



# NEWS & VIEWS

**November  
2018**

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

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## CHAIRMAN'S CHATTER (PART ONE)

*Peter Robinson wrote this Chairman's Chatter around six months ago to explain Committee changes and plans for giving information to members in the future. I have printed it as written but parts have been overtaken by events.*

**S**o we finally made it to 60. The show in Coventry seems to go very well – I only got 2 minor complaints which is quite good going. Thanks to everybody who helped out over the weekend. Our stewards did a grand job and we had lots of helpers with the fundraising. Our past-presidents put on an excellent wine tasting on Saturday afternoon although sadly, two of them couldn't be there due to ill health. This was followed up with the champagne toast (the real thing not Prosecco). And I must also highlight the wonderful cakes that Jean Shelton made/organised for the evening, not to mention the task of cutting them into over 100 slices (she still had a blister on her hand a week later). Also thanks to everybody who contributed wines and beers for Friday night. This was an excellent evening again – to think we used to do kit wines.

**T**he competition was also a great success with bottle entry up by over 100, giving us over 1500 bottles – our best entry for about 5 years. Fittingly we had a surprise outcome for NAWB Master with a tie between Kevin and me. The odds against this must be quite high, and it was interesting to find out that this last happened in 1986 when the winners also came from the same club. As a further coincidence, Al Procter, one of the 1986 winners was one of the major prize winners this time round. I somehow doubt that I shall still be competing in 32 years' time! The Master Brewer went to Dave Gilbert for the first time. Dave has been knocking on the door for some time now and giving me grief about the classes included in the points tally. Hopefully he is now happy. Well done Dave.

**S**o on to the next one. We have booked Manchester for the same weekend next year – 15-17 March. We are thinking about a bit of a revision of the beer classes, following several comments that our classes do not reflect the beers that brewers are making (and drinking) these days. We have introduced some new classes in recent years, but the demand for more American and Belgian beer styles seems reasonable and we can hopefully squeeze in another class or two. However, we need to consider a number of factors and I would be reluctant to see us move away from NGWBJ to BJCP judging standards. Indeed if we adopted BJCP standards, we would still be judging on Sunday night! We have set up a

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small sub-committee to look into this with a view to publicising planned changes for 2019 by the end of June to enable you to plan your recipes and brewing schedule in good time.

This will be my last chairman's chatter as I am giving up the job after 8 years in office and am now the longest serving chairman in the history of NAWB. The bad news is that I am taking over the roles of treasurer, membership secretary and insurance which may in total prove more onerous. I am delighted to inform you that Charles Hill has agreed to take over as chairman. Charles is the longest serving committee member having joined way back in 2001 I believe, when he agreed to become vice chairman, he was assured him that this didn't mean he had to be the next chairman – so somebody lied! Pauline Pearce is taking on the role of vice chair so we are very Leicester centric now. The only other change sees new committee member Chris Pinnock taking over the News and Views portfolio.

I expect the finances to show quite a bit of a loss this year as Coventry put up their prices substantially and we also pushed the boat out with special glasses, rosettes and the champagne. The members of Ware Circle of which I am also treasurer will tell you that while being extremely generous with my own money, I guard the funds of other organisations very carefully. Be prepared for austerity!

One of the money-saving initiatives that I have been trying to introduce is the move to online News and Views. Elaine has been analysing the Membership database for me and has observed only 20% of those members for whom we have email addresses have opted to access their copy electronically. We are sending out 3 copies to circles and federations (*editor—we used to send three copies but this was changed to one copy shortly after I became editor*) which are quite possibly never distributed to circle and federation members; some of these are going to NAWB members who receive their own copy anyway. By my calculation the cost of postage and printing is equivalent to about half the annual subscription. To that end I hope that this issue of News and Views will be the last in its current form. We plan to move to a system where the default for those people with email addresses is to receive all communication electronically. We will however provide printed copy for those not online or where specifically requested. Linked to this we need to obtain your consent to receive information from us in accordance with GDPR and you will be hearing from us regarding this shortly. It is very important that you keep us informed of any changes in email address as otherwise we risk losing touch with one another.

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**O**n the publicity front, I seem to be receiving a lot of requests for information regarding the number of homebrewers in the country. I wish that I knew – sadly we are just the tip of the iceberg. I recently contributed a short paragraph on home winemaking for a press release about the future of wine. This included some interesting ideas – how about drone delivery, edible glass bottles and charcoal wine! Finally, I received an invitation to get involved in a homebrew lab at The UK Craft Drinks Festival at NEC on July 28/29. Unfortunately, as it is our 40<sup>th</sup> wedding anniversary that weekend, I will not be permitted to get involved. I have passed the request on to see if anyone else can run with this.

**C**heers (or so long and thanks for all the grapes (for those of you familiar with the Hitchhiker's Guide to the Galaxy))

**Peter Robinson**

## **CHAIRMAN'S CHATTER (PART 2) & EDITORIAL**

**A**t last year's AGM, Peter, in his Chairman's Report hinted that changes were afoot, and yes, at a NAWB Committee Meeting at The Wales & West Show the changes were confirmed.

**I** was to take over as Chairman, Peter probably thought he would never get to pass over the job but managed to do it with a cunning plan of offering to be Treasurer and Membership Secretary as well as taking on the Insurance from Kate, our new President.

**C**hris Pinnock was to take over as Editor, I had held this post for seventeen years, over a quarter of the period of NAWB's existence. The plan was to move the emphasis to electronic communication. Sadly a change to Chris' working schedule (yes, for a period we did have a Committee member who had not retired from work) meant he has been unable to fulfil this role. Whilst he was only on Committee for a short period Chris was a driving force behind the much needed revision of the beer classes at our National Show, so he has left his mark.

**T**he future of News & Views is something we must discuss, perhaps at the AGM. One thing that is to change is its distribution to Circles and Federations. One paper copy cannot be circulated around a Federation and it probably does not get circulated around many Circles either. So in future Circles and Federations will receive their copy of News & Views electronically and the recipient will then hopefully forward it on to all members of their circle or federation. This should mean that more wine and beer makers receive our news and might be encouraged to enter our shows and become individual members. Increased electronic communication is inevita-

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ble, it is immediate, and would save NAWB money but I know many members have said they would much prefer to receive a paper copy. I understand this, CAMRA recently told members that unless they opted to receive paper copies of “What’s Brewing” and “Beer” communications would be online. I elected to receive a paper copy as I would rather read it sitting in an armchair than on a computer screen. As a final point regardless of whether the news is on paper or on screen we need content from members or there will be nothing to read . Articles are always received gratefully.

**B**eer Classes have taken up quite a bit of time this year, hundreds of e-mails on the subject but the classification was finally all sorted out over a pint or two in a pub near Euston Station. It was a bit of a balancing act trying to make changes to satisfy the modern brewer without upsetting the traditionalists who have been brewing the same beers for the National for years on end. I hope we have found the balance to keep everyone happy for the next few years. If we haven’t then somebody else had better tell Elaine and face the consequences. Brewers can find full descriptions of all the beer styles for the 2019 show later in this newsletter.

**T**hose of you who were at South West Counties recently will know that I was hobbling round with a bad ankle. I got lots of sympathy from everybody but I would particularly like to thank Bridget Berre-cloth for taking me to the hospital. Doctor’s don’t know what caused the problem but thankfully it has not recurred

**I** hope your preparations are well under way for next year’s National to be held at The Britannia Country House Hotel, West Didsbury, Manchester on Friday Saturday & Sunday 15th—17th March. Brewers will certainly have a busy time if they are to enter all the beer classes. Hope to see you all in Manchester.

**Charles Hill**

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## ON WINNING

Without wanting to appear egotistical, or rather more egotistical than usual, I enjoyed competing at the Annual Show this year. I won two first places, three third places, a fifth place and my circle, County Beermakers, also came fifth in the three bottle class. Somehow, I managed to get a first for one of my wines. The rest of the places were for beer. The results gave me a great deal of satisfaction that my skills in both wine and beer making are improving.

The show itself was well organised. There were some excellent home-made beers and wines on the Friday night, and some excellent commercial wines on Saturday afternoon at the wine tasting event. We also toasted the NAWB with champagne as it was the 60<sup>th</sup> show. I stewarded on three classes of beers and the entries were generally of a high standard.

This was the second time that I entered the competition. Last year, having found the NAWB via Cyril Berry's wine making book, I attended the show and I managed to get a second in Dry Stout, much to everyone's surprise. Reflecting on the past year, here are the things I did differently:

### **Brew with others**

Since last year's Annual Show, I have brewed with several home brewers and two commercial brewers. The National Association of Wine and Beermakers has many experienced beer and wine makers. I would wager that if you added the experience up in years, it would be over 1000. It is a great experience to see how others brew and also very enjoyable.

### **Join a Circle**

Joining a club gives the hobby a bit of focus. I joined County Beermakers last year and attended several of their meetings. What you get at these meetings is feedback on the beer and wine that you make, and suggestions on how to improve.

### **Read as much as you can**

My wine making improved immensely this year and one of the reasons is that I read 4 different books on the topic. Some NAWB members have suggested more books and I intend to continue reading. Reading the books gave me breadth of knowledge, alternative techniques and more recipes to try.

### **Review equipment**

I also reviewed all of my equipment. My boiler was not up to the job and I got a new one with two elements. I've made better beer since. Some of my equipment was unnecessary and was causing me problems. I had an auto-syphon that oxygenated the beer. When I have the time and money, I will also look at temperature control during the fermentation. This is likely to

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involve a large fridge, a heat pad and an Ink-bird to control them.

### **Use tried and tested recipes**

All of my entries at the NAWB this year were either NAWB recipes or County Beermakers recipes. The exception to this is the Dry Stout recipe, where I have slightly modified a recipe from a Homebrewing book. It's likely that a competition winning recipe is well-balanced. I'm still at the stage where recipe design is beyond me, so I intend to continue using the work of others. I'm looking forward to another year of beer and wine making, and I hope to see you all again next year in Manchester.

**Chris Pinnock**

## **WHY NOT TRY MAKING MEAD?**

The more competitive amongst you will have worked out long ago, that one's chances of success at The National are significantly enhanced by entering the less popular classes. It usually takes something exceptional to win classes like Table Dry White or Red, but ingredient classes offer greater opportunity. This year, the lowest entries were for Mead, which is a shame given that Mead was quite probably the first alcoholic drink made by man. So, why aren't people making it? We can think of a few possible reasons/misconceptions:

### **It's difficult to make.**

This is the greatest fallacy of all. It is the easiest alcoholic drink of all to make, just requiring honey, water and yeast. No messing about with picking, washing, chopping up and de-stoning fruit! The only thing to remember is that you need to add nutrients and acid to aid fermentation. I tend to always add a B1 tablet as well as ordinary nutrient and sometimes some orange/lemon juice/zest.

### **It's expensive to make.**

We all know that honey can be quite expensive and using 3 or 4 lb for a full blown sweet mead could get a bit much. It's true that a good quality honey obtained direct from the beekeeper will make a superior Mead, but such honey often costs £5 a jar and upwards. You can make perfectly acceptable Mead using cheaper supermarket honeys, particularly for those styles with added ingredients. We have successfully used Morrison's honey at around £1.50 a pound and I often buy it in France from Carrefour or Leclerc. Perhaps the best compromise is to use a cheap honey as the base and then

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late add a high quality honey during fermentation.

### **It's too sweet.**

Mead doesn't have to be sweet. We do have a Dry Mead class after all and though it is quite difficult to get Mead down to bone dry, it is possible to achieve a final gravity below 1.000 with good yeast.

### **When would I drink it?**

OK, Mead is perhaps something you wouldn't drink a bottle of with your meal, but it can make a very pleasant social drink, especially chilled on one of those hot summer evenings that we get a couple of times a year (if we're lucky). In particular, the various types of Mead using additional ingredients (described below) have a diluted honey flavour and make good social or even aperitif drinks.

### **Types of Mead**

So there you have it. There are some recipes on the website It might be a good idea to try making half a gallon first time round if you want to experiment. For more information and recipes, we recommend 'Making

Mead	Description
Pyment – dry	Made from honey with the addition of grapes or grape juice
Cyser - dry	Made from honey with the addition of apples or apple juice
Melomel – medium dry – medium sweet	Made from honey with the addition of fruit or fruit juice—Oranges, apricots, pineapple, peaches, raspberries all work well
Metheglin	Made from honey with the addition of herbs, spices. Medium dry makes a nice aperitif. Coriander, cloves, allspice, cinnamon etc. A mixture of herbs & spices works well.
Braggot	Made from honey and malt; originally a mixture of mead and ale

Mead' by Bryan Acton and Peter Duncan. Let's see a higher entry for the Dry and Sweet Mead classes in 2019. **Peter & Elaine Robinson**

## OBITUARIES

Since the last issue both NAWB and the Judges Guild have both lost two stalwarts of our hobby , both have served as President of the Guild, Judith Irwin has also served as President of NAWB. They will both be missed.

### DOUG HODKINSON

Doug Hodkinson has left us. People talk of the passing of giants ,Well Doug was not a giant BUT he was a **Very Significant Figure in our world of wine and beer making** . Let that be said and marked.

I met Doug in 1969 at a small wine club called Tynemouth wine circle. He was not happy. People were not really trying to make fine wines. He caused problems pushing people to make better wines. Some did and found it exciting . He gathered a following who wished to do better. He found better premises for us and became chairman in 1974.

Doug was a chemist and worked as production control manager for Formica Ltd. He was married to Doreen who attended Tynemouth Wine meetings and accompanied Doug to most wine shows .The local wine and beer judges took turns hosting dinners with a wine theme ,and we all enjoyed the welcome we received from Doreen. Doug and Doreen made a great team. At one point in the early days Anne Parrack went to a mysterious show called the National Wine and Beermakers Association and came back on fire. We were interested. Doug said we could do the same . So WE had an aim!!!We would go ,and win????

Doug made sure we tried. We did. Doug encouraged us to refine our methods and try to make wines that would win at the BIG SHOW. We did. Well some of us did ,and we started winning prizes. Magic. By then we had all been entering local shows, but Doug was not satisfied with the judging standards at these shows and he said so. He studied to become a NGWBJ. Did so, and then went on to create the Northumberland Federation Wine Judges with an examination same as the NGWBJ. A group of us did this and then went on to become Guild Judges because he encouraged us to do so.

Tynemouth circle grew large and not everyone was interested in making wine to high standards so Doug came up with the idea of a

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group dedicated to winning at the National. The Tyneside Nationals was born . They won a few prizes. By then Doug was also making top quality beers, and lagers and encouraging us to do the same so that a fair number of us were making beers and wines to better standards. Some of the wine groups in North Yorkshire and Tyne-mouth got together to buy large amounts of Spanish grapes wholesale and the standards got better. Doug decided to grow his own grapes ,so he got a greenhouse, using me and my younger son for the heavy work. Here he produced the famous Chardonnay that resulted in Television becoming involved and we all became “ Television worthy? “Well sort of”.

He eventually became involved in the wine examinations for the Guild, becoming the chief examiner. Commercial wine tasting competitions was another area that Doug tried successfully and we followed his lead with some of us winning regional competitions .

As you can see Doug was the instigator of many steps that we took in our craft of wine and beermaking. Could we would have done this without him? I do not think so. I feel that he was the charge that was needed, if only to beat him, once at least .Eventually as they both grew older Doreen became ill ,and Doug handed over the Chief Examiners position to younger hands .

After we lost Doreen, Doug moved to Spain to be nearer his daughter, yet still returned for the Nawb and Guild meetings. Now he is gone ,and there seems as if there is a gap in the room. .Someone should be there checking that the standards are still as high .

“Do you think that IPA needs a touch more hops ?” I would not be surprised if he isn’t hovering around. Farewell old friend you made your mark, and did some good . We will miss you.

**Harry Rose**

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**JUDITH IRWIN**  
**23<sup>rd</sup> November 1940 – 23<sup>rd</sup> August 2018**

What can one say about Judith?

She was vibrant about this hobby of ours, a writer and a business person, knowledgeable about homemade wine and commercial wine.

I first met Judith around the early 1980's when Sue (my late wife) and I joined New Forest Winemakers all because a friend of ours was an enthusiastic wine maker. There we met Ivor and Marion Morgan who was President of the Circle and through joining the Wine Circle soon got in the routine of dances and socialising at dinner parties. At these dinner parties with Ivor and Marion we met Judith and soon became friends.

Judith was a very active winemaker and was a member of Poole Wine Circle. She attended the National where in 1978 at Nottingham she was crowned "The National Wine Queen" and a photograph appeared of Judith in the "The Amateur Winemaker" magazine. A star was born!

Judith persuaded Sue and myself to take the judging course run by the Dorset Federation as I was, in those days winning awards, but we failed the test. However, Judith persuaded me to take the Guild exam and sponsored me. With her enthusiasm I passed in 1986. We attended the Guild Conference weekends, picking up Judith in Salisbury, going on up to Wolverhampton and on the way back dropping in to see her daughter for a cup of tea.

Judith was very active with NAWB joining the committee in the late 70's. Over this period became Secretary; Treasurer; and Chairman in 1988 – 1991 and again 1997 – 1999, finally becoming President in 2001 - 2003. Hugh Garth Thomas joined the NAWB committee and he and Judith became very good friends. Judith also persuaded me to join the committee, along with Reg Redfern from Poole Wine Circle and Joy Dinnage a bit later. Many happy memories of travelling up to the committee meetings, to the Conferences and to taking part in the fancy dress events.

Those who attended the Brighton Conference will never forget the moment when Judith was presenting a wine tasting and the table collapsed. In Judith's usual way she carried on with what wine that was left in the bottles and completed the task with aplomb.

We started a "Sunday Lunch Club" where the host of the day cooked a 5-course meal and supplied the wine, generally about 3 different wines to go with each course and we compared the wine with the food. It was made up of 6 couples including Ivor Morgan NGWBJ, Joy Dinnage NGWBJ and Maurice

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Jukes NGWBJ. The best tasting was always News Years Eve when Judith and Hugh would cook the main course up in the flat that we had at our home. They all stayed that night. Memories!!!!

Judith lived in Salisbury and became the Wine Buyer for Gibbs Mews, a brewery in Salisbury. Through this association with the wine trade, she became very interested in Bulgarian wine and started a wine company called "Cathedral Wines". Alan Eldret mentioned at Judith's funeral that to finance the business Judith invited friends and acquaintances to invest in her initiative with annual bonuses for their investment. Alan thought it may have been the first "Crowd Funding Scheme". But no investor lost out when Judith closed the company down. Judith travelled on many occasions to Bulgaria and had a stand at the Bristol Wine Fair for many years.

Judith moved from Salisbury and up to Llandudno, North Wales around the late 90's and joined Llandudno Wine Circle. Around this time Judith started arranging wine tours around Europe and she arranged wine tastings, accommodation and the itinerary. A lot of customers became good friends through these excursions.

Judith moved back down South to Swindon around 2005, joined Stroud Wine Circle became friends with John Saunders after comforting and helping him at a Guild Conference weekend. They became good friends and went on wine holidays all over the world enjoying fine wines and good food.

In 2013 Judith moved back to Hertfordshire to be near her daughter and family because Judith knew that she had the start of dementia.

During her spare time Judith published a book on home wine making, called "A Step by Step Guide to Making Homemade Wine" which is still available on the internet.

Many thanks Judith for all the memories you gave us over the years.

**John Gorton**

*By way of tribute to Judith I have included two recipes, for Winter making, from her book that John mentions, at the end of this newsletter. - Editor*

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## BEER CLASS DEFINITIONS FOR 2019 SHOW

Here is the full set of beer definitions for the 2019 Show which can also be found on the website. Some definitions have been slightly abbreviated in the show schedule due to available space.

**DARK MILD:** A lightly hopped beer with an O.G. of 35-42. The colour may range from light to dark brown. The flavour will have a delicate blend of malt and roast grains. Alcohol content will range from 3.5 – 4.5%.

**BELGIAN GOLDEN STRONG ALE:** O.G. 70-90, alcohol content of 7 – 9%. This is a yellow to medium gold strong ale exhibiting a blend of moderate fruity/spicy/hoppy character. It should be well attenuated without any cloying sweetness. A good white head and excellent bead is desirable. Flavour should be a complex blend of fruity esters, some spiciness and overall soft malt character with some mellow warming alcohol present. Hop bitterness should be smooth and complementary – not dominant. Ingredients are typically Pilsner malt with some type of fermentable sugar to assist with attenuation and a dryish finish. Lager hops and/or Styrian Goldings are typical. A suitable Belgian yeast should be used to ensure appropriate character with fermentation temperature slightly raised. A good commercial example would be Duvel, often available in some supermarkets.

**ENGLISH IPA:** This full bodied premium bitter has an O.G. of 50-60 and a rich golden to deep copper colour. The bouquet should be hoppy and grainy. The flavour should be full malty and grainy with a predominant hop and clean bitter farewell. There should be a little residual sweetness to balance the hop. Alcohol 5-6.5%.

**WHEAT BEER** This is a young fresh fast maturing beer, pale straw to dark gold in colour, with an OG of 45-55. It is typically brewed using up to 50% wheat malt and is often cloudy. It should be highly carbonated with a thick, well retained head. Yeast derived flavours, from using the correct type of yeast, are needed and can be fruity and spicy, with phenolic clove and banana like flavours amongst others. Belgian styles often use unmalted wheat, producing a breadly/grainy flavour, and may be flavoured with coriander and orange peel. Hop bitterness, flavour and aroma should be low, with a soft finish on the palate. Commercial examples include Hoegaarden, Schneider-weisse, Erdinger and Franziskaner.

**LONDON BROWN ALE:** Original gravity of 35-40 giving an alcohol level of 3.5-4%. Colour may vary from light to dark brown. The bouquet is malty backed by caramel. The beer should be sweet on the palate giving a smooth blend of malt and caramel with a low hop flavour.

**NEWCASTLE BROWN ALE:** The O.G. of 45-50 is reflected in an alcohol level of 4.5-5.0%. The colour should be a light reddish brown and the bouquet a blend of caramel and hop. The flavour should be full-bodied blend

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of caramelized malt with medium bitterness and noticeable sweetness.

**BELGIAN DUBBEL ALE:** O.G. 70-80. Alcohol content 7-8%. This is a dark strong ale exhibiting a blend of rich, toasted, caramel with a fruity essence and with a rocky head. It should be well attenuated without any cloying sweetness. Dark amber-brown in colour with usually good clarity. Head retention may be adversely affected by alcohol content in stronger versions. A good white head and excellent bead is desirable. Flavour should be a complex blend of fruity esters, some spiciness and overall soft malt character but no roasted malt aroma with some mellow warming alcohol present. Hop bitterness should be smooth and complementary – not dominant. Medium to full body. Warming mouthfeel from alcohol. A dark, rich, malty, moderately strong ale.

Ingredients are typically Pilsner malt with a range of other malts which could include Munich, crystal, cara, roast barley, chocolate and Special “B” and some type of fermentable sugar to assist with attenuation and a dryish finish. Lager hops and/or Styrian Goldings are typical. A suitable Belgian yeast should be used to ensure appropriate character with fermentation temperature slightly raised.

A good commercial example would be Chimay Red, La Trappe Dubbel or Grimbergen Dubbel, available in some supermarkets or specialist beer shops.

**DRY STOUT:** This beer has an O.G. of 45-50 and an alcohol content of 4.5 – 5.0%. The bouquet should be that of roasted grain. The flavour should be of roasted grains full and dry with a long hard bitter finish. The colour is almost black.

**SWEET STOUT:** O.G. of 40-55. Colour is dark garnet to almost black. Dark malts dominate the bouquet and flavour, bitterness is slight. Alcohol ranges from 4 to 5.5%. “Milk” stouts, sweetened with lactose have a high residual sweetness. Oatmeal versions are less sweet but full bodied and can have an oily mouthfeel.

**OATMEAL STOUT:** OG 45-55. A very dark full bodied, roasty, malty ale with oatmeal flavour. Roasted grain aromas often with coffee like character carry through to the flavour. Low hop aroma. It should have some sweetness but is not as sweet as sweet stouts. An oily mouthfeel from oatmeal is acceptable. The oats used may or may not be malted. A commercial example would be Samuel Smith’s Oatmeal Stout.

**AMERICAN IPA:** O.G. 60-70, alcohol 6– 7.%. The balance of this beer is hop forward, with a clean fermentation profile, dryish finish, with supporting malt allowing the hop character to shine through. Aroma: Can range from prominent to intense hop aroma featuring characteristics of American or New World hops. A low to medium low clean, grainy-malty aroma may be found in the background. Colour ranges from medium gold to light red-

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dish-amber. Head retention should be medium-sized, white to off-white with good persistence.

Hop flavour is medium to very high and should reflect an American or New World hop character. Malt flavour should be low to medium low. Dry to medium-dry finish; residual sweetness should be low to none. The bitterness and hop flavour may linger into the aftertaste but should not be harsh.

**PORTER:** This beer has an O.G. of 60-70 and an alcohol content of 5.5 – 7%. With a colour of dark brown to black, with a predominance of brown and chocolate malts on the bouquet and in the flavour. The flavour should also be full, with some residual sweetness to balance the hop and roast grains.

**BARLEY WINE:** To be presented in 275-330ml bottles. Colour ranges from golden to brown. O.G. is from 90 upwards. The bouquet should be rich fruity hoppy alcoholic and vinous. The flavour should be full and malty with a smooth and mature blend of sweetness, hop and alcohol. Alcohol content will be 9% or greater.

**BITTER:** Original gravity should be from 40-55 and the colour from golden to deep copper. The aroma of hops in the bouquet should lead to those of malt and grain. The flavour should be full, malty and grainy with a hoppy bitter farewell and perhaps a little sweetness from residual dextrins. Alcohol content 4-5%.

**PALE LAGER:** Original gravity (O.G.) should be from 40-50. The beer should be of a light to medium golden colour and the bouquet a delicate blend of hops, malt and DMS (dimethyl sulphide). The flavour should be dry, clean and refreshing, light to medium in malt and hops. Alcohol normally ranges from 4-5.5%.

**STRONG LAGER:** With an O.G. of 55-70, alcohol content ranges from 5-7%. Colour varies from golden to amber. The bouquet should be malty and grainy with slight DMS and a good hop balance. The beer should be full bodied with a malty flavour, a firm hop background and perceptible alcohol. Some sweetness due to dextrins may be apparent.

**AMERICAN PALE ALE:** OG 1045-1060; alcohol 4.5-6%. This is a pale refreshing beer with a moderate to strong aroma from American or new world hops. Colour should be pale to light gold with a large white to off white head and a fast running bead. The taste should be clean with a light to moderate mouth feel and a dry finish. Hop flavour and bitterness can linger on the aftertaste but should not be harsh or astringent. Late and/or dry hopping will all add to the hop flavour.

Speciality malts [crystal, amber etc] may be used but should support rather than distract from the clean malt / hop taste. A commercial example would be Sierra Nevada Pale Ale which is available in many supermarkets.

**SAISON:** O.G.50-65 and alcohol content of 5.0-7.0%. Often a distinctive pale orange but may be golden or amber in colour. Fruity aroma, reminiscent

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of citrus with low to moderate hop, and possibly hints of spice. A refreshing, fruity/spicy ale, highly carbonated, with a dry finish, quenching acidity and moderate hop bitterness.

## **GUEST BEERS**

**2019. RUSSIAN IMPERIAL STOUT** OG 1085+; alcohol 10% or greater. To be presented in 275-330ml bottles.

Colour may range from very dark reddish-brown to jet black. Generally has a well-formed deep tan to dark brown head. Rich and complex aroma, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol which follow into the flavour. Some chocolate, coffee and dried fruit character may be present in moderation. Hop bitterness should balance the complex malt flavours but shouldn't dominate. Aged versions may have a vinous or port-like quality, but shouldn't be sour.

**2020. BLACK IPA** O.G. 1050-1070; alc. 5-7%. Sometimes called Cascadian Dark Ale to avoid the contradiction in the name, Black IPA is very dark brown to black. The colour derives from using around 5% Carafo special III with other caramalts which give the required colour without the harshness/astringency often associated with other highly roasted grains. The colour of the head should be tan. It has a moderate to high hop aroma from Northwest American hop varieties. Malt aroma may be present but is relatively light.

In the mouth a medium bodied beer, the hop aromas follow through on to the flavour which can be citrusy, piney or resinous, dark malt flavours are medium to low and should not clash with the hops. The finish should be dry. The bitterness may linger into the aftertaste but should not be harsh. A good example is Conqueror from Windsor and Eton. It is currently only available from specialist beer shops

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## BOOK REVIEW

**Why Does Asparagus Make Your Wee Smell? And 57 Other Curious Food and Drink Questions**, by **Andy Brunning**, published by Compound Interest/Orion Books, London, 2016, paperback, 151 pages, illustrated, £8-99.

This practical book is a pleasure to read as it so clear, interesting and relevant to our lives. The main sections are Flavour, Aroma, Colour, Poison, Sensation, Mind, Health, and Transformation. It includes illustrations and chemical details with structural formulae, but the conclusions to each item are fully understandable by those with no knowledge of chemistry or science, as in the beer example below. The questions include Why do some people hate Brussels sprouts? What causes the bitterness and taste of beer? Why do beans give you flatulence? Why can beetroot turn urine red? Why are kidney beans poisonous if uncooked? Can mixing drinks worsen your hangover? How do energy drinks work? Why can't you eat grapefruit with some medications? What are sulfites and why are they in alcoholic drinks? Some answers involve genetic differences between individuals.

The Transformation section's eight parts include wine and beer items such as Why are beer bottles usually made of darkened glass? What causes the bitterness and dry sensation in red wine? How do bubbles enhance the taste of champagne? At the end of the book there are lists of references to relevant scientific papers for those who wish to see further details and to show that the articles are science-based, not just old wives' tales.

At one National Judges' meeting, a beer judge's beer had a strange and unpleasant taste and Geoff Cooper asked him if he had any of the same beer in brown bottles, as well as the one we tasted from clear bottles. He had, and the beer from the dark bottles was fine, so Geoff mentioned 'light strike'. This book explains that alpha acids in hops degrade during brewing to slightly different compounds, isomerised alpha acids, which contribute a lot to the bitterness of beer and help to stop it going off. In the presence of light, some of the isomerised alpha acids react with the riboflavin vitamin normally present to form 3-methyl-2-butane-1-thiol (MBT), which is similar to some compounds in skunk spray! Such beers are called 'light struck'.

It is only certain wavelengths of light which cause this reaction, those at the blue end of the spectrum, between 400 and 500 nanometres, and ultraviolet light below 400 nm. Dark bottles block both these wavelength types but clear glass lets them both through. Green bottles block the UV but not the light at the blue end of the spectrum, so beer in them is slightly liable to being light struck. Beers sold in clear bottles often have very small amounts of hops, minimising their isomerised alpha acid content. The use of tetra-hop extract to provide bitterness can also avoid the problem. The book thus gives clear

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explanations and conclusions, plus – for those interested – chemical names and structural formulae. As for the asparagus question in the title, you will need to read the book!

**Bernard Lamb**

## **GENERAL DATA PROTECTION REGULATIONS**

The new General Data Protection Regulation (GDPR) came into effect in May 2018. The aim of GDPR is to protect all EU citizens from privacy and data breaches in an increasingly data-driven world. A key change from previous legislation is the strengthening of data consent rules. Consent must be clear and distinguishable from other matters and provided in an intelligible and easily accessible form, using clear and plain language. It must be as easy to withdraw consent as it is to give it.

Although GDPR is aimed primarily at businesses, it also applies to clubs and societies in relation to personal information held about their members. The officers of the club need to have certain details about you – name, address, contact details in the form of a phone number and/or email address – in order for you to be a member of the club and so that we can contact you as required.

Please rest assured that we will never, pass your details on to third parties and will only contact you in direct relation to NAWB and its activities. We sometimes receive requests from third parties for contact with local clubs regarding potential membership, equipment, or grape availability. In such cases we will contact the appropriate NAWB member and invite them to get in touch with the third party.

Withdrawal of consent for NAWB to hold your data is available through our blog [nawb.wordpress.com](http://nawb.wordpress.com) or by emailing or writing to the Membership Secretary. Please be advised that if you wish to remain a member but not provide contact details, we will be unable to update you on the activities of NAWB. In such circumstances, your only means of remaining in touch would be through our website [www.nawb.org.uk](http://www.nawb.org.uk).

**Peter Robinson**  
**Membership Secretary**

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## **APPEAL FOR AUDITOR**

In line with the NAWB constitution, our annual accounts should be audited annually. Our previous treasurer, Joe Lee, used a local auditor who audited his business accounts. Since taking over as treasurer, my attempts to find someone suitable who can be considered independent have so far met with no success. I was wondering whether we might have amongst our membership a retired accountant or someone who ran their own business perhaps who might be able to help us out.

The accounting year ends on June 30<sup>th</sup>. The accounts are not very complicated and are managed through an Excel spreadsheet that has been developed specifically to meet our needs. It would probably be easiest if the auditor were based somewhere in the south east of the country to enable face to face contact if needed, although hopefully, some of the communication could be conducted online.

If there is anyone who is willing to help out or perhaps knows a suitable candidate, please contact me through the email address on our website.

**Peter Robinson, Treasurer**



**The 61st Amateur Wine & Beermakers  
Annual National Show  
AGM & Conference**

takes place on

**Friday, Saturday & Sunday  
15th/16th/17th March 2019**

at

**The Britannia Country House Hotel  
West Didsbury, Manchester, M20 2WG.**

**Please note the date.**

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## JUDITH IRWIN'S FIG & BANANA WINE

### Sweet Golden Social Wine

This is the very first wine that Judith ever made, it won her the Petrose Trophy for Novice of the Year at Poole Wine Circle.

Ingredients for 1 gallon	
2 lbs	Dried Figs, thinly sliced
½ lb.	Dried Bananas, thinly sliced
3 oz	Raisins, chopped
2 lbs	White Granulated Sugar
2	Medium sized juicy lemons
1 tsp	Yeast Nutrient
1 tsp	Pectic Enzyme
	Sachet of wine yeast

*Editor's note: It is not necessary to use dried bananas, you can simply substitute 4 lbs of fresh bananas, flesh only, no skin. They can either be boiled for ½ hour and the liquid strained onto the dried figs or they can be simply mashed and added to the fermenting bucket with the dried figs.*

Activate the yeast in a starter bottle.

Dissolve the sugar in one pint of boiling water

Place the dried ingredients in a fermentation bucket, and pour over them 4 pints of boiling water. Stir vigorously, cover, leave for 24 hours, stirring occasionally.

Add the cooled sugar syrup, the zest and juice of the lemons, making sure no pith is used. The additives and yeast culture can also be added.

Cover the vessel and leave to ferment for four days, stirring twice daily.

Strain the liquid into a demijohn, top up with tepid, boiled water, and fit an airlock. Leave to ferment in a warm place shaking daily.

When the wine starts to clear, leave it to settle, and rack off when a sediment has formed. Top up and add a crushed Campden tablet

Rack again after six months, or when necessary because a sediment forms, until the wine is clear and bright.

Sweeten to your personal taste.

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## JUDITH IRWIN'S CELERY WINE

### Dry Table Wine (a good entry for the vegetable dry class)

*An unusual ingredient, I have judged a few of these wines and never managed to put my finger on the ingredient. I have even known them to beat fruit wines in a table white dry class. It has the advantage that it is made entirely in the demijohn- Editor*

#### Ingredients for 1 gallon

3 lbs	Celery
½ lb.	Sultanas, chopped
2 lbs	White Granulated Sugar
1 tsp	Citric acid
1 tsp	Yeast Nutrient
1 tsp	Pectic Enzyme
½ tsp	Grape tannin
	Sachet of yeast for white wine

Wash and scrub the celery and chop it in short lengths, into a large saucepan. Cover with unsalted water, bring to the boil, and simmer for about 20 minutes, until the celery is soft but not to the point of mashing.

Strain off the cooled liquid into a clean demijohn to which the chopped sultanas have been added, add the sugar as a syrup, and top up with cool boiled water to the shoulder of the jar. Add the acid, nutrient and enzyme, fit an airlock, and leave for 24 hours in a warm place.

Add the yeast culture, refit an airlock, and leave to ferment in a warm place, shaking daily.

When the wine begins to clear, leave it to settle, and rack as soon as necessary, adding a crushed campden tablet and top up with cool, boiled water.

Rack again after six months, or sooner if necessary.

This makes a lovely light coloured wine. It should finish dry but can be sweetened slightly with the addition of some white grape concentrate.

The celery need not be wasted, it can be used as a vegetable.

## 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.



<b>To: The Manager,</b>	
<input style="width: 90%;" type="text"/>	<b>Bank/ Building Society</b>
<input style="width: 90%;" type="text"/>	<b>Branch</b>
<b>Please pay:</b>	
<b>Beneficiary's Bank: Royal Bank of Scotland PLC</b>	
<b>Sort Code: 16-24-14</b>	
<b>Name: National Association of Wine &amp; Beermakers</b>	
<b>Account Number: 11857449</b>	
<b>The sum of</b> <input style="width: 150px;" type="text"/>	
<b>Quote my Membership Number:</b>	<input style="width: 100px;" type="text"/>
<b>Date of First Payment .....</b>	
<b>and annually thereafter on 1st July.</b>	
<b>Please debit my account: Sort Code:</b>	<input style="width: 30px;" type="text"/> <input style="width: 30px;" type="text"/> - <input style="width: 30px;" type="text"/> <input style="width: 30px;" type="text"/> - <input style="width: 30px;" type="text"/> <input style="width: 30px;" type="text"/>
<b>Account Number:</b>	<input style="width: 30px;" type="text"/>
<b>Name of Account Holder(s):</b>	<input style="width: 350px;" type="text"/>
<b>Signature(s).....</b>	
<b>Date .....</b>	



# 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. 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 Peter Robinson NGWBJ, 2 St Ives Close, Digswell, Welwyn, Herts, AL6 0BB. Telephone 01438 716906**  
We will never, pass your details on to third parties and will only contact you in direct relation to NAWB and its activities. Withdrawal of consent for NAWB to hold your data is available through our blog [nawb.wordpress.com](http://nawb.wordpress.com) or by emailing or writing to the Membership Secretary.

