

## RULES

1. Entries for the Show must be made on the form provided and sent, together with the entry fees and **postage** to the Show Secretary **received** no later than **THURSDAY 21st APRIL 2016** **Late entries will NOT be accepted.**

2. **Bottles** : Still wine should be exhibited in clear or only slightly tinted glass punted bottles of approx. 26 fl.oz. (700-750ml) capacity, filled to leave an airspace of ¼-¾" (5-20ml). Beer should be exhibited in 568ml (1 pint) or 500ml plain brown, crown cap only, bottles without distinguishing or commercial marks, filled to leave an airspace of between ½-1" (15-25mm). Barley wine (class 18) in 284ml (½ pint) capacity bottles filled to leave an airspace of 12mm (½").

3. **Bottle Closures** : Wine - white plastic topped stoppers only must be used. Beer bottles must be sealed with plain gold crown seals.

4. **Labels** : Following receipt of the entry form, the necessary labels etc will be sent to the exhibitor, with instructions, in the stamped addressed envelope. Bottles must be labelled in accordance with these instructions. Labels should be fitted approx 50mm (2") from the bottom of the wine bottle, 25mm (1") for beer and between the seams. **They must not bear** any other label or mark of any description.

**Please ensure you specify the style for classes 1, 2, 15, 19 & 24**

5. No exhibit may be tasted, or in any way interfered with, by the exhibitor or any other person whilst it is on the Show Bench unless accompanied by the Convenor of Judges or Show Secretary.

6. Bottles will be staged by the competitors who will also pack their own bottles between 2.30 and 3pm. **They must be checked out before leaving the Hall.**

7. **Prizes** : Prize cards will be awarded to the first six places. Glasses will be awarded to First Placings only. In the event of less than six entries in any one class only one prize will be awarded.

8. Whilst every reasonable care will be taken of the exhibits, it is a condition of entry that the Committee cannot accept any responsibility for any loss or damage howsoever sustained.

9. For any points not covered by the above please refer to the National Guild of Wine and Beer Judges web site – [www.ngwbj.org.uk](http://www.ngwbj.org.uk)

## THE FEDERATION OF BEDFORDSHIRE AND HERTFORDSHIRE

### AMATEUR WINEMAKERS' GUILDS

present the

### 48<sup>th</sup> ANNUAL SHOW

on

**SATURDAY 7<sup>th</sup> MAY 2016**

at

### LEVERSTOCK GREEN VILLAGE HALL

#### PROGRAMME

9.15am - 10.00am	Bottle Reception
10.15am	Judging Commences
2.30pm - 3.00pm	Collection of Bottles, Certificates and Presentation of Trophies

**Show Secretary :-**

**Mrs. E. Robinson  
2 St Ives Close  
Digswell  
Welwyn  
HERTS  
AL6 0BB**

**Tel : 01438 716906**

**CLOSING DATE FOR ENTRIES: 21<sup>ST</sup> APRIL 2016**

## OPEN TROPHIES

Federation Plate	Class 1
Committee Trophy	Class 2
Southern Vineyards Trophy	Class 3
J. Wernher Trophy	Class 4
Bill Darby Memorial Cup	Class 5
Dunstable Vauxhall Trophy	Class 6
Hemel Hempstead Trophy	Class 7
Goodyear Trophy	Class 8
Vintners Trophy	Class 9
Stevenage Trophy	Class 10
Kings Langley Trophy	Class 11
Letchworth Garden City Trophy	Class 12
Potters Bar Trophy	Class 13
Tom Caxton Trophy	Class 14
Tom Caxton Trophy	Class 15
Geordie Trophy	Class 16
Bedford Tankard	Class 17
Bill Elks Trophy	Class 18

## TROPHIES RESTRICTED TO MEMBERS OF THE BEDS AND HERTS FEDERATION

D. Garrett trophy	Class 19
Hertfordshire Trophy	Class 20
Bedfordshire Trophy	Class 21
Tony Grant Trophy	Class 22
Glass Tankard	Class 23
St. Albans Trophy	Class 24
Penn Trophy	Class 25
Luton Trophy	Class 26
Federation Trophy	Class 27
National Trophy for highest individual points in classes 3, 7, 11 and 12	
Chris Stevens Trophy for highest individual points in classes 6, 9, 11 and 12	
Daphne Grant Trophy for <b>ladies</b> only highest individual points in classes 1-12, 19-22 and class 25	
S. J. Buckley Trophy for highest points in classes 13-18, 23 and 27	
Herts Horticultural Trophy for highest individual points in classes 1-12, 19-22 and Class 25	
Rolls Royce Trophy for highest points Interguild	

## SCHEDULE

### OPEN CLASSES

1. Aperitif Citrus Dry / Medium } **specify type dry / medium**
2. Aperitif Dry/Medium (excl citrus)} **specify Oxidised/Herbal, Dry/Medium**
3. White to Golden Table Dry
4. White to Golden Medium Dry
5. White to Golden Social
6. White to Golden Table Sweet
7. Red Table Dry
8. Red Social
9. Red Sweet
10. Rosé Medium Dry
11. White to Brown After Dinner Sweet
12. Red After Dinner Sweet
13. Bitter (OG 1040-1050)
14. I.P.A Type (OG 1050-1060)
15. Brown Ale (OG 1035-1050) } **specify London / Newcastle**
16. Light Lager (OG 1035-1045)
17. Dry Stout (OG 1045-1050)
18. Barley Wine (OG 1090 +)

### RESTRICTED TO BEDS & HERTS GUILDS AND THEIR MEMBERS

19. Fresh Grape - Any Colour } **specify Dry / Sweet**
20. Concentrate - White, Golden or Red - Dry
21. Red Fruit Dry
22. Set Recipe - Wine – Cherry wine, medium dry
23. Set Recipe - Beer – Porter
24. Novice - Any Colour } **specify Dry / Sweet**
25. Individual 3 Bottle - White to Golden Table Dry  
Red Table Dry  
After Dinner Sweet - Any Colour
26. Inter-Guild 3 Bottle - As For Class 25
27. Individual 3 Bottle - I.P.A (OG 1050-1060)  
Dry Stout (OG 1045-1050)  
Heavy Lager (OG 1050-1065)