

SHOW SCHEDULE - WINES

SECTION 1 - PURPOSE WINES CLASSES - MEMBERS

1. Apertif Dry Sherry Type
2. Apertif Dry Vermouth Type
3. Apertif Dry Citrus and Other Types.
4. Table Wine - Red - Dry (Excluding Fresh Grape)
5. Table Wine - Red - Dry (Fresh Grape)
6. Table Wine - Rose - Medium dry
7. Table Wine - White or Golden - Dry (Excluding Fresh Grape)
8. Table Wine - White or Golden - Dry (Fresh Grape)
9. Table Wine - White or Golden - Med.Dry (Excluding Fresh Grape)
10. Table Wine - White or Golden - Med Dry - (Fresh Grape)
11. Table Wine - White or Golden - Sweet
12. After Dinner Wine - Red Sweet
13. After Dinner Wine - White to Brown Sweet
14. Three bottles of Wine for a Dinner
TABLE WHITE or GOLDEN - DRY, TABLE RED - DRY, AFTER DINNER WINE - SWEET.
15. Five bottles of wine for a dinner
APERITIF-DRY SHERRY TYPE, TABLE WHITE or GOLDEN - DRY, TABLE RED - DRY
TABLE WHITE-SWEET, AFTER-DINNER WINE-SWEET
16. Mead - Dry
17. Mead - Sweet
18. Sparkling Wine - Dry
19. Sparkling Wine - Medium Sweet

SECTION 2 - WINES BY INGREDIENT CLASSES - MEMBERS

20. Flower Wine - Dry (Elderflower excluded)
 21. Elderflower Wine - Dry
 22. Flower Wine - Sweet (Elderflower excluded)
 23. Elderflower Wine - Sweet
- Fruit Wine - Red - Dry:**
24. Fruit excluding 25 - 29 and Grape Concentrate
 25. Elderberry base
 26. Blackberry base
 27. Bilberry Base
 28. Fresh Grape
 29. Stoned fruit base
- Fruit Wine - Red - Sweet:**
30. Fruit excluding 31 - 35 and Grape Concentrate
 31. Elderberry base
 32. Blackberry base
 33. Bilberry base
 34. Fresh Grape
 35. Stoned fruit base
- Fruit Wine - White or Golden - Dry**
36. Fruit excluding 37 - 41 and Grape Concentrate
 37. Citrus base
 38. Gooseberry base
 39. Apple base
 40. Fresh grape
 41. Stoned Fruit base
- Fruit Wine - White or Golden - Sweet**
42. Fruit excluding 43 - 47 and Grape Concentrate
 43. Citrus base
 44. Gooseberry base
 45. Apple base
 46. Fresh grape
 47. Stoned Fruit base
48. **Fruit Wine Medley Any 5 FROM 8 (See Rule 21)**
(Wines can be Dry through to Sweet)
Apple base, Citrus base, Gooseberry base, Stoned White Fruit Base
Elderberry base, Blackberry base, Bilberry base, Stoned Red Fruit Base

SECTION 3 - FORTIFIED WINE CLASSES

49. Sherry type - Dry
50. Sherry type - Sweet
51. Madeira - Sweet
52. Port type (Red)
53. Liqueur - Herb/Spice (1997 - Coffee Cream)

SECTION 5 - MEMBERS RECIPE CLASSES - WINE

54. Rhubarb & Orange Dry White Table - See recipe on page 19
The Winner will be asked to provide the recipe for the 1998 Show for inclusion in the 1997 Schedule

JUDGES' CLASS - WINE (Members of both NGWBJ & NAWB only)

55. Apertif - Dry - Citrus (1997 Show - Flower Wine sweet)

CIRCLE & INVITED ORGANISATIONS CLASSES - WINE

56. Table Wine - Red - Dry
57. Table Wine - White or Golden - Dry
58. After-Dinner Wine - Red
59. After-Dinner Wine - White to Brown.
60. Three bottles of Wine for a Dinner
Table White or Golden - Dry, Table Red Dry, After Dinner Wine - Sweet.

FEDERATION CLASS - WINE

61. Three bottles of Wine for a Dinner
Table White or Golden - Dry, Table Red Dry, After Dinner Wine - Sweet

KIT & CONCENTRATE WINES - (SEE RULE 11)

The make of Kit or Concentrate MUST be stated on the Entry Form

Kit Wines including concentrates

62. Red - Dry
63. White - Dry
64. Red - Sweet
65. White - Sweet
66. Rose - Medium Dry

SHOW SCHEDULE - BEER

SECTION 4 - BEER CLASSES - MEMBERS

- | | |
|--|---|
| 67. One pint Light Lager | 68. One pint Heavy lager |
| 69. One pint IPA | 70. Light Ale |
| 71. One pint Brown Ale - London type | 72. One pint Brown Ale - Newcastle type |
| 73. One pint Dry Stout | 74. One pint Sweet Stout |
| 75. One pint Strong Ale | 76. Porter |
| 77. Barley Wine - (1/2 pint) | |
| 78. Three Bottles Beer
IPA, Dry Stout, Barley Wine (1/2 pint) | |

SECTION 5 - MEMBERS RECIPE CLASS

79. Sams Pride - See recipe on page 19.
The winner of this class will be asked to provide the recipe for 1997 Show for inclusion in the 1997 Schedule

CIRCLE & INVITED ORGANISATIONS CLASSES - BEER

- | | | |
|---|------------------------|--------------------------|
| 80. One pint Indian Pale Ale | 81. One pint Dry Stout | 82. One pint Heavy Lager |
| 83. Three bottle of Beer for a Dinner
IPA, Dry Stout, Barley Wine (1/2 pint) | | |

FEDERATION CLASS - BEER

84. Three bottles of Beer
IPA, Dry Stout, Barley Wine (1/2 pint)

JUDGES' CLASS - BEER

(Members of both NGWBJ & NAWB only)

85. One pint Dry Stout (1997 Show - Barley Wine - 1/2 pint)

KIT BEERS (SEE RULE11) - MEMBERS

The make of Kit or Concentrate MUST be stated on the Entry Form

Kit Beer

- | | | |
|-----------|------------|---------------|
| 86. Lager | 86. Bitter | 88. Dry Stout |
|-----------|------------|---------------|

SECTION 5. SUPPORT CLASSES

COOKERY

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

89. **Pate Dish** - See recipe Page 17 - The winner will be asked to supply a recipe for the 1997 Show for inclusion in the 1997 Schedule
90. **Cake** - See recipe Page 17 - The winner will be asked to supply a recipe for the 1997 Show for inclusion in the 1997 Schedule
91. **A cold savoury dish** for up to two persons with the appropriate bottle of wine. (recipe must be given)
92. **Ploughman's Lunch** - Plate prepared with Cheese and garnishes, a Loaf of Bread and a bottle of Beer.
(Bread & Beer to be Homemade). Bread and Beer can displayed off the plate.

BOTTLE LABEL

93. A bottle label to be exhibited on a full bottle with no restrictions on type or colour of bottle. The label will be judged with originality in mind and should be the entrant's own work, however prepared and contain no identification of the entrant. The contents will not be tasted.
94. A bottle label for a club. Conditions as in Class 93 but identification will be allowed.
95. A dressed bottle.

CIRCLE ACTIVITIES

96. Photograph. Depicting circle activities.

SECTION 6. OPEN CLASSES

Open to any person who is not a member of NAWB

- | | | |
|--------------------------------|---|---------------------------------|
| 97. Aperitif - Dry - Any Style | 98. Table Wine - White/Golden - Dry/Med Dry | 99. Table Wine Red - Dry |
| 100. Rose Wine - Med Dry | 101. Red Fruit Wine - Dry/Med Dry | 102. Red Fruit Wine - Med/Sweet |
| 103. Flower Wine - Dry/Med dry | 104. Flower Wine - Med/Sweet | 105. Non Fruit - Dry/Med Dry |
| 106. Non Fruit - Med/Sweet | 107. White Fruit - Dry/Med Dry | 108. White Fruit - Med/sweet |

Wine Classes that are Dry/Med Dry can have wines entered that are Dry (without recognisable Sweetness) to Med Dry (Wines that have recognisable sweetness, but does not persist on the palate).

Wine Classes that are Med/Sweet can have wines entered that are Med Sweet (must have obvious sweetness) to Sweet (it should be sweet as the other characteristics will permit without becoming cloying).