

## NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

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

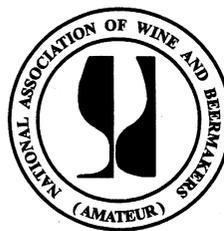
### INDIVIDUAL OR JOINT APPLICANTS

Names: please include Title, Forename & Surname (Please give member nos. if known)  
1st person ..... Membership No. ....  
2nd person ..... Membership No. ....  
Address .....  
.....  
.....  
County ..... Post Code .....  
Telephone numbers .....  
e-mail address .....  
Club/Circle/Guild ..... Fee enclosed £ .....  
Cheques & Postal Orders payable to NAWB: £12 Single : £20 Joint Husband&Wife/Partners

### CIRCLES AND FEDERATIONS

Name of Circle or Federation ..... Membership No. ....  
.....  
Details of Representative (for all NAWB correspondence)  
Name .....  
Address .....  
.....  
County ..... Post Code .....  
Telephone numbers .....  
e-mail address .....  
Representatives Position..... Fee enclosed £ .....  
Cheques & Postal Orders payable to NAWB: £12 Circles and Federations

**Notes:** The fees quoted are annual amounts. Life membership is available at ten times the current annual fees for single and joint memberships only.  
Existing members who require a receipt should enclose a stamped addressed envelope.  
New members please enclose a first class stamp 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  
2017**

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

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**News & Views is your journal. It is getting thinner, please send me something to put in it. Your contributions are greatly appreciated.**

**Please send any contributions you may have for the January edition by the end of December 2017. All contributions, long or short, will be very welcome. See editor's contact details on page 2.**

# THE NAWB COMMITTEE

**President : Audrey Drinkwater**

**Vice President : Kate Edge**

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**Jan Nangreave**

Trophies Secretary

## 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**

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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**

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**The sum of**

**Quote my Membership Number:**

**Date of First Payment .....**

**and annually thereafter on 1st July.**

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**Please debit my account: Sort Code:**  -  -

**Account Number:**

**Name of Account Holder(s):**

**Signature(s).....**

**Date .....**

✂

The French confidently expected to win but instead suffered what L'Express news magazine describe as the "ultimate affront" of finishing nine places below Britain in the 24 team contest.

The championships were won by Sweden with 115 points while British tasters scored 107 to come second, France gained just 75 points.

The event was organised by a wine magazine, La Revue du Vin de France, and their spokesman said "Every French person thinks they are a connoisseur but we only know our own wines and not those from other countries. 97% of the wine drunk in France is French and this proved a handicap during the contest."

The French team, led by Jean-Luc Dantou, their national champion was excellent when it came to identifying French wines but was largely flummoxed by those from other countries. Other major wine producing countries had the same problem, they only drink their own wine.

The British team were pleased with their performance but frustrated at finishing second. Two members of the British team work in the wine trade in France, the other two work in finance.

The teams finished in the following places:

1st	Sweden	13th	Denmark
2nd	United Kingdom	14th	South Africa
3rd	Luxembourg	15th=	Holland
4th	New Zealand	15th=	United States
5th	Finland	17th	Switzerland
6th	Spain	18th	Russia
7th	Hungary	19th	Monaco
8th	Quebec	20th=	Portugal
9th=	China	20th=	Andorra
9th=	Poland	22nd	Belgium
11th	France	23rd	Zimbabwe
12th	Brazil	24th	Italy

## CHAIRMAN'S CHATTER

Plans for the 60<sup>th</sup> show at the Royal Court, Coventry - March 16-18 2018 are now well advanced. Please make a note in your diaries not to miss it. Some people thought we should give up after the 50<sup>th</sup>, but we have managed to struggle on and attendance and entries have been fairly stable over the last few years, in spite of the loss of some major competitors. The hotel has put up prices, both to NAWB and for individual attendees, but to be fair, they did hold their 2014 prices for 2016, so this is to some extent justified. I am also assured that the hotel has undergone extensive refurbishment since our last visit. It was interesting to note that in the 1977 Amateur Winemaker there were calls for a more central venue to be found for the National – it only took us 37 years to find one.

In spite of the increased costs, we will be keeping the conference fees unchanged and we have one or two additional things planned. Attendees will all receive a special champagne flute for the occasion which will be filled with real champagne prior to the awards ceremony on Saturday afternoon. Don't forget our special recipes for Fig Wine and Younger's 60/- ale and the guest beer is Amber Ale. There are a couple of changes to the rules regarding the beer classes. We have decided to include wheat beer and the guest beer in the Master Brewer points, so the only beers whose points are not included will be the kit class and the special 60<sup>th</sup> recipe. We are also going to allow 330 ml bottles for barley wine, as it is now virtually impossible to get 250 ml, 275 ml or half pint bottles.

Our latest venture on publicity has been on Youtube <https://www.youtube.com/watch?v=rQsakovBt2w4>. This video shows me helping an amazing friend of ours, who is blind, to make Limoncello. This is one of a series of videos called 'Baking Blind', showing that lack of sight need not consign you to ready meals. Penny Melville-Brown is currently on a world cooking tour having won one of three world-wide prizes from a San Francisco based charity.

On the committee front, we held our post show meeting at the Wales and West Show. Incredibly we got through in exactly an hour – it's amazing what you can do when you have a beer tasting to go to. With the use of online meetings as well, we will probably only need to hold one full meeting a year, thereby containing costs.

I'm afraid I have to have a bit of a moan about insurance again. We still have a few late payers who delay the process for everybody. I had an email in August from a club who desperately needed an insurance

certificate for a public event. The certificates had not yet gone out as the insurer will not issue any of them until all the money is received. We are therefore proposing to introduce a late payment fee next year and in future we may deny our insurance facility to persistent offenders – you have been warned. We are also looking for a new Insurance Secretary as Kate will be officially leaving the committee when she becomes President in March. Kate has now got the process well set up and has trained most (but not all) of the clubs to respond at appropriate times. There is a simple Access database holding all the details, but knowledge of Access is not needed. This is a very important function for NAWB which enables our member clubs to obtain much cheaper insurance through bulk buying and also benefits NAWB financially. The main workload is in the spring, when the renewals are processed. If anyone feels they can help us with this please get in touch with me or Kate.

**W**e are also considering a radical change re News and Views. We would like to be able to communicate more frequently with the Membership and to encourage members to contribute themselves. Also, we are spending quite a bit on postage and printing when most of our members are on email, but only a few have opted for the online delivery route. So we are looking into dragging you all into the 21<sup>st</sup> century. The proposal is to set up a ‘blog’ site which will be linked to the current website. Members will be alerted to new postings by email alerts. We do appreciate that a few members cannot use this facility, so we will be looking to produce printed output where necessary. Our current plan is to get something set up and trial it on a limited audience in parallel with the January newsletter and in the run up to the show. We can then see what the membership thinks about this idea at the AGM. We are indebted to Chris Pinnock who has kindly offered to help us with this venture.

**I**t’s not been a very good year for my grapes as following an early spring; we had late frosts at the end of April which wiped out the first set of buds. In spite of this, I ended up with quite a lot of grapes on the vines but then we had wet cool weather in August and early September leading to powdery mildew and rot. In the end I had to pick my grapes well before the end of September and chaptalize heavily rather than lose the whole crop. What the wine will be like we shall see – at least I don’t have the constraints suffered by commercial growers. Anyway, time now to crack on with my latest invention. You put grapes and yeast into it, press a button and a week later your wine is ready to drink. I’m calling it the Grapemother.

Cheers

**Peter Robinson**

*He doesn’t give up does he? He writes that last sentence and clears off*

sembled when the prices were announced and I don’t think that anybody present would have bought any of the wines. But the presenter insisted that these prices were justifiable for special wines in the current market – weakness of the pound, high rates of duty etc. He also eulogised about most of the wines and certainly the audience seemed to like the red wines if not the prices – I don’t think they were just being polite, because they were vocal about the whites which confirmed their prejudices.

So are we being conned here into paying silly prices for something that’s a bit different but not necessarily particularly good? Or am I just a lousy judge of commercial wine? I’d certainly rather drink some of the homebrew wines I’ve judged recently than most of those Australian wines.

**Peter Robinson**

*An interesting comment. How much do you think you should spend on a bottle of wine? How much do you think you should pay for a wine tasting? Does it matter where it comes from or what colour it is? Is there a need for specialist wine merchants or do the supermarkets provide everything you need? Was Peter’s experience typical or did he just go to a tasting presented by some crank? Answers please, in any form including Royal Mail, but preferably as an attachment to an e-mail as it is easier for me.—Editor*

## AN UNUSUAL INGREDIENT?

Bernard has found reference to an unusual wine ingredient on the back label of a bottle of Armenian wine called Koor 2015.

The label reads, “Armenian merchants used to travel from Armenia to Babylon down the river Euphrates in boats made of wood and animal hides, with casks of palm-wood filled with wine and a few donkeys.”

I did look on their website and found the same statement there but then I suppose a website is the last place you would expect to find the “Queen’s English”. The boats in which they travelled were called Koors.

## BRITISH TASTERS BEAT THE FRENCH

The World’s finest wine tasters gathered recently in Burgundy to test their skills. The teams had to taste twelve wines and identify the main grape variety, the country and region of origin, the vintage and if possible the producer.

## HAS THE EMPEROR LOST HIS CLOTHES? (or are expensive commercial wines really worth the money?)

About a year ago, Elaine and I discovered a local wine tasting group which had been in existence for nearly 50 years (we have only lived here for 35 years!). Anyway attracted by the idea of belonging to something we didn't have to organise (must be a first) and the fact that they have a membership of around 100 we thought we would give it a go. Typically, we found that we were towards the lower end of the age profile of the group. We also noted that they usually have 2 white and 6 red wines for each tasting. The people we sat with the first time, explained that the membership's preference was for wines that are red, fruity and alcoholic (normally New World) and that white wine was just used to cleanse the palate.

It has to be said that we have had some good tastings and some excellent speakers over the past year, notably a Master of Wine who has her own vineyard in Languedoc. Also they have a dinner/wine festival in November which is a superb event. There have about five different tables each with a wine theme where they have a selection of wines available of which you can purchase a glass using vouchers issued as part of the ticket price. You can of course purchase additional vouchers. This was a most enjoyable evening, which definitely required a taxi ride home. Unfortunately we will miss out this year as we will be away.

Anyway, to come to my theme, we went to a tasting of Modern Australian Winemaking the other month. The cost for this meeting was higher than normal reflecting the prices of the wines which ranged from £20-40 per bottle. Funnily enough, we actually had 3 white wines this time round. The first two whites were examples of extended skin contact. The first wine was certainly fruity and full-bodied, albeit with a nose like 4 star in spite of a low percentage of Riesling. The second was orange in colour and distinctly cloudy. It tasted sour, with high acidity and dominant oak on the aftertaste. The final white smelt of burnt matches (apparently it had undergone natural fermentation – that explains it then), although to be fair it didn't taste too bad.

Then we got onto the reds. These inexorably crept their way up to 15% alcohol. Although a couple of them were quite reasonable wines, they were nearly all characterised by jammy fruit, burning alcohol at the back of the throat, harsh aftertastes and in a couple of cases heavy use of oak. One of them was just like drinking alcoholic Ribena.

We reflected afterwards that many of the wines had reminded us of homemade (and not good examples at that) and given the methods used that was not entirely surprising. There were a few gasps of horror from the as-

*where he cannot be found for the next month.—Editor*

## 60TH ANNIVERSARY NATIONAL SHOW AT COVENTRY

Next year's National Show – the 60<sup>th</sup> anniversary show - will be held at The Royal Court Hotel, Coventry on March 16 to 18 2018. All the details for the show are available on the web site – [www.nawb.org.uk/showdetails](http://www.nawb.org.uk/showdetails). Please read the schedule carefully as there have been some changes particularly with regard to the beer definitions and competitor eligibility.

The closing date for entries and conference bookings with the Entries Secretary is March 2nd 2018.

There are 2 extra classes for this show – a fig wine (recipe from Amateur Winemaker) and a Younger's 60/- Ale (recipe from 'Old British Beers and how to make them). Hopefully there will be lots of entries in these classes.

Bookings for the hotel must be made direct to the hotel and must be made by February 2<sup>nd</sup> 2018. Contact the hotel on 02476 334171, ask for the Events Team, and quote Booking Code NAWI 160318. All details for the hotel bookings are in the show schedule (page 6). The hotel is not allowing us any choice with the menu this time, apart from a vegetarian main course. If you have any allergy concerns over the menu choices, then please let me know and I will contact the hotel for you. Also, the hotel wants the food choices a month in advance of the event, so if you wish to have the vegetarian option, then please let me know once you are booked into the hotel.

If you have not yet renewed your NAWB membership, and wish to attend and/or enter the show, then please do so as soon as possible. You will not be able to enter all the classes in the show if you are not a member. If you have not yet done so please send your membership renewal to the Treasurer as soon as possible.

If you have any queries regarding entries and conference bookings then please do not hesitate to contact me.

**Elaine Robinson** Entries and conference bookings secretary  
([cseaws@nawb.org.uk](mailto:cseaws@nawb.org.uk))

### **Stan Drinkwater**

Stan passed away peacefully earlier this year at the age of 78.

He was always a fun-loving individual, and although his illness curtailed some of his activities in his latter years, that same old spirit came through whenever you talked to him and I'm sure that is how he would like us to remember him.

He grew up in Worcester and always wanted to go into the Police force. However an uncle advised him to join the RAF but on leaving after three years he immediately joined the Worcester City Constabulary. His early years were spent in Worcester and that area was combined into the West Mercia police force which is the reason he was posted to Telford when he was promoted to Sergeant. He saw out his police career in that region and on retiring spent many years as a Court Usher in Bridgenorth, Ludlow and Telford, something he enjoyed, and it also added more fun stories to his repertoire .

He was a nice policeman through and through and much memorabilia at their house tells this story.

Stan leaves his widow Audrey, three daughters and one step-daughter, along with their families.

In his younger days he played football and took up rambling to keep active in later years. He supported Aston Villa for years, but also followed Telford which he found quite frustrating in recent years.

He took up wine making in his mid 40's and used classic "hedgerow" recipes which satisfied his frugal tendencies but did not always give the best results. On joining Telford wine circle he was encouraged to increase his range of wines but eventually they did give him a special trophy for his dedication to nettle wine. He did so much to get Telford wine circle known within our National orbit and was very involved in the Annual Telford Show, but he also became a regular competitor at the National. And eventually was persuaded to join the Committee where he did sterling work for some years, primarily as Treasurer where he brought his natural frugal tendencies to preparing our accounts and advising the Committee on various issues. He also dealt with Trade Liaison and Supplies for some years.

However Stan will be remembered by many for the enthusiasm he put into the Conference weekend. A tremendously Social and friendly individual, not only putting much effort into the organising but also into the social side where he was always one of the last to leave the dance floor, encouraging many to join in.

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I have many good memories of times we've spent visiting each other where Stan's passion for enjoying life was always present.

In the last few years Stan's illness meant he could no longer keep up wine making activities but he leaves us with many great memories.

Finally I must mention his wife, our President Audrey, who Stan was devoted to. They were always at events together and I know we all give her our love and best wishes for the future.

Thank you Stan for all you put into NAWB and also for your personal friendship.

"Good night Stan your shift is done"

**Alan Eldret**

### **HELP REQUIRED AT THE NATIONAL SHOW**

The smooth running of the show weekend could not take place without the help of the various people who volunteer to act as General Stewards.

As Entries and Results secretary, I have a small team of helpers to assist me on Saturday morning with entering the results into the computer, printing the certificates, laminating the certificates, and putting the certificates back on the show bench with the winning entries.

I need at least one more person to help with these tasks. If you feel that you would be able to help on Saturday morning, then please contact me.

**Elaine Robinson**

Entries and conference bookings secretary ([cseaws@nawb.org.uk](mailto:cseaws@nawb.org.uk))

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