



He who Loveth the Winecup overmuch cannot disguise the fact that where there is a swill there is a sway.

F. MURRAY MILNE

THE NATIONAL'S FUTURE

With the steadily increasing number of entries, coupled with the rising number of winemakers attending the show each year, the National Executive is faced with the difficult decision that it must either in some way limit the number of bottles, possibly by using the various regional shows as "filters", or find premises large enough to cope with, say, five or six thousand bottles plus a couple of thousand winemakers. There are really two problems, firstly the size of the accommodation required and, secondly, the enormous judging load. As regards the former the National has clearly reached the stage where it is not so much a case of "WHERE shall we go next year?" but of where there is accommodation big enough. In previous years one answer has been a holiday camp which has all the facilities for accommodating several thousand people under one roof. Not everyone likes holiday camp conferences, and obviously there are many arguments for and against such a suggestion, but the facts all point to progressively larger shows requiring more and more space, and this is one possible solution.

REGIONS AS FILTER?

The Chairman, Dr. Webb, and others have argued that the only logical way to reduce the vast number of entries to manageable proportions—and this will *have* to be done unless the Executive is prepared to run the risk of having the whole judging organisation

break down—is to use the Regions as a "filter", so that only good, proven wines can be entered in the National. This would appear to be the logical solution, but presumably this can only be done if the Regions and the Circles are all part of the one organisation, and this was why when your Editor was President he proposed that there should in fact be set up a three-tier administration—National, Regional and Circle—which would provide the necessary framework for such a filtering system. The need is now becoming desperate. Now we are in danger of needing the filter before we have the organisational set-up to make it work.

NO MORE CASH PRIZES

It was decided at the annual meeting of the National Association that cash prizes for winners at the National Show should be discontinued, it being thought that the honour of winning was more important. The question of the rule that only all-cork closures may be used was also raised, and it was suggested that this be amended to permit the use of the UN-PRINTED coloured tops, provided such coloured tops be the same colour; the standard colour to be fixed by the show committee. After a lively discussion the suggestion was rejected.

NOT TOO SIMILAR!

The Rev. T. Jelf, in his letter in our Postbag, puts his finger on a point of interest to all winemakers; do we really need slavishly to imitate commercial wines? Indeed, should we even try to do so? Our view on the subject is quite clear, and that is that it is desirable to emulate the vinous characteristics of grape wine to achieve a pleasant balance of alcohol, sugar, acidity, tannin, body and strength of bouquet, but that that is where it should end—the actual flavour and bouquet can well be those of our own fruits; indeed, why should they not be? We would even go so far as to say that there is really no logical reason why country wines should be divided into white, red and rosé, which was a colour division devised solely to suit the red and white fruit of the grape. Many country wines are golden or even tawny to a degree unacceptable in grape wines, but there is no reason why this should not be. Why expect a parsnip to be the same colour as a grape? What has happened, of course, is that in advocating making wines to commercial standards we have come to accept that only the colour divisions applicable to the grape are acceptable, and when one reflects upon it this is obvious nonsense. We should be busy establishing standards for our own fruits! That is not to say that there is anything wrong with trying to make mock hock, or imitation Burgundy—it is great fun—but let us not be ashamed of our own native fruit wines; they are superb too.

READERSHIP NEARS 100,000

Unlike some magazines, which seem unnecessarily coy about their circulation, we are pleased to tell our readers that at the time of going to press the pre-ordered sales of this issue exceeded 32,000 copies. Needless to say, our advertisers are delighted, for when one converts this circulation figure to a readership figure by calculating that three winemakers or brewers read each copy (and that is a conservative formula), it will be seen that we now have an impressive specialised readership in the region of 100,000, in itself indicative of the tremendous growth in winemaking and brewing which has taken place in recent years.—THE EDITOR

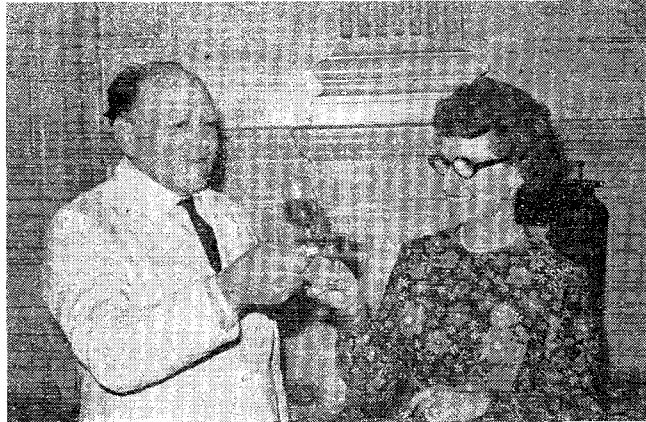
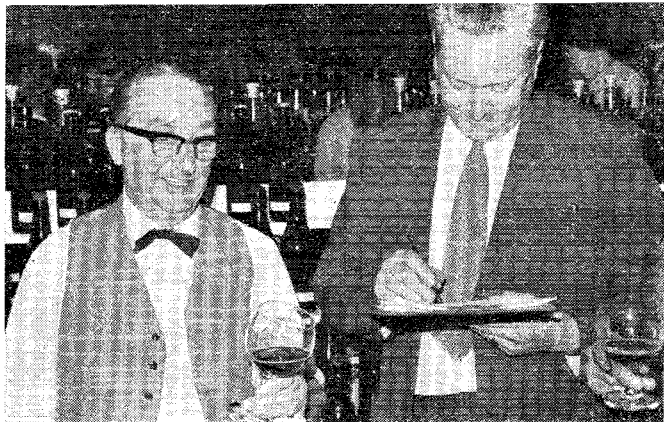
CONTENTS

FROM THE EDITOR'S CHAIR	313
NATIONAL REPORT	314
SNAPSHOTS AT THE NATIONAL	316
PRIZEWINNING POG RING!	320
TRY SOME TRINITY ALE	321
SORTING OUT SNAGS	322
CAPSULES	324
YEASTS FOR BREWING	326
RECIPES FOR MAY	327
MEET JOHN BARLEYCORN	333
LETTERS	334
A WINEMAKER'S GUIDE TO POISONOUS PLANTS	336
FOOT IN MOUTH DISEASE	338



SNAPSHOTS AT THE





NATIONAL

FACING PAGE

- Top left:* G. Hancock and Mrs. P. Ticehurst, his steward, busy with Class 20
- Bottom left:* Geoff Holt, Chairman of the Epsom Downs, receives the 'Amateur Winemaker' Shield from Alderman Vickers (1)
- Bottom right:* A. Hatley, of Mottingham, with his winnings, the Hill and Roycroft trophies
- Top left:* Wilf Newsom is obviously enjoying judging the beer, with Harold Lack as his steward
- Top right:* Don Hebbs, the judge, and Mrs. P. M. Leadley sample the winning wine in class 12b
- Left:* Barry Percy, of Surbiton, received the Loftus Cup
- Centre:* The formidable Hidalgo trophy went to Mr. H. Barnes, of Croydon
- Right:* The Show Champion, K. Gunn, of South London, with the Bournemouth Master Winemakers Cup, The Southern Vinyards Trophy, the Andrews Cup, the Shaw Porter Cup, and the Bilham Tastevin

MAMMOTH TASK

The 14th National Conference at Eastbourne opened in very mixed weather, but the welcome given by Eastbourne more than made up for the heavy rain.

The National Committee and the stewards had before them a really mammoth task. In particular, our old friend 'Andy' Andrews, the Convenor of Judges, who is retiring from the Committee this year, was faced with a gigantic, record number of 4,351 entries.

All the attempts of the Association to limit entries, by changes to the schedule, proved unavailing in face of the tremendous enthusiasm of competitors. All available judges, 92 of them, were called in and even so each judge had perhaps up to 70 bottles with which to cope. The largest classes had over 200 entries and a process of having several judges to a class, with another to finalise things, had to be adopted.

VARIED QUALITY

In the opinion of most of the judges, a pattern emerged of a minority of really top quality wines, a general body of good sound wines which were perhaps not mature enough to win prizes and a minority of bad wines. Obviously quality is improving gradually over the years, but there is still a long way to go.

K. Gunn, of the South London Guild, won the coveted Bournemouth Master Winemakers Cup and added another five trophies (one shared) to that award. The Master Beermaker of the year, the winner of the Wilf Newsom Cup, was A. Hewitt of South Devon. The "Amateur Winemaker" Shield for the Champion Circle was retained by Epsom Downs.

R. Hicks, a Master of Wine, gave a very impressive talk on the appreciation of wine, and the usual feature "Any Questions" was its usual lively self, especially when the experts happened to disagree.

PACKED DANCE

If the show was packed to capacity, the evening dance was bursting at the seams as 1,400 people crammed into the Floral Hall. After a welcome by the Mayor of Eastbourne, Councillor John W. Robinson and the Lady Mayoress, the festivities got going immediately with tremendous enthusiasm.

A very good cabaret show gave the dancers a very pleasurable rest in the middle of the evening. The now traditional "Doing the rounds" then took place. Little detachments of one club, armed with bottles and glasses, would make their visits to other Circles' tables, so that Harrow could meet Wakefield

and Derby greet South Devon. This is one of the great features of our annual dance which has grown up over the years to become a tradition.

ANNUAL GENERAL MEETING TOPICS

The following morning, despite great fragility and a few throbbing heads, there was a very good turnout for the A.G.M. Mr. B. C. A. Turner, the President, greeted everyone and paid tribute to Cherry Leeds who had died during the year. Tributes were also paid to four members of the committee who were retiring—Andy Andrews, Jim Luker, and Bill and Renee Martin. A great round of applause gave a token of thanks for all the very hard work they had done for the movement.

Mr. Turner gave as a theme for the coming year the intention to raise the quality of our wines and to get a better idea of differentiation between what is a sweet wine and what is a dry wine.

After the election of the new committee, Dr. Webb, the Chairman, brought up the point which in fact ran through most people's minds over the whole week-end—"Are we getting too big?"

The position has now been reached that it is no longer *where* we would like to hold our future National, but rather *where* to find a venue which can contain us all. This also affected our finances, as the Treasurer explained. More often than not, in the future we should not be getting financial support from the local town, and in the case of our National

Continued on p. 318

FOR JUDGES . . .

TROPHIES WENT TO . . .

MARCONI CLUB TROPHY (Class 1): WAKEFIELD & DISTRICT A.W. CIRCLE
ERIC MALIN MEMORIAL TROPHY (most points, Classes 2-4): K. BILHAM, Epsom Downs
BASTIN CUP (most points, Classes 5-6): MRS. R. GOLDING, Misbourne; MRS. M. MAY; R. TEATHER, Harrow
VINA TROPHY (most points, Classes 2-7): W. LORD, Thames Estuary
TURNER TROPHY (Class 7): MRS. A. DOVEY, Wakefield
ATCHERLEY TROPHY (Class 10):
SOUTHERN VINYARDS TROPHY (Class 10c): K. GUNN, South London
LOFTUS CUP (Class 11c): B. PERCY, Surbiton
ANDREWS CUP (Classes 12a, b, d, e): K. GUNN, South London
HIDALGO TROPHY (Class 12c): H. BARNES, Croydon
SWEET'N DRY CUP (Associate Member winning most points, Classes 8-13): B. JONES, Pressed Steel Fisher
SHAW PORTER CUP (Classes 10-13): K. GUNN, South London
GORDON INSTONE CUP (Class 13c): E. BAXTER, Bexleyheath
HAROLD BEALL MEMORIAL CUP (Class 19): D. CLEMENTS, M.E.L.
CEDRIC AUSTIN CUP (Judge, Classes 8-21): J. GREENFIELD, Nottingham
BOURNEMOUTH MASTER WINEMAKERS CUP (Classes 8-21): K. GUNN, South London
HILL CUP: A. HATLEY, Mottingham
ROYCROFT CUP (Classes 17-21): K. GUNN, South London; A. Hatley, Mottingham
BILHAM TASTEVIN (Class 17): K. GUNN, South London
ITONA TANKARD (Class 22): C. CLARKE, Wakefield
WILF NEWSOM CUP (Classes 22-27): A. HEWITT, South Devon
TEMPLE TANKARD (Classes 22-27): H. TOMLINSON, Heathfield
"AMATEUR WINEMAKER" SHIELD (most points): EPSOM DOWNS AMATEUR WINEMAKERS SOCIETY

MEMBERS' CLASSES

1. (3 bottles for a dinner): 1 Wakefield, 2 Wellingborough, 3 Hove, 4 Faversham.
2. Table, red, dry: 1 A. Stanley, H. Hempstead; 2 D. Sayers; 3 J. O'Conner; 4 K. Bilham, Epsom Downs; 5 Mrs. M. Gregory, Twickenham; A. Amesbury, W. Garden City; Mrs. F. Botto, Towers Kenn'n; J. George, Bexleyheath; VHC Miss J. Newton, Hull; HC Dr. R. Webb, Bristol.
3. White or Golden, dry: 1 Mr. K. Bilham, Epsom Downs; 2 Dr. P. Dransfield, Mid-Cheshire; 3 Mr. A. Briggs, Wakefield; 4 Mr. V. Owen, Reading; VHC Dr. R. Webb, Bristol; VHC Mr. & Mrs. J. Lee.
4. Table, rosé, medium: 1 Mr. R. Johnson, Crosby; 2 Mr. W. Lord, Thames Est.; 3 Mr. C. Smith, Ryde; 4 Mrs. M. Elsmore, Nottingham; 5 Mr. J. Gibbs, Lune Valley; Mr. G. Purton, Southall.
5. Dessert, red: 1 Mrs. R. Golding, Misbourne; 2 Mr. & Mrs. C. Tubb, Nottingham; 3 Mrs. A. Newton, Hull; 4 Mr. R. Teather, Harrow; 5 Mr. A. Coley, A.V. Wine.
6. Dessert, white or golden: 1 Mrs. M. May; 2 Mr. W. Aggas, Bournemouth; 3 Mr. R. Teather, Harrow; 4 Mr. V. Owen, Reading; 5 Mr. V. Goffen, Liphook.
7. 3 bottles: 1 Mrs. A. Dovey, Wakefield; 2 W. Lord, Thames Est.; 3 L. Piper, Hounslow; 4 D. Garrett, Vauxhall Motors; 5 G. Banham, Epsom Downs.

GENERAL CLASSES

- 8a. Flower, dry: 1 Mr. & Mrs. A. Webster, Norfolk; 2 Mrs. E. Wood, Ide Hill; 3 Mrs. K. Boorman, Faversham; 4 Mr. W. Fairholme, Nottingham; 5 Mr. H. Burrell, West Kent; VHC Mr. D. Hawkins, Wellingborough; HC Mrs. C. Furness, Epsom Downs.
- 8b. Elderflower, dry: 1 Mrs. M. Reynolds; 2 Mrs. B. Larke, Twickenham; 3 Mr. F. Hudson, West Kent; 4 Mrs. V. Nicholls, Surbiton; 5 Mr. L. Stagg, Birmingham; Mr. B. Jones, Pressed Steel Fisher.
- 9a. Flower, sweet: 1 Mrs. M. Parrack, Tynemouth; 2 Mr. E. Mitchell, Wilmslow; 3 Mr. M. Bridges, Nottingham; 4 Mr. D. Wiles; VHC Mrs. J. Evans, Woolwich.

- 9b. Elderflower, sweet: 1 Mr. R. Brooksbank, Nottingham; 2 Mr. B. Maliphant, Pressed Steel; 3 Mr. B. Jones, Pressed Steel; 4 Mr. A. Voice, Hove; VHC Mrs. J. Smith, Wolverhampton; HC Mrs. P. Farmer, Thames Est.
- 10a. Elderberry, dry: 1 Mr. R. Mold, Massey Ferguson; 2 Mr. F. Jackman, Wembley; 3 Mr. F. Hudson, West Kent; 4 Mr. R. Neil, Barnet; VHC Mr. J. Chandler, Twickenham.
- 10b. Blackberry, dry: 1 Mrs. J. Smith, Wolverhampton; 2 Mr. R. O'Neill; 3 Mr. E. King, Hounslow; 4 Mr. D. Bowler, Twickenham; 5 Mr. W. McCarthy, British R.C.; 5 Mr. N. Bridges, Nottingham.
- 10c. Grape concentrate, red, dry: 1 Mr. K. Gunn, South London; 2 Mr. K. Bilham, Epsom Downs; 3 Mr. M. Seward, Basingstoke; 4 Mr. R. Hindley, Hove; VHC Mr. N. Newitt, Southend; HC Mr. A. Stanley, H. Hempstead.
- 10d. Fruit, red, dry: 1 Mr. P. Johnson, Heathfield; 2 Mr. G. Harfield, Farnham; 3 Mr. S. Boreham, Hove; 4 Mr. R. James, Epsom Downs; 5 Mr. L. Stagg, Birmingham; Mrs. P. Carthy, Bexleyheath; Mr. R. Creasey, Thames Est.; VHC Mr. V. Deane, Southall; HC Mrs. F. Layzell, Epsom Downs.
- 11a. Elderberry, sweet: 1 Mr. G. Smith, Southall; 2 Mr. & Mrs. Trivett, Nottingham; 3 Mr. L. Hart, West Kent; 4 Mrs. P. Lee, Liphook; 5 Mrs. D. Francis, Andover; Mr. E. Etheridge, Croydon; Mr. B. Wrist, Coulsdon; Mr. D. Garrett, Vauxhall Motors; Mr. D. Clements, M.E.L.; Mr. J. Smith, Rustington; Mr. P. Clarke, Nottingham; VHC Mrs. N. Lomax, Birmingham; HC Mr. L. Osbournes, BEA.
- 11b. Blackberry, sweet: 1 Mr. H. Tyrell, Bognor; 2 Mr. J. Major, Hailsham; 3 Mrs. J. Beales, Brighton; 4 Mr. H. Ashton, Horley; 5 Mr. B. Cross, Nottingham; Mrs. S. Philip, Norfolk; Mr. B. Jones, P.S.F.
- 11c. Grape concentrate, red, sweet: 1 B. Percy, Surbiton; 2 Mr. & Mrs. Mounford, Birmingham; 3 N. Brown, Colchester; 4 V. Owen, Reading.
- 11d. Bilberry, sweet: 1 Dr. & Mrs. J. Leadley, Nottingham; 2 Mr. C. Kent, Harrow; 3 Mr. L. Chapman, Canterbury; 4 Mr. A. Fowlds, Croydon; VHC Mr. N. Bridges, Nottingham.

Continued on p. 318

at Hull in 1971 there was an adverse shift of about £700 due largely to this cause.

While the winemaking movement itself was booming gigantically, the actual membership, both individual and circle, of the National Association had remained stagnant.

Dr. Webb opined that perhaps the whole National needed remodelling and that perhaps more emphasis should be given to the Regional organisations which are now powerful forces. This was of course not the universal view of the Committee, but a proposal that something must be done before sheer size of numbers attending got out of hand.

Of the various motions put to the meeting, only one was carried. This was the motion of P. J. Delmon that cash prizes should be discontinued at the National, since the small amounts involved detracted from the honour and dignity of the National.

Finally, the Committee announced that Mr. B. C. A. Turner had been asked to continue as President for another year and had accepted.

It was, then, a very good National, even though we were a little cramped at times. It is the meeting of old friends and making new ones which makes our National so outstanding.

11e. Fruit, red, sweet: 1 Mrs. J. Wyatt, Seaford; 2 Mrs. M. Simmons, Luton; 3 Mrs. A. Smith, Bish. Cleeve; 4 Dr. J. Harrison, Reading.

12a. Citrus, white or golden, dry: 1 Mr. A. Hatley, Mottingham; 2 Miss C. Hitchin, Birmingham; 3 Mrs. F. Hulatt, Epsom Downs; 4 Mr. & Mrs. W. Trivett, Nottingham; 5 Mr. B. Tass, Twickenham.

12b. Gooseberry, dry: 1 K. Gunn, South London; 2 R. Neil, Barnet; 3 W. Barnett, Southall; 4 Mr. & Mrs. N. Smith, Hove; 5 R. Thomas, Tally Ho.

12c. Grape concentrate, white, dry: 1 H. Barnes, Croydon; 2 F. Hudson, West Kent; 3 G. Finney, Wakefield; 4 Mrs. M. Gregory, Twickenham; VHC A. Stanley, H. Hempstead; HC V. Owen, Reading.

12d. Apple, white, dry: 1 Mrs. G. Williams, Faversham; 2 Mr. & Mrs. D. Morley, Nottingham; 3 Mr. J. Smith, Rustington; 4 Mr. J. Carter, Brighton; VHC Mrs. A. Dale, Belfast; HC Mrs. J. Hedges, Liberty.

12e. Fruit, white, dry: 1 Mr. T. Brennan, Nottingham; 2 Mr. R. Mold, Massey Ferguson; 3 Mr. A. Fowlds, Croydon; 4 Mr. R. Cannon, Three Rivers; VHC Mrs. B. Butler, Epsom Downs; HC Mr. & Mrs. A. Ivby, Ide Hill.

13a. Citrus, white, sweet: 1 Mr. H. Newman, Liphook; 2 Mr. D. Twelftree, Twickenham; 3 Mrs. D. Harrison, Nottingham; 4 Mrs. M. Milverton, Tiverton; 5 Mr. & Mrs. C. Tubb, Nottingham; Mr. & Mrs. W. Trivett, Nottingham.

13b. Gooseberry, white, sweet: 1 T. Vonway, Bexleyheath; 2 P. Awbery, Faversham; 3 L. Stagg, Birmingham; 4 F. Green, Rushden; VHC Mrs. J. Smith, Wolverhampton; HC Mrs. J. Siddle, Tally Ho.

13c. Grape concentrate, white, sweet: 1 Mr. E. Baxter, Bexleyheath; 2 Mr. & Mrs. L. F. Newport, PSF; 3 Mr. & Mrs. Mountford, Birmingham; 4 Mr. K. Gunn, South London.

13d. Apple, white, sweet: 1 Dr. Harrison, Reading; 2 Mrs. L. Harvey, Andover; 3 Mrs. Turnbull, Horley; 4 L. Martin, Old Woking; 5 W. McCarthy, British R.C.; J. Stone, Horley; VHC Mrs. O. Ashton, Manchester.

13e. Fruit, white, sweet: 1 Mr. Greenfield, Nottingham; 2 Mrs. A. Lovatt, Harpenden; 3 Mr. F. Dotter, West Kent; 4 Mr. W. Aggas, Bournemouth; 5 Mr. & Mrs. A. Dilley, Nottingham; Mrs. J. Taplin, Guildford.

14. Mead, dry: 1 Mrs. C. Furness, Epsom Downs; 2 F. Bastin, Harrow; 3 D. Bowler, Twickenham; 4 Mr. & Mrs. M. Sims, Solihull; VHC Mrs. F. Botto, Towers, Kenn'n.

15. Mead, sweet: 1 Mr. D. Garrett, Vauxhall Motors; 2 Mr. J. George, Bexleyheath; 3 Mr. H. Clark, Exmouth; 4 Mrs. F. Botto, Towers Kenn'n; VHC Mrs. C. Furness, Epsom Downs; HC Mr. & Mrs. S. Jenkins, Bexleyheath.

16. Sparkling, white: 1 Mr. H. Slade, Hounslow; 2 Mr. D. Hebbs, Twickenham; 3 Mr. E. Aylward, Old Woking; 4 Mr. L. Wells, Old Woking.

17. Table, red, dry: 1 Mr. K. Gunn, South London; 2 Mrs. A. Newton, Hull; 3 Mr. E. Beecham, Epsom Downs; 5 Mr. P. Amesbury, Wel. Garden City; Mr. W. Whitehouse, Hove; Mr. B. Wrist, Coulsdon; Mr. R. Haslam, Manchester; Mr. C. Newton, Epsom Downs; Mr. P. Bottomley, Wakefield; Mr. N. Goodall, Basingstoke; Mr. A. Amesbury, Wel. Garden City; Mr. G. Banham, Epsom Downs, Mrs. I. Watts, West Kent; Mr. E. Baxter, Derby; Mr. B. Cross, Nottingham; N. Brown, Colchester; Mrs. V. Ensum, Epsom Downs; Mr. D. Garrett, Vauxhall Motors; Mr. R. Teather, Harrow; Mr. M. Seward, Basingstoke; Mr. C. Stacey, Mottingham; Mr. J. Greenfield, Nottingham.

18. Table, rosé, medium: 1 Mr. J. Mason, Bexleyheath; 2 Mr. A. Kimber, Harrow; 3 Mrs. J. Smith, Wolverhampton; 4 Mr. & Mrs. G. Holt, Epsom Downs; 5 Mr. L. Radley, High Wycombe; Mrs. F. Wren, Malden-Coombe.

19. Table, white, dry: 1 D. Clements, M.E.L.; 2 K. Bilham, Epsom Downs; 3 A. Stanley, H. Hempstead; 4 A. Thuriow, Harrow; 5 H. Hall, Mottingham; D. Garrett, Vauxhall Motors; N. Bridges, Notts; Lt. Cdr. Bourne, Liphook; G. Banham, Epsom Downs; Mrs. R. Dodds, Thames Estuary; J. Buswell, Barnet; A. Hatley, Mottingham; VHC P. Weller, P.S.F.; HC D. Twelftree, Twickenham.

20. Dessert, red: 1 Mr. A. Hatley, Mottingham; 2 Mr. L. Griffiths, Massey Ferguson; 3 Mr. J. Greenfield, Nottingham; 4 Mr. J. Withall, West Kent; 5 Mr. R. Brooksbank, Nottingham; Mr. E. Greenwood, Enfield; Dr. J. Harrison, Reading; Mr. L. Piper, Hounslow; VHC Mr. A. Dransfield, Kettering; HC Mr. E. Adcock, Harrow.

21. Dessert, white: 1 Mrs. H. Daines, Croydon; 2 Mr. G. Christmas, Epsom Downs; 3 Mr. R. Creasey, Thames Estuary; 4 Mrs. E. Morgan, South London; 5 Mrs. L. Knowels, Hailsham; Mr. B. Cross, Nottingham; Mr. K. Gunn, South London; Mr. B. Johnson, Burton; Mr. W. Davey, Surbiton; VHC Mrs. B. Larke, Twickenham; Mr. D. Clements, M.E.L.

BEER AND STOUT CLASSES

22. Lager: 1 Mr. C. Clarke, Wakefield; 2 Mr. L. Griffiths, Massey Ferguson; 3 Mrs. J. Pendreich, Canterbury; 4 Mr. M. Gardener, Oxford; 5 Mr. N. Goodall, Basingstoke.

23. Pale Ale, Burton type: 1 H. Tomlinson, Heathfield; 2 Mrs. E. Warner, 3 Mr. D. Twelftree, Twickenham; 4 Mrs. S. Philip, Norfolk; VHC A. Briggs, Wakefield.

24. Brown Ale: 1 Dr. P. Dransfield, Mid-Cheshire; 2 Mr. A. Hewitt, South Devon; 3 Mr. R. Haslam, Manchester; 4 Mr. J. George, Bexleyheath.

25. Stout, Irish type: 1 Dr. J. Harrison, Reading; 2 Mr. D. Morgan, B.E.A.; 3 Mr. A. Todd, Wakefield; 4 Dr. P. Dransfield, Mid-Cheshire; 5 Mr. A. Garton, Fareham; Mr. M. Gardener, Oxford; VHC Mr. A. Buckley, Wakefield; HC Mr. K. Hill, Merseyside.

26. Stout, milk type: 1 H. Tomlinson, Heathfield; 2 V. Whitehouse, South Devon; 3 A. Hewitt, South Devon; 4 B. Cross, Nottingham.

27. Barley wine: 1 Mr. A. Hewitt, South Devon; 2 Mr. A. Briggs, Wakefield; 3 Mr. A. Todd, Wakefield; 4 Mr. F. Watkins, Thames Estuary; VHC Mrs. K. Dovey, Martock.

COOKERY

28. Savoury dish: 1 Mrs. H. Timbrell, Harrow; 2 W. Curtis, Birmingham; 3 Mrs. F. Layzell, Epsom Downs.

29. Sweet or dessert: 1 Mrs. F. Layzell, Epsom Downs; 2 Mrs. H. Timbrell, Harrow; 3 Mrs. B. Payne, Faversham.

DISPLAYS

30. Winemakers Display: 1 Barnet; 2 Mr. F. Chapman, Canterbury; 3 B.E.A.

31. Item of Equipment: 1 Mr. C. Chambers, Quinborne; 3 Lt./Com. A. Bourne, Liphook.

32. Presentation bottle: 1 Mr. & Mrs. J. Irving, Reading; 2 Mr. & Mrs. G. Holt, Epsom Downs; 3 Mrs. C. Picknett, Epsom Downs; VHC Mrs. McLoughlin, Harrow; HC Mr. W. Harvey, Bournemouth; Mr. L. Bridges, Bexleyheath.

33. Label: 1 Mr. & Mrs. G. Holt, Epsom Downs; 2 Mr. & Mrs. C. Horton, Brighton; 3 Liphook; 4 Mr. K. Bilham, Epsom Downs; VHC Mr. T. Hughes, Tally Ho; HC Mr. C. Rowell, Sutton.

CONFERENCE'S BALANCE SHEET

Financially the year was disappointing as the account showed a deficit of £625. On the income side the major amounts came from subscriptions (£692); entry fees (£467) and conference admissions and accommodation (£401), whilst on the expenditure the main outgoings were committee meetings, travelling and show expenses (£1,518), printing and stationery (£273), and prizes and engraving (£223). Year's total expenditure was £2,341.

THEY DID ALL THE PLANNING

Thanks should go to the Executive who undoubtedly had a difficult task in organising the biggest ever National. The team must have worked

hard to produce such a smooth running show, and under the leadership of their Chairman, Dr. R. A. Webb, were Mr. K. Hill, vice-chairman and programme secretary; Mrs. S. Hill, general secretary; Mr. F. W. Forster, treasurer; Mrs. D. R. Martin, membership secretary; Mr. P. Awbery, entries secretary; Mr. L. P. Stagg, show supervisor; Mr. A. H. Ritchie, supplies officer and assistant show supervisor; Mr. F. Bastin, schedule secretary and assistant convenor of judges; Mr. E. Plant, chief steward; Mr. S. W. Andrews, convenor of judges; Mr. J. C. Luker, awards secretary; Mr. C. W. Martin, P.R.O. and social secretary; Mr. P. Delmon, journal editor, and Mr. B. H. Edwards, local liaison secretary.