Gardens Kew.

Research Findings

Plants Used

The following is a list of wild plants used to make wine and beer in Britain (based on interviews with 29 informants April-June 2011)

Binomial name	Vernacular name	Number of informants using
<i>Sambucus nigra</i>	elder	27
<i>Rubus fruticosus agg</i>	blackberry	22
<i>Taraxacum agg</i>	dandelion	20
<i>Urtica dioica</i>	nettle	12
<i>Quercus sp</i>	oak	11
<i>Prunus domesticas spinsititia</i>	damson	9
<i>Rosa sp</i>	wild rose	9
<i>Betula sp</i>	birch	8
<i>Prunus spinosa</i>	sloe	8
<i>Crataegus sp</i>	hawthorn	7
<i>Prunus domesticas spinsititia</i>	bullace	6
<i>Ulex sp</i>	gorse	5
<i>Malus sylvestris</i>	crab apple	4
<i>Sorbus aucuparia</i>	rowan	4
<i>Articum minus</i>	burdock	3
<i>Filipendula ulmaria</i>	meadowsweet	3
<i>Prunus avium</i>	wild cherry	3
<i>Prunus cerasifera</i>	cherry plum	2
<i>Primula veris</i>	cowslip	2
<i>Lonicera sp</i>	honeysuckle	2

OLD BEERS

How well do home made beers keep? In my experience, much longer than I expect, although mine are stored in the loft where temperatures vary from 39°F/4°C in winter to 90°F/32°C in summer. They are only kit beers, put in pint bottles and kept in the dark.

I regularly put them into competitions such as the Middlesex and the National, and even lagers and bitters five years old have never yet been criticised for being old or “marmitey” from yeast autolysis. They even sometimes receive awards! My Colne Valley bitter from April 2007 seems very good to me (I am not a beer judge or connoisseur) and the Telford Export Ale from April 2003 was very acceptable last month, with little change from its original taste as far as I remember.

At our recent North Thames Region judges’ meeting, I gave one of my beers blind to the group, which included two national beer judges with very good palates. No one said it was old or past it: the comments referred to a strong malty nose and the hops and body being a bit light. It was my March 1996 Burton Bridge Bitter. So don’t throw away your old beers unless they prove unsound when tasted

Bernard Lamb

I think that is very sound advice. I know a number of brewers at the National brew new beers for the competition every year but it is not always necessary. I have twice won the light ale class at the National two years in a row, each time it was the previous year’s winner that won again, and on the second occasion the two firsts were won at the beers second and third Nationals having been criticised as too hoppy at its first National. Hops do “disappear” with age. Whilst my beers were nowhere near as old as Bernard’s as light ales are around 3½% alcohol they should be the ones to “go off” quickest. Ed

SUSANNE MASTERS RESEARCH

Those of you who were at the Hull National may remember that a young lady, Susanne Masters, was arranging interviews on wine and beer making as part of her studies. A summary of her research is printed over the next four pages. The list of wild plants we use is amazing, why is dandelion so popular, there are exceptions to the rule, but generally dandelion wine is pretty awful. And it is a very sobering thought that whilst judging competitor’s efforts you could actually be tasting japanese knotweed wine!!!

potassium sorbate. Shake well. Refit bung and airlock and leave for 2-3 days, shake the wine 2-3 times a day to remove all the dissolved carbon dioxide.

6/. Fit with a safety bung and leave to clear in a cool place. Or speed up the clearing by using some good finings such as Kwik Clear.

7/. When the wine is clear, bottle using good quality corks and lay down to mature for 9-12 months. If using fruit juice it does not need to be matured for as long.

NOTE : If the wine is too dry, sweeten to taste, preferably using a non-fermentable wine sweetener. This recipe will make a standard strength wine of about 12-14% ABV.

15 SECONDS OF FAME (MAYBE)

It all started with an email received by Kate through the NAWB website. Ricochet, a leading independent television production company were looking for somebody to help them with a programme on making wine from kits. Kate forwarded this to me; I followed up the contact and gave a half hour phone interview, with prospects of further involvement in making some wine for them.

It all went quiet for a bit and then out of the blue I got another phone call in May. The wine programme was on hold for now, but they wanted to do a live beer mashing session for another programme. I gave them some guidance on what equipment they would need and the overall process and directed them to some homebrew websites through which they could procure what they needed. A few days later they phoned back again on a Friday. They wanted to brew some lager next Wednesday – ‘can we come to your house to film it?’ Not looking ideal as this is the week before Wales and West and the temperature is about 80 deg F!

Following some frantic measuring, we came to the conclusion that our kitchen was not big enough for filming. So Plan B was for me to take all my equipment to the presenter’s house in Highbury. I sent the production company a list of the ingredients needed and we agreed that a cooling spiral would be a good idea, as I rely upon my butler sink at home for cooling the wort in.

One thing I discovered is that everybody involved in filming has a gopher, so it was a good job that I took Elaine with me. I had forgotten how dreadful it is driving into London in the rush hour – last 3 miles took about 40 minutes

and having set off at 7.00 am we arrived about 8.30. There were 2 presenters, one a food scientist and the other a chef. The theme was to demonstrate the impact of seaweed derivatives on clarity (Irish Moss) and head retention (PGA). I decided that the easiest and most scientific way of doing this would be to do a single mash and then divide in half for the boil using Irish Moss in just one boil. The PGA gets added at bottling anyway.

Fellow brewers can imagine the challenge here. You take your equipment to a strange environment; you have to teach the presenters how to brew beer (fortunately, Rachel, the food scientist proved a very adept pupil); and then you have to fit in with filming requirements (can we just repeat that? – No!). With a few minor adjustments, we managed to work our way through the process. Placing the mash tun on top of the Aga maintained the mash temperature perfectly and the sparge ran through in no time. The tricky bit was the boil, where given the quantities involved, we had to use two stainless steel pans on gas hobs. One of the boils went on for 2 ½ hours because they were filming a feature on yoghurt making (very interesting actually). The new cooler proved very effective and we were therefore able to get the yeast pitched.

Towards the end of the day, I got to be on camera, although whether this footage will be used I have no idea. I was seen collecting the buckets and heading off into the sunset with them and also gave an interview explaining the next steps involved. We finally got away about 7.00 pm after an exhausting but very interesting day. I had never realised how much work goes into producing something like 5 minutes of film, and how much thought goes into the production and camera work. They were also most appreciative that they would never have been able to get through the process without our help. For my trouble on top of expenses I got a brand new cooler and some spare ingredients.

Fortunately, the weather turned much cooler the day after (just in time for the Jubilee weekend) and therefore it was probably OK for the fermentation process, albeit a bit warm for lager. This all went smoothly, both batches of beer fermenting down from 1058 to 1008 - a reasonable heavy lager in our terms. When bottling each batch I split the beer into halves again for addition of the PGA powder so that we had four scenarios – Irish Moss and PGA; Irish Moss only; PGA only and neither ingredient added. I must say that I had not used the PGA before and found it a bit messy and difficult to dissolve – not at all convinced by this one.

I had told the Producer that it would be at least 4 weeks after bottling before we could consider opening the bottles. The plan was to have another filming session for this. In order to test things out – I had bottled some separate bottles of my own and Elaine and I tested out a couple of bottles. My tasting notes were as follows:

Irish Moss: Starbright beer. Condition was fair - a good steady head but little head. A good hop nose. Beer tasted fresh and clean with good body and mouthfeel. A good example overall, which I would be happy to share with my fellow beermakers.

PGA. Distinctly hazy; slightly less condition than the first beer, and not much head to retain really. The nose was less clean than the first beer. Initial taste seemed a bit sweet - flavour different from first beer - something odd about it. I have reservations about the impact of PGA on flavour - the second beer didn't taste nearly as good as the first and seemed lower in hop (interestingly this batch was the one boiled for 2 ½ hours).

Due to holidays, it was proving difficult to arrange the second set of filming. As we were about to go on holiday ourselves, Ricochet sent round a courier to collect the beer – 3 bottles of each of the four variants. Having heard nothing we did another tasting about 8 weeks after bottling. The condition of both beers had improved, but there was not a lot of head on either beer so it was still difficult to determine whether the PGA was worth using (and I am still doubtful about the taste).

So we wait for news – it has all gone quiet. The programme is due to be shown on Channel 4 in September, possibly before you read this article. If I find out when in advance I will let everyone know. I suppose I ought not to enter my remaining bottles in a competition – pity – it really is quite good – I will try it out on our beer group instead.

Peter Robinson

WINEMAKERS LIMERICK

Whilst browsing through some old “Winemaker” magazines, in the October 1971 edition I found the following limerick by Mr R A Marsdon of NW6.

A lady winemaker named Gwen
Who walked into a shop full of men
Gave the group quite a fright
With “I need Bentonite”

For none of them knew which was Ben.

Any more where that came from Bob? Any other poets out there? Have a go.