

President
Kate Edge
NGWBJ

Vice President
Rowland Robson



COVENTRY

2022

62nd

***Amateur Wine & Beermakers
Annual National Show
AGM & Conference***

*At The Royal Court Hotel
Coventry CV7 8JG (sat nav use CV6 2EJ)*

***Friday, Saturday and Sunday
18th/19th/20th March 2022***

Programme

Friday 18th March

| | |
|-----------------|---|
| 10.00am | Advance Party commence setting up |
| 1.30pm – 5.00pm | Bottle Reception, Britannia Suite. Show Stewards to arrange the exhibits. |
| Early evening | Dinner is available in restaurant; Book on arrival |
| 8.00pm – late | Social Evening and tasting of wine and beer in the Windsor Suite. |

NO COMMERCIAL DRINKS of any sort to be bought into the Bar, Restaurant, Show and Social Rooms. The hotel's corkage charge is based upon our consuming homemade wines and beers plus the commercial tasting on Saturday afternoon. We must comply with the terms of our contract.

Saturday 19th March

| | |
|-----------------|---|
| 8.00am - 8.30am | Exceptional late entries taken by prior arrangement |
| 8.45am | Judges and Stewards Briefing in the Upper Lounge. |
| 9.15am | Judging Commences. (Authorised Access Only) |
| 1.00pm | Judging completed. |
| 2.00pm - 3.00pm | Commercial wine tasting in the Windsor Suite (Included in Full Conference Ticket). Extra Tickets (£4.50) available at the NAWB stand |
| 3.15pm approx. | Presentation of Trophies in the Windsor Suite (excl. Major Trophies) Followed by Collection of exhibits, from Show Hall |
| 7.15pm – late | Dinner Dance in the Britannia Suite. Please be seated by 7.15pm for dinner (Dinner Jacket or Lounge Suit) |
| 9.30pm Approx. | Presentation of Major Trophies |

Sunday 20th March

10.00am

The Annual General Meeting of the

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

The Annual General Meeting of the Association will be held in the Blenheim Suite and will commence at 10.00 a.m. Should a vote be necessary, then Members and Delegates attending this meeting should obtain a voting slip from the Membership Secretary.

Note: Constitution Rule 4 (Voting) states that each paid-up Member is entitled to One Vote on attendance at the General Meeting. Unauthorised persons will not be admitted to AGM but arrangements may be made for spouses or partners of authorised persons, at the discretion of the Executive Committee.

The National Executive

We are always pleased to receive applications from our members for election to our Executive Committee, apart from anything else; it is always good to have fresh blood and new ideas in our organisation. All you need is a proposer and a seconder, both of whom must be current members, and be put up for election at the AGM which is always held at the National Show. If you think that you could spare the time, and wish to be of service to our organisation, then please contact our General Secretary. (Nominations must be received by the 31st January).

**** TOMBOLA ****

We are planning to run the Tombola at the show this year provided that there are volunteers available to run the stall on Friday only.

It will be open through Friday evening.

Please bring all donations and gifts to the show and hand them into the Tombola table on Friday

COMPETITOR ELIGIBILITY

PLEASE READ THE SCHEDULE CAREFULLY and ensure that you only enter the classes you are entitled to enter, as follows:

Fully paid up individual members of NAWB may enter any class from 1 – 84, ~~at a cost of 35p per entry; the conference fee is £20 for the weekend and £10 for Saturday only~~

Fully paid up members of (NAWB and) NGWBJ may enter the judges classes 88 and 89

People wishing to enter the show who are NOT members of NAWB but ARE members of a club that is a member of NAWB may enter classes 49 – 65 and 78 – 84 ~~at a cost of 50p per entry. They may also enter classes 85 – 87 as Newcomers at a cost of 50p per entry. If they wish to attend the show the conference fee is £25 for the weekend and £12 for Saturday only.~~

See comment below.

Circles and Federations who are fully paid up members of NAWB may enter classes 90 and 91, and 92 and 93 accordingly ~~at a cost of 35p per entry~~. A circle must be a member in order to win the circle trophies. Circles and federations who are not members of NAWB may not enter the show.

See www.nawb.org.uk/membership.html for full membership definitions.

~~Postage of 75p **must** be included by all persons entering the show for the return of their entry labels.~~

Please contact Elaine Robinson if you have any queries.

Please Note: Food choices **MUST** be sent to the Entries Secretary by **18th February** . They will be accepted as a WORD document (not JPG) by email; paper copy to be sent with your entry form.

Conference fees are not charged for attendees who had planned to attend the 2020 show, but are charged for 2022 attendees who did not attend the 2020 show. There are no entry fees nor postage fees for the 2022 show.

Wine, Beer and General Stewards Urgently Required

The Members of the Executive Committee alone could not stage the Annual National Show. They are greatly dependent upon the commitment of the members who volunteer their help to maintain the smooth running of the show, either as General Stewards or as Wine/Beer Stewards.

It can be very satisfying and beneficial work. It can give anyone an insight into the different aspects concerned with putting on a show. If anyone wishes to study different wines, and improve their own, there is no better way than to

volunteer their services as a steward for one of the Judges (who are likely to be most helpful and informative).

There is an unmarked ISO-Wine Glass for all wine/beer stewards who complete the form below or advise of their availability by MARCH 4th.

Wine and Beer Stewards

Wine and Beer makers are invited to steward for the NGWBJ Judges at the National. This is an excellent opportunity to study your hobby at close range. It is an essential aspect of training for those aspiring to be Federation or National Judges, and for those who wish to improve their own Wines and Beers.

Applications to the National Convenor of Judges

Dave Pulley NGWBJ

Tel: 0208 464 7173

E-mail: wilxtwq@nawb.org.uk

General Stewards

Every year the Committee relies on the help of willing volunteers to act as general stewards during the show weekend. This includes benching the wines and many other general tasks. If you are willing and able to offer your services, **contact Kevin Martin** giving some indication of the approximate period that you feel you may be available.

The Gerry Sparrow Trophy will be awarded to the General Steward who gains the most points in the Show with their wines and/or beers, and has completed at least 4 hours stewarding.

At the Show, please register at the Chief Stewards Table on arrival and at the times that you have indicated.

Applications to the Chief Steward.

Kevin Martin

Tel: 01462 620071

E-mail: chiefsteward@nawb.org.uk

Would you like to judge at the National?

Any Member who would like to become a National Judge should contact:

NGWBJ Chief Examiner (Wine)

Dave Pulley

Telephone: 020 8464 7173

Email: chief.examiner@ngwbj.org.uk

NGWBJ Chief Examiner (Beer)

Mike Davey

Telephone: 07443 429594

Email: beerexaminer@ngwbj.org.uk

who would be pleased to receive applications from suitably qualified wine & beer makers.
Examinations are held in various parts of the country at regular intervals.

NAWB Show & Conference Accommodation 2022

Britannia Royal Court Hotel
Tamworth Road
Keresley
Coventry
CV7 8JG (sat nav use CV6 2EJ)

This year the show and full accommodation will be at the Britannia Royal Court Hotel, Coventry, a Britannia group hotel providing everything you would expect of an International Hotel Group. The hotel is based in a Grade II listed manor house nestled in landscaped gardens and parkland 3 miles from Coventry city centre.

The Show and all social events will be held completely within the Hotel.

The package is £120 per person for 2 nights bed and breakfast, and Friday and Saturday evening dinner. These prices apply to Friday and Saturday only. There is no single person supplement. Included in the rate is access to Spindles leisure centre. The Friday evening meal will be in the Carvery Restaurant and is included in the weekend package. The time must be booked on arrival.

Saturday evening—a Dinner Dance will be held in the Britannia Suite also including a 2 course meal included in the above package.

On Sunday morning the AGM will be held in the Blenheim Suite.

Sunday lunch will be available in the Carvery Restaurant at a cost of £10.00 and must be booked on arrival.

PLEASE REMEMBER—no commercial soft or alcoholic drinks, unless purchased in the hotel, are allowed in the bar, restaurant, show or social rooms. **This applies to any wines won on the Tombola/ Raffle as well.**

70 rooms have been pre-booked by NAWB; you can contact the hotel on 02476 334171 and press 2 for the Events Team before **11 February 2022** quoting [NAT190320](https://www.nat190320.com) to ensure these excellent rates. It is advisable to send the booking form to elka.akram@britanniahotels.com or stacey.bosworth@britanniahotels.com as it can be difficult to get through to the Events team on the phone. Full rates may be charged after this date. The discounted rates for the show and evening halls are dependent on filling these rooms. There is ample parking at the hotel.

Things to see near the hotel—Coombe Abbey Country Park, Cadbury's World, Kenilworth and Warwick castles, Coventry Cathedral, shopping in the city centre.

Directions—From North and North West—Leave the M6 at Junction 3 at the roundabout follow signs for A444 Coventry and follow the dual carriageway with Macro to your left hand side. Straight over the bridge with Tesco's to your left. At the second roundabout turn right into Holbrook Way (Guest Trucks on left) turn left into Holbrook Lane, then first right into Burnaby Road. Follow this straight to the end, over two sets of traffic lights. At the roundabout/island turn right onto Tamworth Road signposted Tamworth A51. Follow Tamworth Road past St Thomas Church on your right and The Old Hall Pub on your left for at least 400yards, turn right just after Sandpits Lane. Here you will find The Royal Court Hotel in Coventry.

From South West (M5/M42) -

Leave the M42 at Junction 6 onto the A45 towards Coventry. Take the slip road exit for Coventry A4114 (Just after Coventry Hill Hotel on the left handside). At the roundabout take the second exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M40) -

Leave the M40 at Junction 15 onto the A46 towards Coventry. Then turn left onto the A45 towards Birmingham. Go straight across at the 1st roundabout, following the A45 towards Birmingham. Go straight across at a number traffic lights and straight across at the next roundabout. There are several more sets of traffic lights so continue straight across these remaining on the A45. Take the exit signposted A4114 City Centre, Allesley, Jaguar assembly Plant & Brownhill Green. At the roundabout take the fourth exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M1) -

Leave the M1 at Junction 17 onto the M45/A45 to Coventry. Continue along the A45 towards Birmingham over several roundabouts and traffic lights. Take the exit signposted A4114 Allesley, Jaguar Assembly Plant & Brownhill Green. At the roundabout take the fourth exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

All southern routes continue as follows:

At the next roundabout take the 2nd Exit onto Coundon Wedge signposted Browns Lane Plant & Keresley. Follow onto next roundabout straight across (Jaguar on your left hand side). At next roundabout straight across onto Long Lane (Garden Centre on your right handside). Follow onto T Junction; at T Junction turn right onto Tamworth Road, the Royal Court Hotel is located 100 yards on your left.

"COMPETITION GUIDELINES"

APERITIFS: Wines taken before a meal to stimulate the appetite. Aperitifs should have sufficient acid to taste fresh and leave the palate clean. Alcohol should be between 14% and 17%.

TABLE WINE CLASSES: These wines are meant to accompany the enjoyment of food. They can vary from light to strong flavour. Table wines are varied in style and colour and are dealt with under separate headings.

RED TABLE WINE DRY: Colour should be red but tints of purple or black or tawny are acceptable. The wine must be without easily recognizable sweetness. The flavour can be substantial and should remain in the aftertaste. Some astringency from tannins is expected, with mellowness and maturity desirable. The bouquet should be complex and vinous. Acidity should be between 0.45% & 0.65% and alcohol 10% to 14%. For example Bordeaux, Burgundy, Rioja.

WHITE TABLE WINE DRY: Pale colour is desirable, there should be no brown or pink tones. The wine should taste dry without easily recognizable sweetness. The flavour should be pleasant with no bitter aftertaste and should give an impression of freshness leaving the mouth clean. Acidity should be between 0.5% to 0.8% and alcohol between 9% and 13%. The bouquet should be clean fragrant & vinous. For example White Burgundies, Alsace and dry Loire wines.

WHITE TABLE WINE MEDIUM DRY: Pale colour is desirable. The wine must have easily detected sweetness but not sufficiently predominant to classify it as a sweet wine. A good balance and flavour is more important than the exact degree of sweetness. Alcohol should be between 8.5% and 13% and acidity between 0.55% and 0.90%. For example German wines such as Liebfraumilch and QbA and QmP wines.

WHITE TO GOLDEN TABLE WINE SWEET: Colour can be deeper than for the dry or medium wines ranging up to golden but should not be dark. The flavour can be richer than the other wines with the alcohol up to 14%. The acidity should be between 0.6% and 0.9% sufficient to balance the sweetness and to prevent a cloying finish. The sweetness should not overwhelm the other characteristics. This is a wine that is best drunk with fruit or dessert at the end of a meal. An example would be Sauterne.

ROSÉ TABLE WINE: Commercial examples from the dry Tavel to the medium or medium-sweet Anjou. The wine should be pink, variations in colour intensity and slight orange or 'onion skin' tints are acceptable. The flavour must be light, fruity and fresh and the bouquet should reflect these points. There should not be excessive astringency. The acidity should be between 0.55% and 0.9% and the alcohol between 10% and 12% and the whole should be in balance with any sweetness.

AFTER-DINNER WINE RED SWEET: The colour should be deep. Mature wines may have tawny characteristics but should display some red colour. The flavour should be rich fruity and vinous, the whole being mellow and mature. Acidity should be between 0.45% and 0.7%. The alcohol should be as high as may be achieved by fermentation. The wine should be as sweet as the other characteristics will permit without it becoming cloying. Although this wine is often called 'Dessert' it is meant for drinking after dinner. Examples would be Mavrodaphne of Patras 15% to Port 22%.

AFTER-DINNER WINE WHITE TO BROWN SWEET: Here a wide range of colours is acceptable with the deeper colours usually providing the best wines but there must be no Red colouring. Acidity should be between 0.5% and 0.9%. All other characteristics are as After Dinner Wine Red Sweet. Examples Madeira, Muscat & sweet Oloroso sheries.

FORTIFIED WINES - Madeira Type. Wines in this class should emulate the Malmsey type of wine. This is a fortified, luscious, sweet 'After-Dinner' wine. The colour is deep tawny. The wine is full bodied and has a full sweet flavour with caramelised overtones on the farewell. The sweetness is balanced by a fairly high level of acidity. The final Specific Gravity should be from 1.025 to 1.050, alcohol about 18% and the acidity as tartaric acid about 0.6% to 0.7%.

WINES BY INGREDIENT: These wines can range from light dry table to full bodied sweet after-dinner wines. The main criteria are that the wine should be clean and sound and that it is in balance for the particular class in which it is entered. When judging named ingredient classes one can often detect other ingredients and while these may improve the wine they may blur recognition of the named ingredient. Provided that they do not predominate over the named ingredient the entry is acceptable.

SPARKLING WINE: This wine must contain carbon dioxide produced by a secondary fermentation in the bottle. Although this wine is usually white, both red and rosé may be entered. Even though the wine may be specified as dry a small amount of recognizable sweetness is acceptable. Acidity may range from 0.6% to 0.9% and alcohol from 10% to 12%. The commercial example is Champagne.

LIQUEURS: Homemade liqueurs are strong (usually 25-40% alcohol), sweet, and highly flavoured after-dinner drinks. Many flavours and styles are encountered but they can be divided into three general groups.

- a) **Fruit base.** Eg. alcohol infusions using various fruits (approx. 25-35% alcohol: 35-40% for orange liqueurs such as Cointreau and Grand Marnier).
- b) **Chocolate/Coffee base.** Eg. Tia Maria, cacao types etc. (approx. 25-30% alcohol).
- c) **Herb/Spice base.** Eg. peppermint, aniseed and more complex blends such as Benedictine types (approx. 30-40% alcohol, with Green Chartreuse an exception at 55%)

BEER DEFINITIONS: All beers entered should be bottle matured and should have a firm and light yeast deposit. The beers should be conditioned to give a fine running bead and close-knit head. Head retention should be good although beers high in alcohol may have little head retention. Acidity should not be predominant in any of these beer types. The definitions used in the NGWBJ handbook are fairly broad. Although they are derived in the main from classic English beer styles, there is no implication that beers have to adhere strictly to the use of English hops. Many brewers now use American or other foreign hops, particularly in their pale ales. Provided that the beer conforms to the NGWBJ guidelines for that style (e.g. it is not excessively hoppy for the style), then the use of non-English hops should neither be penalised nor favoured by judges when assessing beers.

DARK MILD: A lightly hopped beer with an O.G. of 35-42. The colour may range from light to dark brown. The flavour will have a delicate blend of malt and roast grains. Alcohol content will range from 3.5 - 4.5%.

BELGIAN GOLDEN STRONG ALE: O.G. 70-90, alcohol content of 7 - 9%. Yellow to medium gold strong ale with a blend of moderate fruity/spicy/hoppy character; well attenuated without any cloying sweetness. Good white head and excellent bead desirable. Flavour: complex blend of fruity esters, some spiciness, soft malt character, some mellow warming alcohol. Hop bitterness - smooth and complementary, but not dominant.

ENGLISH IPA: Full bodied premium bitter has an O.G. of 50-60 and a rich golden to deep copper colour. The bouquet should be hoppy and grainy. The flavour should be full malty and grainy with a predominant hop and clean bitter farewell. There should be a little residual sweetness to balance the hop. Alcohol 5-6.5%.

WHEAT BEER: Pale straw to dark gold in colour; OG of 45-55. It is typically brewed using up to 50% wheat malt and is often cloudy. It should be highly carbonated with a thick, well retained head. Yeast derived flavours can be fruity and spicy, with phenolic clove and banana. Belgian styles may have a breadly/grainy flavor, with coriander and orange peel. Hop bitterness, flavour and aroma should be low, with a soft finish on the palate.

“Competition Guidelines Continued”

LONDON BROWN ALE: Original gravity of 35-40 giving an alcohol level of 3.5-4%. Colour may vary from light to dark brown. The bouquet is malty backed by caramel. The beer should be sweet on the palate giving a smooth blend of malt and caramel with a low hop flavour.

NEWCASTLE BROWN ALE: The O.G. of 45-50 is reflected in an alcohol level of 4.5-5.0%. The colour should be a light reddish brown and the bouquet a blend of caramel and hop. The flavour should be full-bodied blend of caramelised malt with medium bitterness and noticeable sweetness.

BELGIAN DUBBEL ALE: O.G. 70-80. Alcohol content 7-8%. Dark rich malty strong ale; blend of rich, toasted, caramel, fruity essence, white rocky head; well attenuated without any cloying sweetness. Dark amber-brown in colour; good white head and excellent head is desirable. Flavour: a complex blend of fruity esters, some spiciness, soft malt character; no roasted malt character; some mellow warming alcohol present. Hop bitterness - smooth and complementary. Medium to full body. Warming mouthfeel from alcohol. A dark, rich, malty, moderately strong ale.

DRY STOUT: O.G. of 45-50 and an alcohol content of 4.5 - 5.0%. The bouquet should be that of roasted grain with a flavour of roasted grains full and dry with a long hard bitter finish. The colour is almost black.

SWEET STOUT: O.G. of 40-55. Colour is dark brown to almost black. Dark malts dominate the bouquet and flavour, bitterness is slight. Alcohol ranges from 4 to 5.5%. "Milk" stouts, sweetened with lactose have high residual sweetness.

OATMEAL STOUT: OG 45-55. A very dark full bodied, roasty, malty ale with oatmeal flavour. Roasted grain aromas often with coffee like character carry through to the flavour. Low hop aroma. It should have some sweetness but is not as sweet as sweet stouts. An oily mouthfeel from oatmeal is acceptable.

AMERICAN IPA: O.G. 60-70, alcohol 6-7%. Aroma: range from prominent to intense hop aroma featuring characteristics of American or New World hops. Low to medium clean, grainy-malty aroma may present. Colour: medium gold to light reddish-amber Head retention: medium-sized, white to off-white. Flavour: Hop flavour medium to very high; should reflect American or New World hop character. Malt flavour - low to medium low. Dry to medium-dry finish; low to no residual sweetness. Bitterness and hop flavour may linger into aftertaste but should not be harsh.

PORTER: This beer has an O.G. of 60-70 and an alcohol content of 5.5 - 7%. With a colour of dark brown to black, with a predominance of brown and chocolate malts on the bouquet and in the flavour, the flavour should also be full, with some residual sweetness to balance the hop and roast grains.

BARLEY WINE: Colour ranges from golden to brown. O.G. is from 90 upwards. The bouquet should be rich fruity hoppy alcoholic and vinous. The flavour should be full and malty with a smooth and mature blend of sweetness, hop and alcohol. Alcohol content will be 9% or greater.

BITTER: O.G. should be from 40-50 and the colour from golden to deep copper. The aroma of hops in the bouquet should lead to those of malt and grain. The flavour should be full, malty and grainy with a hoppy bitter farewell and perhaps a little sweetness from residual dextrins. Alcohol content 4-5%.

PALE LAGER: Original gravity (O.G.) should be from 40-50. The beer should be of a light to medium golden colour and the bouquet a delicate blend of hops, malt and DMS (dimethyl sulphide). The flavour should be dry, clean and refreshing, light to medium in malt and hops. Alcohol normally ranges from 4-5.5%.

STRONG LAGER: With an O.G. of 50-65, alcohol content ranges from 5-7%. Colour varies from golden to amber. The bouquet should be malty and grainy with slight DMS and a good hop balance. The beer should be full bodied with a malty flavour, a firm hop background and perceptible alcohol. Some sweetness due to dextrins may be apparent.

Wine and Beer definitions from 2000 NGWBJ Handbook with kind permission.

AMERICAN PALE ALE: OG 1045-1060; alcohol 4.5-6%. Pale refreshing beer, moderate to strong aroma from American or new world hops. Taste should be clean with a light to moderate mouth feel and dry finish. Hop flavour and bitterness can linger on aftertaste but should not be harsh or

astrigent. Late and/or dry hopping will add to hop flavour. Colour: pale to light gold, large white to off white head, fast running head.

SAISON: O.G. 50-65 and alcohol content of 5.0-7.0%. Often a distinctive pale orange but may be golden or amber in colour. Fruity aroma, reminiscent of citrus with low to moderate hop, and possibly hints of spice. A refreshing, fruity/spicy ale, highly carbonated, with a dry finish, quenching acidity and moderate hop bitterness.

GUEST BEERS:

2022. BLACK IPA: O.G. 1050-1070; alc. 5-7%; Colour - very dark brown to black. Colour of head should be tan. Moderate to high hop aroma from Northwest American hop varieties. Malt aroma may be present but is relatively light. Medium bodied beer; hop aromas follow through on flavour which can be citrusy, piney or resinous; dark malt flavours are medium to low and should not clash with the hops. Dry finish. Bitterness may linger into aftertaste but should not be harsh or astrigent.

2022. IRISH RED ALE: OG 1040-1050; alcohol 4-5%. Medium amber to medium reddish-copper colour, with low off-white to tan coloured head. Low to moderate malt aroma with light caramel and low hop. Grainy palate with light biscuit notes and a light taste of roast grain. Moderate hop bitterness. A less-bitter and hoppy Irish equivalent to an English Bitter, with a dryish finish due to roast grain.

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (Amateur)

Rules For Exhibitors

- 1. Entry Form:** Entry form, ~~accompanied by entry fees~~ should be sent to reach the Entries Secretary **by 4th March**. Incomplete entry forms will be returned for completion by the exhibitor. Late entries may not be accepted. If accepted they will incur an administration fee.
- 2. Delivery:** Exhibits shall be delivered to the Exhibition Hall on the Friday of the Show. See Programme for timings.
- 3. Staging of Exhibits:** All exhibits must be staged by the appointed stewards.
- 4. Fortification:** All wines must have been made by the exhibitor by the process of fermentation, and fortification by any method is not allowed, except Section 1b, Classes 20 - 23, where fortification is allowed and Class 24 where the use of alcohol spirit with no fermentation is allowed.
- 5. Bottles:**
 - a) Wine must be exhibited in clear or slightly tinted glass wine bottles of approx 26 fluid ozs. (740ml) capacity of the Sauternes type (Classes 17 & 18 excepted), filled to leave airspace between $\frac{1}{4}$ and $\frac{3}{4}$ inch (5 - 20mm).
 - b) Sparkling Wines in Classes 17 & 18 must be exhibited in Champagne type bottles, filled to leave airspace of 1 - 2 inch (25-50mm). These must weigh a minimum of 1.6kg when full. The wine used as a base for the Sparkling Classes must be dry (approx. 0.990sg) and a maximum of 2oz of sugar per gallon added before bottling.
 - c) Liqueurs in Classes 24 & 64 must be exhibited in clear colourless glass $\frac{1}{2}$ wine bottles of approx. 13fl ozs. (370ml) with airspace of $\frac{1}{2}$ - 1 inch (15 - 25mm).
 - d) Beer must be exhibited only in brown glass beer bottles, of 1 pint (568ml) or 500ml capacity, without distinguishing or commercial marks (bottle manufacturer's marks near the base or at the shoulders will be ignored), filled to leave airspace between $\frac{1}{2}$ - 1 inch (15-25mm). These bottles **MUST** be sealed with gold coloured crown seals. Barley wine in 250-330ml beer bottles, sealed as above. Plastic re-seals will not be accepted.
- 6. Corks:** Wine. White plastic topped cork stoppers only must be used. Plastic stoppers or flush corks must not be used and capsules must not be fitted. Plastic Champagne type stoppers with muselets must be used in Classes 17 & 18.
- 7. Labels:** Following receipt of the entry form, the necessary labels with instructions will be sent to exhibitors from mid January. Bottles must be labelled in accordance with these instructions. They must not bear any other label or mark of any description. No highlighting will be accepted under the cover up label.
- 8. Entries: Must be the sole work of the Exhibitor.**

Exhibitors may not make more than one entry per class. No single bottle may be shown in more than one class.
- 9. Federation & Circle Entries:** These entries must be submitted by **ONE** person on a dedicated entry form.
- 10. Show Officials:** Judges, if members, may enter the members' classes. They will be required to withdraw their entry at the end of judging from that class in which they are officiating if awarded a place. Judges may not officiate in a class in which their Federation and or Circle have an entry.
- 11. Eligibility: Exhibitors must be Amateur Winemakers and Beermakers.** It must be stated on the entry form if they are current Members. **Only NAWB Individual Members may enter Sections 1a, 1b, 2 and 4. Federations which are currently Annual Members can enter Classes 92 & 93. Circles which are currently Annual Members can enter Classes 90 & 91. Only NAWB members can win NAWB Master Trophies. Only Circles & Federations which are members of NAWB can win Circle & Federations Trophies.**
- 12. Exhibits in the wrong classes** and exhibitors entering classes for which they are ineligible will be disqualified and forfeit their entry fee.
- 13. Classes 88 & 89:** Only members of NGWBJ who are also current Individual Members of NAWB may enter Classes 88 & 89.
- 14. Classes 49 - 65 & 78 - 87:** Winemakers and Beermakers may enter these classes who are Members of either a NAWB affiliated Circle (~~fee per entry 50p~~) or are individual Members of NAWB (~~fee per entry 35p~~).
- 15. Kit Wines and Concentrates:** Any commercially bought Kit or Concentrate for wine may be entered in this Section. The manufacturer's instructions must be followed.
- 16. Class 84.** This class can be entered with beers produced by using either a Kit or Malt Extract.
- 17. Tasting:** No exhibit may be tasted or in any way interfered with whilst on the show bench, by the exhibitor or any other person, unless accompanied by the Convenor of Judges or his nominated representative.
- 18. Prizes:** Where entries permit, six awards **MUST** be given in each class. Judges are requested to consult the Convenor of Judges if there is any doubt, before completing the Awards Sheets. Recognition may be awarded to finalised bottles.
- 19. Collection of Exhibits:** All exhibits must remain on show until the official bottle removal time on the Saturday of the Show. Removal of exhibits from the Show bench must be supervised and checked by an appointed steward. Any exhibit not collected shall become the property of the National Executive who may dispose of such exhibits at their discretion.
- 20. National Executive Powers:** The National Executive reserves the right to cancel, divide or amalgamate any class, and, on request by the Judge(s), to retain a sample from any bottle for further analysis.
- 21. Objections:** Any exhibitor wishing to protest must do so before 3pm on the Saturday of the Show. The protest to the National Executive must be in writing and handed to the General Secretary or Convenor of Judges, together with the fee of £1.00 which is returnable at the discretion of the National Executive. The appeals committee decision is final.
- 22. Care of Exhibits:** All reasonable care will be taken, but the National Executive cannot accept any responsibility for any loss or damage however sustained.
- 23. Judges' Handbook:** Reference should be made to the current Handbook of the National Guild of Wine and Beer Judges for any points not covered in these rules.
- 24. Points:** Points will be awarded as follows:
1st - 11, 2nd - 7, 3rd - 5, 4th - 3, VHC - 2, HC - 1.

Kit, Federation, Judges and Newcomers Classes do not count towards the Major Trophies.
- 25. Newcomers Classes, Section 6:** open to Members of any Wine & Beer Circle that is affiliated to NAWB, who have not won an award (1st to 3rd) at any NAWB Show. Entry in these classes is limited to TWO Shows.
- 26. PRESENTATION:** Two points are awarded for presentation and everyone should get these two points by:
 - (1) Using the correct type of bottle and cork.
 - (2) Leaving the required airspace below the cork.
 - (3) Label Correctly.
 - (4) Cleanliness of the bottle, inside and out.
- 27. Postage & Packing:** ~~Fee is payable on for ALL competitors entries and conference bookings.~~

Show Schedule

Section 1a – General Wine Classes Competition For Individual NAWB Members only

1. Aperitif – Dry Sherry Type
2. Aperitif – Dry – Citrus and Other Types
3. Aperitif – Medium to Sweet – Excluding Vermouth Type
4. Aperitif – Vermouth Type, please specify Dry/ Medium/Sweet
5. Table Wine – Red – Dry (Excluding Fresh Grape or Concentrate)
6. Table Wine - Red –Dry (Fresh Grape or Concentrate)
7. Table Wine – Rosé – Medium Dry
8. Table Wine – White/Golden – Dry
(Excluding Fresh Grape or Concentrate)
9. Table Wine – White/Golden – Dry (Fresh Grape or Concentrate)
10. Table Wine – White/ Golden – Medium Dry
(Excluding Fresh Grape or Concentrate)
11. Table Wine – White/Golden – Medium Dry (Fresh Grape or Concentrate)
12. Table Wine – White/Golden – Sweet
13. After Dinner Wine – Red – Sweet
14. After Dinner Wine – White to Brown – Sweet
15. Three Bottles of Wine for a Dinner
Table Wine – White/Golden – Dry
Table Wine – Red – Dry
After Dinner Wine—Any Colour – Sweet
16. Five Bottles of Wine for a Dinner
Aperitif – Dry – Sherry Type
Table Wine – White/Golden – Dry
Table Wine – Red – Dry
Table Wine – White/Golden – Sweet
After Dinner Wine – Any Colour - Sweet
17. Sparkling Wine – Dry
18. Sparkling Wine – Medium Sweet
19. Wine to Set Recipe (see back page)
** Wine entered can have Grape Concentrate but not as a single ingredient and the other ingredients should dominate

Section 1b – Fortified Wine Classes Competition For Individual NAWB Members only

20. Sherry Type – Dry
21. Sherry Type – Sweet
22. Madeira Type – Sweet
23. Port Type – Red
24. Liqueur – Herb/Spice (2023 Fruit)

Section 2 – Fruit Wines by Ingredients Competition by Individual NAWB Members only

Red Fruit Wines

25. Elderberry Base – Dry
26. Elderberry Base – Sweet
27. Blackberry Base – Dry
28. Blackberry Base Sweet
29. Fresh Grape – Dry. No concentrate allowed
30. Fresh Grape – Sweet. No concentrate allowed
31. Stoned Fruit – Dry
32. Stoned Fruit – Sweet
33. Fruit Base (excluding 25-32 & Grape Concentrate) – Dry
34. Fruit Base (excluding 25-32 & Grape Concentrate) – Sweet

Rosé Fruit Wines

35. Fruit Base - No Grape Concentrate allowed – Dry
36. Fruit Base – No Grape Concentrate allowed – Medium Sweet

White Fruit Wines

37. Citrus Fruit Base – Dry
38. Citrus Fruit Base – Sweet
39. Gooseberry Base – Dry
40. Gooseberry Base – Sweet
41. Apple Base – Dry
42. Apple Base – Sweet
43. Fresh Grape – Dry. No concentrate allowed
44. Fresh Grape – Sweet. No concentrate allowed
45. Stoned Fruit – Dry
46. Stoned Fruit – Sweet
47. Fruit Base (excluding 37 – 46 & Grape Concentrate) – Dry
48. Fruit Base (excluding 37 – 46 & Grape Concentrate) – Sweet

Section 3a – Wine Classes Competition by Individual Members of NAWB and Members of any Wine or Beer Circle that is affiliated to NAWB

49. Dry Red Fruit Wine
50. Sweet Red Fruit Wine
51. Dry White Fruit Wine
52. Sweet White Fruit Wine
53. Mead – Dry (including Variants)
54. Mead – Sweet (including Variants)
55. Flower Wine – Dry
56. Flower Wine – Medium
57. Vegetable, Leaf or Grain Wine – Dry
58. Vegetable, Leaf or Grain Wine – Sweet

Section 3a continued

59. Four Bottle Fruit Wine Medley.
a) Red Fruit - Dry, b) Red Fruit – Sweet, c) White Fruit – Dry, d) White Fruit –Sweet. In this class the emphasis is fruitiness. Exhibitors must mark their wines with the main ingredient which for red wines should be Elderberry, Blackberry, Bilberry or Stone Fruit, and for white wines Apple, Gooseberry, Citrus or Stone Fruit

Section 3b – Kit Wine & Concentrate Classes Competition by Individual NAWB Member and Member of any Wine or Beer Circle Affiliated to NAWB

60. Kit Wine – Red - Dry
61. Kit Wine – White - Dry
62. Kit Wine – Red - Sweet
63. Kit Wine – White - Sweet
64. Kit Wine – Rose - Medium Dry
65. Kit – Liqueur

Section 4- Beer Classes Competition by Individual NAWB Members only

66. Dark Mild (O.G. 35-42)
67. Belgian Golden Strong Ale (O.G. 70-90)
68. English IPA (O.G. 50-60)
69. Wheat Beer (O.G. 45-55)
70. Brown Ale – London (O.G. 35-40)
Newcastle (O.G. 45-50)
Belgian Dubbel (O.G. 70-80)
71. Dry Stout (O.G. 45-50)
72. Oatmeal / Sweet Stout (O.G. 40-55)
73. American IPA (O.G. 60-70)
74. Porter (O.G. 60-70)
75. Barley Wine (O.G. 90+)
76. Three Bottles of Beer:-
IPA (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)
77. Beer to the set Recipe, Full mash (see back page)

Section 5 – Beer Classes Competition by Individual NAWB Member and Member of any Wine or Beer Circle Affiliated to NAWB

78. Bitter (O.G. 40–55)
79. Pale Lager (O.G. 40–50)
80. Strong Lager (O.G. 55–70)
81. American Pale Ale (O.G. 45-60)
82. Guest Beer – Black IPA (O.G. 50-70)
(2023 Irish Red Ale) (O.G. 40-50)
83. Saison (O.G. 50-65)
84. Kit Beer any style

Section 6 – Newcomers' Wine and Beer Classes

Competition by Individual Member of NAWB and Members of any Wine or Beer Circle that is affiliated to NAWB, who have not won a 1st, 2nd or 3rd place at any NAWB Show. Entry is limited to TWO Shows.

85. Table wine – Red – Dry
86. Table Wine – White/Golden – Dry
87. Bitter

SECTION 7 – Classes for Competition by Judges, Circles and Federations

88. Judges – Wine Class – White Fruit Dry
(2023 Aperitif Herbal/Oxidised Dry)
89. Judges – Beer Class – Strong Lager (OG 50-70)
(2023 Saison OG 50-65)
90. Circles – Three Bottles of Wine for a Dinner
Table Wine - White to Golden, Dry
Table Wine – Red – Dry
After Dinner Wine – Any Colour, Sweet
91. Circles – Three Bottles of Beer for a Dinner
IPA (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)
92. Federations – Three Bottles of Wine for a Dinner
Table Wine – White to Golden, Dry
Table Wine – Red – Dry
After Dinner Wine – Any Colour, Sweet
93. Federations – Three Bottles of Beer for a Dinner
IPA (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)

SECTION 8 – Photographic Class OPEN TO ALL

94. A single photograph i.e. no collages, mixes (with optional captions)
Depicting a Wine or Beer making Theme.
Maximum Size 7" x 5" and mounted on a card.

**Definitions and Entry Guidelines
See Pages 6-8**

2019 Trophy Winners – Manchester

NAWB Master Wine & Beer Trophies

NAWB Master Trophy - Mr P Robinson

The member winning most points in sections 1 - 3a & 4. An award must be gained in each of sections 1a, 2, & classes 66-83

Bournemouth Master Winemakers Cup - Mr P Robinson

Highest Points over Sections 1a, 2 & 3a

Hill Cup - Mrs E Robinson

2nd Highest Points over Sections 1a, 2 & 3a

Wilf Newsom Trophy - Mr K Martin

MASTER BREWER - Highest Points over Beer Classes 66-83

Temple Tankard - Mr P Robinson

2nd Highest Points over Beer Classes 66-83

Lady Winemaker - Mrs M Stafford

Highest Points over Sections 1a, 2 and 3a awarded to a Lady Winemaker

Circle Trophies

Amateur Winemakers Shield - Ware Wine & Beer Circle

Member Circle with Most Points over Sections 1 - 3a, classes 66-83 & Circle Classes

Nottingham Trophy - Phoenix Wine Circle

Member Circle with 2nd Highest Points over Sections 1 - 3a, classes 66-83 & Circle Classes

Marconi Club Trophy - Ware Wine & Beer Circle

Member Circle with Best 3 Wines for Dinner

NAWB Beer Trophy - County Beermakers

Member Circle with Best 3 Bottles of Beer for dinner

Sweet 'N' Dry Cup - Ware Wine & Beer Circle

Highest Points in Section 3, 5 and Circle 3 bottle Classes

Federation Trophies

Chempro Trophy - Beds & Herts Federation

Federation with Best 3 Wines for Dinner

The Associations of Federations Trophy -

CCAWF

Federation with Best 3 Bottles of Beer for dinner

Judges Trophies

Members of NGWBJ, who are individual members of NAWB, are eligible to enter these classes

Cedric Austin Cup - Mr A Procter

Best in Judges Wine Class

Sybil Hill Tankard - Mr P Robinson

Best in Judges Beer Class

Section 1A - Purpose Wines

Individual members of NAWB with accumulated points from multiple entries can win the following:-

Vina Trophy - Mrs E Robinson

Highest Points in 18 Purpose Wine Classes

Eric Malin Trophy - Mrs E Robinson

Highest Points in 8 Table Wine Classes

Individual members of NAWB can win the following awards with a single entry

Audrey Newton Cup - Mr R Fergus

Best Rosé Table Wine - Medium Dry

Doreen Barns Trophy - Mr C Hill

Best Table Wine, White/Golden, Sweet

Yorkshire Trophy - Mr P Robinson

Best Sparkling Wine

Ken Bilham Tastevin - Mrs E Robinson

Best Dry Red Table Wine

Harold Beal Memorial Cup - Mr C Hill

Best Dry White Table Wine

B&B Gent Trophy - Mrs E Robinson

Best Wine White / Golden Medium Dry

Phoenix Trophy - Mr M Norman

Best After Dinner Wine

Roycroft Cup - Mr C Hotham

Best Aperitif Wine

Turner Trophy - Mr A Procter

Best 3 Wines For Dinner

Bastin Cup - Mr A Procter

Best 5 Wines for Dinner

Section 1B - Fortified Wines

Mendip Wine Circle Trophy - Mr R Fergus

Best Liqueur

Stagg Trophy - Mr P Robinson

Highest Points gained in Fortified Wine Classes

Section 2 - Wines by Ingredient

Individual members of NAWB with accumulated points from multiple entries can win the following:-

Shaw Porter Cup - Mr P Robinson

Highest Points in Fruit Wine Classes (excl Medley)

Individual members of NAWB can win the following with a single entry

Joy Dinnage Rose Bowl - Mr R Gould

Best Elderberry Wine - Dry

John Gorton Trophy - Mr C Hotham

Best Elderberry Wine - Sweet

Atcherley Trophy - Mr Q Palmer

Best Blackberry Wine

Hambleton Bard Trophy - Mr C Hill

Best Fresh Grape Wine - Red

Dutch Federation Trophy - Mr A Procter

Best Stoned Fruit Wine - Red

Maurice Hughes Memorial Trophy - Mr P Robinson

Best Fruit Wine, Red, excl classes 25-32 & grape concentrate

Furness Trophy - Mrs P Pearce

Best Fruit Rosé

George Lashbrook Trophy - Mr J Parcell

Best Citrus Wine

2019 Trophy Winners – Manchester contd.

Andrews Cup - Mr P Robinson

Best Gooseberry Wine

Ace of Clubs Shield - Mr P Robinson

Best Apple Wine

Heriff Trophy - Mr P Robinson

Best Fresh Grape Wine -White

South West Counties Trophy - Mrs E Robinson

Best Stoned Fruit Wine - White

Dewsbury Tray - Mr K Martin

Best Fruit Wine, White, excl classes 37-46 & grape concentrate

Section 3A - Wine Classes

Tyneside Nationals Rose Bowl - Mr A Warburton

Best Wine in Flower & Veg Classes

Head Trophy - Mr G Bowden

Best Fruit Wine, classes 49-52

Rankin Trophy - Mr C Evans

Best Dry Mead

Timmins Trophy - Mr C Shelton

Best Sweet Mead

The Hampshire Wine Trophy - Mr A Procter

4 Bottle Fruit Wine Medley

Section 3B - Kit and Concentrate Classes

Boots Trophy - Mr C Hill

Highest Points over Kit Wine & Beer Classes

Solvino Cup - Mr T Fennemore

Kit & Concentrate - Best Red Wine - Dry

Hidalgo Trophy - Mr C Hill

Kit & Concentrate - Best White Wine - Dry

Loftus Trophy - Mr T Fennemore

Kit & Concentrate - Best Red Wine - Sweet

Gordon Instone Cup - Mr C Hill

Kit & Concentrate - Best White Wine - Sweet

Southern Vineyards Trophy - Mr M Norman

Kit & Concentrate - Best Rosé Wine

Section 4 - Beer (NAWB Members only)

Individual members of NAWB with multiple Beer Award

Cards can win the following:-

Brian Keer Trophy - Mr C Evans

Most Awards in Beer Classes 66-79

Individual members of NAWB can win the following win the following awards with a single entry

Muntona Trophy - Mr K Martin

Best English IPA Beer

Richard Edge Memorial Trophy - Mr K Martin

Best American IPA

Hardy Trophy - Mr M Norman

Best Dry Stout

Hywell Edwards Tankard - Dr C Pinnock

Best Oatmeal / Sweet Stout

Morrison's Trophy - Mr C Tweed

Best Dark Mild

E Pinfold Trophy - Mr R Baldwin

Best Brown Ale

Cooper Shield - Mr G Fryer

Best Strong Ale

Bill Elks Trophy - Mr K Martin

Best Porter

Cordon Brew Cup - Mr R Price

Best Barley Wine

Old Bexley Trophy - Mr C Evans

Best Three Bottles of Beer

Section 5 - Beer Classes

Tom Caxton Trophy - Dr C Pinnock

Best Kit Beer—any style

Charles Hill Tankard - Mr P Robinson

Best Bitter

Witherden Trophy - Mr L Immins

Best Pale Lager

Southern Vineyards 1983 Trophy - Mr D Gilbert

Best Strong Lager

Special Recipe Classes

Judith Irwin Trophy - Mr D McArthur

Members Wine Recipe

Pulley Tankard - Mr M Thompson

Members Beer Recipe

Stewards

Gerry Sparrow Trophy - Mr A Warburton

General Steward with Most Points in Show

Other Awards

Parrack Trophy - Mr K Martin

Most Awards in Wine Classes - Sections 1a, 2 & Mead, Flower & Vegetable Classes

Young's Cup - Mr B Martin

Most Points in Newcomers Classes

News and Views Trophy - Mr P and Mrs E Robinson

Best Article Printed in News and Views

Burbage Trophy - Mr R Fergus

Best Photo—Amateur Wine or Beer Making Theme

Winners' Glasses

All individual 1st place winners of Wine and Beer classes 1–89 and Photographic class 94 are awarded appropriate ISO-Wine Glass for wine classes or a Beer Tankard for the beer classes.

These should be collected from the glass collection table in the Show Hall during Bottle Collection.

Please note there are no winners' glasses for the classes 90-93, Circle and Federation Three Bottle Classes.

**Class 19 Member's Recipe for 2022 National Show
Sauternes Style Wine Supplied by Chris Pinnock**

Ingredients

370ml white grape concentrate 225g honey 595g sugar 1 litres apple juice
905g rhubarb, chopped, rinsed in metabisulphite & frozen 115g strawberries 57ml glycerol
Pectolase Yeast nutrient
Wine yeast (Gervin #6 yeast (strain 8906) recommended)

Method

Build up a yeast starter with the apple juice and yeast
Thaw the Rhubarb and press gently through a sieve to extract the juice into a fermentation bucket
Add the grape concentrate, sugar and starter to the juice fermenting at a volume of approximately 2.8l (5 pints)
When most of the sugar has been used, gently pasteurise the honey and strawberries and allow to cool
Strain the honey and strawberry mix, add to 1g/4.5l demijohn with the 2.8l of fermenting juice, add the glycerol and pectolase and ferment to dryness then clear, stabilise if necessary and sweeten to SG 1020 with sugar rounding off with white grape juice or concentrate to SG 1030

**Class 77 Members Recipe for 2022 National Show
Worthington White Shield Supplied by Peter Lawrence**

OG 1050 FG 1008 ABV 5.6% IBU 40 colour 21

Liquor Total liquor 32.6 litres Mash liquor 10.8 litres

To make 23 litres:

Pale malt 4000 grams White sugar 480 grams Crystal malt 335 grams

Mash at 66°C (151°F) for 90 minutes

Hops: Start - Challenger 28 grams Northdown 19 grams

Last 10 minutes - Northdown 16 grams Irish moss 3 grams

Boil time 90 minutes

**Class 19 Members Recipe for 2023 National Show
Dry White Table Wine—Chardonnay Style Supplied by Kevin Martin**

Ingredients

White Grape Concentrate 570ml
Banana (flesh) 150g Mango 250g
Peaches 150g Guavas 150g
Sugar 450g Tartaric Acid 11g
Oak granules As Required to taste
Nutrient Pectolase
Yeast: Gervin No. 2

Method

Build up the yeast starter to a volume of six pints in a gallon demi john with the white grape concentrate and sugar. Please try to use Gervin No: 2. When most of the sugar has been used mash the other fruits; treat with Campden tablet and Pectolase overnight.

Pulp ferment with the fermenting white grape concentrate for two hours. Strain back into a gallon demi john rinsing the pulp with water to top up the demi john. Ferment to dryness, racking and clarifying by standard procedures.

Add oak to taste. This Chardonnay style should have an alcohol of about 13% and the acidity should be between 0.5% & 0.6%.

Recipe by Chilterns Masters taken from Bill Smiths book Award Winning Wines.

**Class 77 Members Recipe for 2023 National Show
Simond's Bitter (Bill Elks recipe, Durden Park) Supplied by Martin Thompson**

OG 1062

To make 1 gallon (4.5 litres):

2 lbs 10 oz (1190g) Pale Malt - 84% 8 oz (226g) Pale Amber Malt - 16%
0.75 oz (22g) Fuggles hops 0.16 oz (5g) Goldings hops in late boil.
0.1 oz (2 - 3g) dry hopping

Modern interpretations of this 1880's recipe suggests:

Mash grain for 3 hours at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.

Sparge with hot water at 180 - 185° F (82 - 85° C) to O.G. or required volume.

Boil with Fuggles hops for 90 minutes and add the Goldings hops towards the end of the boil.

Cool and ferment with a good quality ale yeast.

Mature 3 months - 5 months.

This was the beer that started me brewing. I tasted Bill Elk's Durden Park researched Simond's bitter and was simply blown away; I had to know how to brew such a delight. Having said that I have brewed this a few times and it has been disappointing (in comparison to Bill's) - but on occasion it is superb. I suspect, apart from our usual problems of consistency in all that we do, getting the correct balance of Amber malt *bitterness* to hop is some of it.

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