

SECOND-YEAR-RUNNING

THE previous weekend had been bitterly cold and forbidding but the weather relented for the 19th National Conference and Show and Scarborough presented her sunniest and most welcoming face to the 800 or so winemakers who forgathered the weekend after Easter. This, plus the fact that the local hotels were welcoming and that the Mayor, Cllr. Young, and his lady entered wholeheartedly into the spirit of the occasion, made it a pleasantly memorable Conference.

The Spa complex, right on the Esplanade, was convenient and compact, the Green Lounge providing the setting for the 2,800-bottle wine show, the Exhibition Hall accommodating the trade stands and tombola, and the Ocean Room being the scene of the lecture programme and the evening ball.

2,800 entries

Friday was given over to the receipt and staging of the 2,800 entries, never a light task, and that night Mrs. Sybil Hill, the Convenor, briefed the judges so that all was set for an early start at 9 a.m. on the Saturday.

Judging went off smoothly, except that one three-tier class of bottles decided to collapse, but luckily only two bottles came to grief, and since those belonged to members of the organising committee recriminations were avoided and hoots of laughter substituted!

Roy Butcher and his merry men did some marvellous behind-the-scenes work with calculators and duplicators, so much so that during the ball that night they were able to issue the full list of results that we reproduce in this issue, a feat on which they were rightly congratulated.

Second time

Ace of Clubs (Erith, Kent) set the seal on their last year's success by winning the championship and the Amateur Winemaker Shield yet again, and one of their members, Ken Gunn, walked off with an armful of silverware, having won the Bournemouth Master

Winemaker's Cup, the Turner Trophy, the Shaw Porter Cup, and the Gordon Instone Cup.

Last year's Master Winemaker, Mr. J. Cotter, a member of the same club, was also highly successful, tying with Mr. Brooksbank of Nottingham for the Bastin Cup, and winning the Rankin Trophy.

Other double winners were Mr. A. Harris (Eric Malin and Harold Beall trophies) and Mr. T. D. Hodgkinson (Andrews Cup and the enormous Hidalgo trophy).

The Master Brewer this year (winner of the Wilf Newsom Cup) was clearcut: Mr. V. Whitehouse, of S. Devon.

The programme

The general opinion was that this year the programme, arranged by Mrs. F. Stagg, was an excellent one. Main items were a "Call My Bluff" session which provided both amusement and interest, a talk on "Wine Evaluation Through the Senses" by "Andy" Andrews, Chairman of the Guild of Judges, (who backed it up by later offering delegates samples of common faults to be found in wines) and a lively discourse on arranging a "Party Buffet" by Mrs. Tilly Timbrell, who crammed practical tips and no less than a dozen recipes into a short talk and gave everyone some new ideas.

800 at dance

Since this was a residential or "members only" conference all the 800 attending were at Saturday night's ball, at which the Mayor of Scarborough,

Cllr. Reynolds, was the host and which, to use his phrase next morning was the biggest beat-up he'd enjoyed "since the Japanese packed up in 1945"!

Prize giving

By next morning, however, everyone had recovered and there was an excellent attendance in the Ocean Room to see him present the awards. The Show now possesses a most impressive array of silverware, and this is always the climax of the weekend.

Finances healthier

The A.G.M. which followed went off smoothly, the Chairman, Mr. Leslie Stagg, taking the opportunity in his report to explain some of the difficulties facing organisers of such conferences in the finding of satisfactory venues, satisfactory both from the point of view of reducing travelling to the minimum and from the point of view of accommodation. He explained that "Conference" towns no longer offered the free facilities that they once did and that, if Conferences charged an entrance fee, trade stand rental, or anything of that sort, they were then charged for the use of the accommodation, which would be prohibitive. That was what had forced them to have a "members only" Conference, with no entrance by payment at the door.

The accounts for 1976 showed a profit of £1,658 on the year's working, and the Association at 30th June had capital of £2,458.

TRIUMPH FOR ACE OF CLUBS

Elections

Elected to the National Executive were four retiring members, Mr. G. Christmas, Mr. B. Edwards, Mr. K. Hill, and Mr. D. B. Ives, and Mr. J. Chettle, of Nottingham Circle. Mrs. Freda Dobson had been coopted, and Mrs. S. Hill had been delegated to represent the Amateur Winemakers National Guild of Judges, Mrs. N. Drysdale to represent Circles, and Mr. Maurice Mathews to represent the Federations.

The business on the agenda raised little steam, a Ken Billham proposal being carried that there be a flat rate of subscription (£3.50) for members, Circles and Federations alike (an idea that was rejected last year). The meeting also decided that the closing date for membership be moved from 30th November to 31st July and that the re-registration fee of £2 for a lapsed member be rescinded (the latter being a proposal from Mrs. Tilly Timbrell).

The meeting also agreed at the suggestion of Mr. Elvin Plant to consider increasing the Committee's travelling allowances, petrol having trebled in price since the scale was laid down.

Stan Baker had bad luck with his two resolutions, both of which were defeated. One was that all past committee members should be presented with a small memento such as a goblet, in appreciation of their work, and the other was that trophy winners should get a special certificate instead of the present small replica.

New president

The President for the last three years, Mr. Bill Martin, who opened and closed the meeting, also invested his successor, Mr. Fred Bastin, of Harrow, with his badge of office, and presented jewels to three Past Presidents, Messrs C. J. Berry,



Well attended lectures were given by Tilly Timbrell and Andy Andrews whilst the judging took place.



W. B. A. Turner and S. W. Andrews (the fourth, Mr. R. C. Lucas, was unfortunately unable to be present). In turn Bill Martin also received a Past President's emblem.

Finally, the Chairman presented the individual members of the Committee, and they were all warmly thanked for their hard work.

So ended the 19th Conference, and thoughts began to turn to 1978 . . . and Nottingham.

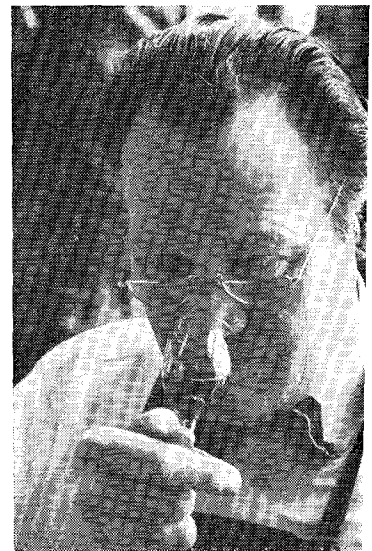
THEY MADE THINGS RUN SMOOTHLY

The National Executive responsible for the planning and running of this highly successful conference and show were: Chairman, L. P. Stagg, Vice-Chairman and Convenor, Mrs. Sybil Hill; Treasurer, P. Awberry; General Secretary, D. B. Ives; Membership Secretary, K. Bilham; Show Manager, Alan Smith; Entries Secretary, Alan Briggs; Awards Secretary, R. Butcher; Chief Steward, Mrs. F. Dobson; P.R.O. and Newsletter, K. Hill; Schedule Secretary, Mrs. F. Stagg; Supplies Officer, G. Christmas; Minutes Secretary, M. Mathews; Assistant Treasurer, B. Edwards; Assistant Show Manager, D. Roberts; and Local Liaison, J.R. Shaw.





A general view of the judging.



Studies of intense concentration during the judging at the 1977 National Show at Scarborough. John Toule (top) looks a bit pensive, but R. N. Brooks-bank (bottom), one of A.W.'s contributors, seems to have no qualms. ➔





ABOVE: The victorious Ace of Clubs team with Ken Gunn, Master Winemaker for 1977 (centre).

RIGHT: T. D. Hopkinson being supported by the Tynemouth team.

BELOW: The Mayor, Cllr. Young, presenting the Wilf Newsom Cup (Master Brewer) to V. Whitehouse, South Devon.



TROPHY WINNERS . . .

MARCONI CLUB TROPHY (Circle; 3 Wines for Dinner)
East Grinstead Circle

ERIC MALIN MEMORIAL TROPHY (Table Wine)
A. Harris—East Grinstead and District W.G.

BASTIN CUP (Dessert Wine) J. Cotter—Ace of Clubs
B. Brooksbank—Nottingham W.A.

VINA TROPHY (Members classes)
N. D. Pease—East Grinstead and District W.G.

TURNER TROPHY (3 wines for Dinner)
K. Gunn—Ace of Clubs

ATCHERLEY TROPHY (Dry Red Fruit Wine)
Mrs. D. O. Cottenham—Ace of Clubs

SOUTHERN VINYARDS TROPHY (Red-Dry Grape Concentrate) D. S. Clements—M. E. L. /57

LOFTUS CUP (Red-Sweet Grape Concentrate)
D. Garret-Limburg—Luton

ANDREWS CUP (Dry White Fruit Wine)
T. D. Hodkinson—Tynemouth W.C.

HIDALGO TROPHY (White-Dry Grape Concentrate)
T. D. Hodkinson

SWEET'N DRY CUP (Associate classes)
C. Lockyer-Bratton—Ace of Clubs

SHAW PORTER CUP (Fruit classes) K. Gunn—Ace of Clubs

GORDON INSTONE CUP (White-Sweet Grape Concentrate)
K. Gunn—Ace of Clubs

HAROLD BEALL MEMORIAL CUP (Dry White Table Wine)
A. Harris—East Grinstead and District W.C.

CEDRIC AUSTIN CUP (Judge) D. Hebbs

BOURNEMOUTH MASTER WINEMAKERS CUP
(Highest points over 16 classes) K. Gunn—Ace of Clubs

HILL CUP (2nd Highest points over 16 classes) I. Williams

ROYCROFT CUP (Dry Aperitif)
Mrs. E. M. Coates—Pontefract W.C.

BILHAM TASTEVIN (Dry Red Table Wine)
Dr. Hebbs—Twickenham A.W.A.

WILF NEWSOM CUP—MASTER BREWER
V. Whitehouse—South Devon

TEMPLE TANKARD (2nd Highest over Beer classes)
H. Dinan—Ace of Clubs

TILLY TIMBRELL TROPHY (Cookery)
Mrs. J. F. Burgess—East Grinstead and District W.C. No. 3

THE AMATEUR WINEMAKER SHIELD
(Circle with most points) Ace of Clubs

RANKIN TROPHY (Dry Mead) Mr. J. Cotter—Ace of Clubs

"TONA TANKARD" (Lager)
Mr. W. I. Mitchell—South Devon A.B.C. (12)

HOME BEER AND WINEMAKING TROPHY
(Circle—3-bottle Beer class) South Devon Amateur Brewers

"CHEMPRO" TROPHY (Federation—3 wines for Dinner)
Wales and West Federation

ASSOCIATION OF FEDERATIONS TROPHY
(Federation—3 bottles of Beer) Midland Region Federation

TIMMENS (Best Sweet Mead) Mr. and Mrs. N. H. Sims

MUNTONA TROPHY (Best India Pale Ale)
Mr. K. J. Barber—Ace of Clubs

THE FULL

1. Aperitif, dry: 1 E. Mitchell 2 Mr. & Mrs. Blacklock 3 Mrs. F. Botto 4 Miss A. Lane VHC Mr. & Mrs. N. H. Simms HC Mrs. W. Morrell.

2. Table, red dry: 1 K. Gunn 2 D. Hilton 3 A. Morgan 4 Dr. & Mrs. Leadley VHC A. Mallinson HC B. Ratcliffe.

3. Table, white/golden dry: 1 C. Lockyer-Bratton 2 K. Gunn 3 H. Munchin 4 Mr. & Mrs. N. Sims VHC Mrs. E. Davey HC A. Brambles.

4. Table, rose, medium: 1 J. Sykes 2 J. Hill 3 H. Munchin 4 J. Cotter VHC 23/25 Federation HC Mr. & Mrs. M. Parsons.

5. Dessert red: 1 D. Reed 2 D. Fraser 3 R. Brooksbank 4 M. Sullivan VHC E. Mitchell.

6. Dessert, white/golden: 1 C. Lockyer-Bratton 2 J. Cotter 3 A. Mallinson 4 R. Rimmer VHC Mr. & Mrs. Simpson HC Mrs. F. Botto.

7. Three Bottles for Dinner: 1 W. Grant 2 J. Cotter 3 R. Brooksbank 4 K. Simpson & Mrs. Simpson VHC A. Morgan HC K. Gunn

8. Lager, British type: 1 D. Clements 2 Mr. & Mrs. K. Simpson 3 T. Hodkinson 4 A. Winterburn VHC Mr. & Mrs. Sims.

9. Pale Ale: 1 V. Whitehouse 2 A. Winterburn 3 Dr. D. Stott 4 23/25 Federation VHC Mr. & Mrs. N. Simms HC W. Darlington.

10. Aperitif, dry: 1 Mrs. E. Coates 2 V. Deane 3 Mrs. D. Haverson 4 J. Burgess VHC D. Bowler

11. Table red, dry: 1 D. Hebbs 2 A. Newton 3 D. Ellis 4 J. Chandler VHC F. Smith HC K. Gunn.

12. Table, rose, medium: 1 J. Hill 2 A. Harris 3 J. Sykes 4 E. Tappenden VHC Mrs. J. Burgess HC B. Lawson.

13. Table, white/golden, dry: 1 A. Harris 2 I. Williams 3 N. Pease 4 Mr. & Mrs. Ives VHC Mrs. F. Layzell HC K. Wilson.

14. Dessert red: 1 R. Brooksbank 2 N. Pease 3. F. Jackman 4 P. Delmon VHC M. Sullivan HC A. Bargeman.

15. Dessert, white/golden: 1 J. Cotter 2 Mrs. E. Forshaw 3 C. Kiefer 4 Mr. & Mrs. B. Cross VHC L. Swain HC V. Dearne.

16. Three Bottles for Dinner: 1 K. Gunn 2 N. Pease 3 R. Brooksbank 4 Mrs. A. Newton VHC G. Christmas HC B. Lawson.

17a. Flower, dry excl. elderberry: 1 G. Christmas 2 Mr. & Mrs. Trivett 3 R. Jenkins 4 R. Ayling

17b. Elderflower, dry: 1 Not Awarded 2 F. Chilvers 3 A. Cottenham 4 R. Brooksbank.

18a. Flower, sweet, excl. elderberry: 1 R. Marsdon 2 S. Baggot 3 T. Hodkinson 4 Mrs. G. Bradley VHC H. Dinan.

18b. Elderflower, sweet: 1 Miss J. Bennett 2 A. Bargeman 3 Mr. & Mrs. N. Simms 4 J. Chilvers.

19a. Fruit, red dry excl. B-E: 1 D. Hebbs 2 I. Williams 3 F. Smith 4 Mr. & Mrs. J. Parkin.

19b. Fruit, red dry, elderberry: 1 T. Mason 2 T. Hutton 3 Mr. & Mrs. W. Holt 4 D. White VHC R. Hindley HC F. Licence.

19c. Fruit, red dry, Blackberry: 1 Mrs. D. Cottonham 2 F. Trimby 3 D. Ellis 4 B. Tass.

19d. Fruit, red dry, grape concentrate: 1. D. Clements 2 Mrs. V. Aggas 3 R. Woodcock 4 R. Barr VHC K. Bilham HC Mrs. M. Gregory.

19e. Fruit, red dry, stoned: 1 Mrs. Branson 2 V. Mitchell 3 Mr. & Mrs. M. Parsons 4 R. Wheatley.

20a. Fruit, red sweet, excl. B-F: 1 T. Lang 2 E. Mason 3 I. Williams.

20b. Fruit, red sweet, elder: 1 Mr. & Mrs. Parkin 2 Mr. J. Chilvers 3 F. Jackman 4 Mrs. E. Coates VHC A. Darby HCR. Sperry.

20c. Fruit, red sweet, blackberry: 1 Mrs. A. Davey 2 D. Ellis 3 L. Swain 4 E. Tappenden VHC Mr. & Mrs. C. Tubbs HCR. Marsdon.

20d. Fruit, red sweet, grape conc: 1 D. Garret 2 K. Bilham 3 R. Woodcock 4 C. Lockyer-Bratton VHC Mrs. F. Botto HC K. Lovell.

20e. Fruit, red sweet, bilberry: 1 G. Loversedge 2 R. Webb 3 Dr. C. Beck.

20f. Fruit, red sweet, stoned: 1 K. Gunn 2 W. Marshall 3 P. Awberry 4 Mrs. R. Kershaw VHC Mr. & Mrs. J. Blacklock HCR. Brooksbank.

21a. Fruit, white/golden, dry excl. B-G: 1. Mrs. F. Layzell 2 S. Druce 3 F. Licence.

RESULTS

21b. Fruit, white/golden, dry, citrus: 1 J. George 2 R. Sperry 3 W. Marshall 4 D. Twelftree.
21c. Fruit, white/golden, dry, gooseberry: 1 G. Lovesedge 2 K. Gunn 3 W. Keefe 4 R. Wheatley VHC Buckingham.

21d. Fruit, white/golden, dry, grape con: 1 T. Hodgkinson 2 I. Williams 3 A. Stride 4 C. Lockyer-Bratton VHC R. Jenkins HC K. Simpson & Mrs. Simpson.

21e. Fruit, white/golden, dry, apple: 1 Mrs. J. Burgess 2 V. Deane 3 Mrs. H. Lang 4 D. Clements VHC A. Cottenham HC Mr. & Mrs. T. Fogg.

21f. Fruit, white/golden dry, grape: 1 Mr. & Mrs. M. Parsons 2 I. Hutton 3 G. Christmas.

21g. Fruit, white/golden, dry, stoned: 1 J. Henley 2 Mrs. W. Roberts.

22a. Fruit, white/golden, sweet: 1 K. Barber 2 Mrs. F. Botto 3 P. Jubb 4 C. Fowler VHC P. James HC C. Deal.

22b. Fruit, white/golden, sweet, citrus: 1 D. Hawkins 2 B. Borthwick 3 Mrs. A. Parrack 4 Mr. & Mrs. K. Simpson VHC D. Clements HC W. Ramsey.

22c. Fruit, white/golden, sweet, gooseberry: 1 F. Smith 2 B. Williamson 3 B. Tass 4 M. Cotter.

22d. Fruit, white/golden, sweet, grape con: 1 K. Gunn 2 D. Fraser 3 Mrs. J. Burgess 4 B. Blakeney VHC C. Lockyer-Bratton.

22e. Fruit, white/golden sweet, apple: 1 J. Hill 2 F. Green 3 H. Holden 4 Mrs H. Sanders VHC D. Ellis.

22f. Fruit, white/golden, sweet grape: 1 E. Batty 2 E. Mitchell 3 Mr. & Mrs. M. Newitt.

22g. Fruit, white/golden, sweet, stoned: 1 F. Stevens 2 R. Woodcock 3 G. Werner 4 W. Shand VHC Mrs. H. Timbrell HC W. Grant

23. Mead, dry: 1 J. Cotter 2 Mr. & Mrs. N. Sims 3 I. Williams 4 Mrs. A. Newton VHC N. Grant HC R. Nunn.

24. Mead, sweet: 1 Mr. & Mrs. N. Simms 2 C. Kiefer 3 W. Grant 4 I. Williams VHC Mrs. A. Newton.

25. Sparkling, white/golden: 1 D. Fraser 2 B. Clarke 3 T. Hodgkinson 4 T. Lang VHC D. Hebbis.

26a. Lager, continental: 1 W. Mitchell 2 V. Whitehouse 3 T. Hodgkinson 4 Mrs. V. Maddocks VHC R. Down.

26b. Lager, British: 1 B. Frank 2 H. Dinan 3 Mr. & Mrs. Simms 4 Mrs. G. Bradley VHC R. Homer.

27. Ale, IPA type: 1 K. Barber 2 V. Whitehouse 3 R. Homer 4 Mr. & Mrs. T. Fogg VHC P. Robinson HC B. Williamson.

28. Brown Ale: 1 R. Brooksbank 2 F. Jackman 3 Mr. & Mrs. N. Sims 4 I. Harner VHC A. Briggs HC W. Mitchell.

29. Stout, Irish type: 1 A. Haywood 2 V. Whitehouse 3 D. Clements 4 Mr. & Mrs. T. Fogg VHC R. Brooksbank HC J. Parkin

30. Stout, Milk type: 1 H. Tomlinson 2 W. Hicking 3 G. Newton 4 Mr. & Mrs. B. Cross VHC W. Mitchell.

31. Barley Wine: 1 K. Wilkinson 2 Mrs. H. Dinan 3 V. Whitehouse 4th F. Stevens VHC E. Bacon HC T. Lang.

32. Circle Wine: 1 East Grinstead Circle 2 Nottingham Winemaking Association 3 York & District Wine Circle 4 Harpenden Amateur Winemakers VHC Beverley Wine Society HC Northampton Wine Circle.

33. Circle Beer: 1 South Devon Amateur Winemakers Brewery 2 Nottingham Winemakers 3 Midland Brewers Guild 4 North Tees Wine Circle.

34. Federation Wine: 1 Wales & West Wine-makers Federation.

35. Federation Beer: 1 Midland Region A.M. Winemakers Federation 2 23/25 Federation of Winemaking Societies 3 North Yorkshire and South Durham Federation.

36. Savoury Dish with Wine: 1 Mrs. J. Burgess 2 Mrs. F. Layzell 3 C. Lockyer-Bratton 4 A. Harris.

37. Sweet or dessert dish: 1 Mr. A. Harris 2 Miss M. Pewsey 3 Mrs. J. Burgess.

38. Wine Label: 1 D. Fraser 2 B. Parsons 3 R. Parsons.

NATIONAL EXECUTIVE'S SHAREOUT

At their first meeting of 1977, the new committee welcomed Mr. Chettle as a new member and the three representatives, Mrs. Hill, Mr. Drysdale and Mr. Matthews, and then promptly gave them some ticklish problems in the new appointments list.

Jobs were allocated as follows:

| NATIONAL EXECUTIVE | |
|--|---------------------|
| <i>President</i> | Mr. F. Bastin |
| <i>Chairman</i> | Mr. L. Stagg |
| <i>Vice-Chairman</i> | Mrs. S. Hill |
| <i>Secretary</i> | Mr. D. B. Ives |
| <i>Treasurer</i> | Mr. P. Awberry |
| <i>Entries Secretary</i> | Mr. A. Briggs |
| <i>Convener of Judges</i> | Mrs. S. Hill |
| <i>P.R.O. and Newsletter</i> | Mr. K. Hill |
| <i>Programme and Social</i> | Mrs. F. Stagg |
| <i>Show Manager</i> | Mr. A. Smith |
| <i>Membership</i> | Mr. K. R. T. Bilham |
| <i>Chief Steward and local liaison</i> | Mr. J. Chettle |
| <i>Awards Secretary</i> | Mr. R. Butcher |
| <i>Supplies officer</i> | } Mr. G. Christmas |
| <i>Accommodation Secretary Asst.</i> | |
| <i>Show Manager</i> | } Mr. B. Edwards |
| <i>Fund raiser</i> | |
| <i>Asst. Membership Asst.</i> | |
| <i>Treasurer</i> | } Mr. L. Drysdale |
| <i>Asst. Secretary</i> | |

All applications for membership should be addressed to membership secretary Mr. K. R. T. Bilham, Hautes Caves, Summerhill Villas, Susan Wood, Chislehurst, Kent.

CROSSWORD ANSWERS

Across: 3. Fruitwine. 8. Acme. 9. Syllabus. 10. Relish. 12. Sty. 15. Wizen. 16. Silo. 17. Gorge. 19. Urns. 20. Ledge. 21. Asp. 25. Secede. 26. Angelica. 27. Asia. 28. Dandelion.
Down: 1. Marrowrum. 2. Amylozine. 4. Rash. 5. Inlet. 6. Weak. 7. Noun. 11. Sing. 12. Syrup. 13. Wildyeast. 14. Rosepetal. 18. Else. 22. Still. 23. Anna. 24. Weed. 25. Sago.



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