

Fourteenth National Conference and Show



WINTERGARDENS PAVILION EASTBOURNE SUSSEX

**Friday, Saturday and Sunday
7th, 8th and 9th April, 1972**

PROGRAMME AND SCHEDULE

ADMISSION CHARGES

Full Conference £1.50 (free to members refer to ticket application form)
Saturday, April 8th, 2—6 p.m. 50p, children 10p.

Application for tickets should be accompanied by the necessary remittance and sent to the Social Secretary, C. W. Martin, 78 Broomhill Road, Farnborough, Hants.

Entry form accompanied by entry fees should be forwarded to Entries Secretary, P. Awbery, Forest Lodge, Challock, Ashford, Kent
by **February 25th.**

CHALLENGE TROPHIES AND SPECIAL AWARDS

MARCONI CLUB TROPHY	1971 winner Epsom Downs	To be awarded for Best exhibit, Class 1
ERIC MALIN MEMORIAL TROPHY	Mr. K. Bilham	Most points, Classes 2-4
BASTIN CUP	Mr. V. Thomas Mr. M. Watts	Most points, Classes 5-6
VINA TROPHY	Mr. V. Thomas	Most points, Classes 2-7
TURNER TROPHY	Mr. V. Thomas	Best exhibit, Class 7
ATCHERLEY TROPHY	Mrs. M. Askam	Best exhibit, Class 10
SOUTHERN VINEYARDS TROPHY	Mrs. P. Farmer	Best exhibit Class, 10C
LOFTUS CUP	Mr. V. Treveil	Best exhibit, Class 11C
ANDREWS CUP	Mr. V. Treveil	Best exhibit, Classes 12A, B, D, E
HIDALGO TROPHY	Mrs. P. Farmer	Best exhibit, Class 12C
SWEET 'N DRY CUP	Miss J. Radcliffe	Associate Member winning most points, Classes 8-13
SHAW PORTER CUP	Mr. V. Treveil	Most points, Classes 10-13
GORDON INSTONE CUP	Mr. & Mrs. Moorsford	Best exhibit, Class 13C
HAROLD BEALL MEMORIAL CUP	Mr. D. Gray	Best exhibit, Class 19
CEDRIC AUSTIN CUP	Mr. V. Goffen	Judge winning most points, Classes 8-21
BOURNEMOUTH MASTER WINEMAKERS CUP	Mr. V. Goffen	Most points, Classes 8-21
HILL CUP	Mr. V. Treveil	2nd highest points, Classes 8-21
ROYCROFT CUP	Mr. D. Garrett Mr. C. Kent Mr. D. Gray Mrs. R. Dodds Mr. S. Jones Mr. K. Bilham	Most points, Classes 17-21
BILHAM TASTEVIN	Mr. D. Garrett	Best exhibit, Class 17
ITONA TANKARD	Mr. A. Buckley	Best exhibit, Class 22
WILF NEWSOM CUP	Dr. P. Dransfield	Most Points, Classes 22-27
TEMPLE TANKARD	Mr. A. Buckley Mr. N. Parkinson Mr. V. Whitehouse	2nd highest points, Classes 22-27
LUCAS CUP	No awards	Bournemouth member gaining most points, Classes 2-29
AMATEUR WINEMAKER SHIELD	Epsom Downs	Member Association winning most points (see rule 11)

Engraved decanter labels will be presented to the 1971 winners of the Trophies.

Points will be awarded for prizes as follows :

1st—9, 2nd—7, 3rd—5, 4th—4, 5th—3, V.H.C.—2, H.C.—1.

PRIZE MONEY (see rule 13)

All classes except classes 1, 7 and 30 to 32 inclusive :

1st—£1.75, 2nd—£1.25, 3rd—75p, 4th—50p., 5th—25p.

Classes 1, 7 and 28 to 30 inclusive :

1st—£2.50, 2nd—£1.75, 3rd—£1, 4th—50p, 5th—25p.

Prize money will be paid from 1-30 to 2-30 p.m. on Sunday, April 9th in the
Floral Hall.

SHOW SCHEDULE

CIRCLE CHAMPIONSHIP

Entry Fee—20p

Entries for Class 1 can only be accepted from Guilds/Circles that are current Annual Members of the N.A.A.W. at December 31st, 1971. NOT INDIVIDUALS (see Rule 11). Please use a separate entry form.

Class

1. Three bottles of Wine for a Dinner—one each Table White Dry, Table Red Dry, Dessert. (Each bottle must be labelled accordingly).

INDIVIDUAL MEMBERS' CLASSES

Entry Fee—10p per Class

Classes 2-7 inclusive are only open to exhibitors who are current Individual Annual Members of the N.A.A.W. at December 31st, 1971 (see Rule 11).

Class

2. Table Wine—Red—Dry.
3. Table Wine—White or Golden—Dry.
4. Table Wine—Rosé—Medium.
5. Dessert Wine—Red.
6. Dessert Wine—White or Golden.
7. Three bottles of Wine for a Dinner—one each Table White Dry, Table Red Dry, Dessert (each bottle must be labelled accordingly).

GENERAL CLASSES

Entry Fee—20p per Class

Classes 8-21 inclusive are open to all (see Rule 10).

In Classes 8-13 inclusive Exhibitors may enter **ONE SECTION ONLY** of each class (see Rule 9).

Class

8. A. Flower Wine—Dry. Elderflower excluded.
B. Elderflower Wine—Dry.
9. A. Flower Wine—Sweet. Elderflower excluded.
B. Elderflower Wine—Sweet.
10. Fruit Wine—Red—Dry :
A. Elderberry.
B. Blackberry.
C. Grape Concentrate.
D. Fruit excluding A, B and C.
11. Fruit Wine—Red—Sweet :
A. Elderberry.
B. Blackberry.
C. Grape Concentrate.
D. Bilberry.
E. Fruit excluding A, B, C and D.
12. Fruit Wine—White or Golden—Dry :
A. Citrus.
B. Gooseberry.
C. Grape Concentrate.
D. Apple.
E. Fruit excluding A, B, C and D.
13. Fruit Wine—White or Golden—Sweet :
A. Citrus.
B. Gooseberry.
C. Grape Concentrate.
D. Apple.
E. Fruit excluding A, B, C and D.

continued overleaf

General Classes—continued

14. Mead—Dry.
15. Mead—Sweet.
16. Sparkling Wine—White or Golden.
17. Table Wine—Red—Dry.
18. Table Wine—Rosé—Medium.
19. Table Wine—White or Golden—Dry.
20. Dessert Wine—Red.
21. Dessert Wine—White or Golden.

BEER AND STOUT

Entry Fee—20p per Class

Classes 22-27 inclusive are open to all (see rule 10). Exhibits must conform with Rule 6. **In the interests of safety** exhibitors should ensure that the bottle pressure is not excessive.

Class

22. One pint Lager.
23. One pint Pale Ale—Burton type.
24. One pint Brown Ale.
25. One pint Stout—Irish type.
26. One pint Stout—Milk type.
27. One pint Barley Wine.

COOKERY AND DISPLAY CLASSES

Entry Fee—20p per Class.

Classes 28-33 inclusive are open to all (see rule 10).

COOKERY

A transparent cover may be used whilst the exhibit is on display.

Class

28. A savoury dish prepared or cooked with home made wine (the recipe must be given).
29. A sweet or dessert dish prepared or cooked with home made wine (the recipe must be given).

DISPLAYS

30. Winemaker's display which does not exceed 2ft. by 2ft. including drapes. Height limit 6ft from base of display. The display must include finished wines. Fermenting wines, ingredients, equipment, etc., may be included. To be judged for effect and originality.
31. Any useful and interesting item of winemaking equipment, not previously exhibited, invented or developed by the exhibitor. Explanatory notes may be attached.
32. One bottle of home made wine for presentation on a specific occasion. capped and labelled, and in a suitable presentation container. Fancy bottles are allowed, but no accessories. The wine will not be tasted, but presentation and clarity will be taken into consideration.

WINE LABEL

33. A wine label to be exhibited on a full bottle of wine, which will not be uncorked. Rule 7 does not apply. The label will be judged in relation to the exhibit as a whole, and the judge will take into consideration the suitability for economic reproduction, and originality of design.

NEXT YEAR, 1973 it is proposed to include a Photographic Class. This will be for a set of 6 (35mm) slides on any one aspect of practical winemaking.