

BOURNEMOUTH WAS

THERE is not the slightest doubt that the second National Conference of Amateur Winemakers, held at Bournemouth on 22-23 April, was the biggest and most important event that our movement has seen in the seven years of its existence; just to say that it was a success would be an understatement-it, was triumphantly, enjoyably, successful.

That everyone of the 300 or so winemakers who attended thought so was shown by the prolonged applause when Major Cameron, of the Winchester Circle, finally thanked the members of the Bournemouth Circle for the enormous amount of work they must have put in, particularly their chairman, Mr. R. C. Lucas, and secretary, Mr. V. J. Tanks.

Much of the success, too, was due to the generous co-operation and hospitality of the Bournemouth Corporation-the Conference was held in the Town Hall-who provided refreshments for the reception, floral decorations, and every possible assistance. Typical of Bournemouth hospitality was the welcome given by the Deputy Mayor and Mayoress, Cllr. and Mrs. Henry Brown, who shook each of the 200 or so people at the Friday evening reception by the hand, Cllr. Brown also made a most gracious and understanding speech, for which he was thanked by the Conference Chairman, Mr. C. J. J. Berry.

Thus the Conference got away to a flying start, the rest of the evening turning into a convivial "get-together" of winemaking friends from all over the country-Stockton-on-Tees, Cardiff, London, Hertford, Winchester, Southampton, Watford, Andover, Portsmouth, Farnborough, St. Albans and Bournemouth itself, to mention only a few-and discussions about winemaking continued in many Bournemouth hotels into the small hours. Perhaps this accounted for the depleted attendance at the first lecture on Saturday morning!

There was great interest in the trade stands on both Friday and Saturday, and there were always people around them, examining new equipment or the displays of the wine Circles; so much so, indeed, that at times the buzz of conversation tended to make things difficult for lecturers in the other half of the large conference hall

The Organisers: Those primarily responsible for the organisation of the Conference were: Chairman Mr. R. C. Lucas; secretary, Mr. V. J. Tanks; treasurer Mrs. L. K. Lucas; committee, Mrs. E. A. Hives and Messrs. W. Harvey, J. Hicks, R. H. Hives and J. Hunt.

The trade stands included those of the Glass Manufacturers Federation, showing glassblowing equipment and unusual products, Avem and Bucknall (Corks) Ltd., showing many varieties of corks and how they are made, Mr. Anthony (Dorset Honey), Semplex, with a wide range of equipment, including juice extractors and other German equipment which has only recently reached this country, Winemakers' Equipment Ltd., of Manchester, with a complete range of jars and other essentials, M. Agusti Hidalgo (London) Ltd" and Southern Vinyards, both showing their grape juice concentrates, the "Amateur Winemaker," the

Southern Gas Service, with a range of kitchen equipment, and Mr. E. Morris, of Cheltenham, with a complete set of cooper's tools, with which he was demonstrating this ancient craft.

In all, it made an impressive exhibition, and drew many favourable comments from the visitors.

Saturday morning and the first part of the afternoon were devoted to four lectures, and the last two sessions to a business discussion and "brains trust," and throughout the conference films were shown continuously: "Vineyards and Winemakers of France," "The Story Behind a Bottle," "Wines of Australia," "British Refined," "Hommes de Champagne" and "Beautiful Bournemouth,"

Most of the wine in the 600-entry wine show, set out in a separate room - a most impressive sight-were judged on the Saturday morning and the awards presented at the end of the conference.



Looking to the future

It was a pity that the clock did not allow more discussion after the talk by Dr. R. A. Webb on "The Value and Functions of Wine Circles," for he raised several points of 'cardinal interest to every club, and provided much food for thought.

Briefly, his theme was that Circles must, to survive, not only attract a steady flow of new members, but retain their old ones. That was difficult, because winemaking' as a subject was necessarily limited, and the temptation was 'therefore to enter upon a cycle of repetitions of previous talks and activities, revised or presented, in new guise, perhaps, but still basically the same. This, he felt, was not enough to keep the intelligent member's interest. He or she was apt to reflect: "This is where I came in," a thought which only too easily soon became "This is where I go out."

What Circles needed to do, therefore, was to devote at least part of their programme to retaining the interest of the experienced winemaker, and he would suggest that the best possible way was in the organised tasting and appreciation of wines, systematic wine tasting and judging by all members, not just by the few.

Other tasks to which they could set their hands were research-into the value of new yeasts and equipment; one did not need to be a scientist in a laboratory to do that-devising some better system classification of country wines than at present existed, and inter-club wine matches.

This was a most useful talk which was well received.

BIGGEST SUCCESS YET

Over 600 Show Entries

THE wine show was the largest ever seen in this country, over 600 bottles being entered in 21 classes. The judges had an extremely difficult task, not only because of the number of entries to be judged-extra judges had to be enlisted on Saturday morning-but because of the high quality which prevailed.

The committee's ambitious schedule and meticulous planning certainly paid dividends.

In one class alone, fruit wine (sweet) there were 93 entries, so the prize-list there was doubled. In the class for bottle labels, on the other hand, no awards were made.

The two principal trophies went to St. Albans and Wimborne; Mr. E. A. Roycroft, of St. Albans, carried off the Bournemouth 'Master Winemakers' Trophy for the most points in 18 classes, (Mr. I. H. Jakeway, of Cheltenham, was runner-up) and Mr. R. J. Curtis, of Wimborne, a member of the Bournemouth Circle, won the Shaw Porter Challenge Cup for the best wine in the show with his sweet blackcurrant.

Four Circles competed in the class for club displays. All the entries were most attractive, Farnborough's impressive 18ft. stand, neatly constructed and in-

geniously laid out, being awarded first prize. Features of it, apart from the display of wines, were "Minimum equipment" and "Equipment for the enthusiast," wine-making literature, and a map showing the location of winemaking circles. Second was the Andover Circle's entry, another 18-footer, features of which were the attractive way in which the wine was bottled, making effective use of miniatures, and a comprehensive array of equipment.

New Forest arranged and lit their bottles most ingeniously, and followed a green, sylvan theme. They were third, and Bournemouth ("Winemaking An the Year Round," with a painted background depicting an English village) were fourth.

Wine judges were: Mrs. R. E. Clark, Mr. D. G. Browne, Dr. R. A. Webb, Mr. Tibor Klein, Mrs. S. M. Trittan, Mr. B. C. A. Turner, Mr. F. Spark and Mr. R. I. Hammond.

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FULL LIST OF PRIZEWINNERS

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Flower Wine, Dry: 1 Mrs. S. B. McLoughlin, Watford, 2 R. W. James, Bishop's Cleeve, 3 Mrs. M. J. Raven, Alresford, v.h.c., R. H. Hives, Bournemouth, h.c., J. G. Wills, Bursledon.

Flower Wine, Sweet: 1 I. H. Jakeway, Cheltenham, 2 R. H. Hives, 3 Mr. and Mrs. R. H. Dickinson Southampton, v.h.c. p. Goldsmith, Southampton, h.c, H. Wilcox, Gosport.

Fruit Wine, Dry: 1 H. E. Bravery, Dorking, 2 F. G. Spark, Andover, 3 Mrs. D. B. Austin, Hertford, v.h.c. E. A. Malin, Bishop's Cleeve, h.c. J. C. Hoare, Gosport.

Fruit Wine, Sweet: 1 R. J. Curtis, Wimborne, and Mrs. McLoughlin, 2 E. A. Malin and I. H. Jakeway, 3 Mrs. A. R. Weston, Bournemouth, and W. Nickless, Norfolk, v.h.c. Miss G. Pearkes, Hemel Hempstead, and R. H. Hives, h.c. Mrs. H. J. Calter, Cheltenham, and N. Wasley, Bishop's Cleeve.

Vegetable Wine, Dry: 1 E. A. Roycroft St. Albans, 2 I. J. Powell, Aldershot, 3 S. W. Andrews, Hertford, v.h.c. Mrs. D. B. Austin, h.c. Miss M. S. Andrews, Aldershot.

Vegetable Wine, Sweet: 1 Mrs. A. R. Weston, 2 Mr. C. H. Yates, Gloucester, 3 Mrs. K. D. Evans, Southampton, v.h.c. Mrs. C. A. Godfrey, h.c. J. Hicks, Ferndown.

Cereal Wine, Dry, 1 H. Roberts, Wood Lane, W.12, 2 D. S. Ship, Parkstone, 3 C. H. Yates, v.h.c. Mrs. M. J. Raven, h.c. Mrs. D. A. Robb, Southampton.

Cereal Wine, Sweet. 1 I. H. Jakeway, 2 S. W. Andrews, 3 Mrs. A. Allen, Bournemouth, v.h.c. F. J. Fish, Branksome, h.c. Mrs. H. Saunders, Gosport.

Grape Wine, Dry, 1 I. J. Powell, 2 Miss N. Bun, Kent, 3 E. A. Roycroft, v.h.c. F. E. Money, Farnborough.

Grape Wine, Sweet. 1 E. A. Roycroft, 2 D. M. Trapp, Cheltenham, 3 p. J. North, Sutton, v.h.c. I. J. Powell, h.c. J. B. Owen Jones, Bournemouth.

Concentrated Grape Juice, 1 I. C. Morgan Cadnam, 2 S. H. Pullinger, Alresford, v.h.c. W: Harvey, Bournemouth.

Citrus Fruit Wine. 1 Mrs. L. D. Harvey, Andover, 2 Mrs. A. R. Weston, 3 E. J. Parker, Andover, v.h.c. A. Lawrence, Bishop's Cleeve, h.c. C. W. Martin, Farnborough.

Dried Fruit Wine. 1 Mr. and Mrs. R. H. Dickinson, 2 A. R. Breffit, Lewes, 3 J. Payne, Alresford, v.h.c. Mrs. Sturdy Ward, York, h.c. Mrs. K. D. Evans.

Tree, Shoot or Herb. 1 Miss C. F. Payne, Aldershot, 2 J. C. Hoare, 3 Mrs. L. D. Harvey, Vd. C. W. Martin, h.c. E. A. Roycroft.

Spiced Wine. 1 J. C. Hoare, 2 Mrs. J. Cox, Farnborough, 3 M. S. O. Goddard, Norwich, v.h.c. Mrs. F. M. Saunders, Andover, h.c. R. H. Hives, Bournemouth.

Sparkling Wine. 1 J. Hicks, Ferndown.

Mead, dry. 1 J. Hicks, 2 S. H. Pullinger, 3 Mrs. K. D. Evans, v.h.c. W. Nickless, h.c. E. J. Parker.

Mead, Sweet. 1 H. Bell, Lymington, 3 R. E. M. Toop, Sutton, h.c. E. A. Roycroft.

Any Variety, 1 A. D. Bailey, King's Lynn, 2 S. H. Pullinger, 3 E. J. Parker, v.h.c. Mrs. H. Saunders, Gosport, H. Ben, Lymington, A. R. Breffit, h.c. S. W. Andrews, Mrs. S. B. McLoughlin, W. Harvey, Bournemouth.

Three Bottles. 1 R. J. Curtis, 2 F. Haswell, Southampton, 3 J. R. Hill, Cheltenham.

Four Bottles, 1 R. H. Hives, 2 Mrs. S. B. McLoughlin, 3 J. Hicks, v.h.c. Bishop's Cleeve Amateur Winemakers' Circle, h.c. Bournemouth Winemakers' Circle.

Appliance, 1 E. A. Roycroft, St. Albans (Filtering Unit), 2 R. C. Lucas, Bournemouth (Small Press), 3 P. L. Kendall, Croydon (Siphoning Device).

Firm "No" to Idea of National Organisation

It had been expected that there would be some lively debate during the "business session" on the topic "Do we need a national organisation?" but in the event there was little, for almost every speaker was against the idea, and the meeting voted solidly against it by an overwhelming majority.

How they do it in Germany

Everyone was naturally intrigued to hear what Herr Karl Thevessen, of the Vierka organisation, had to say on the subject of "Home Winemaking in Germany," he having flown from Stuttgart specially for the occasion.

He traced the development of the craft in that country, saying that it had not really got into its stride until 1922, when cultured wine yeasts first became available to the public (Germany then SRW RTI the pro and contra arguments about such yeasts that we hear in this country today).

Home winemaking in Germany, he said, was far less complicated than over here because there had been time to develop the technique, and devise simple, quite cheap apparatus to remove much of the "cookery" aspect of the subject.

Most of the work of winemaking, for instance, was occasioned by the cutting up of fruit and/or the boiling required for juice extraction. In Germany that problem had been solved very largely by the use of juice extractors, either a simple variety which fitted on to the ordinary hand-operated, domestic mincer, and expelled juice and pulp separately, or steam juice extractors.

He described both methods briefly and told his audience how to ensure sterility of the juice in both cases, emphasizing that with steam extraction it was advisable not to exceed 10 minutes or one might run into difficulty by causing pectin hazes in the finished wine.

Herr Thevessen gave his talk in English, but when colloquialisms and technical terms caused some difficulty during question time-and there were many questions-Mrs. S. M. Tritton gallantly came to her "competitor's" assistance, by acting as interpreter.

The final item of the Conference (apart from the presentation of awards) was a "Brains' Trust" in which a panel of experts answered a whole series of questions.

The panel consisted of Mr. B. C. A. Turner, author of "Enjoy Your Own Wine" and President of the Harrow Circle, Dr. R. A. Webb, of Long Ashton, Herr Karl Thevessen, and Mrs. S. M. Tritton, with Mr. C. J. J. Berry as Questionmaster.

Those who spoke against the idea of a national organization were Mr. L. Gilbertson, of the Amateur Winemaking Society of Wales, Cardiff, and Mr. Haswell, chairman, Southampton Circle, both putting their members' views, Mr. Gibson, New Forest, Mrs. R. E. Clark, Twickenham, Mr. Tritton, Bristol, and Mr. Trapp, Cheltenham. The main points made were that a national organisation might prove expensive and difficult to run, not necessarily make for greater harmony amongst winemakers, and might attract unwanted legislation.

One speaker (Mr. F. Spark) of Andover, felt that, whilst a national organisation might not be necessary, some form of national "standards committee" to sort out wine standards and classifications was desirable.

But the conference, on the proposition of Mr. Gilbertson (Cardiff) seconded by Mr. Trapp (Cheltenham) firmly turned down any idea of organisation on a national level.

On the other hand, it was wholly in favour of the second suggestion discussed: that some form of committee be formed solely to run an annual national conference and show.

Several spoke in favour of this: Mr. Haswell Southampton, Mr. Swift, South London, and Mr. R. C. Lucas (chairman, Bournemouth) who described how the National Honey Show worked, and how its methods could be adapted to winemakers' needs.

Finally Cardiff delegate again made a proposition that such a standing committee, be formed, to organise the national convention, as desired, and Mrs. Tritton (Bristol) seconded.

This too was passed by an overwhelming majority. There was considerable discussion as to how the committee should be formed, whether on a regional basis, or on that of experience, and as to how a national conference could be financed without placing an undue burden upon the Circle in that town.

Mr. Andrews (Hertford) suggested that other Circles might be invited to help financially - his proposal included no definite sum-but Wing Cdr. Woodley (Andover) wanted a specific sum mentioned.

Finally on the proposition of Mr. B. C. Turner Harrow, the Conference agreed that their present chairman, Mr. C. J. J. Berry, should be authorised to select and appoint a committee and get some sort of machinery established for running an annual conference. Mr. Andrews' proposal that Circles be asked to make some financial contribution was also carried.

CONTRARIWISE

No. 1

Water is best - Pindar, Greek poet

Drink no longer water, but use a little wine for thy stomach's sake.

-St. Paul

May, 1960

Let's keep, it simple!

-says Mr. Bravery

The opening speaker of the Conference was Mr. H. E. Bravery, author of "Home Winemaking Without Failure," whose main plea was that winemaking should be kept as simple as possible ("I am an advocate of simplicity").

He also came down heavily in favour of recipes for the winemaker, saying that most prizewinning wines had been made from recipes and that by using them the winemaker could avoid the purchase of expensive "scientific" equipment and keep the hobby as cheap and economical as possible.

This being said, he would at the same time advocate the use of the best possible yeast and nutrient. He recommended sulphiting as being the easiest form of sterilisation, and emphasised that adequate warmth throughout fermentation was essential.

Recipes were the essential of winemaking, but they should not be used blindly, for there was always room for experiment and improvement, but he would deprecate adding a whole string of ingredients simply to change the flavour; it was better to seek to draw out the flavour of the main ingredient.

If these factors were born in mind, excellent as had been some of the wine "Granny made," we could do far, far better today.

Mr. Bravery also emphasized that far too many people were concerned about what others thought of their wine, whereas surely the correct approach was to make wine to suit one's own taste,

1960 CONFERENCE AND SHOW

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The Bournemouth
Winemakers' Circle
*wish to thank all the Circles,
Winemakers and Trade
Exhibitors who supported
this year's Conference*

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Hope you enjoyed
yourselves !!

THE AMATEUR WINEMAKER

Mrs. Lucas on cooking with your own wine

The ladies were well catered for by Mrs. L. K.

Lucas, of the Bournemouth Circle, in a talk on "Cooking with Home-made Wine," a talk which was well delivered and contained (if this is the right word!) plenty of "meat."

Emphasising that cooking with wine, especially home-made wine, was by no means extravagant, since only small quantities were required, Mrs. Lucas said that she had for some time been experimenting with recipes employing it, both old and new, but substituting her own wine of a similar type to the commercial wines suggested.

"I don't suggest that you use your very best wine," she said, "any more than you would use the best sherry, but the most ordinary wine will make a tremendous difference."

She mentioned the basic principle—white wine for chicken, fish, white sauce, etc., red wine for darker meats, hare, mutton, stews, etc.—and then went on to suggest ways of using one's wine in trifles, with stewed and fresh fruit such as apples, pears and strawberries, in puddings, and in pudding sauces. Wine would transform an otherwise ordinary dish into something which would grace anyone's table.

Mrs. Lucas described ways of using wine vinegar in mayonnaise and in cooking ham or gammon, and a delightful-sounding experiment in which she soaked par-boiled prunes in wine as a cocktail party delicacy.

Move that five gallons the easy way ...

Often the making of 5 gallons of beer entails lifting a 5-gallon crock full of liquid and carrying it from one room to another, then on completion of the

fermentation it has to be carried back to the kitchen for bottling.

Lifting such a heavy weight entails many hazards, and causes many accidents, and as a fact is quite dangerous.

To overcome this Mr. Cyril Shave, of Birmingham, has had the idea of making a simple little trolley for this job, with some

boards, two pieces of 2in. x 2in., and small wheels; thus removing the accident risk, physical strain and the "slopping" of beer over the side of the crock, which is covered by a sheet of stout polythene secured by elastic.

