

NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

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

INDIVIDUAL OR JOINT APPLICANTS

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

1st person Membership No.

2nd person Membership No.

Address

.....

.....

County Post Code

Telephone numbers

e-mail address

Club/Circle/Guild Fee enclosed £

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

CIRCLES AND FEDERATIONS

Name of Circle or Federation Membership No.

.....

Details of Representative (for all NAWB correspondence)

Name

Address

.....

County Post Code

Telephone numbers

e-mail address

Representatives Position..... Fee enclosed £

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

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

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

New members please enclose 50p for post and packing.

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

Mr Joe Lee NGWBJ

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

Telephone 0191 2560 426



NEWS & VIEWS

November
2011

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

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THE NAWB COMMITTEE

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This Position is Vacant

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

✂

After two days liquidise the canned fruit and their packing fluids and add to the fermentation bucket with the sugar.

After a further two days strain off the pulp, add the white grape concentrate, make up to 4½ litres, and transfer to a demijohn and ferment to completion. Clear in the normal way. (Two part finings are quickest).

Providing that you use canned fruit in syrup and the wine has fermented to dryness it should contain about 20% alcohol which matches the commercial product. (Note that if you had used canned fruit in fruit juice it will only be around 18½%)

The wine should now be stabilised and sweetened, and the acidity adjusted if necessary. White Port is not as sweet as many wines of this alcohol level. A suitable sweetness for this wine would be similar to that of the Fine White Ports made by Grahams and Calem which both measure 1.018 on my hydrometer.

JUDGES EXAMINATION SUCCESS

Congratulations are in order for Paul Matthewman of Scunthorpe who passed his wine judging exam at the recent National Guild of Wine & Beer Judges Conference at Retford. Unfortunately the exam for Beer Candidates had to be cancelled due to ill health of chief beer examiner, Bill Elks. I am sure all readers wish Bill all the best for his recovery.

SUPPLIES

Please note that we have a new contact for all your supplies for your Club and Federation Competitions. Colin Hotham has taken over this role, his contact details can be found on page 2. A list of the types of supplies available can be found on page 22 of your National Show Schedule (Orange Cover)

SUBSCRIPTION REMINDER

Just a reminder to those who have not yet renewed their subscription for 2011/2012 that these are now due. We have not issued specific reminders this year but if you still have the envelope in which this N&Vs arrived you can examine the address label, if this shows 2012 then your subscription is up to date if it shows 2011 then your subscription is outstanding, or it was about three weeks ago when the labels were prepared.

CHAIRMAN'S CHATTER

Oh well that's summer gone – I must have blinked and missed it. It's the end of September already and I am up to my knees in grapes as usual, having already picked a good crop of blackberries, elderberries and damsons. I also seem to have a lot of judging to do over the next few weeks, and with the cooler weather it's time to start brewing beer. What a pity I have to waste my time working as well! Still, better busy than bored!

A newspaper article caught my eye a few months back. It concerned a book called 'The Social Animal' written by an American called David Brooks. This book is apparently the inspiration behind David Cameron's Big Society. The bit that caught my eye was the statement that attending a social club once a month increases a person's happiness as much as a doubling of annual income. Now I suspect this assumes a sufficient level of income to alleviate one from grinding poverty, but I can see where he is coming from. The evidence is in our wine circles – we're a generally cheerful bunch aren't we, and it's not solely down to the alcohol. Now if only we can educate the masses that joining a wine circle would be much better for them than winning the lottery!

Shortly after taking over as chair of NAWB I had dinner with a very good friend of mine. She is virtually blind, but has a brain the size of a planet and incredible drive and determination. She grilled me as to what I was going to do in this job. 'Do' I thought, what does she mean? By the end of the evening, we had come up with all sorts of ideas for promoting and expanding NAWB. Unfortunately, as we also got through a couple of bottles of wine, by the next morning I couldn't really remember very much at all. Looks like I shall have to pay her another visit, perhaps taking Elaine with me.

On a more serious note, my main priority has been trying to fill NAWB Committee posts. I am pleased to report that Colin Hotham has joined us as Supplies Officer, taking over from Alan Eldret, and that Pauline Pearce is rejoining us as Fundraising Secretary. Alan very kindly kept on the Supplies role after leaving the Committee and it has taken us a while to find a replacement. I would like to thank Alan for carrying on in the job probably far longer than he ever envisaged, as well as for all his efforts in the past almost every post on the Committee. This doesn't mean that you can all get complacent as we still have a vacancy for Schedule

Secretary and Kate is only planning to be a temporary Secretary – we need somebody new for this job as soon as possible. Also, Jan wishes to stand down next year, so we still need some new blood. I look forward to the rush of applications!

Sadly, Bob and Brenda Batchelor who have run the tombola for us over a number of years in the South West are not too well at present and therefore won't be available to help us next year. I would like to thank them for all their past support and hope that their health improves in the near future. We will therefore need some support with manning the stall on Friday afternoon and particularly Saturday morning, when many of us are busy judging and stewarding. Any volunteers to help out please contact Pauline or myself. If we don't get sufficient help, we may have to manage without a tombola in 2012, which usually raises around £200 for NAWB funds.

So, that's my nagging piece over. Now get cracking on your wine and beer making – there's still plenty of time before March.
Cheers

Peter

SOUTHERN VINEYARDS TROPHIES

I currently have in my possession three different Southern Vineyard Trophies. I have won them at three different shows, namely (from left to right) - Beds & Herts Federation – white to golden table dry, National Show - best rosé kit wine medium dry, Ware Wine & Beer Circle - table rosé dry-medium.

This made me wonder if there are any more Southern Vineyards Trophies belonging to other federations and clubs. It would be interesting to know.

Southern Vineyards do not appear to exist any more.

Elaine Robinson

I suspect there may well be. If you know of others let us know. Maybe Elaine will try to collect the whole set.



Set Recipe for Telford Festival: Recipe by Judith Irwin Rosehip Wine: Medium Sweet Social

Ingredients (one gallon)
2 lbs Fresh Rosehips
3 lbs Sugar
1 tsp Pectic Enzyme
1 tsp Citric Acid
1 tsp Yeast Nutrient
General Purpose Yeast

Wash the rosehips well, then cut them in half or crush them with a piece of wood or mallet. Do not use an electric mixer as this will break the seeds and release the bitterness. Put the sugar in a clean bucket with the rosehips and pour over them six pints of boiling water. Stir well to dissolve the sugar. When the liquor has cooled to 20°C add the rest of the

ingredients and the yeast starter. Leave in a warm place for a week, covered closely and stir daily.

Strain through a sieve or piece of nylon netting stretched over a large funnel into a demijohn. Fit a bung and airlock. When the wine clears rack into a fresh demijohn, add a crushed campden tablet and leave for a further 3 months before racking again and bottling.

Set Recipe for South Western Counties Federation Festival White Port Style

(Recipe set by Charles Hill, first used at 2004 National Show.)

Ingredients (one gallon)
1,200 g Canned Peach slices in syrup
1 litre Apple Juice
900 g Fresh Banana Flesh (no skin)
400 g Canned Apricot halves in syrup
450 g Sultanas
450 g Sugar
275 ml White grape concentrate
5 g Oak granules
High Alcohol Yeast such as Gervin HA Nutrient, and Pectic Enzyme (Pectolase)

Prepare the yeast then build a starter using the apple juice.

Wash the sultanas well to remove any oil coating then chop them and place in a fermentation bucket

Cut the bananas into slices and boil uncovered in a litre of water for 20 minutes.

Put the oak granules in a cup and cover with boiling water, leave to

stand for 15 minutes then add the water and the granules to the bucket.

Allow to cool to room temperature then add pectin destroying enzyme, yeast nutrient and the yeast/apple juice starter.

Ferment on the pulp.

FORTHCOMING OPEN SHOWS

North Wales Open

NEW DATE: In an attempt to hopefully find better weather the show will have a new date: Friday April 27th - Sunday April 29th 2012

USUAL VENUE: Kensington Hotel, Central Promenade, Llandudno
16 classes for open competition.

Schedules will be sent out to recent competitors shortly
Others can obtain them from Charles Hill 01778 344009

Yorkshire Federation of Amateur Winemakers and Brewers 44th Annual Show

PROVISIONAL DATE: Friday 11th - Sunday 13th May 2012
PROVISIONAL VENUE: New Southlands Hotel, Scarborough

Wales & West Federation of Wine & Beermakers

48th Annual Wine Festival

This year the show will take place on the Queen's Diamond Jubilee weekend
Friday 1st June May to Monday 4th June 2012

At Sand Bay Holiday Village, Kewstoke, Weston super Mare.
Enjoy the Festival from £125 per person.

20th Telford Festival

Saturday 7th July 2012

Horsehay Village Hall, Bridge Road, Horsehay, Telford.

All the usual classes remain. The set recipe class is for Rosehip Medium
Sweet Social Wine (see recipe on opposite page)

For more information contact Jan Nangreave e-mail jnangreave@aol.com

South Western Counties Wine & Beer Makers Federation Celebrate their 50th Festival

Friday October 12th - Sunday October 14th 2012

At the same venue as last year: Durrant House Hotel, Bideford, North Devon.

To celebrate this landmark there will be two extra classes
Class 50 White Port made to set recipe (see opposite page)
Class 58 Decorated 8 inch sponge cake denoting the occasion

National Guild of Wine & Beer Judges

Not a show but listed here because you may have difficulty booking Judges if you try to organise a show on the date of the Guild's Conference. The 2012 Guild Conference will be on Friday 26th Oct—Sun 28th Oct 2012

IMPORTANT NEWS FROM THE SHOW MANAGER—FEEDBACK REQUIRED

My last article - **Food for Thought** - was printed in the May 2010 issue of N&Vs. I asked for feedback on several important issues for which I received **none** and the whole of the Committee very little.

We have since had a very successful Show and Conference at **Hull**. Thank you all for your positive feedback on that.

The 2012 show and conference will again be held at Hutton Moor Leisure Centre, Weston-super-Mare on 24th & 25th March 2012. Those who have accepted an invitation to judge have already received a copy of the schedule, others will have a copy enclosed with this issue. Please read it, particularly pages 8 and 9 on accommodation and book early to avoid disappointment. Information on food prices will appear in the next N&Vs.

I have already provisionally booked the Ramada Hotel, Hull for our 55th Show and Conference on 15th & 16th March 2013.

My problem is the 2014 Show & Conference. The date for the event is 28th—30th March 2014. Members and Committee have expressed a wish to find a venue similar to that in Hull. Your Committee, especially Kate Edge and myself have been looking at the Thistle Hotel in Cheltenham. As this venue is in the relatively expensive South of England we have come up against a few problems.

- ◇ A double room Bed & Breakfast will cost £109 per night
- ◇ A single room with a very hard fought discount will cost £90 per night.
- ◇ A three course evening meal will cost £25.
- ◇ The corkage charge of £12 per bottle for a commercial wine tasting would make the tasting non viable on the grounds of cost, but were we to cancel this we must consider whether we would be welcomed back in 2016 on similar terms.

You Committee and especially myself need your feedback, positive or negative as to whether these terms would be acceptable for your NAWB Show & Conference. You can contact me on showmanager@nawb.org.uk. Other methods of contact can be found on Page 2.

Chris Jones - Show Manager

FIVE SHORT ITEMS FROM BERNARD LAMB

Reusing bottles with metal screw caps

Corks are expensive and often of not very good quality, so how about reusing commercial wine bottles with screw caps? It is easy to do and I find that the seal is quite good if I use the original top from that bottle. The danger is that refermentation can cause the bottle to shatter, as there is no cork to blow out to relieve the pressure. This happened only once to me, with a raspberry wine with a final gravity of 0.993, so I did not expect any more fermentation. Fortunately it happened nowhere near me and was just messy and a waste of good wine. I still use such bottles but only for fully dry wines or high-alcohol dessert wines. It would be interesting to read of other NAWB members' experiences with metal screw cap bottles.

Getting the old labels off

Removing the labels from bottles of commercial wine can be a nightmare, depending on the glue that was used. Soaking for several minutes in hot water removes some labels easily. If it does not, I scrape off the old label with a sharp knife, removing as much of the glue residue as possible. I then attack the glue residue with a scouring pad and scouring liquid, and sometimes all the glue comes off. When I put the bottle in sterilising/cleaning solution for half an hour, that sometimes weakens any remaining glue so that it will scrape off. I have tried products such as Glugone, but they only work on some types of glue. Sometimes I have to admit defeat and try to cover as much as possible of the old glue with a new label. For putting on unglued new labels for easy removal later, dipping their backs in milk as an adhesive works wonderfully.

Processing grapes for one- to two-gallon batches

For white grapes, I check each bunch and remove bad grapes before throwing whole bunches into my press, which holds about 10 lbs of grapes. When I have a full load, I turn the lever to operate the screw to get most of the juice out. Then I open the press, stir up the grapes, and re-press before discarding and composting the solid remains. For red grapes, I destalk each bunch by hand, again discarding bad or unripe grapes. I put the separated grapes into cleaned washing-up bowls and take them up to the bathroom. I run a few inches of water in the bath and remove my trousers and socks. Standing in the bath, I wash my feet without soap and step into the bowls to tread the grapes. This does not stain my feet as most of the pigment is only extracted by alcohol during fermentation. Finally I step back into the bath to

RAY'S A LAUGH – RAY HAMER

There I was sitting at the bar staring at my drink when a large, trouble-making biker steps up next to me, grabs my drink, and gulps it down in one swig. “Well, whatcha’ gonna do about it?” he says menacingly, as I burst into tears. “Come on man,” the biker says, “I didn’t think you’d cry. I can’t stand to see a man crying.”

“This is the worst day of my life.” I say. “I’m a complete failure. I was late to a meeting and my boss fired me. When I went to the parking lot, I found my car had been stolen, and I don’t have any insurance. I left my wallet in the cab I took home. I found my wife with another man, and then my dog bit me. So I came to this bar to work up the courage to put an end to it all, I buy a drink, I drop a capsule in and sit here watching the poison dissolve; then you show up and drink the whole thing! But enough about me, how’s your day going?”

AND A TRUE STORY FROM ROY EKINS

Just to let the world know that I am still alive and kicking, you might like to use the following true story:-

Some years ago I was invited, with a couple of North West Federation judges, John & Vera Maddocks (alas since deceased) to judge the wines, beers and liqueurs at a prestigious town summer show in the north west. This invitation I was quick to accept, as the hospitality was very generous, catering for the Mayor and civic dignitaries, senior officers from a USA air base, and various other VIPs, plus lesser mortals such as the judges.

During the night before judging was to take place, it rained, and rained, and then poured down. In the morning, when the three of us entered the marquee where the couple of hundred or so bottles were benched, there was a huge belly in the canvas roof overhead, filled with a hundred gallons or so of rainwater.

As the staff looked and debated what best to do about it, a local clergyman strutted in, took charge and sent a workman for a long pole. When this arrived he vigorously prodded the bulging canvas and—yes, you’ve guessed it! -the canvas split— and tons of water cascaded down over him and the exhibits, washing the labels off half of the bottles sending them tumbling all over the muddy grass floor! Cries of shock and horror all round, not least from the poor dampened and baffled judges. Then a local workman beside me capped it all by saying “Well, what else dost thee expect—he’s t’local Baptist Minister!”

Roy Ekins

OBITUARY

DENIS REED 1921-2011

Denis became ill in February and was admitted to hospital. After a period of treatment in hospital, he was discharged and transferred to an assessment centre where his capabilities were assessed. After a series of tests it was found that Denis needed 24 hour care and eventually moved to a nursing home. After a lifetime of good health, he deteriorated very rapidly and died on 4th September, just six weeks after his 90th birthday.

This was a sad end for a man who in his lifetime had given plenty. He was a devout Christian, lay preacher and church warden at St Peter's Church in Stockton. He also overlooked activities at their sister church, All Saints' in Hartburn. He made communion wine for both churches.

Denis passed his Guild Wine Judges examination in 1978 and remained a guild judge until a few years ago. He judged wine classes at the Wales & West until 2008 or 2009. He had an excellent palate and joined a small group of friends for the occasional commercial wine tasting and at Christmas for a vintage port tasting.

Denis served in the Royal Air Force from 1940 to 1946, then in 1965 together with his wife Ivy and their two sons, moved from Bristol to Stockton-on-Tees to take up a position as a Paint Technician with Tioxide. At Stockton he joined North Tees Wine Circle in 1972 and in the 80's together with around forty other selected wine and beer makers from the area he joined the newly formed Phoenix Wine Circle.

He enjoyed life, was driving right up to early February, liked a little dabble on horse racing most days of the week. One day last year he was about to drive his car away from the bookies and a young lady opened his car door and asked him if he was looking for business, what an offer at nearly 90!! He drove regularly to Bristol to see his brother and to London to see his son Christopher; it was only last December when he was persuaded to travel by train instead of driving, but he still borrowed a car in London and drove to Essex to see Alan Broadwater, another retired National judge, for a luncheon appointment.

Sadly his wife Ivy died in 1978. He has two sons, Christopher lives in London and Phillip in Stockton-on-Tees. He will be remembered.

Charles Shelton

wash my feet.

Storage of wines

Although one is told that wines should be stored at about 12 to 14° C in the dark, I find that commercial wines and my home-made wines and beers store well for several years at widely fluctuating temperatures, mainly in the dark. Although my best wines are in a Eurocave at 12 to 15°, most other wines are in the guest bedroom (under beds, on top of the wardrobe, on the floor), on landings (covered with a blanket or cloth to exclude light and to slow down temperature changes) or, for most of them, in racks in the loft. Although that is insulated, its temperature fluctuates between 4 and 32° C (39 to 90° F), slowly changing with the seasons, and the light is usually off. I have even put eight-year-old beers from the loft into competitions successfully. Commercial wines have been good after twenty or more years under those conditions. Ideally all my wines would be in a Eurocave, but I have not got the space or the money. It does not seem to matter that much.

The smallest guild? The most active guild?

Richmond Wine Guild is in London and Surrey, and pays subs to NAWB and to the Middlesex Federation, thus proving its existence. Half the members are National Judges, and half the members make wine, beer and liqueurs, putting them into competitions with only moderate success. We normally meet, with a full attendance, many times a day – beat that, other guilds! Typically we have **two meetings a day** to taste home-made or commercial wines, usually with lunch and dinner, but also when a wine is being racked. We all cohabit and are married to each other – beat that, other guilds! I hold all the committee posts but we never have committee meetings (bliss!). I acknowledge my wife Brenda's role as assistant taster and chief critic, and as the only other member of Richmond Wine Guild.

Bernard Lamb

ON GERANIUM & MOUSE – BILL SMITH

I was interested in the articles on mouse and geranium in News & Views June 2011. The article on geranium by Peter Robinson and the further comments by Charles Hill pointed out the problem associated with the offensive geranium bouquet which is produced by the action of lactic acid bacteria on the potassium sorbate which can be used to stabilize the wine by killing any remaining yeast cells. Although metabisulphite can be used to inhibit the lactic acid bacteria, this metabisulphite will oxidize over a period of time when the wine is bottled and sealed with corks to produce the long

slow oxidation which is required for the maturation of stored wines. This oxidation of the sulphite and sulphur dioxide will allow any surviving lactic acid bacteria to act on the sorbate. But why use sorbate at all if it has this potential problem?

Sorbate is used to stabilize sweet wines which have the necessary sugar for any remaining yeast cells to cause further fermentation and concomitant production of carbon dioxide. But we amateurs are not producing wines that other people will be storing until they decide to use them. Therefore is it really necessary for us to store them as sweet wines? All my wines that are designated to be sweet are stored dry until shortly before use. They stay very stable, and shortly before they are required they can be sweetened to taste. Once a wine has been sweetened, the amount of sugar, grape concentrate or grape juice used can be recorded for sweetening future wines from the same batch. These sweetened wines are generally stable for many weeks. I have found this to be a very satisfactory way to prepare wines for my own use or for the show bench – and I have never had a geranium wine.

There can be little doubt that Peter's wine was subject to a bacterial attack on the sorbate used, and that this attack was probably due to the oxidation of the sulphite added to inhibit the bacteria that eventually caused the infection. But how do we answer Charles's problem when the geranium suddenly appeared in a wine made from fresh grapes and to which no sorbate had been added? Maybe this is a case for a joint investigation by Hercule Poirot and Inspector Clouseau!

And so to the "wee sleekit, cowrin, tim'rous beastie" In Judges Newsletter January 2003, Gerry Fowles and Gene Skelton wrote interesting articles on mousiness in wines. These are well worth reading again. I followed these with another article, JNL Feb 2004, based mainly on the variables we can face in detecting mouse in wines. Here is a brief summary of the points that were discussed.

Mouse is caused by a pyridine which is alkaline, and which, in the free state (i.e. alkaline), gives off a volatile smell and taste that we associate with mice. When neutralized with acid, the volatile compounds are not released to the same extent, and mouse can go undetected in the bouquet and flavour of the acidic wine. Therefore we could have the following variables when we attempt to detect mouse.

- ◆ Differences in the pH of our saliva
- ◆ Differences in the pH of the wine

- ◆ Differences in the volume of wine taken in to the palate
- ◆ Differences in the time taken to taste each wine
- ◆ We could have other receptors for similar mousey compounds
- ◆ We could have different amounts of these receptors
- ◆ The concentration of mousey compounds in the wine could vary
- ◆ Our state of health – our palate pH is subject to change with illness

Considering these variables, it is hardly surprising that we have a difference of opinion when dealing with a wine that is marginal with respect to mouse. There is no known cure that will leave the wine free of the mousey infection but still be in good condition. The contaminants that produce the mousiness almost certainly would appear early in the winemaking process, either through contaminated fruit or equipment or through careless vinification. Working with a large active yeast starter and sterilization of the necessary fruits can prevent such infections occurring. In addition, exposure of the wine to air should be kept to a minimum at all times.

OBITUARY ROY FABIAN

The Sussex Federation of Winemakers have to record the passing of their Chairman Roy Fabian in June 2011 in "The Princess Royal Hospital", Haywards Heath, West Sussex, as the result of a heart attack. His cremation, at Brighton, was attended by many members of the federation he served so well, for a number of years as it's Chairman, Seminar programme organiser & Show organiser.

He also organised federation foreign holidays over the last few years even our next to Southern Italy in September. He will be sorely missed by his many friends, both winemakers and those in the non beverage societies of which he was a member.

One of his other main interests was his family tree which he had researched back, in some branches several hundred years, a great legacy for his grandchildren

Our condolences go to his wife, children and grand children.

We welcome to the Chair "Tony Bishop", the Vice-chairman and Show Secretary, in Roys' place and wish him well in his new post.