

AGWB October 2011 Newsletter

Next Meeting 23rd November at 7:30p.m.

This months topic is titled:

Sam from Yeastie Boys will talk on how Yeastie boys got started, the trials and tribulations. Another great talk about something very close to a couple of our members.

BRING:

ALL trophies to This Club meeting. Also your Liquer, sweet fruit wine, Specialty beer, fruit beer, spice/herb/veg beer, smoked, wood aged for club competitions to this meeting.

MOST IMPORTANT:

Label all bottles clearly with name of your product and importantly it's alcohol content.

Highlights of September Club Meeting:

We had 45 people at my count that came along to our Bringing Home the Bacon—and many did just that!!!. We started at 8:15p.m. and as it was a full on night, we got straight into it. Koos picked the raffle early so there was no interruptions to our social activity. Then Liam our “Baconeer” showed us the equipment he had brought along, smokers, slicers, sausage stuffers, mincers etc etc. He then talked about the process, how to look after your bacon and what to do and when to do it. The curing process for the meat, the role of salt, preservatives and what's in the curing mix. We learnt salt draws water from the meat cells, it also changes the PH which helps in killing bacteria, reduces oxidation all contributing to make the meat last longer. Salt goes through everything so if you apply it to any meat it will affect the meat in the same way. Sugar adds little in the way of flavor, honey will contribute more and will help to balance out the salt. Sodium Nitrite is a poison and kills bacteria but does add flavour and colour—someone tell my why we are ingesting poison!!!. Liam spoke about wet brine and dry brine, the difference is—yes the wet one is wet, is quicker to cure than the dry brine cure. It was interesting when Liam pointed out that supermarket bacon is wet brine injected and that this process benefits the butcher as it adds weight!!!. Then Bob Lawton quipped in with his story about remembering when he was a lad, seeing sacks of salted meat hanging in rafters curing. Smoking was also discussed and we learnt that this process will add flavor and increase longevity—not that that will be an issue!!!. Liam reminded us that when meat is left hanging, not to let the sides touch any surface and that it is important to have air circulating around the curing meat. Leave your meat in the fridge curing for 3-4 days. We then topped up our drinks and moved into the adjoining room to “get our hands dirty” and cure our bacon.

What a fabulous, entertaining and rewarding night we had. The video we recorded was not successful unfortunately.

A hearty thanks to Liam for not only the rewarding night but the preparation leading up to it and the additional info after the meeting.



You did well...



- We were founded in 1972 making our club the oldest of it's type in Auckland.
- We meet in the Mt Albert Senior Citizens Hall in the Rocket Park Complex on the corner of New North Rd and Waiere Rd on the fourth Wednesday of each month.
- Informal happy half hour is from 7:30p.m. to 8:00p.m.
- There is a \$5:00 door charge and this includes a lucky door prize.

President: Bob Lawton

Ph: 08 527 8101

Email: sirbobl@xtra.co.nz

Secretary: Paul Ware

Ph 09 580 0983

Email: plwr1512@vodafone.co.nz

ON THE NET:

http://

agwb.newzealand.googlepages.co

Contents at a glance:

Page:

- | | |
|-------|----------------------|
| 2 | Presidents Musings |
| | Monthly Competitions |
| 3 | October Club Results |
| | From Soba |
| 4 | Interesting Websites |
| 5&6 | Brewing Irish Stout |
| 7 | Auckl Guild Annual |
| | Competition |
| 8 | Beer Classes |
| 9to11 | River Valley |
| | Competitions |
| 12 | XMAS AGWB venue |
| 13 | end |

Presidents Musings:

Well, Cheryl and I went to the Nationals, Saturday evening event and met a lot of enthusiastic and satisfied people from brewing clubs around NZ. Congratulations to the Manukau club for organising and running such a great event. I think AGWB can be very proud of their performance and many thanks to everyone who put in entries. The bar was very popular due to the great beers that had been brewed and donated by Paul Dunsmuir, John Golics, Niels Schipper, Ray Connors, Mike Elwood, Brett McMillan, David Falconer, Mark Jackman and Paul Ware. Many thanks to you guys on behalf of the club and also thanks to Liam for dropping everything at the last minute to go help John run the bar. I could tell he'd rather have been some place else (yeh right).

I (and possibly other committee members), were overwhelmed by the number of people at our last club meeting – choice! We must be doing something right. I think it's to do with providing plenty of happy hour (time for chatting) at meetings and also having a membership with such a wide range of experience. We have plenty of space to grow in our present venue so we can handle the numbers. But we aren't mind readers so if there are things you would like the club to do or change, please let a member of the committee know so we can look at making it happen.

Also thanks to Liam for a great show on meat curing, to Niels on the bottle washer and not forgetting the great supper provided by Brett and Katrina. Hope to see you all at the next meeting.

Cheers Bob

Big thanks to—

Our catering staff for the night—Brett and Katrina, a wonderful spread complimented by some home brewed - I mean home cured bacon!! Well done guys.



Monthly Competition:

Here is the schedule for the next month

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
Jan	5a	Dry Rose	B3 Lager	B3.1 NZ Standard Lager
				B3.2 Vienna Lager
				B3.3 Munich Helles
	5a	Sweet Rose	B2 Pilsner	B2.1 German Pilsner
				B2.2 Bohemian Pilsner
				B2.3 NZ & New World Pilsner
To be	completed	next	month	

Notes: Maximum of 2 beer entries per sub-class
 Beer Competition Labels must include both class and sub class

For the full Schedule see here:

<http://agwb.newzealand.googlepages.com/compschedule>

October Club Competition Results:

Statistics for October club competitions...

Dry Red Berry - 2 entries

David whitehead -Bronze

Dick smith - Gold

Robust Porter - 5 entries

Paul Ware -Gold

Niels Schipper -Silver

Niels Schipper -Gold

Brown Porter- 2 entries

Niels Schipper -Gold

Congratulations to all winners and better luck next time to those that contributed.



REMEMBER to bring ALL Trophies to this club meeting!!

From Soba

..the next brew in the Galbraith's collaboration series has already been brewed. This time Paul Croucher came up and brewed a version of his Pale Ale. It will be launched from 5pm on Monday 21st November and Paul will be in attendance along with Soren Eriksen of 8Wired, who will be in town that day to brew a version of his Big Smoke smoked porter. That promises to be one hell of a night so make sure you don't miss it.

Talking of other venues, I've heard of another place with a good beer list - Wine Hot in Morningside (<http://winehot.co.nz>). Calls itself a French bar, but has a selection of NZ and imported beer.

Following that there are a few other events lined up:

- Monday 21st November: launch of the Galbraith's/Croucher collaboration Pale Ale at Galbraith's from 5pm. Both Paul Croucher & Soren Eriksen (of 8Wired) will be in attendance so this is a night not to be missed.
- Thursday 15th December: Epic LARGER launch and Epic's 6th birthday celebrations at O'Carroll's on Vulcan Lane. Festivities start at lunchtime and will no doubt go down in history as an amazing day!
- Saturday 17th December: Auckland Guild of Winemakers & Brewers BBQ from 3pm. If you're planning to attend, let me know.

Plenty of excitement in the run up to Christmas!

Cheers and Beers Martin

A note from David Andrews..

Greetings folks,

Just a quick note to once again say thanks for all your efforts over the last couple of years putting together the nationals, we all enjoyed ourselves and appreciate what you did for the organisation. I don't have all of your email addresses so would be grateful if you could forward my thanks to the appropriate people in your clubs.

Have a great Christmas and New Year and good brewing and winemaking!!!

Cheers!!!!!!!!!!

David A.

A Pancetta Recipe...

Refer to following Youtube link for further instructions

http://www.youtube.com/user/colincox1whichnet#p/u/4/ol8T_Gp5WW4

The loin should be in the cure for a good 4-5 days (its thicker than the belly) but 3.5 days will be fine. Wash, dry and hang over night in the fridge to allow the salt in the meat to distribute itself evenly and form a pellicle. Smoke it for a few hours until it reaches temperature. Any where from 35-50 ish Rare is harder to slice with a slicer but more juicy I think when you cook it.



You can leave it hanging before you smoke for quite a while as the meat is cured now and quite well protected

Liam Callaghan



Institute of Brewing & Distilling

A Technical Brewing Website

The journal of the institute of brewing publishes a website that has white papers on everything related to brewing. If you are a real "Beer Geek" and love getting into the nitty gritty technology of brewing this site will quench your appetite and make your eyes spin—without even having a beer. Check it out, just for the die hards!!!

<http://www.scientificsocieties.org/jib/>

Another site describes how to set out your brewery...

Presentation at National Homebrew Conference discussing organisation and efficient layout of your home-brewery. Without a good layout you will spend tons of time looking for things.

<http://www.ahaconference.org/conference-information/presentations/2010-presentations/>

And from good old fashion radio...

Bob Lawton has mentioned this one before:

The National programme have a series right now on home brewing. They started a kit beer last week, next week they are doing a full grain mash. This way up from 12-14:00 on Saturdays, 101.3 FM.



Brewing an Irish Stout Recipe

This week we take a few minutes to discuss the beer that Ireland is most famous for: Irish Stout. We'll review the history of Irish Stout, the design of Irish Stout recipes and finish with a selection of great Irish Stout recipes for home brewing.

The History of Stout

Irish Stout traces its heritage back to Porter. As described previously in our article on the [Porter Beer style](#), Porters were first commercially sold in the early 1730s in London and became popular in both Great Britain and Ireland.

The word Stout was first associated with beer in a 1677 manuscript, with a "stout" beer being synonymous with "strong" beer (Ref: [Wikipedia](#)). In the 1700's the term "Stout Porter" was widely used to refer to a strong version of Porter. The famous Guinness brewery in Ireland started brewing "Stout Porter" in 1820, though they previously brewed both ales and Porters. Around 1820, Stout also began to emerge as a distinctive style, using more dark brown malt and additional hops over popular porters of the time. At around the same time, black malt was invented and put to good use in Porters and Stout Porters. (Ref: [Daniels](#))

Throughout the 1800's Stout continued to refer to "Strong" - therefore one could have "Stout Ales" as well as "Stout Porters". However, by the end of the 19th century, "stout" became more closely associated only with dark Porter, eventually becoming a name for very dark beers.

Traditional stouts of the 1800's and early 1900's differ considerably from their modern counterparts. The characteristic Roast Barley that gives Irish stout its dry roasted taste was not widely used until the early to mid 1900's. Some Stouts had very high gravities - 1.070 to 1.090 for many recipes from 1858 cited by Ray Daniels. They also had very high hop rates, in some cases approaching 90 IBUs.

As Pale ales and later European lagers became more popular in the 1800's, sales of both Porter and Stout Porter declined, remaining popular in Ireland and a few other localities in the UK.

The definitive modern Irish Stout is Guinness Extra Stout. Other popular commercial stouts include Beamish Irish Stout and Murphy's Irish Stout. Founded in 1759, Guinness brewery at St James gate in Dublin Ireland has operated continuously for over 250 years under family ownership. Guinness is a classic Irish or Dry Stout style, with a distinctive dry, almost coffee like flavor derived from Roasted Barley. Guinness is brewed in two main forms, the domestic draft version having much lower alcohol content (3.9%) than the export bottled version (6%). (Ref: [Daniels](#))

A number of other stout styles are popular including (Russian) Imperial Stout, Oatmeal Stout, Milk Stout, Chocolate Stout. However for today, we will stick with the classic Irish Stout style.

Designing and Brewing an Irish Stout

Irish Stout has an original gravity in the 1.035-1.050 range, with domestic versions being at the low end and export versions at the high end of that range. Bitterness is moderate, but must balance the strong flavor of the dark grains used. It should be hopped at a moderate rate of 1 IBU per point of OG (so a beer with 1.040 OG should have 40 IBUs). Color is an extremely dark brown that looks black in the glass - from 35-200 SRM. Traditionally Irish Stout is served at very low carbonation (1.6-2.0 volumes) and often served warm.



The key ingredient in a classic Irish Stout is Roasted Barley. Roast Barley gives Irish Stout its classic dry coffee-like flavor, deep dark color, and white foamy head. Unlike other dark malts, Roast Barley is made from unmalted barley grain that is roasted at high temperature while being lightly sprayed with water to prevent it from burning. Roast Barley is intensely dark, around 500-550 L, but amazingly the unmalted barley produces a white head on the beer as opposed to the darker head made by other malts.

In many commercial dry stouts, Roast Barley is the only specialty grain used. For a Dry Irish Stout, Roast Barley makes up around 10% of the grain bill. Those that don't use Roast Barley will almost always use Black malt as a substitute.

Irish Stout is famously full bodied, so the second most popular ingredient is a specialty grain to enhance the body of the beer. Guinness uses Flaked Barley at a proportion of around 10% of the grain bill. Flaked Barley adds significant body and mouth-feel to the beer, but it must be mashed. If you are a malt extract brewer, crystal malt or Carapils would be a good substitute for Flaked Barley.

Irish Stout continued...

Many award winning all grain stout recipes also use oatmeal (6% of grain bill range) or wheat (6% range) either in place of flaked barley or as an addition to further enhance the body of the finished beer. Other popular specialty grains include black and chocolate malts, though these are used in small proportions primarily to add complexity to the flavor. (Ref: Daniels)

English pale malt (or Pale Malt Extract) makes up the bulk (60-70%) of the grain bill. For all-grain brewers, a medium to full bodied mash profile is desirable. A [single step infusion mash](#) is sufficient for well modified English malts. Conversion mash temperatures in the 153-156 F range are appropriate.

The most popular Irish Stout hops by far is East Kent Goldings, though other English hops such as Fuggle, Challenger, Northdown and Target. American varieties such as Cascade are sometimes used by American microbreweries. Traditionally a single hop addition is made at the beginning of the boil for bitterness. Hop aroma is not a significant factor, so aroma hops are rarely added to Irish Stout.

Irish Ale yeast is traditionally used in Irish Stout. An ideal yeast would yield an attenuation around 76% for dryness, but many Irish ale yeasts yield a lower attenuation. Some brewers select neutral yeasts with a higher attenuation to achieve a drier flavor profile. London and Whitbread yeasts are also popular choices.

Some Irish Stout recipes, including Guinness use a small amount of soured beer to add a little extra bite and flavor. To make soured beer, pull a small amount from the unfermented wort and let it naturally sour over several days by leaving it exposed to air. Boil the sour beer sterilize it thoroughly and then cool it and add it to your fermenter well before bottling.

Finally, few stout fans will forget the smooth creamy head that a draft pint of Guinness has on it. The secret is that Guinness on tap is not served under CO2 alone, but has a mix of CO2 and nitrogen. The nitrogen gives it the extra creamy long lasting head. You can serve kegged beer with nitrogen and CO2 at home, but it requires a separate tank of nitrogen in addition to a tank of CO2 and also a special "stout tap" to mix the gas when serving.

Irish Stout Recipes

Here are some sample recipes of Irish Stouts, as well as a few other Stout styles thrown in for variety:

All Grain Irish Stout Recipes:

[Dry Irish Stout](#)
[Culver City Stout](#)

[Keep It Simple Stout](#)

Extract Irish Stout Recipes:

[Nitro Powered Stout](#)
[Guinness Extra Stout \(re-mixed -clone\)](#)

[Culver City Stout](#)

[Luck O'the Irish Stout](#)

Hopefully you have enjoyed this article on the classic

Irish Stout. Please keep your ideas and comments coming and don't hesitate to drop me a message if you have ideas for new articles.

Thank you again for your continued support!

Brad Smith

For our Annual Competition, all entries to this club meeting!!!!

**Auckland Guild of Winemakers and Brewers
2011 Annual Competition**

NB: Entries are limited to two (2) bottles per class / sub class for financial members. 50c per entry

CLASS NO.	CLASS NAME	NO OF ENTRIES	MAIN INGREDIENTS
1a	Dry Red Grape		
1c	Sweet Red Grape		
2a	Dry White Grape		
2c	Sweet White Grape		
3a	Dry Red Fruit		
3c	Sweet Red Fruit		
4a	Dry White Fruit		
4c	Sweet White Fruit		
5a	Dry Rose		
5c	Sweet Rose		
6a	Dry Citrus		
6c	Sweet Citrus		
7a	Dry Mead		
7c	Sweet Mead		
8a	Dry Other Ingredient		
8c	Sweet other Ingredient		
9	Aperitif		
10	Dessert		
11	Port		
12b	Medium Sherry		
12c	Sweet Sherry		
13	Dry to Med Sparkling		
14	Liquor		
42a	Dry Plum		
42c	Sweet Plum		
43a	Dry Apple		
43c	Sweet Apple		

Beer Entries see separate sheet.

Total entries beer & wine _____ Total entry fee _____

Competitors name _____ Contact evening ph no _____

Entry form, fees and bottles to be handed over at the November Meeting.

All my entries are within the rules as laid down by the Guild and I agree to abide by the Rules of this Competition.

Signed _____

*Auckland Guild of Winemakers and Brewers annual competition
continued...*

Beer Classes		
Class	Sub Class/Style	Entry
B3 Lager	B3.1 NZ Standard Lager	
	B3.2 Vienna Lager	
	B3.3 Munich Helles	
B2 Pilsner	B2.1 German Pilsner	
	B2.2 Bohemian Pilsner	
	B2.3 NZ & New World Pilsner	
B5 Brown Ale/Mild	B5.1 Northern Brown Ale	
	B5.2 Southern Brown Ale	
	B5.3 Mild	
B1 Light Beer Low Alcohol	B1.1 Light Beer	
	B1.2 Low Alcohol	
B7 Sweet Stout/ Dry Stout/ Foreign Extra Stout/ Imperial Stout	B7.1 Sweet Stout	
	B7.2 Oatmeal Stout	
	B7.3 Irish Stout	
	B7.4 Foreign Extra Stout	
	B7.5 Imperial Stout	
B4 Bitter/Pale Ale	B4.1 Ordinary Bitter	
	B4.2 Extra Special Bitter	
	B4.3 Pale Ale	
	B4.4 India Pale Ale	
	B4.5 NZ & New World Pale Ale	
B11 Wheat Beers	B11.1 Weizen/Weissbier	
	B11.2 Dunkelweizen	
	B11.3 Weizenbock	
	B11.4 Witbeer	
B10 Dark Ale	B10.1 NZ Dark ale	
B8 Strong Ale (+6% Alc)	B8.1 Strong Ale	
	B8.2 Imperial IPA	
	B8.3 Doppelbock	
B6 Porter	B6.1 Brown Porter	
	B6.2 Robust Porter	
B9 Specialty Beer	B9.1 Fruit Beer	
	B9.2 Spice/herb/Veg Beer	
	B9.3 Smoked Beer	
	B9.4 Wood-aged Beer	
	B9.5 Other Specialty	
Total number of beer entries		

Competition allows 2 bottles per subclass. These must be identified with the correct subclass number in order to be judged.

This form to be added to the completed Wine Entry form.

River Valley Competition

RIVER VALLEY AMATEUR WINEMAKERS & BREWERS GUILD

Helensville A&P Show Day 2012

Saturday 25 February 2012

Maximum Entries – 2 per class

Specification – As for Nationals - \$0.50 per bottle entry

All bottles to be received by Saturday 11 February 2012

No	Class	Entries	Fee	No	Class	Entries	Fee
1	Dry Red Grape			21	Dry Special (3)		
2	Sweet Red Grape			22	Light Ale (7)		
3	Dry White Grape			23	Pale Ale (7)		
4	Sweet White Grape			24	Lager (1) (7)		
5	Dry Red Berry			25	Bitter (7)		
6	Sweet Red Berry			26	Brown Ale (7)		
7	Dry Red Fruit			27	Dark Ale (7)		
8	Sweet Red Fruit			28	Porter (7)		
9	Dry White Fruit			29	Dry Stout (7)		
10	Sweet White Fruit			30	Sweet Stout (7)		
11	Dry Other			31	Barley Wine (7)		
12	Sweet Other			32	Ginger Beer – Dry (2)		
13	Dry Citrus			33	Ginger Beer – Sweet (2)		
14	Sweet Citrus			34	Liqueur (5)		
15	Medium to Sweet Rose			35	Spirits (35W & 35D) (4)		
16	Dry Feijoa			36	Mead		
17	Sweet Feijoa			37	Cider (8)		
18	Dry Tamarillo (6)			38	Fortified Wine		
19	Sweet Tamarillo (6)			39	Speciality Beer (7)		
20	Sweet Special (3)			40	Full Mash Beer (7)(9)		

Total Entry Fee \$

Competitor's Name

Address

Club

Novice Lager Brewer YES / NO (Please Circle)

I agree to abide by the rules of this competition

Corks must be tied down or shrink capsules be used for transport.

Entry form, fees and bottles must be received no later than 11 February 2012.

RIVER VALLEY AMATEUR WINEMAKERS & BREWERS GUILD

Helensville A&P Show Day 2012

SPECIFICATIONS

1. **Class 24 – Lager**
State if Novice Brewer, i.e. must not have been a member of an Affiliated Club for more than two years. Must not have won a beer trophy whilst a member of an Affiliated Club.
2. **Classes 32 & 33 – Ginger Beer Specifications**
 - a) NO GLASS: Stewards will reject any Ginger Beer which is submitted in glass, for safety reasons. When glass bottles are received, they will immediately be tipped out to avoid any accidents. The entrant will be notified as soon as possible.
 - b) Container to be small 750ml brown PET (plastic) screw top bottle as sold in brew shops.
3. **Classes 20 & 21 – Dry/Sweet Special**
Includes Rhubarb, Tomato, Strawberry, Blueberry – (no specific colour)
Note to Judges – Brownish tinge acceptable
4. **Class 35 – Home Made Spirits – White and Dark**
Gin, Whisky, Rum, Brandy, Bourbon. Alcohol by volume no greater than 45% to be presented in wine competition bottles half filled, or half pint bottles to 20 cm of cork. Label to indicate flavour. Competitor may enter 2 White and 2 Dark giving up to total of 4 entries in this class.
5. **Class 34 – Liqueur**
In bottles as for Class 35. Label to indicate flavour.
6. **Classes 18 & 19 – Dry/Sweet Tamarillo**
Compete for Bent Dayberg Memorial Trophy for Tamarillo only, as of note 3.
7. **Beer Entries**
Small pint beer bottles with flanged or screw tops may be used in beer classes, amber only.
8. **Class 37 – Cider**
Must be presented in 740 ml beer bottles and capped with an unmarked crown cap or sparkling wine bottle with plastic cork and tied down with wire.
9. **Class 40 – Full Mash Beer**
Excludes Lager, Dark or Stout.

All entries returned at owner's expense.

**RIVER VALLEY AMATEUR WINEMAKERS & BREWERS
GUILD
Helensville A&P Show Day 2010**

SPECIFICATIONS

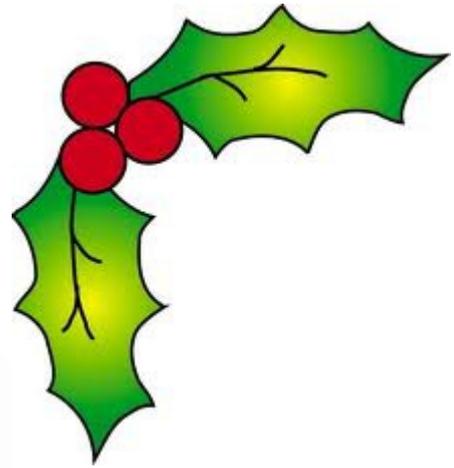
Classes 32 & 33 – Ginger Beer Specifications

- a) NO GLASS: Stewards will reject any Ginger Beer which is submitted in glass, for safety reasons. When glass bottles are received, they will immediately be tipped out to avoid any accidents. The entrant will be notified as soon as possible.
- b) Container to be small 750ml brown PET (plastic) screw top bottle as sold in brew shops.
- c) Presentation: Clean container of correct type, no labels or glue, filled to within 30mm of flange, plus or minus 10mm (2 points).
- d) Carbonation: Loss of more than 20% through foaming means over priming; no foaming means under priming (2 points).
- e) Colour: Colourless to lemon straw. Cloudiness permitted – no loss of point (1 point)
- f) Bouquet: Distinct ginger odour required. Lemon or yeast odour permitted, not classed as off odours (2 points).
- g) Aroma Faults: e.g. vinegar, oxidation (2 points)
- h) Sugar/Acid Balance: Ginger beer should be in balance – if sweet, should have acid levels to match. If dry should not be too acid. Excessive sweetness or acid to be severely downgraded (3 points).
- i) Taste Faults: (2 points)
- j) Ginger Taste: Too much or too little (2 points)
- k) Overall Impression: Outstanding, memorable, drinkable, poor, rubbish (5 points)

	Maximum possible points	21
Gold	19 or better	
Silver	16 or better	
Bronze	13 or better	

Tis the season to be Jolly....

Auckland Guild
of Winemakers &
Brewers XMAS
celebrations at



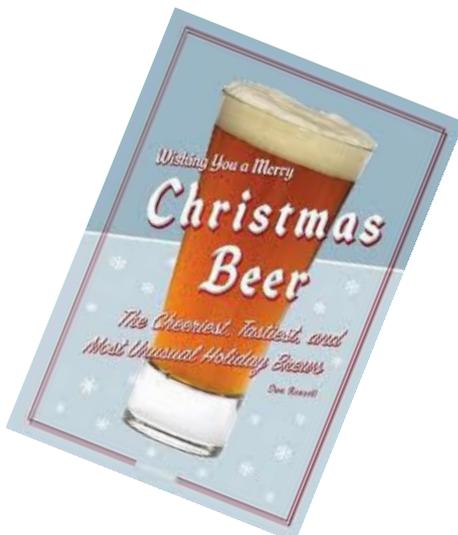
Mikes!!!

Just so you can
plan your activities for the coming silly
season here are some
of the important particulars

Date : 17th December

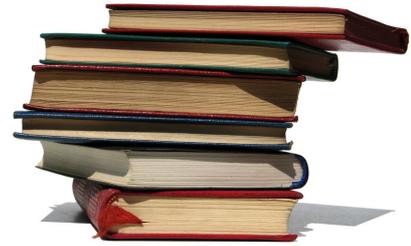
Venue: 280 Pa-
nama Rd, Mt
Wellington
(Mikes new
house)

Time: to be confirmed
Cost: To be advised



Action required by all Members!!!

Books and Magazines- Please return all books or magazines you have taken from the club library. Loans should be brought back to the meeting following the withdrawal so others can enjoy and benefit as much as possible. Of no one else wants the book or magazine the librarian is happy to reissue them to you. If you are going away for an extended period of time, it's particularly important that you return items before you go. If you cannot get to a meeting, contact any committee member and arrange to deliver the items to them.



Please note: Ray reports some books and mags are still very slow to come in. Ray is chasing up. Ray mentioned when items are returned they must be signed back in by him, not just dropped off.

Submit your entry - Into club competitions and see how you go. These are an ideal forum to get constructive help—if you need it.

Name Tags— Please collect your name tag and wear it so that other members and new guests can see who you are. Don't be frightened to join in any discussions as we all have lots to learn.

Finally... please wash your glass before you leave the meeting.



(As mentioned previously please don't use detergent—it destroys the foam head on the next beer. If you do use detergent, thoroughly wash and rinse the glass)



[END]