

NOTTINGHAM TRUMP ACE OF CLUBS

THE National Conference and Show enjoyed the peace and tranquillity of Nottingham University's spacious campus for the second time when nearly 1,000 winemakers met for the hobby's biggest annual event. The students' halls of residence provided comfortable accommodation for 630 visitors who were well fed by the University's catering staff.

More winemakers brought their wives and children to the 20th National than in previous years, to make it a family weekend, and the 3,815 total entries were a thousand up on the previous year's event. Three hundred tickets were sold to those who wished to visit the exhibition and enjoy the conference dance on the Saturday.

From the elevated bar area in the massive sports centre, visitors could look from two balconies over the smaller hall, filled with an impressive display of wine, beer and cookery competition entries, and over the larger hall where the conference dance was in full swing on Saturday evening.

FIRST QUEEN

Those who arrived on the Friday to deliver their entries were able to dance and singalong to the sound of an electronic organ, and see the crowning of the first ever National Wine Queen. The title was won by Poole Circle member Judith Eileen Bell from Wimborne, Dorset. Judith, who is a Federation wine judge, was pleased to win her circle's qualifier, delighted to scoop the Dorset Federation's "semi-final" and "absolutely shattered" when she was chosen as the first National Wine Queen.

The majestic Portland building on the other side of the University campus was used for Dr. Martin Leadley's Saturday afternoon lecture "Faith Over Adversity", and for a debate which followed. The well-attended discussion considered the motion: That this conference deplores the present policy of the National Executive of moving to a different part of the country for the Annual Conference and Show and

thinks that a permanent place is preferable.

Many speakers gave their opinions for and against the motion, but a vote taken at the end showed clearly that the majority wanted the National to continue to move around the country as it always has done.

SPEEDY MEETING

The Annual General Meeting which followed was a speedy affair as the schedule was running a little late, and everyone was keen to get back to the dining hall for dinner!

Chairman Mr. Leslie Stagg, reported that the entries and visitors at this

year's National were very encouraging, although one lady had not managed to reach the University. Mrs. Ruth Wadlow from the Ace of Clubs had arrived in Nottingham for the National, but was involved in an accident in which she suffered a broken thigh and had to undergo treatment in Nottingham hospital.

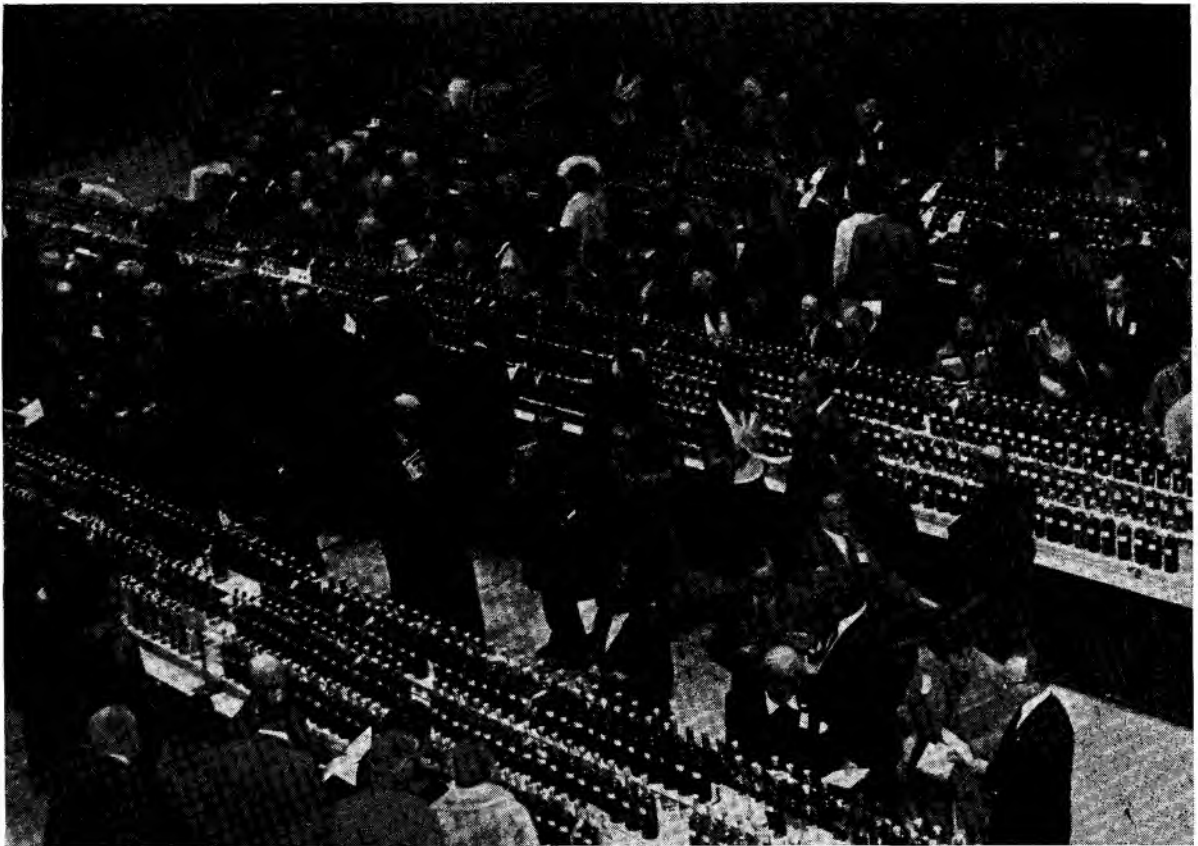
The accounts for 1977 showed an excess income over expenditure for the year of £313.32, and assets of £2,967.49.

Elected, or re-elected to the National Executive were Mr. P. Awberry, Mr. N. Chiverton, Mr. L. Drysdale and Mr. R. Budge.

AWARDS PRESENTED



Master Winemaker of 1978, Jim Cotter with his hoard of trophies.



After judging, the exhibition hall was opened for public viewing.

The conference hall in the Portland building was crammed to capacity next morning for the presentation of trophies, and the local Nottingham Circle who were responsible for recruiting all the general stewards to put on the National received just reward in *The Amateur Winemaker Shield*. The coveted trophy for the champion circle had been won by the Ace of Clubs for the two previous years, and Nottingham were delighted to have put one over the "experts" on their home ground.

The Ace of Clubs still had plenty of reason for celebration however, with their Jim Cotter taking the Master Winemaker title, and a host of other cups. 34-year-old Mr. Cotter explained afterwards that he made wine only for the National exhibition. He didn't drink any, or enter other competitions, and so was able to concentrate all his efforts

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The victorious Nottingham club, from left: Richard Brooksbank, Pauline Chettle, Jim Chettle, Roy Smales, Barbara Fogg and Tom Fogg.

THE STAGGS RETIRE

After a combined 19 years of working on the National Executive Council, Leslie and Freda Stagg have retired. Chairman for the last three years and previously show manager and chief steward since 1964, Mr. Stagg felt it was time to let younger blood and new ideas take over the reigns of the National.

Mrs. Stagg was the first lady chief steward, and has been accommodation secretary and latterly programme and social secretary for a total of five years. Before she became an official council member, Freda was very actively involved in the organising and running of the National.

"I was initially co-opted on to the council when Cyril Berry asked me to be chief steward, and since then we have seen a lot of changes in the National and have lots of memories of different conference towns, holiday camps and universities," said Mr. Stagg.

"We have seen the National grow considerably despite a drop-off caused by the postal strike and then the cancellation of the Bognor Regis venue in 1975."

"Retiring from the council will definitely leave a gap in our lives, which doubtless will be filled another way, but make no mistake—we're not giving up winemaking and we'll be back at the National every year we can to see all our old friends and lend a helping hand. Freda and I have been to 17 Nationals so far, and we have no intention of missing any in future."

FOUNDER MEMBER

Mr. Stagg is a founder member of the Midland Federation, and was first chairman, then President, until the couple left their Birmingham home to live in Verwood in Dorset two years ago. They are now members of the Ringwood Wine Circle and Mr. Stagg has recently been appointed President



Leslie and Freda Stagg, retiring from the National Council after many years of combined hard work.

of the Dorset Federation. Before they moved and retired from their jobs, Mr. Stagg had worked for the Post Office Telecommunications after seven years at sea with the Merchant Navy, and Mrs. Stagg had spent 19 years as a medical social worker with the Birmingham

Midland Eye Hospital.

They are both members of the Royal Horticultural Society and work for the W.R.V.S. providing an emergency service for their village as well as being prominent members of their church organisation.

The organisers

The organisers of the very successful 1978 conference were: Chairman, L. P. Stagg; Vice-chairman, Mrs. S. M. Hill; Treasurer, P. Awberry; General Secretary, D. B. Ives; Membership Secretary, K. Bilham; Show Manager, A. Smith; Entries Secretary, A. Briggs; Awards Secretary, R. Butcher; Schedule Secretary, G. Christmas; Chief Steward, J. Chettle; P.R.O., K. Hill; Social and Programme Secretary, Mrs. F. Stagg; Fund Raiser, B. Edwards; Accommoda-

tion Secretary, M. Matthews and Minutes Secretary, L. Drysdale.

The workers

The sterling efforts of the Nottingham Winemakers Association in providing the workforce to set up the show and performing much of the "donkey-work" so essential to its success were much appreciated by all who enjoyed a truly memorable weekend at the 1978 National. Well done!

ALL THE WINNERS!

FULL SHOW RESULTS

FIRST WINE QUEEN



The first National Wine Queen, Judith Eileen Bell, from Wimborne, Dorset, is congratulated on her victory by National chairman Mr. Leslie Stagg. Federation wine judge Judith will keep her tiara until next year when she will hand it over to her successor.

Class 1: *dry aperitif*, 1st Mrs. M. Page, 2nd P. K. Ineson, 3rd W. Guffogg, 4th Mrs. B. Asten, VHC L. S. Wilkin, HC A. J. Morgan; Class 2: *red dry table*, 1st G. Banham, 2nd W. T. Grayston, 3rd R. A. Marsdon, 4th J. S. Parkin, VHC D. M. Hilton, HC J. Cotter; Class 3: *white dry table*, 1st K. W. Budd, 2nd Dr. and Mrs. J. M. Leadley, 3rd T. McArthur, 4th N. J. E. Goodhall, VHC A. J. Morgan, HC R. N. Brooksbank; Class 4: *rose medium table*, 1st A. Mallinson, 2nd Mrs. A. Newton, 3rd Mr. and Mrs. J. Blacklock, 4th Mr. and Mrs. M. W. Parsons; Class 5: *red dessert*, 1st E. L. Clarke, 2nd D. Garrett, 3rd Mrs. A. Dilly, 4th D. A. White, VHC Shailes HC R. Jenkins; Class 6: *white/golden dessert*, 1st V. Mitchell, 2nd E. Rushton, 3rd R. Jenkins, 4th L. Hanson, VHC T. McArthur, HC M. C. Sullivan; Class 7: *three bottles for dinner*, 1st A. J. Morgan, 2nd W. F. Grant, 3rd R. N. Brooksbank, 4th Mrs. A. Newton, VHC Mr. and Mrs. J. Blacklock, HC D. S. Clements; Class 8: *British lager*, 1st P. J. Robinson, 2nd R. T. Woodcock, 3rd W. I. Mitchell, 4th A. Briggs, VHC L. H. B. Homer, HC N. J. G. Goodhall; Class 9: *Burton pale ale*, 1st L. H. B. Hamer, 2nd D. Hibbs, 3rd J. K. Chapman, 4th W. Hicking, VHC P. J. Robinson, HC P. T. Hirst; Class 10: *dry aperitif*, 1st V. H. Goffen, 2nd E. Swift, 3rd D. J. Roberts, 4th Mr. and Mrs. N. H. Sims, VHC A. Bradley, HC D. L. Hawkins; Class 11: *red dry table*, 1st J. Cotter, 2nd E. A. Roycroft, 3rd D. J. Roberts, 4th A. J. Stride, VHC F. L. Smith, HC Mrs. A. Newton; Class 12: *rose medium table*, 1st J. D. Parralk, 2nd Mr. and Mrs. N. H. Sims, 3rd E. Greenwood, 4th A. Mallinson, VHC V. H. Goffen, HC W. Snowdon; Class 13: *white/golden dry*, 1st R. N. Brooksbank, 2nd H. G. O. Newman, 3rd T. D. Hodgkinson, 4th E. W. Wakefield, VHC Mr. and Mrs. C. V. Tubb, HC S. P. Clarke, Class 14: *red dessert*, 1st J. Cotter, 2nd T. Lang, 3rd Mrs. B. Borthwick, 4th R. T. Webb, VHC Mr. and Mrs. F. Scholes, HC D. L. Bowler; Class 15: *white/golden dessert*, 1st Mr. and Mrs. W. S. Trivett, 2nd K. Gunn, 3rd F. Trimby, 4th R. J. Wheatley, VHC Mrs. N. Talbot, HC D. S. Fowler; Class 16: *three bottles for dinner*, 1st A. Mallinson, 2nd B. T. Lawson, 3rd R. N. Brooksbank, 4th R. Jenkins, VHC R. A. Marsdon, HC Mrs. A. Newton; Class 17a: *dry flower*, 1st D. S. Clements, 2nd

G. W. Christmas, 3rd Mrs. A. Parrack, 4th W. S. James, VHC Mrs. M. Green, HC Mr. and Mrs. W. S. Trivett; Class 17b: *dry elderflower*, 1st A. Howard, 2nd A. A. Ramsay, 3rd N. D. Pease, 4th Mrs. M. Leafe, VHC B. T. Lawson, HC L. P. Staff; Class 18a: *sweet flower*, 1st Mrs. M. E. Jenkins, 2nd R. Jenkins, 3rd Mr. and Mrs. W. S. Trivett, 4th B. T. Lawson, VHC G. R. Wanstall, HC. Mrs. M. Leafe; Class 18b: *sweet elderflower*, 1st D. G. Twelftree, 2nd Mr. and Mrs. T. H. Buxton, 3rd E. W. Tappenden, 4th D. A. Fraser, VHC Mr. and Mrs. C. V. Tubb, HC Dr. and Mrs. J. M. Leadley, Class 19a: *dry red fruit*, 1st A. J. Cottenham, 2nd Mr. Jarrow, 3rd J. N. Bowler, 4th D. M. Hilton, VHC E. Greenwood, HC L. Williams; Class 19b: *elderberry, base* 1st Mrs. M. Woods, 2nd B. J. Ratcliffe, 3rd D. M. Poole, 4th Mr. and Mrs. C. V. Tubb, VHC A. Mallinson, HC R. Jenkins; Class 19c: *blackberry base*, 1st R. Smales, 2nd E. Swift, 3rd J. Armstrong, 4th Mr. and Mrs. C. V. Tubb, VHC F. Trimby, HC D. J. Guy; Class 19d: *grape concentrate*, 1st N. D. Pease, 2nd L. Williams, 3rd Mrs. A. Parrack, 4th T. McArthur, VHC K. R. T. Bilham; Class 19e: *stoned fruit base*, 1st K. Gunn, 2nd C. T. Deal, 3rd J. J. Guy, 4th W. F. Marshall, VHC M. C. Sullivan, HC A. E. Dransfield; Class 20a: *sweet fruit*, 1st E. Swift, 2nd E. Greenwood, 3rd C. T. Deal, 4th Mrs. R. Golding, VHC Mrs. J. E. Burgess; Class 20b: *elderberry base*, 1st Mrs. E. M. Coates, 2nd E. A. Roycroft, 3rd D. A. White, 4th A. E. Stone, VHC Mrs. J. E. A. Chandler, HC L. Rushworth; Class 20c: *blackberry base*, 1st Mrs. H. A. Timbrell, 2nd Mr. and Mrs. C. V. Tubb, 3rd K. C. Buckingham, 4th N. Chiverton, VHC B. T. Lawson, HC F. H. Bell; Class 20d: *grape concentrate*, 1st V. Mitchell, 2nd C. T. Deal, 3rd R. A. Marsdon, 4th D. Garret, VHC Mrs. L. Fumalle, HC G. W. Christmas; Class 20e: *bilberry base*, 1st H. Dinan, 2nd Miss J. Bennett, 3rd M. C. Sullivan, 4th V. H. Goffen, VHC G. Lovedge, HC A. Mallinson; Class 20f: *stoned fruit base*, 1st R. G. Wheatley, 2nd N. D. Pease, 3rd Mrs. C. W. Cranston, 4th Mr. and Mrs. J. E. Chettle, VHC G. W. Christmas, HC E. W. Tappenden; Class 21a: *dry white/golden fruit*, 1st Mrs. F. Layzell, 2nd A. J. Pratt, 3rd F. R. Licence, 4th E. Grimsell, VHC P. A. Witherden, HC H. C. Sullivan; Class 21b: *citrus base*, 1st Mr. and Mrs. C. V. Tubb, 2nd Mr. and Mrs. L. Swain, 3rd K. Wilson, 4th A. Mallinson, VHC Mr. and Mrs. W. Curtis, HC W. McCarthy; Class 21c: *gooseberry base*, 1st A. Howard, 2nd R. A. Marsdon, 3rd C. Chambers, 4th Dr. and Mrs. J. M. Leadley, VHC Mrs. B. O. Hessett, HC Mrs. A. Parrack; Class 31d: *grape concentrate*, 1st T. McArthur, 2nd T. J. Lang, 3rd Mrs. M. Gregory, 4th T. D. Hodgkinson, VHC K. J. Barnes, HC D. G. Pawson; Class 21e: *apple base*, 1st A. Briggs, 2nd Mr. and Miss D. R. Francis, 3rd F. Dearden, 4th W. Keefe, VHC D. Fraser; Class 21f: *fresh grape*, 1st K. J. Barnes, 2nd Mr. and Mrs. M. W. Parsons, 3rd A. Darby, 4th A. F. E. House; Class 21g: *stoned fruit base*, 1st A. A. Cornell, 2nd G. W. Fowler, 3rd Mr. and Mrs. T. H. Buxton, 4th R. D. Mold; Class 22a: *white/golden sweet fruit*, 1st E. Greenwood, 2nd R. Jenkins, 3rd K. J. Barber, 4th W. McCarthy, VHC C. T. Deal, HC W. Goldthorpe; Class 22b: *citrus base*, 1st H. G. O. Newman, 2nd J. F. Short, 3rd Mrs. M. Talbot, 4th Mrs. D. G. Haverson, VHC E. Rushton, HC Mrs. M. Leafe; Class 22c: *gooseberry base*, 1st J. Cotter, 2nd Mrs. R. M. Wadlow, 3rd Mrs. W. M. Roberts, 4th A. E. Stone, VHC K. C. Buckingham, HC W. Keefe; Class 22d: *grape concentrate*, 1st N. D. Pease, 2nd D. L. Hawkins,

TROPHIES WENT TO . . .

Marconi Club Trophy (Three Wines for Dinner), Nottingham Winemakers Association; *Eric Main Memorial Trophy* (Table Wine), R. Brooksbank, J. Cotter, D. Barrack; *Basin Cup* (Dessert Wine), J. Cotter, Mr. and Mrs. W. Trivett; *Vina Trophy* (Members Classes), J. Cotter; *Turner Trophy* (Three Wines for Dinner), A. Mallinson; *Acherley Trophy* (Dry Red Fruit Wine), J. R. Smales; *Southern Vineyards Trophy* (Red-Dry Grape Concentrate), N. D. Pease; *Lofius Cup* (Red-Sweet Grape Concentrate), V. Mitchell; *Andrews Cup* (Dry White Fruit Wine), A. Howard; *Hidalgo Trophy* (White-Dry Grape Concentrate), I. McArthur; *Sweet'n Dry Cup* (Associate Classes), A. J. Morgan; *Shaw Porter Cup* (Fruit Classes), N. Pease, E. Swift; *Gordon Instone Cup* (White-Sweet Grape Concentrate), N. D. Pease; *Harold Beall Memorial Cup* (Dry White Table Wine), R. N. Brooksbank; *Cedric Austin Cup* (Judge), E. A. Roycroft; *Bournemouth Master Winemakers Cup* (16 Wine Classes), J. Cotter; *Hill Cup*

(2nd over 16 Wine Classes), N. D. Pease; *Roycroft Cup* (Dry Aperitif), J. H. Goffen; *Bilham Tastevin* (Dry Red Table Wine), J. Cotter; *Wilf Newson Trophy—Master Brewer*, G. W. Newton; *Temple Tankard* (2nd over Beer Classes), Mr. and Mrs. T. W. Fogg; *Tilly Timbrell Trophy* (Cookery), Miss L. Timbrell; *The Amateur Winemaker Shield* (Circle with most points), Nottingham Winemakers Association; *Rankin Trophy* (Dry Mead), W. F. Grant; *Iona Tankard* (Lager), J. Whitehouse; *Home Beer and Winemaking Trophy* (Three Bottle Beer Class), Tyneside Nationals; *Chempro Trophy* (Three Wines for Dinner), Yorkshire Federation of AW & B; *Association of Federations Trophy* (Three Bottles of Beer), S.W. Counties Federation, *Timmons Trophy* (Sweet Mead), R. Jenkins; *Mantona Trophy* (India Pale Ale), G. W. Newton; *Heriff Trophy* (Sweet White Fruit Wine), E. Swift; *Cordon Brew Trophy* (Barley Wine), F. W. Stevens.

3rd Mrs. J. Geddes, 4th Mrs. J. E. Burgess, VHC T. McArthur, HC Mrs. A. Bennett; Class 22c: *apple base*, 1st A. A. Corwell, 2nd J. Cotter, 3rd N. Chiverton, 4th Mrs. D. G. Harrison, VHC C. B. Campbell, HC Mrs. J. E. Burgess; Class 22f: *fresh grape*, 1st P. Awberry, 2nd E. A. Roycroft, 3rd Mrs. J. E. A. Chandler, 4th G. W. Christmas, VHC L. Williams; Class 22g: *stoned fruit base*, 1st E. Swift, 2nd G. W. Christmas, 3rd. E. W. Tappenden, 4th Mr. and Mrs. A. Howes, VHC R. J. Wheatley, HC N. I. South; Class 23: *dry mead*, 1st W. F. Grant, 2nd L. Williams, 3rd R. T. Nunn, 4th Mr. and Mrs. N. H. Sims; Class 24: *sweet mead*, 1st R. Jenkins, 2nd E. A. Roycroft, 3rd Mr. and Mrs. N. H. Sims, 4th V. H. Goffen, VHC N. D. Pease; Class 25: *sparkling*, 1st R. V. Palfrey, 2nd Mr. and Mrs. M. W. Parsons, 3rd D. Hebbis, 4th B. Parsons, VHC Mr. and Mrs. C. W. Johnson, HC G. W. Newton; Class 26a: *continental lager*, 1st V. Whitehouse, 2nd W. I. Mitchell, 3rd A. L. Milner, 4th W. Darlington, VHC P. T. Hirst; Class 26b: *British lager*, 1st R. T. Woodcock, 2nd P. J. Robinson, 3rd E. R. Baxter, 4th A. Briggs, VHC R. T. Nunn, HC W. Hickling; Class 27: *India pale ale*, 1st G. W. Newton, 2nd Mr. and Mrs. T. W. Fogg, 3rd Mrs. B. Lees, 4th Mrs R. J. Down, VHC L. H. B. Hamer, HC F. W. Stevens; Class 28: *brown ale*, 1st. G. W. Newton, 2nd F. W. Jackman, 3rd W. I. Mitchell, 4th R. N. Brooksbank, VHC A. L. Milner; Class 29: *Irish type stout*, 1st A. Briggs, 2nd H. Tomlinson, 3rd G. W. Newton, 4th V. Wadmore, VHC Mr. and Mrs. T. W. Fogg, HC R. J. Down; Class 30: *Milk stout*, 1st Mr. and Mrs. T. W. Fogg, 2nd G. W. Newton, 3rd J. E. Scott, 4th P. J. Robinson, VHC Mr. and Mrs. B. W. Cross, HC R. T. Woodcock; Class 31: *barley wine*, 1st F. W. Stevens, 2nd A. L. Milner, 3rd E. R. Baxter, 4th J. McCarthy, VHC R. N. Brooksbank, HC K. E. Wilkinson; Class 32: *circle wine*, 1st Nottingham Winemakers Association, 2nd Solihull Winemakers, 3rd Beverley Wine Society, 4th East Grinstead Wine Circle, VHC Bournemouth Wine Circle, HC Luton Am. Wine Guild; Class 33: *circle beer*, 1st Tyneside Nationals, 2nd Nottingham Winemakers Association, 3rd The Golden Circle, 4th Solihull Winemakers Circle, VHC Derby Wine Circle, HC Midland Brewers Guild; Class 34: *Federation 3 bottles wine*, 1st Yorks. Federation, 2nd Middlesex Federation, 3rd Wales & West Federation, 4th Kent Wine Guild; Class 35: *Federation 3 bottles beer*, 1st S.W. Counties Federation, 2nd Wales & West Federation, 3rd Kent Wine Guild; Class 36: *savoury dish*, 1st Miss L. Timbrell, 2nd Mrs. M. Morgan, 3rd Mrs. F. J. Wilson, 4th Miss M. Pewsey; Class 37: *sweet/dessert dish*, 1st Miss L. Timbrell, 2nd Miss M. Pewsey, 3rd Mrs. J. Archer, 4th Mrs. M. Morgan; Class 38: *wine label*, 1st M. F. Hawkins, 2nd F. Drake, 3rd A. E. Harding; Class 39: *liqueur*, 1st 23/25 Fed. of Winemaking Socs., 2nd K. J. Barnes, 3rd M. Fumalle, 4th Mrs. M. Talbot, VHC Shales, HC V. Deane.



on the one event.

The Master Brewer Title was won by Mr. G. W. Newton, but Tyneside Nationals who won the circle beer championship came away empty handed because the Home Beer and Winemaking trophy had not arrived at the National.

Two new trophies were awarded for the first time. *The Cordon Brew Trophy* from Ritchie Products went to Mr. F. W. Stevens, for the best barley wine, and Mr. E. Swift's sweet white fruit wine won the *Heriff Trophy*.

The prize presentations were performed by Mr. Alan Spencer, managing director of Boots the Chemists who have their headquarters in Nottingham.

HERIFF'S NEW TROPHY

A new trophy for 1978, a solid silver mermaid from Heriff, failed to meet the National date, so Heriff's Ingrid Andersson brought a temporary substitute.

The initial casting of the silver mermaid—a replica of the Copenhagen monument—was not up to the standard required by the Danish three-week wine company, and was sent back to the manufacturers to be remade. In its place the firm sent a pottery statue of an amusing character who is the mascot of Sdr Omme, the village where Heriff wine kits are made.

Said Miss Andersson: "He is a symbol of the village and represents a very typical Danish chap with his cap, pipe and large stomach due to drinking too much lager. The proper trophy should arrive in a few weeks and will go straight to the winner who will be able to keep the temporary trophy after he hands over the mermaid to next year's winner."



Mr. E. Swift holds the temporary trophy, to be replaced soon by a solid silver mermaid.