

ADDITIONAL INFORMATION ON THE SCHEDULE

GLASSES will be awarded for the **first place only** in all individual classes, See Rule 7. Collars will be awarded to bottles selected for the final adjudication but not placed.

POINTS: points awarded will be as follows:-

1st - 10 points 2nd - 7 points 3rd - 5 points
 4th - 3 points 5th - 2 points 6th - 1 point

CLASSES 5 and 8 Social Wine: A smooth well-balanced wine leaving the palate clean. Alcohol content between 10% - 15%, usually Medium Sweet to Sweet and generally more highly flavoured than Table Wines, but less so than After Dinner Wines. Colour may vary depending on the ingredients used.

CLASS 20: This Kit/Concentrate Class is to be made strictly according to the Manufacturers' directions.

CLASS 24: This class is restricted to exhibitors who have not gained a first prize at any Open Show. Exhibitors for this class are requested to sign the relevant declaration on their entry form.

ENTRY FEES: CLASSES 1 TO 24 30p per entry
 CLASSES 25 TO 27 50p per entry

Send to: Elaine Robinson, 2 St Ives Close, Digswell, Welwyn, HERTS AL6 0BB **received** no later than **Thursday 21st April 2016.**

Cheques and Postal Orders should be made payable to Federation of Beds and Herts Amateur Winemakers' Guilds. Stamps will not be accepted.

ENTRY FORM

Block capitals please

NAME.....

ADDRESS.....

..... POST CODE

GUILD.....TELEPHONE.....

Email address:

Class	No Entries	Class	No Entries	Class	No Entries
1 *	Dry – Medium -	10		19 *	Dry – Sweet -
2 *	Oxidised Dry – Oxidised Med – Herbal Dry – Herbal Med -	11		20	
3		12		21	
4		13		22	
5		14		23	
6		15 *	London – Newcastle -	24 *	Dry – Sweet -
7		16		25	
8		17		26	
9		18		27	

I enclose £..... in entry fees together with 75p for postage & packing. **DO NOT SEND a stamped addressed envelope.**

Late entries **will not be accepted**

***Specify Style for classes 1, 2, 15, 19, and 24**

Novice (Class 24) ONLY - I declare that I have not gained a FIRST PRIZE at any Open Show: -

SIGNED.....

2016 Recipe Class 22
CHERRY WINE – Medium Dry

Supplied by Robert Fergus

Ingredients to make 1 gallon

1.5 kg cherries (fresh or in a jar)	1 tsp Yeast nutrient
1kg sugar	1 tsp Pectolase
245g red grape concentrate	Wine yeast (general purpose)
2 x B1 tablets	

Place cherries in bucket and crush with hands or masher and remove stones. Pour in grape concentrate and sugar, pour in 1 litre boiling water and mix until sugar dissolves. Top up with water to 4.5 litres. Depending on sweetness of cherries additional sugar may be needed to bring up to an O.G. of 1090. When cool enough then add remaining ingredients, stir, cover and allow to ferment for 4 days stirring once/twice daily. Strain off into demi-john and ferment to dryness. Add sugar, grape juice or similar to bring to medium dry, O.G. 999 – 1002.

2016 Recipe Class 23
XX Porter [1844] Joshua Tetley Records

OG 1072

Supplied by Peter Lawrence

Ingredients to make 1 gallon

2 2/3 lbs Pale Malt
11 1/2ozs brown malt
1 2/3 oz black malt
1 2/3oz fuggles
Good beer yeast e.g. Nottingham

Mash @ 65C for 1 ½ hours
Sparge and Boil with hops 1 ½ hours
Late add hops last 5 minutes of boil
Cool rapidly and pitch yeast
Bottling Gravity 1.016
Mature 4-5 months in bottle

(from Durden Park Recipes p64)

2017 Recipe Class 22
AFTER DINNER WHITE TO BROWN

Supplied by Kevin Martin

Ingredients to make 1 gallon

750 ml White grape Concentrate	1000g Sultanas
250g Dates	250g Figs
125g Dried Bananas	5g Citric Acid
Sugar	As much as possible
Nutrients	Pectolase
Yeast: Gervin D, Strain 71B or good Dessert Yeast.	

Build up the yeast starter with diluted white grape concentrate. After two days, liquidise the washed sultanas, dates and figs and transfer to a fermenting bin. Chop the dried bananas and boil for 25 minutes in a pint of water. Strain and add the liquor to the fermenting bin, making the volume up to about 2 ½ pints. When cooled to about 20c add one Campden tablet, the pectolase and leave overnight. Add the acid, nutrients and yeast starter and ferment on the pulp for 4 days at a volume of about 7 pints.

Strain into a gallon demijohn and continue the fermentation under airlock, adding 125g of sugar each time the specific gravity falls below 1.010. After racking and clarification, sweeten to specific gravity 1.040, adjusting the acidity as required.

This wine needs at least 6 months to reach its peak. This wine should have over 18% alcohol with high acidity to balance the sweetness.

2017 Recipe Class 23
WINTER ALE

OG 1070

Supplied by Peter Robinson

Ingredients to make 1 gallon

2lb 12 oz Pale Malt
2 oz Crystal Malt
2 oz Chocolate Malt
1 1/4 oz Fuggles hops
1/4 oz aroma hops

Stiff mash for 3 hours at 152 deg F.