

NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note that membership fees are due on 1st 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. Life membership is available at ten times the current annual fees for single and joint memberships only.

Existing members who require a receipt should enclose a stamped addressed envelope.

New members please enclose 50p for post and packing.

All Membership correspondence and payments to be sent to the Membership Secretary

Mr Joe Lee NGWBJ

139 Meadow Vale, Northumberland Park

Backworth, Tyne & Wear .

Telephone 0191 2560 426



NEWS & VIEWS

**November
2009**

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

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Your contributions to News & Views are much appreciated.

If you have anything suitable for inclusion please send it to the editor by mid January for inclusion in the next issue

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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.

To: The Manager,

Bank/ Building Society

Branch

Please pay:

Beneficiary's Bank: Royal Bank of Scotland Plc, Llandudno Branch

Sort Code: 16-24-14

Name: National Association of Wine & Beermakers

Account Number: 11857449

The sum of

Quote my Membership Number:

Date of First Payment

and annually thereafter on 1st July.

Please debit my account: Sort Code:

 - -

Account Number:

Name of Account Holder(s):

Signature(s).....

Date

ANSWERS TO CHRISTMAS QUIZ

- 1) 1957 2) January 5th 3) Diamond miners 4) Captain Cook
 5) 23 (1 partridge, 2 Turtle Doves, 3 French Hens, 4 Calling Birds,
 6 Geese & 7 Swans) 6) Lord Mayor of London 7) Rudolph the
 Red Nosed Reindeer 8) Santa Claus 9) Prince Albert
 10) St Stephen 11) Parson Brown 12) Harry Potter
 13) Robin Hood - Prince of Thieves 14) Deep pan crisp and even !

WINNING CARTOON AT WALES & WEST BY BOB MARSDON



“I KNOW THERE’S A RECESSION LILLIBET—BUT
 DO WE HAVE TO MAKE OUR OWN WINE?”

CHAIRMAN’S CHATTER

It is now drawing towards the end of the year and I hope you have had a good year with successful wine or beer making. There are plenty of shows to exhibit your alcoholic beverages which take part in all parts of the British Isles.

Richard and I will have been to 15 shows, 15 meetings and 5 other types of wine circle activities, thoroughly enjoying the hobby (dare not work out the miles travelled).

The welcome we have been given from all corners of Britain has been wonderful. What a grand, hospitable group of people the wine and beer makers are. There are some shows early next year with Chorley kicking off on 30th January 2010, and North Wales Show running 12th to 14th February with a Valentines theme.

This is followed, of course, by the National (NAWB) show and conference, on Friday March 26th to Sunday March 28th at Weston super Mare. Schedules are now available for this show, a copy is included with this newsletter, more details elsewhere in this newsletter.

On behalf of the committee I would like to wish all readers

A MERRY CHRISTMAS
 and
 A HAPPY NEW YEAR

Looking forward to seeing you in 2010.

Cheers Kate

Message from the Show Manager

The 52nd National Association (NAWB) Show will be held at The Hutton Moor Leisure Centre, Weston-super-Mare from Friday 26th March to Sunday 28th March 2010.

If you require accommodation at the Premier Inn which is adjacent to the Show Hall then you should book the accommodation as soon as possible by contacting Sarah Aplin at the Premier Inn on 01934 626054 or 01934 622625 or 0871 977266.

The cost is £50 per room per night

Evening meals for Friday & Saturday nights will need to be pre booked, details to follow.

Details of other accommodation, Hotels, Guest Houses, Camping and Caravan Sites can be found on pages 8 and 9 of the Show Schedule.

Chris Jones

COOKING WITH WINE & BEER FIRST PRIZE WINNER CENTRAL COUNTIES FEDERATION SHOW COARSE PORK & HERB PÂTÉ – PAT LORD

Ingredients

8 oz.	Minced lean Pork
8 oz.	Lard
8 oz.	smoked Lardons
8 oz.	Pig's Liver (minced)
1	Large Onion (finely minced)
2	Eggs (beaten)
2	Skinless Pork Sausages
2 tbsp	Dry White Wine or Cognac
2 tsp	Dried "Herbes de Provence"
	Salt & Black Pepper to taste
Bay leaves & Aspic to decorate	

Method

Place the ingredients in a mixing bowl (not a food processor) and mix well with a fork. Leave in a cool place for a couple of hours to allow flavours to develop.

Pre heat the oven to gas mark 2 (300°C). Pack the mixture into a large pâté oven proof dish or dishes. Place in a roasting tin half filled with water and bake on the centre shelf for 1¾ hours or until cooked. Cover with aspic if used when cold. Keep for a couple of days in the fridge. Will freeze for a month.

Best served straight from the cooking dish, but, if preferred, after cooling can be turned out onto a platter. Serve with nice bread.

INSURANCE

I would like to remind members who take out insurance under the NAWB umbrella this will be due the end of May 2010. I know this is early this year but I would like members to check their contact details have not changed from last year, if details have changed then please inform me of any changes, especially email contacts. Last year I did all I could on email this saved a delay in sending certificates out. This came about as our insurers sent certificates via email, it cut costs by not needing to photocopy them, and meant I could send them as soon as premiums were received. The other reason was to try to get more information from federations with regards circles which come under their umbrella. At the moment I only have circle names, it would be helpful if I had the town/village they meet in, (this helps me find a location on the map), and a contact number or email for a member of the circles committee. The reason for asking for this information is NAWB sometimes get enquiries from the public who make wine and wish to join a club in their area. This would help our committee locate a circle near new people to the hobby.

Many thanks,

Kate Edge

*** WANTED ***

An assistant is required to help with laminating the show certificates at the 2010 National Show in Weston-super-Mare on Saturday March 27th

No previous experience necessary
Full training given

If interested, please contact Elaine Robinson
Tel – 01438 716906
Email – robinsonem@tiscali.co.uk

EDITOR'S UPDATE ON MESSAGE FROM THE SHOW MANAGER

I booked my accommodation at the Premier Inn last week. I spoke to Sarah Aplin and my booking was accepted at the price quoted in the panel on the opposite page. Prices have now gone up but the price agreed with Chris Jones will hold until the rooms reserved for NAWB, currently around twenty rooms remain, have all been taken.

To get one of the rooms at this price you must phone the Hutton Moor Leisure Centre direct (I was told that it was not necessary to actually speak to Sarah as the staff at Hutton Moor are all aware).

The direct number for Hutton Moor is the first one, 01934 626054. If you book the room electronically or if you phone head office, you will now be charged more than the agreed price, you will also be charged more when the NAWB reservations have all been taken.

When you book they will require a card number but no charge will be made to your card at this time. When I phoned they were not interested in breakfast or evening meals, she said she would be discussing this with Chris at a later date.

SO, THE MESSAGE IS
IF YOU WANT TO TAKE ADVANTAGE OF
THE NAWB SPECIAL PRICE DEAL
YOU HAD BETTER MAKE YOUR BOOKING ASAP.

Charles Hill

BRUSSELS BEER FESTIVAL

Elaine and I spent a very pleasant weekend in Brussels recently, one of the prime objectives being to attend the local beer festival. The trip was organised by my firm's sports and social club, which has a wine tasting section, and our travel, via Eurostar, and hotel were subsidised.

The event is organised by the Knighthood of the Brewers' Mash Staff in memory of the patron saint of brewers, Saint Arnould. It is staged in Grand Place, a UNESCO World Heritage Site, enclosed by ornate baroque and gothic guild houses dating back to the 13th century, when it was built as a merchant's market. More than 40 breweries were present, exhibiting a range

of their beers.

The format involves purchase of crown cork bottle tops for 1€ each, which are then exchanged for beer at the brewery stalls at prices of 2, 3 or 4€. All beer is served in proper glasses, appropriate to the beer style, and designed with a brewery logo to aid returns. In our time there we only saw one broken glass. Other entertainments provided included a mobile jazz band, a brewers' procession and a shellfish stall (best not to stand too near to this when assessing the finer points of the beer in your glass).

The clientele included a good proportion of women, some children, babies and dogs and a wide range of nationalities. Americans (the loudest voices), British (the most drunk), Germans (singing as usual) and even Brazilians (the prettiest – well the girls anyway). We even managed to spend a few minutes chatting with a local octogenarian in our limited French – he was still capable of downing a few beers. As in the UK, some of the beer names are helpful, others less so. Examples of the latter included Pink Killer, Saison Silly, Divine and Nostradamus. Presumably, the latter makes you think the world is coming to an end.

An interesting diversion was a blind tasting, where individuals were blindfolded and then presented with glasses of blond, amber and brun beers to see if they could tell the difference. Given the flavour inherent in some of their pale beers, this was probably more difficult than you might think. Should we try this out ourselves? Could our beer judges tell the difference between a heavy lager and an IPA, or a mild and London brown ale? Also, the Master Brewers, or Knights as they are called, walk round dressed in mortar boards and robes – our Guild is keen to promote sartorial elegance!

Tasting Notes

We tried a range of beers, but given the alcohol levels involved, barely scratched the surface. Some of the more unusual/interesting samples are described below.

Brouwerij De Troch Chapeau Abricot (3.5%). Now normally I prefer to avoid fruit beers; they often taste rather sweet and sickly. But with such a wide range available, I felt we ought to try one and was pleasantly surprised by this beer, possibly because it tasted a bit like a home made wine. It would make an excellent aperitif with a clean dry finish on the palate.

Brasserie Lefebvre Barbar Hok (8%). Elaine thought she would try a honey beer (again something I try to avoid) and found a dark one as something a bit

FORTHCOMING OPEN SHOWS

North Wales Open Show

16th Open Festival on Friday to Sunday February 12th – 14th 2010

Kensington Hotel, Central Promenade, Llandudno LL39 1AT

13 Wine Classes, 2 Beer Classes, 1 Liqueur Class

Schedules available from

Charles Hill, 70 Towing Close, Deeping St James, Peterborough, PE6 8HR

Telephone: 01778 3444009

Wales & West Federation of Wine & Beer makers

Friday 28th May to Monday 31st May 2010

Sand Bay Holiday Village, Kewstoke, Weston super Mare

24 Open Wine Classes, 11 Open Beer Classes, 3 Open Liqueur Classes,

10 Open Cookery Classes and 2 Open Art Classes

Discounted price at Holiday Village for payment by Jan 31st.

Schedules and booking forms from

Nobby Clarke, 24 Chavenage, Kingswood, Bristol, BS15 4LA.

Telford Festival

18th Open Festival on Saturday July 10th 2010

St Georges Cricket Club

22 classes for wines, beers, liqueurs & cookery.

Schedules from Janice Nangreave, 43 Mafeking Road, Hadley, Telford,

Shropshire, TF1 5LA. 01952 410418 jnangreave@aol.com

Circle Representatives

Don't forget members of your Circle can compete in a special section at the National Show.

Friday 26th to Sunday 28th March. Weston super Mare.

If you require additional copies of the show schedule for members of your circle please contact the editor, Charles Hill, details on page 2 for extra copies.

Best Table Wine in Show	Bob Duncan	Wreake
Best Country Wine in Show	Anne Poulton	Burbage
Most points purpose wines	Alan Baker	Burbage
Most points country wines	Anne Poulton	Burbage
Most points kit wines	Charles Hill	Peterborough
Most points white wines	Janice Nangreave	Telford
Most points red wines	Alan Baker	Burbage
Most points novice wines	Robert Churchill	Wheatsheaf
Most points cookery	Pat Lord	Peterborough
Master Vintner	Charles Hill	Peterborough
Master Brewer	Charles Hill	Peterborough
Most points all classes	Charles Hill	Peterborough
Circle Most Points In Show	Peterborough	

Other first prize winners were - Pauline Pearce (Scraptoft), Graham Nangreave (Telford), Alan Bevan (Wreake), Gordon Rogers (Wheatsheaf), Ken Claricoates (Wreake), Jean Day (Buckden), Mavis Atwill (Burbage), Roy Cocker (Peterborough), Maureen Condon (Wreake), Denise Condon (Wreake) and Yvonne Poulton (Scraptoft).

As a result of the competition the Federation's entries for the NAWB Show at Weston super Mare will be supplied by Burbage Circle (Wine) and Charles Hill (Beer).

SUPERMARKET WINES WIN TROPHIES

For the first time in its six year history, the judges of the 2009 Decanter World Wine Awards have awarded an International Trophy to two supermarket own-brand wines. Only 24 out of 10,285 entrants received a trophy, one of the highest accolades in the competition, making them two of the best wines in the world.

The first is Sainsbury's Taste The Difference Amarone della Valpolicella, 2006 from Veneto, Italy, which has tobacco and tea notes, raisined cherry and raspberry fruit, polished tannins and spicy complexity. (£14.69).

The second supermarket winner is the Co-op's Santa Helena Pinot Noir, 2008 from Casablanca Valley, Chile. It is a deep red with ripe cherry, violets, chocolate, a hint of minerality and a touch of oak on the nose and palate. (£7.99).

different. Having a dark beer (brown ale) with plenty of alcohol certainly takes the sweetness of the honey away. This is meant to be a winter ale, and is only produced during the winter months.

Brasserie Lefebvre Hopus (8.3%). The difference here was in the serving of this bottle conditioned beer. It came in 2 glasses, the second a shot glass containing the yeast sediment. Serving suggestions were to drink separately, blend immediately, or try some of the straight beer first and then add the sediment. I suggested taking the yeast home to use in fermenting my own beer, but the barman reckoned this was a bad idea. Think we might not bother to copy this idea for homebrew, the beer tasted better without the yeast.

Brouwerij de Koninck Gusto 1833 Ruby Red (8%). The rationale behind this beer is to produce something that competes with wine and champagne as a match with food. Their website is very imaginative too, although it keeps asking you whether you are over 18 before letting you access information about beer!

Bouwerij Roman Adriaen Brouwer Dark Gold (8.5%). Probably my favourite this one, it resembles a fuller, drier and much more alcoholic Newcastle Brown – really full of flavour. Recommended as a good accompaniment for cheese.

Conclusion

I was probably the oldest person on this trip, but we may have spent more time at the beer festival than anyone else. Not that we drank more than anybody else – far from it, but the younger generation would prefer to sit in bars paying extortionate prices for ordinary bland beers than put up with the crush of a beer festival. Mind you it is all about choosing your time – evenings are definitely to be avoided as people are getting a bit drunk by then. Sunday lunchtime was best, plenty of room to move around and decide which beers to sample in a relaxed and pleasant family atmosphere. Think we might go back!

Peter Robinson

CORRECTIONS TO NATIONAL WINNERS

In the last issue the winner of the classes for Sweet Mead and Newcastle Brown was shown as Peter Robinson, the winner of these classes was Eric Taylor of Chesterfield. The winner of the Medium Sweet Sparkling wine class was omitted, the winner was Bert Mower. I apologise for these errors and omissions.

ERIC CLARKE

NAWB lost a great friend, a mentor to many in the home wine and beer making movement, when Eric Clarke passed peacefully away on the 15th November 2009. A distinguished wine and beer judge, renowned and respected nationally; Eric had a long, industrious history within our hobby.

Whilst a member of Farnborough wine circle, Eric became a co-founder member in 1964, of the winemaking section of BEA (Silver Wing) Horticultural Society. The merger of BEA and BOAC in 1977, led to the BOAC (Speedbird) wine circle, joining with the BEA club, to create British Airways (London) wine circle. Eric who had been chairman of the BEA club from its inception, continued as chairman of the British Airways Wine Circle, until its termination in 2004; a period of some forty years, surely a record among our wine circle chairman!

Meanwhile in 1971, Eric became a founder member of the Durden Park Beermakers, adding his own brewing expertise, to that of other members of this distinguished club. For many years, Eric Clarke's informative articles on beer and winemaking topics and techniques, were published regularly in the Amateur Winemaker magazine; helping to promote and improve the hobby nationwide.

Although living in Surrey, Eric & Muriel Clarke worked tirelessly on behalf of the Middlesex Federation; Eric as PRO, Vice Chairman and Convener of Judges and Muriel as Social Organiser. They were both elected as Vice Presidents, when they retired from the Middlesex Committee.

Always a keen supporter and competitor at NAWB Conferences and Shows, Eric was equally active and efficient, as a member of NGWBJ; in the capacity of Vice Chairman, Chief Examiner (a very arduous and essential position) and as the guild's President.

Eric and his dear wife Muriel, were married for 64 years, having met when they both served in the RAF. Throughout Eric's years of wine and beer making activities, Muriel was always beside him, at NAWB or NGWBJ conferences, and stewarding at federation and club competitions or attending various committee meetings. We all share the sadness of Eric's loss, with Muriel and her family, but so many of us also share, the many happy memories of times enjoyed with—Eric and Muriel Clarke.

Bob Marsdon

PONTEFRAC T WINE CIRCLE

Pontefract Wine Circle staged their 2nd Annual Open Show on Saturday 15th August, 2009. It is refreshing to know that a new show can hold its ground in this current climate. Richard and I stayed in a Premier Inn not far from the show venue and we had a whale of a time.

Sixty-seven competitors represented 14 wine circles and brought along 443 bottles. The 443 bottles were distributed in the following way, 368 entered in wine, 46 beer, 20 bakery and 9 jam.

The winners for the main show were:-

Table Wine Red Dry -Robert Nailor: Table Wine Red Medium—Gordon Hartley: Red Sweet - Keith Johnson: Table Wine White Dry - Jane Kaye: Table Wine White Medium - Paul Matthewman: Table Wine White Sweet - Karl Grocock: Rosé Dry - Alan Towsey: Rosé Medium Sweet - Sue Frecklington: 3 Wines for Dinner - Karl Grocock: Non-Fruit Social - John Barber: After Dinner Sweet White - Maureen Heath: After Dinner Sweet Red - Charles Hill: Red Dry from Kit or Concentrate - Graham Nangreave: White Dry from Kit or Concentrate - Paul Matthewman: Sparkling Wine Dry White or Rosé - Karl Grocock: Liqueur - Sue Frecklington: Lager - Nicky Kaye: Bitter - Bruce Heath: I.P.A. - Bruce Heath: Stout Dry - Karl Grocock: Barley Wine - Janice Nangreave: Three Beers for Dinner - Bob Morton: Bakery - C. Binns: Bread - Bob Morton, Jam - M. Coyle.

As well as the conventional wine and beer show there was also a “virtual wine show”. The wine for this is put into small PET bottles and sent by post for judging. There were 75 entries for this from as far away as Inverness and Brighton. There were two classes, 22 were entered in the dry white class which was won by Wurzel. The other class was for any wine, it had 53 entries which were judged by the UC Davis scoring system, that is the wine was judged on its own merits rather than against the other entries. Of the 53 entries in this class 41 were placed, 5 Gold, 12 Silver, 20 Bronze, and 4 Honourable Mention.

Kate Edge.

CENTRAL COUNTIES WINE FEDERATION

The Central Counties Amateur Wine Federation held its 22nd annual show this year on Saturday October 2nd at The White House, Scraftoft, near Leicester. Members of ten circles entered 400 bottles, these numbers are almost identical to last year. Nineteen competitors won a first prize in the show. Major trophy winners were as follows:-

disaster struck! Phylloxera, a small aphid-like insect, struck down and devastated vinifera vines throughout Europe but the American vines had developed immunity to the aphid throughout the ages. As phylloxera attacks the roots of vines, it was found that by grafting the European vines onto the root stock of immune American vines, the European vines and wine industry would be saved!

Another area of winemaking for early colonists, is more familiar to members of NAWB. What we call *country wine*, the old New Englanders called *folk wine*. These would be made from native fruits, herbs, flowers, vegetables and cereals, picked, dug or gleaned from the forest, field or homestead garden; following practices used by European country folk for generations and still (perhaps with some modicum of modification) by us today. Don't let this ancient craft die out—KEEP ON BREWING!

CHRISTMAS QUIZ

(Answers can be found on page 18)

- 1) In what year was the Queen's Christmas message first broadcast on television?
- 2) On what date is Twelfth Night?
- 3) What is the profession of Snow White's seven dwarves?
- 4) Which famous explorer discovered Christmas Island in 1777?
- 5) In the song "The Twelve Days of Christmas", how many birds are given?
- 6) In the story, Dick Whittington, what did he go on to become?
- 7) Which animal's companions shouted out to him in glee, "You'll go down in history"?
- 8) In 1964, jockey Scobie Breasley rode the winner of The Derby at his thirteenth attempt. What was the name of the winning horse?
- 9) Who made the Christmas tree popular in the UK in the nineteenth century?
- 10) Which saint's day falls on December 26th?
- 11) Who does the snowman pretend to be in the Christmas song, "Winter Wonderland"?
- 12) Which story book and film character was delighted to receive one of Mrs Weasley's home-made jumpers for Christmas?
- 13) In which film did the Sheriff of Nottingham threaten to cancel Christmas?
- 14) How did Good King Wenceslas like his pizzas?

PARTY TO CELEBRATE FIFTY FRUITY YEARS

Members and guests of the Wakefield and District Amateur Wine and Beer Makers Circle had every reason to raise their glasses high and drink long and deep during the evening of Monday 21st September 2009, for they were attending the circle's 50th anniversary celebration at the Community Centre, Cluntergate, Horbury (the circle's normal meeting place). Members brought their own drinks, but the circle provided the sparkling wine for the toasts.

The evening began with a toast to the guests proposed by the Chairman, Mr John Peebles. The guests were the President of the Yorkshire Federation, Mrs Maureen Newell, and her husband Winston; The Chairman of the Yorkshire Federation, Mr Lance Murgatroyd and his wife Wendy; and Mrs Julia Marriott, the widow of the founder of the circle, Mr John Marriott. Mrs Newell replied on behalf of the guests. Mr Don Poole then proposed a toast to the circle and the President Mr Tony Moss responded

A feature of the evening was a commercial wine tasting presented by the Treasurer, Mr David Hall. The first part took the form of three dry white wines, which was followed by a substantial self-service buffet provided by the members. The second part of the tasting comprised three dry red wines. The evening was brought to a close with the cutting and sharing of the splendid anniversary cake.

The circle is affiliated to the Yorkshire Federation and among its members has two National Wine Judges. For many years the circle has organised and supported wine sections at local horticultural shows. Wakefield and three other circles - Leeds, York and Hull - founded the Yorkshire Federation in 1968

Michael Mills - Wakefield Wine Circle



HOMEBREW IN OLD "NEW ENGLAND" - BOB MARSDON

The continuous physical labour of the early American farmer, plus their methods of preserving food by drying, smoking and salting, created a tremendous thirst. A survey of Massachusetts in 1767, estimated that five gallons of cider, per person, was consumed per day. Beer was also an important beverage to the New England colonists. In 1620 the Virginia-bound Mayflower would sail no further than Cape Cod in Massachusetts, because the beer supply had run out. Home-made wines were also drunk in great profusion, as water was often polluted and cow's milk was prone to cause the milk sickness (tuberculosis). Therefore beer, cider and wine containing alcohol, were safer options and made the settlers' lives more bearable. Added to this the colonists recognised the nutritional and medicinal qualities of the spent yeast in their non-clarified beer and cider and in the ingredients of their wines. These wines would be made using the native wild grapes, which grew in abundance in New England, or other indigenous crops both wild and cultivated.

The main problem in making these beverages at this time, was the scarcity of sugar. Sugar cane has been transported to the New World by Christopher Columbus in 1493, but the New England climate was too cold to nurture it and sugar beet would not be developed until the 19th century; furthermore the pioneer farmers could not afford it, so looked elsewhere. Honey as a sugar source had been known to mankind from time immemorial, the bee culture was common in Europe and had been imported into the new American colonies. Many of these bees swarmed and populated nearby forests, with wild colonies. The early farmers knew that these nectar laden honey-bees, flew in straight lines to their nest; so they would note the beeline and be able to trace the wild colony, to a tree, rock crevice or cave. They would either plug the entrance of the nest to smother the bees, or light a smoky fire to drive the bees out. Alternatively they used sulphur to kill the bees and extract the honeycomb. Early colonials, did not have the sting-proof equipment used by today's apiarists, and getting the honey out, was more important to them, than the lives of wild bees. This honey being needed to make stronger beer, wine and cider. Variants of mead were also made, such as melomel (honey and fruit) and metheglin (spices and herbs added).

Another source of sugar, used in New England brews in colonial days, was the sap of the maple tree, which was tapped in the early spring as the tree

warmed up. Indians taught the new settlers how to tap the maple tree, by making a gash in the tree trunk at knee level, with a tomahawk. A reed, a pipe or a length of wood scored with a channel, would convey the maple syrup into a container. New England farmers also tapped the black birch tree, using the sugar sap to strengthen their beer. Birch sap has been used for winemaking throughout Europe for centuries; in 1814 the Russian army decimated the birch trees around Hamburg by over-tapping them, whilst they were in occupation of the city. It is also noted, that birch sap wine, was a favourite tippie of Queen Victoria and Prince Albert.

The native Indians also taught the early colonists how to grow corn in New England and how to extract sugar, by chopping and pounding the stalks before boiling out the sugar syrup, which was used in their beer brewing.

Although hops grew wild in New England, they were often hard to find, so ground ivy; a weed known by various names e.g. *field balm*, *cat's foot*, *alecost*, *alehoop* and *robin-in-the-hedge* would be used as a substitute for hops; having both bitterness and preservative properties.

Rivalling beer among the New Englanders, was cider. Apples had been introduced into Massachusetts, by Jesuits from Canada. Birds and animals transported the apple seeds into the wilderness and apple trees sprang up in abundance - plenty for cider-making and plenty for apple-jack. Which is a spirituous drink, made by leaving cider out in the cold winter weather until the water froze and the alcohol didn't. The ice was lifted out, leaving a concentrated alcoholic drink, known in New England by such names as: *essence of lockjaw*, *hedgehog quills*, *horn of gunpowder*, *Jersey lightning* and *slug of blue fish hooks*. All names descriptive of the potency of the potions!

The high number of grape vines growing wild in this part of North America, led the Viking settlers under Lief Ericsson (1000 AD) to name the country Vinland. These grapes of the *Vitis labrusca* species, did not taste like the European variety of grape, *Vitis vinifera*. The American grape having an odour and flavour, described as foxy. The early colonists harvested these plentiful wild grapes for wine and gradually grew to prefer the foxiness, although because of the cool New England climate, these grapes would be low in sugar, leaving a low alcohol content, similar to beer. If however, the honey, maple or corn syrup was available, they would make reasonable table wine by adding the sugars to the fermentation. Around 1860, European viniculturists imported American *labrusca* for experimental purposes and