



NEWS & VIEWS

October
2010

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

**Would you like to win
a prize for Christmas?**

**Two Cases of Wine
A Wine & Cheese Hamper
Cafetière & Coffee Set
Selection of Gifts and Vouchers**

**Please support our
CHRISTMAS DRAW
See Page Six for full details**

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CHAIRMAN'S CHATTER

This will be my last report for the N&V, as I have taken a sideways step, by taking the position of Secretary. Peter Robinson has agreed to take the role of Chairman. I feel sure you will welcome Peter in his new role. The reason for this is to bring in new ideas from the chair. The committee is looking for new members to help run NAWB we have a good committee who meet up regularly on a social basis and have a great time, it would be a good time of year in the NAWB calendar to join the committee.

We have a new venue which is a move forward for us, with this in mind and in order to raise the extra money needed for this new venue Jan our treasurer has secured a licence and we have draw tickets printed for a Christmas draw. The tickets will be included with this newsletter. It would be a great help if members could sell as many as possible as this will enable us to give a better quality on the show weekend.

I feel sure you have all been busy, as I have, picking fruit and making wine. There seems to be an abundance of good quality berries this year, our weather has obviously supplied the ideal temperature. If you are coming to the conference at Hull, please book as soon as possible, rooms will only be held until February, this is in our agreement with the hotel, after this date rooms will be allocated to the general public. More details are enclosed with this newsletter.

On behalf of the committee I would like to wish you A Merry Christmas, and A Happy New Year. Finally I would like to thank all those who have supported me over the years I have been at the helm; you have made my job easier. Looking forward to seeing you all at Hull.

Cheers.

Kate Edge

**NAWB AT HULL - FORTY YEARS AGO
BY DOREEN EVANS, HON SECRETARY,
HULL & DISTRICT WINEMAKERS' GUILD**

What a lovely surprise to read in News & Views "2011 NATIONAL SHOW, IT'S HULL"!

When the National came to Hull in 1971, our Guild, the Hull & District Winemakers Guild, was celebrating its tenth anniversary and now 40 years on it will be our fiftieth anniversary!

Eddie and I were members of the Guild then, as now, and can remember how delighted everyone was to hear that it would not only be in the North of England but here in Hull. In the early days of the National the shows were held in the areas of Torquay, Brighton etc. as its membership was drawn mostly from Southern England. Keen members from the Midlands and from Hull were however individual members from an early date. It is recorded in fact that at one time we had fifteen National Guild Judges. Sadly we now have only three active National Guild Judges, Eddie Evans, Don Hawkins and Brian Gent.

Eddie, being a National Guild Judge, judged at the Show which was held at the City Hall in the centre of Hull. In 1970 the National had attracted 4,100 entries, and whilst the City Hall was large enough to cope, the National Executive decided to adjust the schedule as entries were getting out of hand owing to the difficulty of getting sufficient judges and stewards. In 1971 the entries were down to 2,500! This was mainly due to a National Postal strike! We didn't have the means of communication that we have today, so sending out and receiving entry forms then must have been a nightmare. I can remember our President, George Styles, with committee member Alan Akroyd, travelling the country to various meetings liaising with the National Committee.

Being in Hull, the Show attracted many entries from the Hull Guild and at 1:15 pm on the Saturday we were twelve points in front of other clubs and were hoping to win the Amateur Winemaker Shield but in the last few minutes Epsom Downs and Nottingham romped ahead with 103 and 98 points respectively. Hull came third with 97 points. We found out later that two members who had moved to Hull from Nottingham, although entering all our Club competitions had elected to enter for their old club, Nottingham. Had they not done so Hull would have won the Shield by a single point.

On the Saturday afternoon there was a talk by the Conference Chairman, Dr R A Webb who spoke on “The Future in Amateur Winemaking” of wines progressing from wines by ingredients to wines for purpose and the likelihood of blending becoming popular. How right he was! Following this there was an “Any Questions Time” at which the panellists under the chairmanship of Ben Turner were Ken Hill, Dr Harrison, Cyril Lucas and Arthur Francis.

On the Saturday evening a Buffet Dance was held at the Skyline Ballroom a short distance away. This was a sell out of 600 tickets. A cabaret spot of Al Jolson was well received and the guest of honour was the Deputy Lord Mayor, Mrs Maud Heath. The retiring President was Mr C J J Berry who installed as his successor Mr Brian Turner.

The Show for 1971, although smaller in entries, was voted a great success and people especially enjoyed having more time to discuss their wines with the Judges. It was a lovely weekend which we all enjoyed.

May I, on behalf of The Hull Guild, extend to all members who attend the 2011 Show, a warm welcome to Hull. May all your wines be clear and bright, and your awards many.

Doreen Evans, Hon Secretary, Hull & District Winemakers Guild.

In a PS to the letter with which the article was enclosed Doreen says it still rankles in Hull that those two members entered for another club. I can't help wondering whether there was a bit of arm twisting involved.. I have these visions of Richard Brooksbank and Brian Cross applying the thumbscrews. I know they were there, Brian has given me some documents from the show and Richard has been making wine since the beginning of time.

Seriously, Doreen, thanks for the letter, I hope to see you and members of your Guild at the Ramada Hotel in April - Editor.

DID YOU KNOW?

Hull is more correctly known as Kingston upon Hull, the River Hull being a tributary of the River Humber.

It developed from a trading settlement originally called Wyke. In 1293 Edward I acquired most of the lands in Wyke and it then became known as King's Town.

In 1376 Michael De la Pole, the Mayor of the Town, was Admiral to the fleet of ships engaged in the Bordeaux wine trade.

Trade continued to grow and it was only in the eighteenth century that congestion of the River Hull caused docks to be built on the River Humber.

CHRISTMAS DRAW

You will have found some raffle tickets included with this edition of News & Views and I wanted to tell you about them.

We are holding a raffle this year to raise funds to cover the additional costs of our new prestigious venue, The Ramada Hotel, Hull. There are some excellent prizes to be won, and each winner will receive their prize in time for Christmas. Please support this venture, and where possible encourage your family, friends and work colleagues to support us too. I am sure they would all like the chance to win a case of wine or another lovely prize for Christmas!

If you feel able to purchase or sell any additional tickets, please contact me by leaving a message on my answer-phone, 01952 410418 or e-mail me at treasurer@nawb.org.uk stating how many tickets you would like and your name and address, and I will send to you straight away.

All tickets sold must be returned to me at:
18 Old Coach Drive, Kingsmead, High Wycombe, Bucks. HP11 1AS.
by Saturday 4th December 2010.

The draw will be held in Greenford on Thursday 9th December 2010.
A full list of prizes is shown below:

- Case of 12 bottles of Wine
- Case of 12 bottles of Wine (donated by Joe Lee)
- Wine & Cheese Hamper (donated by CRS Logistics UK Ltd)
- Cafetière and Coffee Set (donated by Lavazza Coffee)
- £25 Amazon Voucher (donated by Elaine & Peter Robinson)
- Cafetière (donated by Lavazza Coffee)
- Kenwood Mini Chopper (donated by Jan & Graham Nangreave)
- Kenwood Hand Mixer (donated by Jan & Graham Nangreave)
- Sandwich Toaster (donated by CRS Logistics UK Ltd)
- £5 HMV voucher (donated by Chris Jones)
- £10 Marks & Spencer Gift Vouchers

Thank you for you support & Good Luck! **Janice Nangreave**



53rd NATIONAL SHOW & CONFERENCE

ON

FRIDAY, SATURDAY & SUNDAY

APRIL 8th, 9th & 10th.

AT

THE RAMADA HOTEL

GRANGE PARK LANE

WILLERBY, HULL

TIME TO BOOK YOUR ACCOMMODATION

PHONE 08448 159 037 & ASK FOR LISA

70 ROOMS HAVE BEEN PRE BOOKED BY

NAWB BUT THESE WILL ONLY BE HELD

UNTIL 7TH FEBRUARY 2011. THE

FOLLOWING DISCOUNTED RATES MAY

NOT APPLY AFTER THIS DATE

ROOM RATES FOR FRIDAY & SATURDAY

£55 PER NIGHT FOR A SINGLE ROOM

£65 PER NIGHT FOR A DOUBLE ROOM

BREAKFAST £7.50

2 COURSE EVENING MEAL (FRI) £10.00

FOR MORE INFORMATION SEE PAGES 8 &

9 OF THE ENCLOSED SCHEDULE. BOOK

NOW TO ENSURE YOU ARE PART OF

NAWB'S NEW VENTURE.

WHAT WE DID DURING THE VOLCANO? (OR WHEN SENDING WINE BACK CAN PAY OFF)

Preamble

Elaine always reckons she needs a holiday after the National, but we have a problem fitting in holidays between shows, work commitments etc. However, I managed to identify a week when we could get back just in time for the NAWB Committee Meeting and our club AGM. We stayed just north of Almeria in south east Spain, which enabled us to visit Granada, which Elaine has always wanted to see, having flown to Alicante with Easyjet and hired a car.

Now for the wine related bits. On our first night we had some tapas in the bar on our site and ordered a bottle of the house Rose. It tasted a bit oxidised, but I put this down to the local style and with food it wasn't too bad. On our penultimate night, we visited the bar again, mainly so that I could try the locally brewed bitter (by an English ex-pat). Not bad, but not up to our homebrew standards. Elaine's glass of wine however, strongly resembled vinegar – I don't think I would have put it on chips, so that went back! The next night, we had dinner in the adjoining restaurant. We ordered a bottle of wine, I poured, I sniffed – rather vegetal, I sipped – oxidised and corked. I had a little difficulty persuading the manageress that this wine was off, but we finally got a new bottle. When paying the bill, I consoled her by saying that we were going home tomorrow so she wouldn't have any more wine being rejected. 'Are you sure about that?' she said, 'haven't you heard about the volcano?' That was lucky, as had we not known, we could have set off the next morning, returned our car and got stuck at the airport. We went to check the Internet terminals available on site, but they were all in use by teenagers reporting their broken nails to all their little friends on Facebook. So we had to settle for checking with Sky News.

Friday

Early morning, I got onto the Internet – no teenagers at that hour, but some fellow passengers were already looking at the options. Confirmed that our flight was indeed cancelled – Easyjet invited rebooking which would have been the following Thursday. So, we decided to look at alternative ways of getting home. Trains looked like being complicated (lots of changes) and expensive (Eurostar were charging £223 for a single Paris-London). Then I remembered the ferry crossing that we used on our last Rioja trip with Judith. Checked the Internet – boat leaving on Sunday early afternoon - £175 for twin

cabin. While others dithered, I booked it. Arranged to extend car hire for 2 days with one way drop-off at Bilbao; helpful staff copied maps for us and prepared sandwiches for lunch. Soon after midday we set off on our 1000 km drive.

Had to stop at a supermarket for provisions and additional underwear. Unfortunately, I bought too small a size – that’s probably as much information as you need. We made good progress until hit by torrential rain early evening – so bad we just had to stop at one stage. We were struggling to find a hotel, when Elaine spotted a cafeteria with a motel-like structure alongside. Didn’t look too promising as it was all in darkness. I sprinted to the door – a sign in Spanish with a bell underneath (ring for attention?). I pressed and a couple of minutes later an elderly gentleman emerged from the cafeteria with an umbrella. He spoke no English, but we managed to communicate our requirements, and he showed us to a spacious clean room. Dinner was an even better surprise. 3 course meal for 11 euro each including wine, which turned out to be a bottle of a very decent 2005 Utiel Requena. On top of that, Elaine’s Consommé came with a generous slug of Tio Pepe. Best value for money of the holiday!

Saturday

After Spanish breakfast of coffee and sweet pastry, we paid our bill, noted the location for future reference and headed north. The Spanish roads are excellent – very similar to France and there was little traffic – the only problem was the non-stop rain. However, we made good time and my main concern now was where to drop the car off in Bilbao. The man from Europcar had been very vague on the phone and we were unsure as to whether you could actually leave it at the ferry port. Phone calls to their information desk were met with an answerphone. We therefore decided to stop off in Logrono, where we know our way around and try to find the Europcar office there for guidance. We went to the tourist information office for directions – where they tried phoning through for us – but no reply – nothing is open Saturday afternoon/Sunday they told us. Anyway, the staff there were most helpful – they identified the 3 Europcar offices in Bilbao and provided us with a map of the town centre. We decided to aim for the railway station office on the basis that we should be able to get a train or taxi to the ferry from there. We pressed on a bit further – 50 miles from Bilbao before finding a small hotel in a village. Less exciting this place, although the local beer was quite good. I slept badly, with nightmares of Elaine’s navigation failing to find the railway station, or our on line reservation being non-existent.

Sunday

Another early start and we headed into Bilbao with one or two alarms. We found the river which was encouraging, and then miracle of miracles we saw a sign for Europcar that took us into the station car park. Was this skilful navigation or did we just get lucky? We dropped off the keys and met another Brit who was doing the same as us. He informed us that you could get a train direct to the ferry port, so we jumped on that. I knew it was all going too smoothly. When we arrived at the other end, we could see our ferry, but there were no signs as to how to get to it. After a lot of stress and swearing (on my part), we finally got directed by a policeman and arrived at the terminal to find large random queues. Fortunately it wasn't raining. There was no organisation or information – everyone was mixed in - ticketholders, reservation holders and those there on the off-chance. The main problem was the single security gate for checking luggage – they don't normally have so many foot passengers. As departure time drew near, the crowd grew restless surging forward – but they did hold the boat until everyone was on board – about an hour late. As we were making our way to our cabin, we saw a man come rushing out of the shop brandishing a bottle of champagne. We were so thirsty after standing in the sun all morning that a bottle of Master Brew went down rather well. A beautiful sunny afternoon and sea like a mill pond so we spent some time on deck watching dolphins bow riding. Later on, when I went on deck for some fresh air, I got a good sighting of a fin whale quite close to the boat. We had an early, leisurely meal in the carvery, before having an early night, feeling rather smug that we had probably made the right decision on Friday.

Monday

Didn't wake up until 9.00 – we had slept for eleven hours. Went down to see about a swim – but the pool was like a large cold bath – 18°C, so we opted for the sauna instead. We attended the whale and dolphin talk in the cinema, which was packed out. Here we learned that the Pride of Bilbao will cease sailing on this route after September, which is a great pity. We also bumped into a family who had been staying at the same site as us. They had delayed their departure until Saturday morning, which I wouldn't have wanted to do, although they had used the motorways more than us. As we got further up the Channel, I made the mistake of phoning work to let them know where I was. I was told that I am supposed to be running a workshop in Camberley the next day – great! It took almost as long to get off the boat as it took to

get on, but the taxi drivers of Portsmouth were out in force and we soon made it to the station. We split up at Kings Cross – Elaine to go straight home and me to fetch the car from the airport. I caught a taxi from Luton station to Airparks, being dropped at the gate and walked down to the office only to find I had lost my wallet – panic! I must have left it in the taxi when paying the driver or could I have dropped it as I got out of the taxi? The staff at Airparks were most helpful. A torch was fetched and we went back to the gate and found my wallet on the floor; they insisted on my having a coffee before driving home and they didn't charge for the extra days parking – some organisations manage to come out of this well. Finally got home at 22.00 after 4 days travelling.

Aftermath

After all our planning, we had of course missed the NAWB committee and our club AGM had to be postponed for a month – fortunately we managed to send off emails to warn everyone before leaving Spain. The following week at the Essex Show, we discovered that we had 15 seconds of fame on Sky News; being in the background of an interview conducted in the Bilbao queue. Getting money back proved to be a challenge of course. My first attempt through the Easyjet website was met with a response that we were a 'no show'. I politely pointed out that no planes flew on that day and attached the cancellation email that they had sent out 2 hours before departure (really useful). In the end I persuaded our insurer to meet most of our excess costs so we ended up not too much out of pocket. Even so, I think we may not fly again for a little while and will certainly think twice

NAWB 1971 : HOW TIMES HAVE CHANGED

Brian Cross was Chief Steward's Assistant in 1971 and he has sent me some of his papers from the show still in their original envelope with a 3p postage stamp. No wonder they went on strike.

The agenda for the AGM, opened by President, C J J Berry, shows that there were ten nominations for five committee places. A few current committee members would like to see that situation today. The ten candidates include some very well known names, the five who were successful were F Bastin (Harrow), P Delmon (Northampton), F Forster (Faversham), E Plant (Thurrock) and H Ritchie (Burton on Trent). Unsuccessful were L Drysdale (Leeds), E Evans (Hull), D Ives (York), G Styles (Hull) and A Stanley (Spen). Did somebody say that NAWB had a southern bias in those days?

Well two of the unsuccessful candidates said it in their resumés for a start.

The Chief Steward, Elvin U Plant, had produced a document, neatly typed on the latest typewriter, covering four pages of foolscap paper (a bit bigger than A4) detailing responsibilities at the show.

It is interesting to note that on the Friday a team of 16 people were assigned to receive and stage entries from 2 pm until 6 pm. At 6 pm a second team of 21 people replaced them to continue the job until all bottles were staged. At today's Nationals this is all finished before 6 pm but I suppose travelling was slower in those days, and winemakers probably delivered their entries after a day's work. Not many of us do that anymore. It also reminds me of a presentation a few years ago at my club, Peterborough Wine Circle, by our president (now in his 97th year) showing 2¼" glass mounted slides of the 1970 National at Caister. He said our circle were asked to provide general stewards as we were the affiliated circle closest to Caister and the volume of entries meant that staging of exhibits was not completed until the small hours of the morning, but it had to be done before going to bed as judging had to start promptly at 8:45.

On the day of the show seven people were assigned the task of patrolling the show hall to ensure quiet during judging. Eighteen people were assigned to the administrative rooms to assist the Awards Secretary, no laptops in 1971. The admin teams continued until 6 pm and then typing and duplicating commenced. I suppose that would be typing wax stencils then putting them onto a Roneo duplicator which probably needed turning by hand.

Awards were presented on Sunday morning, five people were assigned to marshall the awards winners as "this item needs to be slick, otherwise boredom sets in before the event is over".

Collection of exhibits didn't take place until after Sunday lunch, a team of 32 was assigned to oversee this, a smaller team were to oversee the removal of trade stands through the side door.

Finally, all stewards were asked to ensure that litter did not detract from the appearance of the show, especially for the television.

As to the evening buffet dance, how we would love to have a sell out crowd of 600 tickets though I don't suppose the "Political Correctness Lobby" would allow us to have an excellent "Al Jolson" cabaret.

Forty years of change, but NAWB is still here, and long may that continue.

FROM NOVICE TO NAWB

As I was accorded the honour of the NAWB presidency in March, my mind drifted back to my humble beginnings as a home winemaker.

My first venture into the homebrew hobby, was on the 21st May 1955 when I made an orange wine, using the jug and washbasin from my father's bedroom as my only equipment. The fermentation was started, with a slice of warm toast spread with bakers yeast and covered with a blanket. Within days, the toast had grown to great gargantuan proportions, covering the whole surface of the washbasin. This large and soggy mass was delicately lifted from the orange wine, which was left under the blanket to continue its ferment. Thanks to a good grade of bakers yeast, the ferment soon finished and the blanket removed. I recall no taint of vinegar, but this was probably due to the protective covering of a half-inch long layer of green fur, that had grown across the top of the wine. This skimmed off (a hair-raising experience) and the wine was bottled and drunk.

In July 1955, I started a more scientific approach and bought myself two large pickled onion jars from my local pub. I then proceeded to make a redcurrant wine following a recipe in "Home Made Wines" by Ambrose Heath. I dispensed with the bakers yeast on toast and trusted to the natural yeasts on the fruit and any wild yeast that wished to join the party. When the ferment had apparently finished, this sweet elixir minus the half-pint of brandy and half-pint of sherry advised in the recipe, was bottled, corked and stacked on their sides in my mum's pantry. On returning to the pantry a few days later, I discovered that half the bottles had blown their corks and the floor was covered with ants, red ones, black ones, tawny ones and brown ones. Word had got around, that there was a binge on in Bob's pantry so ants had come from far and wide, to get stuck into my redcurrant wine. They were so stuck on it, that none could escape but they all died happy. The redcurrant wine had also cascaded down over the Sunday joint The best gravy we ever had!

About this time in the Noel Whitcombe column of the Daily Mirror, the wine recipes of H E Bravery appeared. I forthwith started following his recipe for "Jungle Juice", a wine using potatoes, wheat and oranges (*see below—Editor*). This gave me the idea of concocting my own recipes, so following Bravery's Jungle Juice theme, I invented a "Desert Island" dessert wine. Into this I put coconut milk, mashed bananas and a rather large quantity of rice, which I left for a pulp fermentation. Due to the

ignorance of youth, I did not know the rice would swell up and absorb all the liquid, leaving a morass of murky mixture, with the consistency of thick porridge. This I could not drink and with war rationing being virtually over, I did not have to eat it. As I buried it at the bottom of the garden, I was thinking – “I don’t recall Robinson Crusoe having this problem!”

From then on, my winemaking improved, it couldn’t do much else! I started making regular visits to the Loftus homebrew shop, then in Tottenham Court Road, I bought such scientific instruments as vinometers, hydrometers, thermometers and air locks, as well as cultured wine yeasts. I started purchasing the “Amateur Winemaker” in 1965, and learned from it, that wine circles were in operation all over the country, thus I joined the Wembley Guild in July 1967. I eventually joined the National Association in 1973 a year after I passed my driving test and obtained my own transport. I have enjoyed my membership of NAWB every year since 1973 and was highly honoured in March 2010, to be elected as President of NAWB. **Bob Marsdon**

H E BRAVERY’S EXTRA SPECIAL FINE OLD JUNGLE JUICE

I was asked some time ago if I could give a talk at a wine circle on “making wines from roots, leaves and grains” I agreed to do so and as I always produce wines for sampling started to look for recipes that fit the bill. At the time I had just come across a book “Successful Modern Wine-Making” by H E Bravery published in 1961. Many of the recipes included root vegetables, carrot whisky, still popular today, was there but pride of place seemed to be given to Jungle Juice, so I decided to give it a go, and by strange coincidence Bob’s article above, which mentions it, dropped through my door while the demijohn was fermenting away.

I reproduce below the section from Bravery’s book.

“The following recipe is an improved version of a recipe which is known in every corner of the country as “Bravery’s Extra Special Fine Old Jungle

Ingredients (one gallon)	
3 lb.	Old Potatoes
6	Oranges
1 lb.	Raisins
1 lb.	Wheat
4 lbs.	Sugar (do not use invert)
1 oz.	Yeast
5 qts.	Water

Juice”. That recipe having been offered to readers of Noël Whitcomb’s column of the Daily Mirror, brought no fewer than 30,000 requests. And today, five years later, it is acclaimed by individual correspondents and wine-making clubs everywhere. The Secretary of the Coventry Circle writes “Bravery’s Jungle

Juice is a well famed liquor that has delighted many a members throat and palate”.

Use very old potatoes, preferably make in May or June using the last of the previous year’s potatoes, it does not matter if they are sprouting as long as the sprouts are rubbed off before the potatoes are used.

Cut up the oranges and their peel and boil them gently for three minutes in three pints of water, then stand them aside to cool.

Do not peel the potatoes but scrub them thoroughly. Then grate or slice them finely and bring them to the boil in six pints of water. Simmer gently for not more than ten minutes, taking off all scum that rises. If scum continues to rise at the end of ten minutes simmering, continue simmering until no more rises, taking off every bit of it.

Strain into a polythene pail and add half the sugar at once, stir until dissolved. Then add the wheat and chopped raisins. Then add the oranges and the water in which they were boiled. While the liquid is still lukewarm, sprinkle the yeast on top and stir in. Ferment for ten days.

After this strain out the solids and return the liquor to the fermenting vessel. Then boil the rest of the sugar in the remaining pint of water and when cool add this to the rest.

Continue to ferment in a warm place for a further ten days when it should be put into jars under fermentation locks or covered as directed and left in a warm place until all fermentation has ceased.”

Bravery says with root vegetables you need to start with 1¼ gallons of water to make a gallon of wine to allow for losses by boiling and racking, I decided to use just a gallon by reducing the water to boil the oranges and potatoes by ½pint each and adding the late sugar without making syrup.

When the potatoes have finished simmering you need to take a leap of faith to continue because you have what looks like a saucepan full of wallpaper paste – but continue I did.

I used a Gervin C yeast rehydrated according to the instruction on the packet. After six days this appeared to have used most of the first amount of sugar so I strained off at this point into a demijohn and added just one pound of extra sugar.

After a day or so it was obvious that there was going to be a substantial loose sediment that would never become firm so I siphoned off above the sediment,

tipped the sediment into a jug and put it through a coffee filter, returning the main wine to the demijohn and later the wine that run through the filter throwing away the starchy stuff left in the filter. If you are going to do this you need to do whilst the wine is fermenting vigorously so that any oxidation is reversed by the subsequent fermentation.

Another half pound of sugar was added when the gravity dropped and fermentation eventually stopped. The finished wine had a slight haze which two part finings did not clear, very likely a starch haze, the amylase in my cupboard was well out of date, I went to buy some but was told it is no longer available. The date of the talk was approaching, so, in desperation, I used what I had in the cupboard, it was seven years out of date, to my surprise three days later the wine was starbright.

I added the final half pound of sugar as sweetener. Tests with refractometer and hydrometer showed that the finished wine after sweetening was 18.6% alcohol with a gravity of 1.015. I wonder how this would have compared with the wines of Bravery's day made presumably with an ounce of bakers yeast. I suspect they would have been less alcoholic and sweeter.

The wine was well received when it was tasted at the wine circle and there were quite a few requests for the recipe though not as many as 30,000. I am not sure what I am going to do with the rest of the wine - anybody got a class for medium aperitif?

Charles Hill

HAMPSHIRE WINE LEAGUE CELEBRATES FIFTY YEARS

Hampshire League of Winemakers celebrated its 50th anniversary on Saturday 19th June, with a garden party and hog roast. The League thank Ron & Gill Grasses for the loan of their land and all the hard work that they and their team did to make the event a success.

We were lucky that the day was dry but unfortunately there was a cold northerly wind. Seventy five members enjoyed the afternoon, despite the wind – that is the weather! A golden wine competition was held, our results coordinator, Richard Patourel, set the recipe, a sweet parsnip wine. Unfortunately, due to work commitments he was unable to attend and judge. Jan Mitchell stepped in and awarded first place to Jan Othen of Hedge End, 2nd to June North of Solent and 3rd to Ted Whieldon of Winchester.

There were a number of games supplied by each circle, although most were happy to chat with friends. The Hog Roast was from a local prize winning butcher, and very tasty it was too, we had wine to go with the roast and a

choice of gateaux for dessert.

The draw was very impressive with quite a few prizes being donated, including one from Harvey's Wine of Fareham and Holland & Barrett of Shirley, our main local winemaking suppliers. After the draw Ron Evans, our only active founder member, gave a potted history of the League. Ron is still making wine and entering our competitions, if he is not a winner he is not very far away.

The League was formed mainly by the work of Southampton Wine Circle, unfortunately Southampton Circle folded some eleven years ago. After a shaky start a format was established, which as far as I am aware is unique. There were three rounds and a presentation, each being hosted by a member circle, usually in the form of a dance. Each round would consist of three closed wine classes of a representative wine from each member circle, and an open competition. The closed competition would be presented in half bottles and after the results had been announced competitors were able to taste any of the wines. At its peak we had 21 circles and judges were expected to place all the wines, this later being amended to ten places and the remainder divided into two groups 'A' & 'B', and points were awarded accordingly.

At the presentation round there were two closed competitions, one to a set recipe and a three bottle class for the master winemaker. Trophies were presented for the circle with most points, and the winner of the three bottle class (The Hampshire Wine League Champion) was invited to represent Hampshire at the National, and I believe the trophy has our name on it several times. Other trophies were presented for the open classes and to competitors gaining the most points in competition etc.

As clubs folded and we were down to only seven clubs competing, it looked as if the League would fold, but an amended format was put forward; where we now only have two rounds and all classes are open. We regularly have 16/17 bottles in each class; so we hope to continue for a few more years yet.

Since the League was formed there have been just two secretaries. The current one Tricia Carter has been there for 36 years. We have had only two treasurers, Ron Evans for 40 years and our current one, Roger Ford. There have been three chairmen, Frank Haswell for 25 years, John Gorton for 15 years and Maurice Jukes.

PS. My dear wife Brenda, who had been suffering from alzheimer's and then diagnosed with terminal lymphoma, was able to enjoy the Hog Roast and see many of her wine circle friends. The following day she also enjoyed a family

barbecue. On Monday 21st she had to be admitted to the Countess Mountbatten Hospice, Moorgreen, Southampton, where she passed away a week later.

Maurice Jukes, NGWBJ, Chairman of Hampshire League of Winemakers.

TO HULL AND BACK – AFTER FORTY YEARS

In 2011 our National Conference and Show will be returning to Hull, the city where we held it once before, in 1971. The venue then was the City Hall, with the Saturday night dance being held at the nearby Skyline Ballroom. It being our 13th Conference in 1971, there was a fair share of mishaps and obstacles to contend with – a national postal strike interfered with the traffic of entries, (the use of e-mail or alternative postal services, was not readily available in 1971) Then whilst the show was being staged, a show bench collapsed, smashing fourteen bottles of competition wine!

The schedule for 1971 had been adjusted to reduce entries (there is no record of a suggestion to smash a few bottles to alleviate the judges' duties) because the previous year at Caister, 4,100 entries were staged; leading chairman, Dr R A Webb to observe that entries were getting too numerous for staging and judging adequately. The entries at Hull in 1971, did drop to a more manageable 2,500; possibly due to the postal strike as well as the altered schedule. That year the Amateur Winemaker Shield for the champion circle was presented to Epsom Downs, whilst the Bournemouth Master Winemaker Cup, was won by popular Vic Goffen of the Liphook Circle.

The 2011 National Conference and Show, is to be held at the Ramada Hotel, Hull. I was lucky to view this venue with your chairman, Kate Edge and show manager Chris Jones in April and was very impressed, all our conference requirements are situated on the ground floor, comfortable looking bedrooms and a lift for those of us, who now find stairs difficult. The hotel also has a large car parking area.

I believe the Ramada Hotel, Hull; will prove to be a popular venue for our 2011 National Conference, Show and AGM and I look forward to seeing you all there!

Bob Marsdon – President

(details of 1971 National Conference taken from Amateur Winemaker)

FORTHCOMING OPEN SHOWS

This page is provided to help you keep track of the major shows in the coming year, some of the information is a bit sketchy at the moment as schedules are some way off but I know a few shows are changing dates and/or show venues this year.

North Wales Open

NEW DATE: Friday February 4th - Sunday February 6th 2011
USUAL VENUE: Kensington Hotel, Central Promenade, Llandudno
16 classes for open competition.

Schedules will be sent out to recent competitors in the next two weeks

Others can obtain them from Charles Hill 01778 344009

Yorkshire Federation of Amateur Winemakers and Brewers

43rd Annual Show

NEW DATE: Friday 11th - Sunday 13th May 2011

NEW VENUE: New Southlands Hotel, Scarborough

Wales & West Federation of Wine & Beermakers

As far as I know no changes so I expect it to be the Bank Holiday weekend

Friday 27th May to Monday 30th May 2011

Sand Bay Holiday Village, Kewstoke, Weston super Mare

I would think schedules would be out in the next few weeks.

Middlesex Festival of Winemaking & Brewing

The Middlesex Federation of Wine & Beermaking Clubs present
their 48th annual Festival of Winemaking and Brewing
at the Perivale Community Centre, Horsenden Lane, South Perivale
on Saturday 11th June 2011.

The Festival is an open competition of 54 classes of home-made wine beer
and liqueur, judged in the morning from 10 o'clock by members of the
National Guild of Wine & Beer Judges, 6 further miscellaneous classes will
also be judged. The Federation also seek more entries in the three bottle

Club class, non-affiliated clubs most welcome.

Schedules from the Show Secretary

Colin Hotham 137 Carpenders Avenue, Watford, Herts, WD19 5BN.

19th Telford Festival

USUAL DATE: Saturday 9th July 2011

NEW VENUE: Horsehay Village Hall, Bridge Road, Horsehay, Telford.

All the usual classes remain. The set recipe class is for

Elderberry Regal Rosé (see the back page of last year's schedule)
The Evening Social will be the usual fish & chip supper followed
by dancing and will also be held in Horsehay
More information in the next issue or contact
Jan Nangreave 01952 410418 or e-mail jnangreave@aol.com

South Western Counties Wine & Beer Makers Federation

NEW DATE: Friday October 14th - Sunday October 16th
NEW VENUE: Show will be held in Bideford, North Devon.

National Guild of Wine & Beer Judges

Not a show but listed here because you may have difficulty booking a
National Judge if you try to organise a show on the date of the Guild's
Conference. The 2011 Guild Conference will be on a new date.

Friday 4th — Sunday 6th November 2011

PLANTS UNSAFE FOR WINEMAKING

The following is a list of plants, or parts thereof, which are not to be used for
winemaking –

ALDER (Buckthorn or Black Dogwood) – the berries, bark and leaves are all
poisonous, due to the presence of glycosides, which are a violent purgative

APPLES – the fruit is fine to use, but avoid the pips which contain prussic
acid, albeit a small amount

APRICOT (also Peach and Plum) – the fruit is fine to use, but remove the
kernels before making wine as they contain prussic acid

AZALEA – contains a neutral principle called andromeda, which is a toxic
poison and is found in the leaves and flowers

BLUEBELL (Wild Hyacinth, Endymion non-scriptus) – contains a
purgative and irritant poison which may be allayed by the action of sugar;
other members of the same family are definitely poisonous, particularly

BROOM, Common (Sarothamnus Scoparius) – contains negligible quantities
of the poisonous alkaloids cytosine and sparteine, and the glycoside
scoparin, which are mostly found in the seeds. The flowers should not cause
ill-effects, though there have been cases of sickness after drinking wine
made from dried flowers

CARNATION (Dianthus) – contains poisonous saponins, but in amounts not
likely to be dangerous in the quantities used for wine making

CELANDINE (Chelidonium Majus) – contains poppy alkaloids, which make
this plant dangerous for wine making Recognisable by the foetid yellow
juice in the stems which turns red when the stem is broken

CHRYSANTHEMUM – best avoided. Pyrethrum, a potent insecticide, is obtained from the flower of a flower of this genus
COTONEASTER (Cotoneaster Vulgaris) – all varieties are poisonous
CROCUS (also daffodil, hyacinth, narcissus, snowdrop and tulip) – all are poisonous, particularly the bulbs
FUSCHIA – poisonous
HOLLY (Ilex Aquifolium) – the berries are poisonous
HONEYSUCKLE – the berries are suspect; the flowers are safe, but avoid the stalks
HORSECHESTNUT (Aesculus) – very poisonous, particularly new growth and nuts
LABURNUM Common (Laburnum Anagryoides) – all parts of this tree are highly poisonous, particularly the bark and seeds
LILAC – all parts are poisonous
LUPIN (Lupinus) – contains poisonous alkaloids in all parts
MAHONIA AQUIFOLIUM (Oregon Grape) – contains an alkaloid poison called Berberine in all parts but the fruit
POTATO (Solanum tuberosum) – poisonous solanines are present in the stalks, leaves and green shoots, and in any tubers which have become green due to exposure to sunlight
PRIVET (Ligustrum vulgarae) – all parts are poisonous, particularly the berries
RHODODENDRON Common (Rhododendron ponticum) - poisonous in all parts, particularly the flowers and leaves, due to the presence of glycosides
RHUBARB LEAVES (Rheum rhaponticum) – the leaves are poisonous and must not be used. The stalks contain an excess of oxalic acid, which it is often recommended should be neutralised with precipitated chalk
ROWAN (Mountain Ash) – the berries yield prussic acid, but may be acceptable when used in small quantities
TOMATO (Lycopersicum esculentum) – the stems and leaves are poisonous
YEW Common and Irish (Taxus Baccata) – the most poisonous of all trees native to this country, and all parts of the tree are poisonous, due to the presence of toxine

The above was extracted from a article first published in Issue 1 of Fermentation, published by John Carpenter NGWBJ, a copy of which I was given recently by Dave Summerton.

Elaine Robinson

COOKING WITH BOOZE

Linguine al Granchio—Linguine with Crab

I like pasta with seafood sauces and here is recipe I came across recently which is really tasty. It is said to originate from Rome. It states that you will need one large crab, using both the white and brown meat, and suggests you ask your fishmonger to remove the meat from he shell. I used frozen crabmeat that was 50% white & 50% brown.

Ingredients (serves 4)		Method
9 oz	Shelled Crabmeat	Put the crabmeat in a mortar and pound to a rough pulp with a pestle. If you do not have a mortar and pestle use a sturdy bowl and the end of a rolling pin. (apparently posh restaurants pass it through a sieve, but that is hard work). Set aside.
3 tbsp	Olive oil	
12 oz	Fresh ripe Italian plum tomatoes, skinned and chopped	
5 tbsp	Dry White Wine	
1	Garlic clove, crushed	
1	Small handful fresh flat leaf parsley, roughly chopped, plus extra to garnish	
12 oz	Fresh or dried Linguine	

Heat two tablespoons of the oil in a large saucepan. Add the parsley and garlic, with salt and pepper to taste, and fry for a few minutes until the garlic begins to brown.

Add the tomatoes, the pounded crabmeat and the wine, cover the pan and simmer for 15 minutes stirring occasionally.

Meanwhile cook the pasta according to the instructions on the packet, draining it the moment it is al dente, and reserving a little of the cooking water.

Return the pasta to the clean pan, add the remaining oil and toss quickly over a medium heat until the oil coats the strands.

Add the tomato and crab mixture to the pasta and toss again, adding a little of the reserved cooking water if you think it necessary. Adjust the seasoning to taste. Serve hot in warmed bowls sprinkled with parsley.

Wines: In Rome the wine to use in the sauce and to serve to accompany the dish would be Est! Est!! Est!!! but I am not familiar with it.

I found it went well with a Verdicchio dei Castelli de Jesi, a wine that seems to be becoming quite common in supermarkets these days.

According to Hugh Johnson Riesling and Crab were made for each other.

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.



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	Bank/ Building Society
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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 <input style="width: 100px;" type="text"/>	
Quote my Membership Number:	<input style="width: 100px;" type="text"/>
Date of First Payment	
and annually thereafter on 1st July.	
Please debit my account: Sort Code:	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> - <input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> - <input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/>
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Signature(s).....	
Date	



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