

TORQUAY EXCEEDED EXPECTATIONS

Any doubts that Torquay was a popular venue for the tenth Amateur Winemakers' National Conference and Show were quickly dispelled, and this sunny weekend in the far west proved an outstanding success.

No one seems quite clear as to exactly how many attended, since members are entitled to free admission, but it must have been well over a thousand, for there were some 780 at the civic reception on the Saturday night, and not everyone could attend that. Entries, too, fell only slightly short of last year—there were 3,265, from 467 exhibitors, and this had faced the committee with a formidable task. Fortunately, a fresh organisation had been devised to cope with the vast amount of paperwork, and it worked extremely well, thanks to the efforts of Mrs. R. Martin and her many helpers.

Bill Millett, too, had devoted part of a holiday week to ensure, as show supervisor, that all arrangements for tabling and staging were perfected, and, thanks to his imperturbable efficiency, and some extremely hard work by the chief steward, Leslie Stagg (and members of local Circles, who worked with a will) all went off smoothly.

"Andy" Andrews, by now well versed in the problems of providing enough judges for such an enormous show, marshalled his forces to excellent effect, and the formidable task of judging all these entries on the Saturday morning went through with impressive smoothness and speed—and an examination for would-be National judges was conducted on the side! Quality? Mixed, but more of the judges seemed pleased with their classes this year than last, which is encouraging.

The "allied" classes this year were particularly good, those for artistic and original exhibits producing some really high quality exhibits. We were very impressed, too, with the cookery entries, which seemed both original and well-presented.

Pride of place was quite rightly given to a really excellent coloured cartoon "Corking up for the National."

Of all the trophies two are perhaps worthy of comment: West Kent Winemaking Club pulled off an incredibly difficult "double" by winning the "Amateur Winemaker" Shield for the highest aggregate of points for the *second year running*. They scored 130, Birmingham 104, Faversham 96, Totnes 88, Bournemouth and Harrow 73 apiece, and Southend 66.

And for the Eric Malin trophy no less than five tied: Mrs. A. Newton (Hull), Mr. F. Forster (Faversham), Mrs. B. Ward (Coventry), Mr. E. C. Maynard (West Kent) and Mr. and Mrs. Russell (Totnes).

Scoring for the increasing number of trophies is now, of course, a bewilderingly complicated affair and Jim Luker and his team were working until late on Saturday in order to have duplicated lists ready by Sunday morning, their task being made harder by last minute corrections. They did a magnificent "back-room" job and it is only a pity that everyone cannot see what is entailed.

We publish in this issue the full results, but since our printers are standing by to go to press as soon as we finish this report we have only time to give you a

quick run-down on the Conference, and will publish fuller reports, with pictures, next month.

The hotels in Torquay proved both comfortable and welcoming, but we were perhaps scattered through rather too many of them, which made social contacts and the usual late-night parties rather difficult! Torquay was at its best most of the time, with its promenade and hills ablaze with illuminations at night, and most of us were reluctant to leave its warm spring sunshine.

After the Saturday morning judging, the show opened at 2 p.m., and was soon packed, many winemakers making round trips of 350—400 miles to attend.

The highlight of Saturday was the lecture by Dr. F. W. Beech, of Long Ashton, on the fundamental principles of winemaking, and a packed audience heard him enunciate not only old principles but some new and thought-provoking ones as well. He

We hope to publish a fuller report of Dr. Beech's talk next month.

was particularly interesting on the merits of sulphite both prior to and after fermentation, and on the subject of using much smaller quantities of fruit than is the general practice.

Later any "Any Questions?" panel chaired by Mr. G. Shrubsole, of Torquay, dealt with a wide range of questions from the floor, the members being Mr. B. C. A. Turner, Dr. F. W. Beech, Mr. K. Hill and Mr. Dudderidge.

Lastly, judges stood by their classes to answer the questions of both successful and unsuccessful competitors, one hopes satisfactorily! This is always a most appreciated feature of the Conference.

Saturday evening saw over 750 winemakers packing (and we *mean* packing!) the Marine Spa for the civic reception given by the Chairman of the County Borough of Torbay, Alderman Goodrich, who proved a charming host. The only criticism one heard voiced of the Conference was that this event was too crowded, but this was not foreseeable, and Ald. Goodrich disarmed criticism quite fairly by pointing out that 600 tickets had been prepared, and 96 had not been issued, so they had catered for 500. Somehow 750 turned up! But it was a good evening, enlivened by a Flamenco cabaret, and afterwards (rumour hath it!) parties continued until the small hours in several hotels.

Saturday morning—after a storm in the night—dawned warm and sunny, but the previous evening had clearly taken its toll, for there was not a capacity audience (although there was a sizeable one) for Mr. Wilf Newsom's talk on "The Judging of Beers." This was rather a pity, for it was both highly informative and well delivered, being based in the main upon the new section which he has now contributed and which has been incorporated in the Guild hand-

book, now re-titled "Judging Home Made Wine and Beer."

Finally came the presentation by Ald. Goodrich of the impressive array of magnificent trophies which the Conference now possesses. He said in doing so that he had enjoyed immensely meeting the wine-making fraternity and had observed the scale and the amount of energy that winemakers devoted to their hobby, and, on the previous evening to the Twist and "Knees Up, Mother Brown"! He hoped that they, too, had enjoyed themselves.

He drew the biggest laugh of the conference when he presented the imposing Hidalgo trophy, an enormous silver cup which must stand over three feet high. He had just handed Mrs. Gregory a much smaller trophy and received a kiss in return, and when he handed over the enormous Hidalgo trophy to another lady he said drily: "I wonder what I'll get for this?"

Mr. R. C. Lucas voiced the Conference's thanks to Torquay and, in particular, the Town Hall staff, and the chairman, Mr. S. Andrews voiced everyone's gratitude to the extremely hard working committee and the local helpers who had made the Conference possible.

After lunch came the breaking up of what had undoubtedly been a happy conference, and the final chore of certain committee members and their local stewards was the dismantling of the show and the careful return of all the exhibits to their owners.

THE WORKERS!

Organising the Conference this year was a working committee consisting of Mr. S. W. Andrews (Chairman and Convener of Judges), Mr. C. J. Berry (Vice-Chairman and P.R.O.), Wing Comd. R. W. Woodley (general secretary), Mr. F. W. Forster (hon. treasurer), Mr. K. Hill (assistant treasurer and membership), Mrs. D. R. Martin (entries secretary), Mr. C. W. Martin (assisting her), Mr. W. Millett (show supervisor), Mr. F. G. Bastin (supplies officer), Mr. L. P. Stagg (chief steward), Dr. R. A. Webb (programme secretary), Mr. J. C. Luker (awards secretary), Mr. P. Awbery, Mrs. S. Hill, Mr. P. Delmon, Mr. B. S. Brown, Mr. E. A. Malin and Mr. G. Shrubsole.

JUDGING BEERS

In his talk on "Judging Beers" Mr. Newsom said that, like judges, a beer judge should have a good palate and nose. He should have acted as steward at regional or national level, and have a thorough knowledge of the section on "Judging Amateur Beers" in the Guild of Judges handbook.

LOCAL AND NATIONAL BREWS

Countless breweries turned out their own form of bitter, mild ale and so on, and the further north one went the heavier became the gravity of the beer. This was mainly due to the heavy industrialisation of these regions. It had been, and in some areas still was, the practice to have a "Beer Boy" as opposed to a tea boy! This gave rise to one of the most important points in judging: unless great care was taken an individual became parochial in his outlook, and would base his judgment on beers produced at a local brewery. Admirable as this might be for a local show, it would prove almost useless on a regional or national basis. It was imperative, therefore, that any judge should have a sound knowledge of beers and stouts produced on a national basis as a yardstick from which to work. At the same time he or she should further their knowledge by trying samples of local brews, and making a note of their appreciation. As one travelled around a great deal of knowledge and experience would be learned—the full hopped flavour of Phipps of Northampton, the pleasant round taste of Shephard and Neame of Faversham, the full bodied beer of Linsley of Hull, and the strength and clean taste of Chester's Brewery, and so on.

JUDGING OF BOTTLES

Bottles used for competition could now be clear, brown or green, but they must be beer bottles of one pint capacity, free from cracks and chips. The method of sealing could be by the screw-stopper or the crown cork. Both should be spotlessly clean. Barley wines should be bottled in half pint bottles.

INFECTIONS AND DISEASES

The judge, whilst not expected to be a scientist, should have a fundamental knowledge of the imperfections and diseases which can attack beer. For example, he must be able to recognise a "ropy beer" since it was a contagious disease capable of spreading to other beers. "As the name implies, it is identified as rods of spherical bacteria suspended in the beer and looking like strands of rope. If identified in the bottle do not open but mark the bottle "Diseased Beer" and place on one side. If the beer has been poured into the glass and rope is identified, close the bottle immediately, take the glass as far away as possible from other exhibits and pour down a drain and flush away, after which the glass should be thoroughly washed, preferably in hot water and carefully dried," he said.

Firms who took trade stands at Torquay were: W. R. Loftus Ltd., of Torquay, Colley Nockolds Ltd., Gerald Hughes of Reading and the "Amateur Winemaker." Reading had a most ingenious display and the Torquay Circle provided a magnificent centre piece of welcome—a huge wineglass in chrysanthemums—in the foyer. There was also a superb display of prizes assembled by Mrs. L. Stagg for the tombola, which did a roaring trade, and was more successful than ever.

A lot of disease in beer was caused by the infection of wild yeasts. *Rodotorula mucilaginosa* is one of a family of slime-forming yeasts. The judge would identify this quite easily, for on pouring the beer will have a viscous consistency like oil and the bead would be slow to rise to the surface of the glass. Hansen in his research identified and named three yeasts as sacch. Pastorianus 1, 2, 3; pastorianus 3 was a top working yeast capable of producing tur-

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FULL LIST OF RESULTS

TROPHY WINNERS

Shaw Porter Cup (fruit wines, Classes 4-13): Mrs. R. Dodds (Wickford) and W. G. Dunkley, 14 points.
 Bournemouth Master Winemakers' Cup (most points, Classes 1-26): Mrs. R. Dodds (Wickford), 38 points.
 The Andrews Cup (fruit wine, white, dry): W. S. Owen (Bishop's Cleeve).
 Turner Trophy (three bottles for a dinner): Dr. J. C. Harrison (Wembley).
 Amateur Winemaker Shield: West Kent Winemaking Club, 130 points.
 Hill Cup: Mrs. G. Williams (Faversham Amateur Winemaking Guild).
 Atcherley Trophy (Novices): L. Green (W. Kent Winemaking Club).
 Cedric Austin Cup (Judges and Stewards): J. H. Toule (Bristol).
 Gordon Instone Cup (display): Mr. and Mrs. Shelton (New Enterprise).
 Lucas Cup (for Bournemouth members): W. B. Aggas (Bournemouth).
 Marconi Club Trophy (Member Assn. Championship): Faversham Amateur Winemakers' Guild.
 Wilf Newson Cup (beer classes): E. L. Clarke (B.E.A., Silver Wing) and D. J. Moon (Harrow).
 Roycroft Cup (wines by purpose): Mrs. G. Williams (Faversham Amateur Winemakers Guild) and Mr. H. Harper (Grantham).
 Eric Malin Trophy (table wines): Mrs. A. Newton (Hull and District), Mr. F. W. Forster (Faversham), Mrs. B. J. Ward (Coventry), Mr. E. C. Maynard (West Kent), Mr. and Mrs. F. W. Russell (Totnes).
 Bastin Cup (dessert wines, members' classes): Mr. and Mrs. A. E. Mountford (Birmingham and District Wine-making Circle) and D. Garrett (Vauxhall Motors).
 Beall Trophy (Middlesex Festival members): Mrs. M. Gregory (Twickenham).
 Southern Vineyards Trophy (best exhibit in Class 21): Mrs. M. Gregory (Twickenham).
 Loftus Cup (grape concentrate, white): Mr. F. W. Rose (Harrow).
 Hidalgo Trophy (Classes 23-24): Mr. and Mrs. F. W. Russell (Totnes).

MEMBERS' CLASSES

Table, red, dry: 1 Mrs. A. Newton (Hull & Dist.), 2 Mr. & Mrs. A. E. Mountford (Birmingham); 3 Mrs. L. Lucas (Bournemouth); 4 P. J. Delmon (Northampton); 5 Mrs. M. Gregory (Twickenham), Mr. & Mrs. C. V. Tubbs (Nottingham), D. W. Lancaster (Hookham), K. L. Hill (Merseyside); h.c. J. C. Parkins (Southend-on-Sea).

Table, white or golden, dry: 1 F. W. Forster (Faversham), 2 F. V. O'Neill (Bishop's Cleeve), 3 Mr. & Mrs. F. W. Russell (Totnes), 4 Mrs. R. Dodds (Wickford), v.h.c. S. B. Baker (Faversham), h.c. D. W. Lancaster (Bookham).

Table, white or golden, med. sweet: 1 Mrs. B. J. Ward (Coventry), 2 P. J. Reeve (Plymouth), 3 E. W. Joyner (Bishop's Cleeve), 4 Mr. & Mrs. F. W. Russell (Totnes), 5 Mr. & Mrs. T. H. Buxton (Cleveland), v.h.c. G. W. T. Brown (Croydon), h.c. Mrs. E. M. Eaton (Manchester).

Table, rosé: 1 E. C. Maynard (West Kent), 2 Mrs. G. Williams (Faversham), 3 R. A. Ward (Coventry), 4 L. E. Williams (Faversham), v.h.c. Mrs. P. Gough (Hounslow), h.c. N. V. Mannakee (Hertford).

Dessert, red: 1 Mr. & Mrs. A. E. Mountford (Birmingham); 2 Mr. & Mrs. T. H. Buxton (Cleveland); 3 Mr. & Mrs. J. C. Luker (Guildford); 4 Mrs. P. R. Outen (Pressed Steel Fisher, Cowley, Oxford); 5 R. V. O'Neill (Bishop's Cleeve), Mrs. A. Newton (Hull & Dist.), W. G. Barnett (Southall).

Dessert, white or golden: 1 D. Garrett (Vauxhall Motors), 2 F. W. Rose (Harrow), 3 R. F. Armstrong (Harrow), 4 G/Capt. Morgan (Totnes), 5 S. L. J. Farmer (Southend-on-Sea, v.h.c. Mrs. G. Williams (Faversham).

CIRCLE CHAMPIONSHIP

One bottle, table, white: 1 Faversham Wine Circle, 2 Hounslow Circle, 3 Totnes Circle, 4 Heighington Circle.

GENERAL

Flower, sweet: 1 Mr. & Mrs. M. A. Watts (West Kent); 2 Mrs. G. Williams (Faversham); 3 Mrs. B. M. Barker (West Kent); 4 Mrs. M. Gregory (Twickenham); 5 Mrs. P. R. Outen (Pressed Steel Fisher, Cowley, Oxford), Mrs. F. M. Saunders (Andover), M. F. Elsmore (Nottingham), P. E. Jubb (Crosby).

Elderflower, sweet: 1 H. Stratford (Pressed Steel Fisher), 2 Mrs. R. Dodds (Wickford), 3 Mr. & Mrs. Watts, (West Kent), 4 Mrs. B. M. Barker (West Kent), v.h.c. D. I. Bowler (Derby), h.c. E. W. Joyner (Bishop's Cleeve).

Rosepetal, sweet: 1 J. O'Connor (Crosby), 2 A. L. McCormick (Bexhill & Hastings), 3 G. W. Daplyn (West Kent), 4 Mrs. B. M. Barker (West Kent), v.h.c. Mr. & Mrs. Hutchinson (Totnes).

Fruit, red, dry: 1 F. Benton (Bournemouth), 2 Mrs. G. Williams (Faversham), 3 G. T. Dudderidge (Torbay), 4 J. W. Day (Addington), 5 Mr. & Mrs. E. Sims (Birmingham), v.h.c. I. C. McDoughall (Crosby).

Elderberry, red, dry: 1 W. B. Aggas (Bournemouth), 2 Mr. & Mrs. A. E. Mountford (Birmingham), 3 D. A. Usher (West Kent), 4 E. W. Joyner (Bishop's Cleeve), 5 W. Bustin (Chichester), v.h.c. Mrs. Dodds (Wickford).

Fruit, red, sweet: 1 Mrs. M. Gregory (Twickenham); 2 W. G. Dunkley (Hertford); 3 J. O'Connor (Crosby); 4 Mrs. R. Bruce

(Faversham); 5 F. W. Rose (Harrow), C. F. Langford (Guildford), J. R. Brewer (Cleveland), F. Hulatt (Epsom Downs); v.h.c. Mr. & Mrs. Arridge (Hull & Dist.); h.c. H. N. Cooke (Liphook).

Blackberry, red, sweet: 1 Mr. & Mrs. Buxton (Cleveland); 2 Mrs. R. Dodds (Wickford); 3 Mrs. E. K. Ramsey (Guildford); 4 N. Radforth (Mirfield, Yorks.); 5 J. McNeill (West Kent), D. G. Sayers (Bexhill & Hastings); v.h.c. T. R. Keene (Ross-on-Wye); h.c. G. Holt (Epsom).

Elderberry, red, sweet: 1 F. W. Forster (Faversham), 2 Mrs. R. Bruce (Faversham), 3 F. R. Wells (Southampton), 4 C. H. Livesey (Ilford), v.h.c. Mrs. P. R. Outen (Pressed Steel, Fisher Cowley, Oxford), h.c. Mrs. R. Dodds (Wickford).

Fruit, white, dry: 1 W. S. Owen (Bishop's Cleeve), 2 E. L. Clarke (B.E.A., Silver Wing), 3 J. W. Day (Addington), 4 Mrs. G. Williams (Faversham), 5 Mrs. P. Gough (Hounslow).

Citrus, white, dry: 1 Mrs. B. M. Barker (West Kent), 2 W. G. Dunkley (Hertford), 3 J. R. Brewer (Cleveland), 4 Mrs. R. Dodds (Wickford), 5 Mr. & Mrs. Johnson (Hertford), h.c. Mrs. N. F. Harris (Southend-on-Sea).

Fruit, white, sweet: 1 Mr. & Mrs. Handy (Birmingham); 2 Mrs. B. M. Mannakee (Hertford); 3 J. R. Brewer (Cleveland); 4 Mrs. M. Wood (West Kent); 5 H. S. Leathers (Southampton), Mrs. P. Baker (Faversham); v.h.c. Mrs. W. A. Bell (Bishop's Cleeve); h.c. M. S. Butter (Torquay).

Apple, white, sweet: 1 A. R. Sims (Birmingham), 2 Mrs. E. K. Ramsey (Guildford), 3 S. L. J. Farmer (Southend-on-Sea), 4 E. L. Clarke (B.E.A., Silver Wing), v.h.c. Mrs. B. M. Mannakee (Hertford).

Citrus, white, sweet: 1 D. B. Bowler (Derby), 2 G. Wallis (Liphook), 3 T. E. Pattin (Wolverhampton), 4 J. J. Mugglestone, 5 S. A. Scantlebury (Bristol), v.h.c. J. J. Stevenson (Nottingham).

Grape concentrate, red, dry: 1 Mrs. M. Gregory (Twickenham), 2 Mrs. Q. Clutterbuck (Torbay), 3 G. D. McWilliam (Hull), v.h.c. A. L. Ives (Torquay), h.c. Mrs. B. M. Mannakee (Hertford).

Grape concentrate, red, sweet: 1 F. W. Rose (Harrow), 2 E. C. Maynard (West Kent), 3 S. L. J. Farmer (Southend-on-Sea).

Grape concentrate, white, dry: 1 Mr. & Mrs. F. W. Russell (Totnes), 2 S. L. J. Farmer (Southend-on-Sea), 3 Mr. & Mrs. Hutchinson (Totnes).

Grape concentrate, white, medium: 1 Mrs. M. Gregory (Twickenham), 2 Mrs. R. Dodds (Wickford), 3 D. L. Bowler (Derby), v.h.c. Mr. & Mrs. F. W. Russell (Totnes), h.c. Mr. Barzycki (Battersea).

Blended, dry: 1 E. Hiller (Epsom), 2 Mr. & Mrs. N. Sims (Birmingham), 3 S. N. Scantlebury (Bristol), 4 Mr. G. Holt (Epsom), v.h.c. M. F. Elsmore (Nottingham), h.c. G. W. Shrubsole (Torbay).

Blended, sweet: 1 A. R. Sims (Birmingham); 2 J. J. Stevenson (Nottingham); 3 F. Benton (Bournemouth); 4 Mrs. P. R. Rose (Paignton); 5 B. Hollands (Guildford), Mr. & Mrs. Hutchinson (Totnes); v.h.c. R. A. Davis (Southampton).

Mead, dry: 1 Mrs. R. A. E. Jones (Hemel Hempstead), 2 P. Sharam (Torquay), 3 Mr. & Mrs. M. Sims (Birmingham).

Mead, sweet: 1 J. R. Brewer (Cleveland), 2 Mrs. J. E. A. Smith (Wolverhampton), 3 Mrs. R. A. E. Jones (Hemel Hempstead).

Aperitif, dry: 1 R. A. Wiseman (Ilford), 2 H. Harper (Grant-ham), 3 D. W. Leroy (Harrow), 4 Mrs. N. F. Harris (Southend),

v.h.c. Mrs. S. B. McLaughlan (Harrow), h.c. Mrs. N. Bingham (Nottingham).

Aperitif, sweet: 1 Mrs. B. M. Mannakee (Hertford), 2 H. Harper (Grantham), 3 Mrs. G. Williams (Faversham), 4 Mr. & Mrs. Hutchinson (Totnes), 5 W. B. Aggas (Bournemouth), v.h.c. F. Hudson (West Kent), h.c. F. W. Rose (Harrow).

Table, red, dry: 1 J. Hunt (Bournemouth), 2 Mrs. G. Ratcliffe (Harrow), 3 R. A. Wiseman (Guildford), 4 G. D. McWilliam (Hull), 5 H. Harper (Grantham), v.h.c. D. B. Bowler (Derby).

Table, red, medium sweet: 1 F. W. Rose (Harrow), 2 D. A. Mudway (Crawley), 3 Mrs. G. Blacklock (Heighington), 4 N. E. Newton (West Kent), v.h.c. Mrs. G. Williams (Faversham).

Table, rose: 1 W. G. Barnett (Southall), 2 Mrs. G. Williams (Faversham), 3 G. D. McWilliam (Hull), 4 N. Rossiter (Torbay), 5 P. Sharam (Torquay), F. Hudson (West Kent); v.h.c. D. G. Sayers (Bexhill & Hastings); h.c. D. B. Bowler (Derby).

Table, white, dry: 1 Mr. & Mrs. F. W. Russell (Totnes), 2 S. N. O. Wright (Bexhill & Hastings), 3 E. Paine (Canterbury), 4 G/Capt. Morgan (Totnes), v.h.c. Mrs. M. Gregory (Twickenham).

Table, white, medium sweet: 1 R. W. James (Bishop's Cleeve), 2 W. E. Dunkley (Hertford), 3 Mr. & Mrs. R. A. Ward (Coventry), 4 A. Dellermuo (Hemel Hempstead), 5 Mrs. A. Williams (Faversham), v.h.c. A. C. Boyles (Epsom Downs).

Dessert, red: 1 S. L. J. Farmer (Southend), 2 Mrs. R. Dodds (Wickford), 3 Mr. & Mrs. A. E. Mountford (Birmingham), 4 E. C. Maynard (West Kent), 5 Mrs. B. M. Barker (West Kent), v.h.c. W. G. Dunkley (Hertford).

Dessert, white: 1 A. R. Sims (Birmingham), 2 Mr. & Mrs. A. E. Mountford (Birmingham), 3 Mrs. J. Dilley (Nottingham), 4 W. G. Aggas (Bournemouth), 5 Mrs. R. Dodds (Wickford), v.h.c. J. O'Connor (Crosby).

Three bottles, red, for a dinner: 1 Dr. J. C. Harrison (Wembley), 2 Mr. & Mrs. A. E. Mountford (Birmingham), 3 D. L. Bowler (Derby), v.h.c. W. McCarthy (Ilford), h.c. Mrs. S. B. McLaughlan (Harrow).

Three bottles, white, for a dinner: 1 Mr. R. V. O'Neill (Bishop's Cleeve), 2 Mr. & Mrs. A. E. Mountford (Birmingham), 3 Mrs. R. Dodds (Wickford).

RESTRICTED CLASSES

Fruit, red, dry: 1 R. Worts (Southend-on-Sea), 2 L. Green (West Kent), 3 G. T. Dudderidge (Torbay), 4 Mrs. M. Wood (West Kent), v.h.c. C. L. Caldwell (Kidderminster), h.c. F. E. Lennox (Weston-super-Mare).

Elderberry: 1 R. Sawford (Kings Lynn), 2 Mrs. M. A. Barlow (Hounslow), 3 Mrs. N. F. Harris (Southend-on-Sea), v.h.c. G. S. Smith (Southall), h.c. J. A. Johnson (Chichester).

Fruit, red, sweet: 1 Mrs. M. C. Richardson (Coventry), 2 J. E. Rowley (Birmingham), 3 Mrs. M. L. Barnett (Southall), 4 E. W. Smith (Wolverhampton), v.h.c. Mr. & Mrs. E. D. Evans (Hull), h.c. R. Sawford (Kings Lynn).

Elderberry, red, sweet: 1 Mrs. M. L. Barnett (Southall), 2 B. Lorkin (Three Rivers Wine Circle), 3 L. Green (West Kent), 4 J. H. Cramp (Faversham), v.h.c. Mrs. A. Onions (Ross-on-Wye), h.c. G. S. Smith (Southall).

Fruit, white, dry: 1 D. J. Buxton (West Kent), 2 Mr. & Mrs. Hutchinson (Totnes), 3 W. L. Shand (South London), 4 W. G. Floyd (West Kent), v.h.c. Mrs. C. Soderlund (Battersea), h.c. F. Hudson (West Kent).

Fruit, white, sweet: 1 L. Green (West Kent); 2 Mr. & Mrs. R. A. Ward (Coventry); 3 G. Wallis (Liphook); 4 D. A. O'Brien (Southend-on-Sea); 5 B. Seaward (Southend-on-Sea), Mrs. P. R. Outen (Pressed Steel Fisher, Cowley, Oxford); v.h.c. Mrs. M. C. Richardson (Coventry); h.c. Mrs. D. Pritchard (Kidderminster).

Fruit, white, sweet: 1 W. L. Shand (South London), 2 G. T. Dudderidge (Torbay), 3 Mrs. A. B. Gething (Sarum), 4 L. G. Smith (Grantham), v.h.c. Mr. & Mrs. E. D. Evans (Hull), h.c. Mr. & Mrs. Hutchinson (Totnes).

JUDGES & JUDGES' STEWARDS

Table, red, dry: 1 G. E. Woore (Bristol), 2 S. W. Andrews (Hertford), 3 J. H. Toule (Bristol), 4 V. M. Owen (Reading), 5 P. P. Dransfield (Mid. Cheshire), v.h.c. M. J. Chase (Kidderminster), h.c. K. R. Bilham (Epsom Downs).

Table, white, dry: 1 L. J. Harris (Southend-on-Sea), 2 P. P. Dransfield (Mid. Cheshire), 3 F. Green (Rushden & Dist.), 4 Mr. & Mrs. Evans (Southampton), v.h.c. W. G. Knight (Farnborough), h.c. A. H. Ritchie (Burton).

Dessert, red: 1 E. A. Roycroft (Hemel Hempstead), 2 F. Haswell (Southampton), 3 J. H. Toule (Bristol), 4 P. M. Chivers (Southampton), 5 F. Adcock (Harrow), v.h.c. Mr. & Mrs. Evans (Southampton), h.c. H. J. Davie (Minehead).

Dessert, white: 1 A. H. Ritchie (Burton), 2 K. J. Robinson (S.T.C., Paignton), 3 D. Garrett (Vauxhall Motors), 4 Mr. & Mrs. C. V. Tubh (Nottingham).

Sparkling, white: 1 D. Hebbs (Twickenham), 2 V. M. Owen (Reading), 3 J. H. Toule (Bristol), v.h.c. E. I. Hickson (Southall), h.c. D. W. Lancaster (Bookham).

FORTIFIED

Sherry, dry: 1 Mrs. R. Dodds (Wickford), 2 Mrs. A. J. Dobson (Bournemouth), 3 Mr. & Mrs. Hutchinson (Totnes).

Sherry, sweet: 1 C. C. Kent (Harrow); 2 Mrs. R. Dodds (Wickford); 3 S. L. J. Farmer, Southend-on-Sea; v.h.c. Mr. & Mrs. M. Sims (Birmingham); h.c. R. C. Lucas (Bournemouth), Mrs. M. D. Shelley (Wickford).

Port type: 1 W. Barzycki (Battersea), 2 J. O'Connor (Crosby), 3 Mr. & Mrs. Hutchinson (Totnes), v.h.c. Mrs. M. D. Shelley (Wickford).

BEER AND STOUT

Burton beer: 1 E. L. Clarke (B.E.A., Silver Wing), 2 J. Collins (S.T.C., Paignton), 3 Miss M. Vanstone (Plymouth), 4 A. R. Sims (Birmingham), v.h.c. F. W. Forster (Faversham), h.c. Mrs. V. M. Rowland (Shooters Hill).

Irish stout: 1 D. J. Moon (Harrow), 2 K. L. Hill (Merseyside), 3 Mr. & Mrs. F. W. Russell (Totnes).

COOKERY

Savoury dish: 1 P. M. Chivers (Southampton), 2 S. N. O. Wright (Bexhill & Hastings), 3 Mrs. J. E. A. Smith (Wolverhampton).

Sweet or dessert: 1 S. N. O. Wright (Bexhill & Hastings), 2 Mrs. J. S. Shapland (Bookham), 3 D. Sewell (Birmingham).

DISPLAYS

Winemakers' display: 1 Reading Wine Circle, 2 Mr. W. Harvey (Bournemouth).

Artistic exhibit: 1 Mr. & Mrs. Skelton (New Enterprise), 2 P. J. Carter (Totnes), 3 W. Harvey (Bournemouth).

Item of equipment: 2 V. M. Owen (Reading), 3 W. G. Barnett (Southall).

Presentation bottle: 1 Mrs. A. J. Dobson (Bournemouth), 2 Mrs. S. B. McLaughlan (Harrow), 3 R. Sims (Reading), 4 G. Purton (Southall), v.h.c. E. W. Seale (Hounslow), h.c. P. M. Chivers (Southampton).

Wine label: 1 J. Gibbs (Lune Valley), 2 T. G. Whitehouse (Torquay), 3 F. W. Rose (Harrow), v.h.c. Mr. & Mrs. F. W. Russell (Totnes), h.c. Dr. J. C. Harrison (Wembley).

PHOTOGRAPHIC

35 mm. transparency: 1 V. M. Owen (Reading), 2 R. W. James (Bishop's Cleeve), 3 G. E. Barker (West Kent).

Set of transparencies: 1 R. W. James (Bishop's Cleeve).

8 mm. film: 1 Miss F. R. Randall (Winchmore), 2 Capt. E. J. Spurling (Hove).

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From

THE AMATEUR WINEMAKER

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Andover, Hants

Judging Beers continued.

idity in beer. *Brettanomyces Bruxellensis* was a species which produced flavours which were both off and harsh.

Yeast bite was caused through autolysis, and left a bitter taste on the palate. A "corky beer" came from using defective cork which impregnated itself into the beer. It was very unpleasant in both taste and smell but not often experienced.

Then the judge would get his "eyebrow raisers." A delicate scent or perfume wafting from a bottle of bitter really meant that the competitor had thoroughly washed the bottle in strong detergent and had forgotten to rinse it out. Last year a bottle of stout tasted and smelt strongly of elderberry. One would assume that the stout had been fermented in a container—possibly a barrel, which had previously held elderberry wine. After tasting this he could not subscribe to a formula for elderberry beer!

WEATHER

After defects in beer the judge should place high on his list weather conditions and their effects on beer. Beer was temperamental and would change character with varying conditions. Cold weather, and the beer became starved, grey, and lifeless. The taste was dull and much fragrance was lost. Beer hated draughts and would produce the same symptoms if placed in a draught—this despite outside temperature conditions being normal. The effect of heat would cause the beer to fret and be fussy. The head would be greater and the head would work with rapidity. "In tasting there is a cloying taste on the palate and the compressed CO₂ will mask the balanced hop and malt flavours. It must be borne in mind that all beers if correctly made will have these symptoms. But at 58 degs. F. the correct temperature we shall see our beers, like those ballerinas, giving the performance of their lives. They will be brilliant, they will sparkle, and their taste will leave you shouting for an encore.

HELP TO COMPETITORS

"At the "Judges at the Bar" session comes, to my mind, the second most important factor in the judge's day, for it is here that he will be of inestimable value to the competitor. His criticism should at all times be constructive—never destructive. His knowledge should be such that he can assist a competitor to right a wrong in his entry. He should have patience in pin-pointing faults and if time was against him diplomatic in his replies."