

**THE EIGHTEENTH AMATEUR WINEMAKERS NATIONAL
CONFERENCE AND SHOW**



**NOTTINGHAM UNIVERSITY
Sports Centre University Park
Nottingham. NG7 2RD
Friday, Saturday and Sunday
9th 10th 11th April 1976**



PROGRAMME AND SCHEDULE



ACCOMMODATION AND FULL BOARD

**ADDITIONAL BOOKING FORMS FOR NOTTINGHAM
UNIVERSITY AVAILABLE FROM ACCOMODATION
SECRETARY (Enclose S.A.E.)**

**Mrs. F. STAGG, 145 MANOR ROAD, VERWOOD, WIMBORNE,
DORSET. BH21 6DX**

Entry form accompanied by entry fees should be forwarded to

Entries Secretary:

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

PROGRAMME

FRIDAY, APRIL 9th

- 9-00 Advance party commence setting up staging, etc.
- 2-30 Entries may be delivered personally. Show Stewards will arrange the exhibits.
- 9-30 Judges' Briefing.
- 10-00 Acceptance of entries (other than Cookery Classes) closes.

SATURDAY, APRIL 10th

- 9-00 Judging of Exhibits commences.
The last Cookery Exhibits may be accepted (by arrangement with the Show Manager).
- 1-00 Exhibition Hall closes.
- 2-15 Show opens.
- 2-30 Series of Lectures to be announced at a later date.
- 4-45 Judges at the Bar. All the Show Judges will be at the classes they judged to answer questions from exhibitors.
- 5-15 A lounge is available for a meeting of Circle representatives to elect a representative delegate for nomination to the Executive Committee.
- 5-40 A lounge is available for Federation representatives to select their representative for nomination to the Executive Committee.
- 5-45 Cookery exhibits may be removed (by arrangement with the Entries Secretary).
- 6-00 Exhibition Hall closes.
- 8-00 Gala Dinner and Dance. Dress optional.

SUNDAY, APRIL 11th

- 9-00 Optional bottle removal for those exhibitors with long distances to travel.
- 9-15 Collection of Voting Cards from the N.A.W.B. table. These Voting Cards must be collected before 10-00 a.m., and members are requested to have their Membership Cards available.
- 10-30 Presentation of Trophies and Grand Draw.
- 11-45 Annual General Meeting of the National Association of Wine and Beer-makers. Members only will be admitted.
- 1-00 Following the meeting, at approximately 1-00, the hall will be closed.
- 2-00 Removal of remaining exhibits from the Show. Dismantling of show stands and show benches.

PLEASE NOTE—TO ENTER MEMBERS' CLASSES, THE MEMBERSHIP
FEE MUST BE PAID BY 10th JANUARY, 1976

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, $\frac{1}{2}$ 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

Class

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).