

Seventeenth National Conference and Show



BUTLINS HOLIDAY CAMP BOGNOR REGIS SUSSEX

**Friday, Saturday and Sunday
25th, 26th, 27th April, 1975**



PROGRAMME AND SCHEDULE



ADDITIONAL BOOKING APPLICATION FORMS
AVAILABLE FROM THE ACCOMMODATION SECRETARY
(please enclose S.A.E.)

Miss S. VARLEY, 22 INWOOD ROAD, LIVERPOOL, L19 6QB

Entry form accompanied by entry fees should be forwarded to

Entries Secretary :

Mr. A. Briggs, 4 Suffolk Avenue, Carlton Grange, Batley WF17 7AN

SHOW SCHEDULE

OPEN CLASSES

Entry fee per class—30p.

Class

1. Aperitif—Dry.
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).
8. One pint Lager, British type.
9. One pint Pale Ale, Burton type.

N.A.W.B. MEMBERS' CLASSES

Entry fee—15p.

10. Aperitif—Dry.
11. Table Wine—Red—Dry.
12. Table Wine—Rosé—Medium.
13. Table Wine—White or Golden—Dry.
14. Dessert Wine—Red.
15. Dessert Wine—White or Golden.
16. Three bottles of Wine for a Dinner—one each Table White Dry, Table Red Dry, Dessert (each bottle must be labelled accordingly).
17. A Flower Wine—Dry. Elderflower excluded.
B Elderflower Wine—Dry.
18. A Flower Wine—Sweet. Elderflower excluded.
B Elderflower Wine—Sweet.
19. Fruit Wine—Red—Dry:
A Fruit excluding B, C, D and E.
B Elderberry base.
C Blackberry Base.
D Grape Concentrate.
E Stoned fruit base.
20. Fruit Wine—Red—Sweet:
A Fruit excluding B, C, D, E and F.
B Elderberry base.
C Blackberry Base.
D Grape Concentrate.
E Bilberry Base.
F Stoned fruit base.

Class

21. **Fruit Wine—White or Golden—Dry:**
A Fruit excluding B, C, D, E, F and G.
B Citrus base.
C Gooseberry base.
D Grape Concentrate.
E Apple base.
F Fresh Grape.
G Stoned fruit base.
22. **Fruit Wine—White or Golden—Sweet:**
A Fruit excluding B, C, D, E, F and G.
B Citrus base.
C Gooseberry base.
D Grape Concentrate.
E Apple base.
F Fresh Grape.
G Stoned fruit base.
23. Mead—Dry.
24. Mead—Sweet.
25. Sparkling Wine—White or Golden.
26. A One pint Lager, Continental type.
B One pint Lager, British type.
27. One pint Ale, Burton type.
28. One pint Brown Ale.
29. One pint Stout, Irish type.
30. One pint Stout, Milk type.
31. Barley Wine, one pint (or $\frac{1}{2}$ pint).

CIRCLE WINE CHAMPIONSHIP

Entry fee—50p

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

CIRCLE BEER CHAMPIONSHIP

Entry fee—50p.

33. Three bottles of Beer—one each Lager (Continental type), Stout (Irish type), Barley Wine ($\frac{1}{2}$ pint).

OPEN

COOKERY, DISPLAY AND PHOTOGRAPHIC CLASSES

Entry fee per class—30p.

COOKERY

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

Class

34. A savoury dish for up to four persons prepared or cooked with home-made wine (the recipe must be given).
35. A sweet or dessert dish for up to four persons prepared or cooked with home-made wine (the recipe must be given).

DISPLAYS

36. 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.
37. Any useful and interesting item of winemaking equipment, not previously exhibited, invented or developed by the exhibitor. Explanatory notes may be attached. To be judged for originality/development, usefulness to wine and/or beer makers, capability of economic reproduction and workmanship.
38. 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

39. 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.

PHOTOGRAPHIC

40. A set of 6 (35mm.) slides on any one aspect of practical winemaking. Transparencies will be judged in advance of the National Conference and Show (see rule 2). The judge will take into consideration photographic technique, wine/beer making technique and usefulness as illustrations in the classroom.

Note: Photographs must have been taken, but not necessarily processed, by the entrant. They should be mounted for protection in standard 2" x 2" mounts. Class and entry number only to be clearly marked on the slide, and the slide to be correctly spotted (a spot in the lower left hand corner of the slide facing the viewer when it is viewed in the hand).

FEDERATION CLASSES

41. Three bottles of Wine for a Dinner—one each Table White Dry, Table Red Dry, Dessert (each bottle to be labelled accordingly).
42. Three bottles of Beer—one each Lager (Continental type), Stout (Irish type), Barley Wine ($\frac{1}{2}$ pint).

CHALLENGE TROPHIES AND SPECIAL AWARDS

1974 WINNERS

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|---|---|---|
| 1. MARCONI CLUB TROPHY
Bexleyheath | (Circle—3 wines for Dinner) | Best exhibit class 32 |
| 2. ERIC MALIN MEMORIAL TROPHY
Mr. D. S. Clements MEL/AW | (Highest points in 3 Table Wine classes) | Most points classes 11-13 |
| 3. BASTIN CUP
Mr. W. J. Lord, Thames Estuary | (Highest points in 2 Dessert Wine classes) | Most points classes 14-15 |
| 4. VINA TROPHY
Mr. K. Gunn, S. London W.C. | (Highest points in the 7 Purpose Wine classes) | Most points classes 10-16 |
| 5. TURNER TROPHY
Mr. G. Holt, Epsom Downs | (Best 3 Wines for Dinner) | Best exhibit class 16 |
| 6. ATCHERLEY TROPHY
Mr. W. Stanswood, unattached | (Best Dry Red Fruit Wine) | Best exhibit class 19A, B, C and E |
| 7. SOUTHERN VINYARDS TROPHY
Mrs. S. J. Dewdney Twickenham | (Best Red-Dry Grape Concentrate) | Best exhibit class 19D |
| 8. LOFTUS CUP
Mr. A. R. Moore, unattached | (Best Red-Sweet Grape Concentrate) | Best exhibit Class 20D |
| 9. ANDREWS CUP
Mr. G. W. Christmas, Bognor | (Best Dry White Fruit Wine) | Best exhibit class 21A, B, C, E, F and G |
| 10. HIDALGO TROPHY
Mr. D. S. Clements, MEL/AW | (Best White-Dry Grape Concentrate) | Best exhibit class 21D |
| 11. SWEET 'N DRY CUP
Mrs. P. D. Wilson, MEL | (Highest points in the 9 open classes) | Most points in classes 1-9 |
| 12. SHAW PORTER CUP
Mrs. R. W. Kershaw, Crosby | (Highest points in the 4 fruit classes) | Most points in classes 19-22 |
| 13. GORDON INSTONE CUP
Mr. J. B. Nason, Acc. of Clubs | (Best White-Sweet Grape Concentrate) | Best exhibit class 22D |
| 14. HAROLD BEALL MEMORIAL CUP
Mrs. S. J. Dewdney, Twickenham | (Best Dry White Table Wine) | Best exhibit class 22E |
| 15. CEDRIC AUSTIN MEMORIAL CUP
Dr. and Mrs. J. M. Leadley, Nottingham | (Judge with the highest points over 16 wine classes) | Judge winning most points |
| 16. BOURNEMOUTH MASTER WINEMAKERS' CUP
Mr. D. S. Clements, MEL/AW/Mrs. R. W. Kershaw, Crosby | Highest points over 16 wine classes | Most points in classes 10-25 |
| 17. HILL CUP
Dr. and Mrs. J. M. Leadley, Nottingham | (2nd highest points over 16 Wine classes) | 2nd highest points classes 10-25 |
| 18. ROYCROFT CUP
Mr. W. B. Aggas, Bournemouth | (Best Dry Aperitif Wine) | Best exhibit class 10 |
| 19. BILHAM TASTEVIN
Mrs. A. Newton, Hull and District | (Best Dry Red Table Wine) | Best exhibit class 11 |
| 20. WILF. NEWSON CUP—MASTER BREWER
Mr. M. Tomlinson, Heathfield/Mr. A. J. Hewett, South Devon ABS | (Highest points over 6 Beer classes) | Most points classes 26-31 |
| 21. TEMPLE TANKARD
Mr. V. Whitehouse, South Devon/Alcol Home Brew Centre, unattached | (2nd highest points over 6 Beer classes) | 2nd highest points classes 26-31 |
| 22. TILLY TIMBREL TROPHY
Mr. G. W. Newton, Hull/Mr. D. J. Moon, Harrow/Mr. B. W. Blakeney, Coulsdon and Purley | (Highest points over 2 cookery classes) | Most points classes 34-35 |
| 23. 'AMATEUR WINEMAKER' SHIELD
Nottingham | (Circle with most points over 64 classes and sub classes) | Member Circle/Guild winning most points (see rule 11) |
| 24. RANKIN TROPHY
Mrs. C. A. Furness/Mr. R. H. Barnes, Wincham Country Wine Club | (Most points in the 2 Mead classes) | Most points classes 23-24 |
| 25. 'ITONA' TANKARD
Mr. B. W. Blakeney, Coulsdon and Purley | (Best Lager Beer) | Best exhibit class 26A |
| 26. 'HOME BEER AND WINEMAKING' TROPHY
Manchester Wine Circle | (Highest points in 2 Bottle Beer class) | Best exhibit class 33 |
| 27. 'CHEMPRO' TROPHY | Federation—3 Wines for Dinner. New trophy for 1975 | Best exhibit class 41 |

Points will be awarded for prizes as follows :
1st—9, 2nd—7, 3rd—5, 4th—3, V.H.C.—2, H.C.—1