

**Class 13 Members Recipe for 2023 National Show
Dry White Table Wine—Chardonnay Style
Supplied by Kevin Martin**

Ingredients

White Grape Concentrate	570ml		
Banana (flesh)	150g	Mango	250g
Peaches	150g	Guavas	150g
Sugar	450g	Tartaric Acid	11g
Oak granules	As Required to taste		
Nutrient	Pectolase		

Yeast: Gervin No. 2

Method

Build up the yeast starter to a volume of six pints in a gallon demi john by mixing boiled water with the white grape concentrate and sugar and leave for 24 hours to allow the fermentation to become active . Please try to use Gervin No: 2. When most of the sugar has been used mash the other fruits; treat with Campden tablet and Pectolase overnight.

Pulp ferment with the fermenting white grape concentrate for two hours. Strain back into a gallon demi john rinsing the pulp with cool boiled water to top up the demi john. Ferment to dryness, before following usual stabilization and racking processes .

Add oak to taste. This Chardonnay style should have an alcohol of about 13% and the acidity should be between 0.5% & 0.6%.

Recipe by Chilterns Masters taken from Bill Smith's book—Award Winning Wines.

**Class 55 Members Recipe for 2023 National Show
Simond's Bitter (Bill Elks recipe, Durden Park)
Supplied by Martin Thompson**

OG 1062

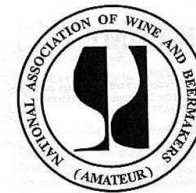
To make 1 gallon (4.5 litres):

2 lbs 10 oz (1190g) Pale Malt - 84%	8 oz (226g) Pale Amber Malt - 16%
0.75 oz (22g) Fuggles hops	0.16 oz (5g) Goldings hops in late boil.
0.1 oz (2 - 3g) dry hopping	

Modern interpretations of this 1880's recipe suggests:
Mash grain for 3 hours at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.
Sparge with hot water at 180 - 185° F (82 - 85° C) to O.G. or required volume.
Boil with Fuggles hops for 90 minutes and add the Goldings hops towards the end of the boil.
Cool and ferment with a good quality ale yeast.
Mature 3 months - 5 months.

This was the beer that started me brewing. I tasted Bill Elk's Durden Park researched Simond's bitter and was simply blown away; I had to know how to brew such a delight. Having said that I have brewed this a few times and it has been disappointing (in comparison to Bill's) - but on occasion it is superb. I suspect, apart from our usual problems of consistency in all that we do, getting the correct balance of Amber malt *bitterness* to hop is some of it.

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COVENTRY

63rd

**Amateur Wine &
Beermakers
Annual National Show,
AGM & Conference**

*at The Royal Court Hotel
Coventry CV7 8JG
(sat nav use CV6 2EJ)*

**Friday, Saturday and
Sunday
14th/15th/16th April 2023**

**President
Rowland Robson**

**Vice President
Vacant**

Programme

Friday 14th April

10.00am	Advance Party commence setting up.
1.30pm – 5.00pm	Bottle Reception in Blenheim Suite. Show Stewards to arrange the exhibits.
Early evening	Dinner is available in the restaurant; Book on arrival.
8.00pm – late	Social Evening with wine and beer tasting in the Windsor Suite.

NO COMMERCIAL DRINKS of any sort to be brought into the Bar, Restaurant, Show and Social Rooms. The hotel's corkage charge is based upon our consuming homemade wines and beers plus the commercial tasting on Saturday afternoon. We must comply with the terms of our contract.

Saturday 15th April

8.00am - 8.30am	Late entries taken by prior arrangement.
8.45am	Judges and Stewards briefing in the Windsor Suite
9.15am	Judging commences. (Authorised access only).
1.00pm	Judging completed.
2.00pm - 3.00pm	Commercial wine tasting in the Windsor Suite (Included in Full Conference Ticket)
3.15pm approx.	Presentation of Trophies in the Windsor Suite (excl. Major Trophies) followed by collection of entries; Show Hall must be clear by 5pm.
7.15pm – late	Dinner Dance in the Windsor Suite. Please be seated by 7.15pm for dinner. (Dress code for the evening is smart casual; gentlemen should wear shirts with collar, no t-shirts, sweatshirt, jeans, or trainers. Dinner jacket or Lounge suit may be worn if you wish)
9.30pm Approx.	Presentation of Major Trophies.

Sunday 16th April

10.00am	The AGM will be held in the Blenheim Suite.
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Class 13 Members Recipe for 2024 National Show Mixed Fruit light red table wine Supplied by Peter Robinson

Ingredients

1 kg of mixed red frozen fruit – most supermarkets do a mixture of blackberries, strawberries, blackcurrants and redcurrants.
250 ml red grape concentrate or 2 litres of red grape juice (Waitrose do quite a good one if you can find it)
450 gm minced sultanas 600 gm sugar
Yeast nutrient Pectic enzyme Red wine yeast

Method

Wash sultanas in warm water and then mince. Place frozen fruit, minced sultanas and half the sugar in a bucket, cover with 2 litres of boiling water and crush the fruit.

When cool, add nutrient, pectic enzyme and yeast and ferment on the pulp for 2-3 days. Strain and press fruit lightly. Add grape concentrate or juice and the remaining sugar and place in a demijohn, topping up with water if grape concentrate has been used. It is best to leave a bit of space until the fermentation has died down. Then top up the demijohn with water and ferment to dryness before following usual stabilization and racking processes.

Class 55 Members Recipe for 2024 National Show Baltic Porter

Supplied by Richard Baldwin

With kind permission of Phill Turner of County Beermakers

OG 1077 FG 1020 ABV 8% IBU 40 colour ebc 60

To make 20 litres:

Mash temperature 67°C

Grain	Quantity	EBC	%
Maris Otter pale malt	3870g	3	59
Munich 2 malt	1400g	120	21
Carafa 2	370g	900	5.5
Brown Malt	350g	120	5.5
Cara Munich	340g	160	5
Melanoidin malt	250g	70	4

Boil time 90 minutes

Hops Perle 50g alpha acid 8% for 90 minutes

Yeast White Labs WLP830 German Lager Yeast

Start at 9°C and allow to rise gently. Cold condition beer for 3 to 4 weeks before bottling.

This beer improves markedly with age.

Supplies for Club and Federation Competitions

For a few years, we have been supplying many Clubs and Federations around the country with a variety of supplies for their Shows. We know how difficult it can be for Clubs and Federations to get cost effective stationery for their Competitions. Our service is based upon years of development at the National Championship that we organise each year, and the experience of committee members at their own Clubs and Federations; so we know that our solutions can be effective.

We now carry some products in a standard format, for which we have lowered the price, and can supply in smaller quantities. We developed this supplies service as a benefit to NAWB members, but we are quite willing to supply Clubs or Federations who are not NAWB members, or organisations not involved in Wine and Beer making.

Product		Price	Min Order Qty	P&P
Bottle Identity	Labels Standard	25p / sheet	ask when ordering	
	Customised	28p / sheet	30 sheets	£2.40
Cover-up Labels		£8.00 / 500	500	£4.00
		£15.00 / 1000	1000	£5.35
Judges Comment Labels	Standard	25p / sheet	ask when ordering	
	Customised	28p / sheet	30 sheets	£2.70
Round Labels 1st, 2nd etc	Standard	50p / sheet	ask when ordering	
	Customised	60p / sheet	12 sheets	£2.70
Judges Marking Sheets	Standard	£1.50 / pack(25)	ask when ordering	
	Customised	£1.75 / pack(25)	1 pack	£2.15

Conditions of Supply.

1. Any special requirements, such as Club or Federation names, should be discussed or transmitted to the Supplies Officer, who will agree what can be achieved.
2. The Packing and Postage (P&P) charges shown above are for the quantities shown in the minimum order quantity column and apply separately for each item ordered. Pro-rata value should be added for larger orders, but contact the Supplies Officer for special rates on orders over £25.
3. Cheques only please, when paying for supplies. Cheque to be sent with order, payable to **N.A.W.B.**

For further details, please contact the Supplies Officer:

NAWB Supplies, E-mail: supplies@nawb.org.uk

NAWB website www.nawb.org.uk

Sunday 16th April

The Annual General Meeting of the NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

The Annual General Meeting of the Association will be held in the Blenheim Suite at 10.00 a.m. Should a vote be necessary, then Members and Delegates attending this meeting should obtain a voting slip from the Membership Secretary.

Note: Constitution Rule 4 (Voting) states that each paid-up Member is entitled to One Vote on attendance at the General Meeting. Unauthorised persons will not be admitted to the AGM but arrangements may be made for spouses or partners of authorised persons, at the discretion of the Executive Committee.

The National Executive

We are always pleased to receive applications from our members for election to our Executive Committee, apart from anything else; it is always good to have fresh blood and new ideas in our organisation. All you need is a proposer and a seconder, both of whom must be current members, and be put up for election at the AGM which is always held at the National Show. If you think that you could spare the time, and wish to be of service to our organisation, then please contact our General Secretary. (Nominations must be received by the 31st January).

**** TOMBOLA ****

We are planning to run the Tombola at the show this year provided that there are volunteers available to run the stall on Friday only.

Please bring all donations & gifts to the show & hand them in to the tombola table on the Friday.

COMPETITOR ELIGIBILITY

PLEASE READ THE SCHEDULE CAREFULLY and ensure that you only enter the classes you are entitled to enter, as follows:

Fully paid up individual members of NAWB may enter any class from 1 – 64, at a cost of 35p per entry; the conference fee is £20 for the weekend and £10 for Saturday only.

People wishing to enter the show who are NOT members of NAWB may enter classes 31 – 43 and 56 – 64 at a cost of 50p per entry. If they wish to attend the show the conference fee is £25 for the weekend and £12 for Saturday only.

A circle must be a NAWB member in order to win the circle trophies.

See www.nawb.org.uk/membership.html for full membership definitions. Postage of 80p **must** be included by all persons entering the show for the return of their entry labels.

Please contact the Entries Secretary if you have any queries.

Please Note: Food choices MUST be sent to the Show Liaison Officer by 27 February. They will be accepted as WORD or PDF documents (not JPG) by email.

Would you like to judge at the National?

For details, see the web site of the National Guild of Wine and Beer Judges at —
www.ngwbj.org.uk

NAWB Committee Members

Chairman & News & Views Editor

Charles Hill NGWBJ
E Mail: chairman@nawb.org.uk

Vice Chairman & Fundraising Officer

Pauline Pearce NGWBJ

General Secretary

Richard Baldwin NGWBJ
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Treasurer, Insurance, Membership & Recruiting Officer

Peter Robinson NGWBJ
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Show Manager

Chris Jones

Show Liaison Officer

Lesley Cooper NGWBJ
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Entries, Awards, Schedule Secretary,

Elaine Robinson NGWBJ
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Convenor of Judges

Dave Pulley NGWBJ
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Chief Steward

Kevin Martin NGWBJ

Trade Liaison & Supplies Officer

Colin Hotham NGWBJ
E mail: supplies@nawb.org.uk

Trophies Secretary

Rob Price

Fundraising

Audrey Drinkwater NGWBJ

Web Site Manager

Chris Pinnock

Guild of Judges Representative

Richard Baldwin NGWBJ

2022 Trophy Winners - Coventry

Brewmaster Club Trophy - Mr C Evans

Best Wheat Beer

E Pinfold Trophy - Mr C Hill

Best Brown Ale

Hardy Trophy - Dr C Pinnock

Best Dry Stout

Hywell Edwards Tankard - Mr A Eldret

Best Oatmeal / Sweet Stout

Cooper Shield - Mr P Robinson

Best Strong Ale

Bill Elks Trophy - Mr C Evans

Best Porter

Cordon Brew Cup - Mr R Price

Best Barley Wine

Old Bexley Trophy - Mr A Eldret

Best Three Bottles of Beer

Section 5 - Beer Classes

Tom Caxton Trophy - Mr M Davey

Best Kit Beer - any style

Morrison's Trophy - Mr A Eldret

Best Dark Mild

Charles Hill Tankard - Mr A Eldret

Best Bitter

Special Recipe Classes

Judith Irwin Trophy - Mr P Robinson

Members Wine Recipe

Pulley Tankard - Mr R Baldwin

Members Beer Recipe

Stewards

Gerry Sparrow Trophy - Mr A Warburton

General Steward with Most Points in Show

Other Awards

Parrack Trophy - Mr C Hill

Most Awards in Wine Classes - Sections 1a, 1b, 2 & Mead, Flower & Vegetable Classes

Young's Cup - Mr J Sanderson

Most Points in Newcomers Classes

News and Views Trophy - Mr R Baldwin

Best Article Printed in News and Views

Burbage Trophy - Mr D McArthur

Best Photo - Wine / Beer Making Theme

Winners' Glasses

All individual 1st place winners of Wine and Beer classes 1–63 and Photographic class 64 are awarded a ISO-Wine Glass for wine classes or a Beer Tankard for the beer classes. These should be collected from the glass collection table in the Show Hall during Bottle Collection.

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Wine, Beer and General Stewards Urgently Required

The Members of the Executive Committee alone could not stage the Annual National Show. They are greatly dependent upon the commitment of the members who volunteer their help to maintain the smooth running of the show as Wine/Beer and General Stewards. It can be very satisfying and beneficial work. It can give an insight into the different aspects concerned with putting on a show.

Wine and Beer Stewards

Wine and Beermakers are invited to steward for the NGWBJ judges at the National. This is an excellent opportunity to study your hobby at close range. It is an essential aspect of training for those aspiring to be Federation or National Judges, and for those who wish to improve their own Wines and Beers. If anyone wishes to study different wines, and improve their own, there is no better way than to volunteer their services as a Wine/Beer steward for one of the Judges (who are likely to be most helpful and informative).

There is an unmarked ISO-wine glass for all wine/beer stewards who advise of their availability by MARCH 31st.

Please indicate on your entry form if you wish to be a wine / Beer Steward.

General Stewards

Every year the Committee relies on the help of willing volunteers to act as general stewards during the show weekend. This includes benching the wines and beers and many other general tasks.

The Gerry Sparrow Trophy will be awarded to the General Steward who gains the most points in the Show with their wines and/or beers, and has completed at least 4 hours stewarding.

Please indicate on your entry form if you wish to be a General Steward.

At the Show, please register at the Chief Stewards Table on arrival.

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NAWB Show & Conference Accommodation 2023

Britannia Royal Court Hotel
Tamworth Road
Keresley
Coventry
CV7 8JG (sat nav use CV6 2EJ)

This year the show and full accommodation will be at the Britannia Royal Court Hotel, Coventry, a Britannia group hotel providing everything you would expect of an International Hotel Group. The hotel is based in a Grade II listed manor house nestled in landscaped gardens and parkland 3 miles from Coventry city centre.

The Show and all social events will be held completely within the Hotel. The package for Friday and Saturday (dinner, bed and breakfast) only is as follows:

Single room—£140
Double room—£260

Included in the rate is access to Spindles leisure centre. The Friday evening meal will be in the Carvery Restaurant; the seating time must be booked on arrival.

Saturday evening—a Dinner Dance will be held in the Windsor Suite with a 2 course meal included in the above package.

On Sunday morning the AGM will be held in the Blenheim Suite. PLEASE REMEMBER—no commercial soft or alcoholic drinks, unless purchased from the hotel, are allowed in the bar, restaurant, show or social rooms. **This applies to any wines won on the Tombola/Raffle as well.**

Soup and sandwiches will be available on Friday and Saturday lunchtimes.

70 rooms have been pre-booked by NAWB. Please send the Hotel booking form to elka.akram@britanniahotels.com or stacey.bosworth@britanniahotels.com, with a copy to the Show Liaison Officer, before **17 February 2023** quoting **NAT1130423** to ensure these excellent rates. Bookings will **NOT** be accepted by any other means. Full rates may be charged after this date. The discounted rates for the show and evening halls are dependent on filling these rooms.

2022 Trophy Winners - Coventry

Andrews Cup - Mr P Robinson

Best Gooseberry Wine

Ace of Clubs Shield - Mr K Martin

Best Apple Wine

Heriff Trophy - Mr C Hill

Best Fresh Grape Wine - White

South West Counties Trophy - Mr A Warburton

Best Stoned Fruit Wine - White

Dewsbury Tray - Dr B Martin

Best Fruit Wine, White, excl classes 37-46 & grape concentrate

Section 3A - Wine Classes

Tyneside Nationals Rose Bowl - Mr A Warburton

Best Wine in Flower & Veg Classes

Head Trophy - Dr B Lamb

Best Fruit Wine, classes 49-52

Rankin Trophy - Mr C Evans

Best Dry Mead

Timmins Trophy - Mr P Robinson

Best Sweet Mead

The Hampshire Wine Trophy - Mr A Warburton

4 Bottle Fruit Wine Medley

Section 3B - Kit And Concentrate Classes

Boots Trophy - Mr C Hotham

Highest Points over Kit Wine & Beer Classes

Solvino Cup - Mr C Hotham

Kit & Concentrate - Best Red Wine - Dry

Hidalgo Trophy - Mrs P Pearce

Kit & Concentrate - Best White Wine - Dry

Loftus Trophy - Mr C Hotham

Kit & Concentrate - Best Red Wine - Sweet

Gordon Instone Cup - Mr C Hotham

Kit & Concentrate - Best White Wine - Sweet

Southern Vineyards Trophy - Dr B Martin

Kit & Concentrate - Best Rosé Wine

Section 4 - Beer (NAWB Members Only)

Individual members of NAWB with multiple Beer Award Cards can win the following:-

Brian Keer Trophy - Mr K Martin

Most Awards in Beer Classes 66-83

Individual members of NAWB can win the following win the following awards with a single entry

Witherden Trophy - Mr Q Palmer

Best Pale Lager

Southern Vineyards 1983 Trophy - Mr Q Palmer

Best Strong Lager

Muntona Trophy - Mr C Evans

Best English IPA Beer

Richard Edge Memorial Trophy - Mr C Tweed

Best American IPA

2022 Trophy Winners - Coventry

Individual members of NAWB can win the following awards with a single entry

Audrey Newton Cup - Mr R Fergus

Best Rosé Table Wine - Medium Dry

Doreen Barns Trophy - Mr P Robinson

Best Table Wine, White/Golden, Sweet

Yorkshire Trophy - Mrs E Robinson

Best Sparkling Wine

Ken Bilham Tastevin - Mr J Sanderson

Best Dry Red Table Wine

Harold Beal Memorial Cup - Mr M Orbell

Best Dry White Table Wine

B&B Gent Trophy - Mr M Orbell

Best Wine White / Golden Medium Dry

Phoenix Trophy - Mr M Orbell

Best After Dinner Wine

Roycroft Cup - Mrs J Jones

Best Aperitif Wine

Turner Trophy - Mr J Sanderson

Best 3 Wines For Dinner

Bastin Cup - Mr K Martin

Best 5 Wines for Dinner

Section 1B - Fortified Wines

Mendip Wine Circle Trophy - Mr C Jones

Best Liqueur

Stagg Trophy - Mr M Orbell

Highest Points gained in Fortified Wine Classes

Section 2 - Wines By Ingredient

Individual members of NAWB with accumulated points from multiple entries can win the following:-

Shaw Porter Cup - Mr K Martin

Highest Points in Fruit Wine Classes (excl Medley)

Individual members of NAWB can win the following with a single entry

Joy Dinnage Rose Bowl - Mr R Fergus

Best Elderberry Wine - Dry

John Gorton Trophy - Mr P Robinson

Best Elderberry Wine - Sweet

Atcherley Trophy - Mrs E Robinson

Best Blackberry Wine

Hambleton Bard Trophy - Dr B Lamb

Best Fresh Grape Wine - Red

Dutch Federation Trophy - Mr K Martin

Best Stoned Fruit Wine - Red

Maurice Hughes Memorial Trophy - Mr K Martin

Best Fruit Wine, Red, excl classes 25-32 & grape concentrate

Furness Trophy - Mr K Martin

Best Fruit Rosé

George Lashbrook Trophy - Mr K Martin

Best Citrus Wine

There is ample parking at the hotel.

Directions—From North and North West—Leave the M6 at Junction 3 at the roundabout follow signs for A444 Coventry and follow the dual carriageway with Macro to your left hand side. Straight over the bridge with Tesco's to your left. At the second roundabout turn right into Holbrook Way (Guest Trucks on left) turn left into Holbrook Lane, then first right into Burnaby Road. Follow this straight to the end, over two sets of traffic lights. At the roundabout/island turn right onto Tamworth Road sign-posted Tamworth A51. Follow Tamworth Road past St Thomas Church on your right and The Old Hall Pub on your left for at least 400 yards, turn right just after Sandpits Lane. Here you will find The Royal Court Hotel in Coventry.

From South West (M5/M42) -

Leave the M42 at Junction 6 onto the A45 towards Coventry. Take the slip road exit for Coventry A4114 (Just after Coventry Hill Hotel on the left handside). At the roundabout take the second exit sign-posted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M40) -

Leave the M40 at Junction 15 onto the A46 towards Coventry. Then turn left onto the A45 towards Birmingham. Go straight across at the 1st roundabout, following the A45 towards Birmingham. Go straight across at a number traffic lights and straight across at the next roundabout. There are several more sets of traffic lights so continue straight across these remaining on the A45. Take the exit signposted A4114 City Centre, Allesley, Jaguar assembly Plant & Brownhill Green. At the roundabout take the fourth exit sign-posted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M1) -

Leave the M1 at Junction 17 onto the M45/A45 to Coventry. Continue along the A45 towards Birmingham over several roundabouts and traffic lights. Take the exit sign-posted A4114 Allesley, Jaguar Assembly Plant & Brownhill Green. At the roundabout take the fourth exit sign-posted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

All southern routes continue as follows:

At the next roundabout take the 2nd Exit onto Coundon Wedge sign-posted Browns Lane Plant & Keresley. Follow onto next roundabout straight across (Jaguar on your left hand side). At the next roundabout straight across onto Long Lane (Garden Centre on your right handside). Follow onto T Junction; at T Junction turn right onto Tamworth Road, the Royal Court Hotel is located 100 yards on your left.

Things to see near the hotel—Coombe Abbey Country Park, Cadbury's World, Kenilworth and Warwick castles, Coventry Cathedral, shopping in the city centre.

"Competition Guidelines"

APERITIFS: Wines taken before a meal to stimulate the appetite. Aperitifs should have sufficient acid to taste fresh and leave the palate clean. Alcohol should be between 14% and 17%.

TABLE WINE CLASSES: These wines are meant to accompany the enjoyment of food. They can vary from light to strong flavour. Table wines are varied in style and colour and are dealt with under separate headings.

RED TABLE WINE DRY: Colour should be red but tints of purple or black or tawny are acceptable. The wine must be without easily recognizable sweetness. The flavour can be substantial and should remain in the aftertaste. Some astringency from tannins is expected, with mellowness and maturity desirable. The bouquet should be complex and vinous. Acidity should be between 0.45% & 0.65% and alcohol 10% to 14%. For example Bordeaux, Burgundy, Rioja.

WHITE TABLE WINE DRY: Pale colour is desirable, there should be no brown or pink tones. The wine should taste dry without easily recognizable sweetness. The flavour should be pleasant with no bitter aftertaste and should give an impression of freshness leaving the mouth clean. Acidity should be between 0.5% to 0.8% and alcohol between 9% and 13%. The bouquet should be clean fragrant & vinous. For example White Burgundies, Alsace and dry Loire wines.

WHITE TABLE WINE MEDIUM DRY: Pale colour is desirable. The wine must have easily detected sweetness but not sufficiently predominant to classify it as a sweet wine. A good balance and flavour is more important than the exact degree of sweetness. Alcohol should be between 8.5% and 13% and acidity between 0.55% and 0.90%. For example German wines such as Liebfraumilch and QbA and QmP wines.

WHITE TO GOLDEN TABLE WINE SWEET: Colour can be deeper than for the dry or medium wines ranging up to golden but should not be dark. The flavour can be richer than the other wines with the alcohol up to 14%. The acidity should be between 0.6% and 0.9% sufficient to balance the sweetness and to prevent a cloying finish. The sweetness should not overwhelm the other characteristics. This is a wine that is best drunk with fruit or dessert at the end of a meal. An example would be Sauterne.

ROSE TABLE WINE: Commercial examples from the dry Tavel to the medium or medium-sweet Anjou. The wine should be pink, variations in colour intensity and slight orange or 'onion skin' tints are acceptable. The flavour must be light, fruity and fresh and the bouquet should reflect these points. There should not be excessive astringency. The acidity should be between 0.55% and 0.9% and the alcohol between 10% and 12% and the whole should be in balance with any sweetness.

AFTER-DINNER WINE RED SWEET: The colour should be deep. Mature wines may have tawny characteristics but should display some red colour. The flavour should be rich fruity and vinous, the whole being mellow and mature. Acidity should be between 0.45% and 0.7%. The alcohol should be as high as may be achieved by fermentation. The wine should be as sweet as the other characteristics will permit without it becoming cloying. Although this wine is often called 'Dessert' it is meant for drinking after dinner. Examples would be Mavrodaphne of Patras 15% to Port 22%.

AFTER-DINNER WINE WHITE TO BROWN SWEET: Here a wide range of colours is acceptable with the deeper colours usually providing the best wines but there must be no Red colouring. Acidity should be between 0.5% and 0.9%. All other characteristics are as After Dinner Wine Red Sweet. Examples Madeira, Muscat & sweet Oloroso sherries.

FORTIFIED WINES - Madeira Type. Wines in this class should emulate the Malmsey type of wine. This is a fortified, luscious, sweet 'After-Dinner' wine. The colour is deep tawny. The wine is full bodied and has a full sweet flavour with caramelised overtones on the farewell. The sweetness is balanced by a fairly high level of acidity. The final Specific Gravity should be from 1.025 to 1.050, alcohol about 18% and the acidity as tartaric acid about 0.6% to 0.7%.

WINES BY INGREDIENT: These wines can range from light dry table to full bodied sweet after-dinner wines. The main criteria are that the wine should be clean and sound and that it is in balance for the particular class in which it is entered. When judging named ingredient classes one can often detect other ingredients and while these may improve the wine they may blur recognition of the named ingredient. Provided that they do not predominate over the named ingredient the entry is acceptable.

MEAD: Mead is essentially a wine whose character is derived from the use of honey, as the major source of fermentable sugar. Variants with added fruit juice and/or herbs and spices are acceptable. A wide range of colours is acceptable, including red where red fruit juice is added.

2022 Trophy Winners - Coventry

NAWB Master Wine & Beer Trophies

NAWB Master Trophy - Mr P Robinson

The member winning most points in sections 1 - 3a & 4. An award must be gained in each of sections 1a, 2, & classes 66-83

Bournemouth Master Winemakers Cup - Mr P Robinson

Highest Points over Sections 1a, 2 & 3a

Hill Cup - Mr K Martin

2nd Highest Points over Sections 1a, 2 & 3a

Wilf Newsom Trophy - Mr R Baldwin

MASTER BREWER - Highest Points over Beer Classes 66-83

Temple Tankard - Mr C Evans

2nd Highest Points over Beer Classes 66-83

Lady Winemaker - Mrs E Robinson

Highest Points over Sections 1a, 2 and 3a awarded to a Lady Winemaker

Circle Trophies

Amateur Winemakers Shield - Ware Wine & Beer Circle

Member Circle with Most Points over Sections 1 - 3a, classes 66-83 & Circle Classes

Nottingham Trophy - Peterborough Wine & Beer Circle

Member Circle with 2nd Highest Points over Sections 1 - 3a, classes 66-83 & Circle Classes

Marconi Club Trophy - Peterborough Wine & Beer Circle

Member Circle with Best 3 Wines for Dinner

NAWB Beer Trophy - Lincoln Wine & Beermaking Circle

Member Circle with Best 3 Bottles of Beer for dinner

Sweet 'N' Dry Cup - Ware Wine & Beer Circle

Highest Points in Section 3, 5 and Circle 3 bottle Classes

Federation Trophies

Chempro Trophy - CCAWF

Federation with Best 3 Wines for Dinner

The Associations of Federations Trophy - Beds & Herts Federation

Federation with Best 3 Bottles of Beer for dinner

Judges Trophies

Members of NGWBJ, who are individual members of NAWB, are eligible to enter these classes

Cedric Austin Cup - Mr P Robinson

Best in Judges Wine Class

Sybil Hill Tankard - Mr K Martin

Best in Judges Beer Class

Section 1A - Purpose Wines

Individual members of NAWB with accumulated points from multiple entries can win the following:-

Vina Trophy - Mr P Robinson

Highest Points in 18 Purpose Wine Classes

Eric Malin Trophy - Mr R Fergus

Highest Points in 8 Table Wine Classes

**Section 6 – Newcomers’ Wine and Beer Classes and
Photography Class
Competition by individual member of NAWB and
non-members of NAWB, who have not won a 1st, 2nd or 3rd
place at any NAWB SHOW.
Entry is limited to TWO Shows.**

62. Table Wine – Any Colour – Dry / Medium / Sweet (please specify)
63. Beer—to any style (please specify)

This class is open to any competitor

64. A single photograph i.e. no collages, mixes (with optional captions)
Depicting an amateur Wine or Beer making Theme.
Maximum Size 7” x 5” and mounted on a card.

Definitions and Entry Guidelines See Pages 8-12

“Competition Guidelines Continued”

SPARKLING WINE: This wine must contain carbon dioxide produced by a secondary fermentation in the bottle. Although this wine is usually white, both red and rosé may be entered. Even though the wine may be specified as dry a small amount of recognizable sweetness is acceptable. Acidity may range from 0.6% to 0.9% and alcohol from 10% to 12%. The commercial example is Champagne.

LIQUEURS: Homemade liqueurs are strong (usually 25-40% alcohol), sweet, and highly flavoured after-dinner drinks. Many flavours and styles are encountered but they can be divided into three general groups.

- a) **Fruit base.** Eg. alcohol infusions using various fruits (approx. 25-35% alcohol: 35-40% for orange liqueurs such as Cointreau and Grand Marnier).
- b) **Chocolate/Coffee base.** Eg. Tia Maria, cacao types etc. (approx. 25-30% alcohol).
- c) **Herb/Spice base.** Eg. peppermint, aniseed and more complex blends such as Benedictine types (approx. 30-40% alcohol, with Green Chartreuse an exception at 55%)

BEER DEFINITIONS: All beers entered should be bottle matured and should have a firm and light yeast deposit. The beers should be conditioned to give a fine running head and close-knit head. Head retention should be good although beers high in alcohol may have little head retention. Acidity should not be predominant in any of these beer types. The definitions used in the NGWBJ handbook are fairly broad. Although they are derived in the main from classic English beer styles, there is no implication that beers have to adhere strictly to the use of English hops. Many brewers now use American or other foreign hops, particularly in their pale ales. Provided that the beer conforms to the NGWBJ guidelines for that style (e.g. it is not excessively hoppy for the style), then the use of non-English hops should neither be penalised nor favoured by judges when assessing beers.

DARK MILD: A lightly hopped beer with an O.G. of 35-42. The colour may range from light to dark brown. The flavour will have a delicate blend of malt and roast grains. Alcohol content will range from 3.5 - 4.5%.

BELGIAN GOLDEN STRONG ALE: O.G. 70-90, alcohol content of 7 – 9%. Yellow to medium gold strong ale with a blend of moderate fruity/spicy/hoppy character; well attenuated without any cloying sweetness. Good white head and excellent head desirable. Flavour: complex blend of fruity esters, some spiciness, soft malt character, some mellow warming alcohol. Hop bitterness - smooth and complementary, but not dominant.

ENGLISH IPA: Full bodied premium bitter has an O.G. of 50-60 and a rich golden to deep copper colour. The bouquet should be hoppy and grainy. The flavour should be full malty and grainy with a predominant hop and clean bitter farewell. There should be a little residual sweetness to balance the hop. Alcohol 5-6.5%.

WHEAT BEER: Pale straw to dark gold in colour; OG of 45-55. It is typically brewed using up to 50% wheat malt and is often cloudy. It should be highly carbonated with a thick, well retained head. Yeast derived flavours can be fruity and spicy, with phenolic clove and banana. Belgian styles may have a bready/grainy flavor, with coriander and orange peel. Hop bitterness, flavour and aroma should be low, with a soft finish on the palate.

LONDON BROWN ALE: Original gravity of 35-40 giving an alcohol level of 3.5-4%. Colour may vary from light to dark brown. The bouquet is malty backed by caramel. The beer should be sweet on the palate giving a smooth blend of malt and caramel with a low hop flavour.

NEWCASTLE BROWN ALE: The O.G. of 45-50 is reflected in an alcohol level of 4.5-5.0%. The colour should be a light reddish brown and the bouquet a blend of caramel and hop. The flavour should be full-bodied blend of caramelised malt with medium bitterness and noticeable sweetness.

BELGIAN DUBBEL ALE: O.G. 70-80. Alcohol content 7-8%. Dark rich malty strong ale; blend of rich, toasted, caramel, fruity essence, white rocky head; well attenuated without any cloying sweetness. Dark amber-brown in colour; good white head and excellent head is desirable. Flavour: a complex blend of fruity esters, some spiciness, soft malt character; no roasted malt character; some mellow warming alcohol present. Hop bitterness - smooth and complementary. Medium to full body. Warming mouthfeel from alcohol. A dark, rich, malty, moderately strong ale.

“Competition Guidelines Continued”

DRY STOUT: O.G. of 45-50; alcohol content of 4.5 - 5.0%. Bouquet should be that of roasted grain with a flavour of roasted grains full and dry with a long hard bitter finish. The colour is almost black.

SWEET STOUT: O.G. of 40-55. Colour is dark brown to almost black. Dark malts dominate the bouquet and flavour, bitterness is slight. Alcohol ranges from 4 to 5.5%. "Milk" stouts, sweetened with lactose have high residual sweetness.

OATMEAL STOUT: OG 45-55. A very dark full bodied, roasty, malty ale with oatmeal flavour. Roasted grain aromas often with coffee like character carry through to the flavour. Low hop aroma. It should have some sweetness but is not as sweet as sweet stouts. An oily mouthfeel from oatmeal is acceptable.

AMERICAN IPA: O.G. 60-70, alcohol 6– 7.%. Aroma: range from prominent to intense hop aroma featuring characteristics of American or New World hops. Low to medium clean, grainy-malty aroma may present. Colour: medium gold to light reddish-amber Head retention: medium-sized, white to off-white. Flavour: Hop flavour medium to very high; should reflect American or New World hop character. Malt flavour - low to medium low. Dry to medium-dry finish; low to no residual sweetness. Bitterness and hop flavour may linger into aftertaste but should not be harsh.

PORTER: O.G. of 60-70; alcohol content of 5.5 - 7%. With a colour of dark brown to black, with a predominance of brown and chocolate malts on the bouquet and in the flavour, the flavour should also be full, with some residual sweetness to balance the hop and roast grains.

BARLEY WINE: Colour ranges from golden to brown. O.G. is from 90 upwards. The bouquet should be rich fruity hoppy alcoholic and vinous. The flavour should be full and malty with a smooth and mature blend of sweetness, hop and alcohol. Alcohol content will be 9% or greater.

BITTER: O.G. should be from 40-50; the colour from golden to deep copper. The aroma of hops in the bouquet should lead to those of malt and grain. Flavour should be full, malty and grainy with a hoppy bitter farewell and perhaps a little sweetness from residual dextrins. Alcohol content 4-5%.

PALE LAGER: Original gravity (O.G.) should be from 40-50. The beer should be of a light to medium golden colour and the bouquet a delicate blend of hops, malt and DMS (dimethyl sulphide). The flavour should be dry, clean and refreshing, light to medium in malt and hops. Alcohol normally ranges from 4-5.5%.

STRONG LAGER: With an O.G. of 50-65, alcohol content ranges from 5-7%. Colour varies from golden to amber. The bouquet should be malty and grainy with slight DMS and a good hop balance. The beer should be full bodied with a malty flavour, a firm hop background and perceptible alcohol. Some sweetness due to dextrins may be apparent.

Wine and Beer definitions from 2000 NGWBJ Handbook with kind permission.

AMERICAN PALE ALE: OG 1045-1060; alcohol 4.5-6%. Pale refreshing beer, moderate to strong aroma from American or new world hops. Taste should be clean with a light to moderate mouth feel and dry finish. Hop flavour and bitterness can linger on aftertaste but should not be harsh or astringent. Late and/or dry hopping will add to hop flavour. Colour: pale to light gold, large white to off white head, fast running bead.

SAISON: O.G. 50-65 and alcohol content of 5.0-7.0%. Often a distinctive pale orange but may be golden or amber in colour. Fruity aroma, reminiscent of citrus with low to moderate hop, and possibly hints of spice. A refreshing, fruity/spicy ale, highly carbonated, with a dry finish, quenching acidity and moderate hop bitterness.

GUEST BEERS:

2023 ENGLISH STRONG ALE: O.G. 1060-1080; alc. 6-8%; Colour - Golden to Garnet. Good head. The bouquet should be malty and fruity, backed with a good hop aroma. A full bodied blend of malt, hops and alcohol with some residual sweetness.

2024: FRUIT BEER: OG & alcohol—to be as the base beer. A harmonious marriage of fruit and beer that is still recognisable as a beer. Aromas and flavour of the declared fruit should be evident. Additional aromas and flavour from the declared base beer should blend well with the fruit. The fruit and base style of the beer are to be declared on the bottle label, e.g. Raspberry Lambic, Cherry Stout.

Section 3b – Kit Wine & Concentrate Classes Competition by individual NAWB members and non-members of NAWB

- 41. Kit & Concentrate Wine – Red - Dry
- 42. Kit & Concentrate Wine – White to Golden - Dry
- 43. Kit & Concentrate Wine – Rose - Medium Dry

Section 4- Beer Classes Competition by individual NAWB members only

- 44. Dark Mild (O.G. 35-42)
- 45. Belgian Golden Strong Ale (O.G. 70-90)
- 46. English IPA (O.G. 50-60)
- 47. Wheat Beer (O.G. 45-55)
- 48. Brown Ale – London (O.G. 35-40) Newcastle (O.G. 45-50)
Belgian Dubbel (O.G. 70-80)
- 49. Dry Stout (O.G. 45-50)
- 50. Oatmeal / Sweet Stout (O.G. 40-55)
- 51. American IPA (O.G. 60-70)
- 52. Porter (O.G. 60-70)
- 53. Barley Wine (O.G. 90+)
- 54. Three Bottles of Beer:-
 - IPA (O.G. 50-60)
 - Dry Stout (O.G. 45-50)
 - Barley Wine (O.G. 90+)
- 55. Beer to the set Recipe, Full mash (see back page)

Section 5 – Beer Classes Competition by Individual NAWB members and non-members of NAWB

- 56. Bitter (O.G. 40–55)
- 57. Pale Lager (O.G. 40–50)
- 58. Strong Lager (O.G. 55–70)
- 59. American Pale Ale (O.G. 45-60)
- 60. Guest Beer – English Strong Ale (O.G. 60-80) (2024 Fruit Beer (O.G. to be as the base beer))
- 61. Saison (O.G. 50-65)

**Section 2 – Fruit Wines from Specified Ingredients
Competition by individual NAWB members only**

18. Elderberry Base – Dry
19. Elderberry Base – Sweet
20. Blackberry Base – Dry
21. Blackberry Base Sweet
22. Stoned Fruit – Red Dry
23. Stoned Fruit – Red Sweet
24. Fresh Grape – Red Dry / Sweet. No concentrate allowed (please specify)
25. Fresh Grape – White Dry / Sweet. No concentrate allowed (please specify)
26. Citrus Fruit Base – Sweet
27. Gooseberry Base – Dry
28. Apple Base – Dry
29. Stoned Fruit – White Dry
30. Stoned Fruit – White Sweet

**Section 3a – Wine Classes
Competition by Individual members of NAWB and
non-members of NAWB**

31. Fruit Wine—Dry Red (please specify fruit)
32. Fruit Wine—Sweet Red (please specify fruit)
33. Fruit Wine—Dry White (please specify fruit)
34. Fruit Wine—Sweet White (please specify fruit)
35. Fruit Base - Rosé – Dry
36. Fruit Base – Rosé – Medium Sweet

37. Mead – (including Variants) Dry / Sweet (please specify)
38. Flower Wine – Medium Dry
39. Vegetable, Leaf or Grain Wine – Any colour, Dry / Sweet (please specify)
40. Four Bottle Fruit Wine Medley.
a) Red Fruit - Dry, b) Red Fruit – Sweet,
c) White Fruit – Dry, d) White Fruit –Sweet.
In this class the emphasis is fruitiness. Exhibitors must specify on the label what the main fruit ingredient of the wine is

**NATIONAL ASSOCIATION OF WINE AND
BEERMAKERS (Amateur)
Rules For Exhibitors**

1. **Entry Form:** Entry form, accompanied by entry fees should be sent to reach the Entries Secretary **by 31st March**. Incomplete entry forms will be returned for completion by the exhibitor. Late entries may not be accepted. If accepted they will incur an administration fee.
2. **Delivery:** Exhibits shall be delivered to the Exhibition Hall on the Friday of the Show. See Programme for timings.
3. **Staging of Exhibits:** All exhibits must be staged by the appointed stewards.
4. **Fortification:** All wines must have been made by the exhibitor by the process of fermentation, and fortification by any method is not allowed, except Section 1b, Classes 14 - 17, where fortification is allowed .
5. **Bottles:**
 - a) Wine must be exhibited in clear or slightly tinted glass wine bottles of approx 26 fluid ozs. (740ml) capacity of the Sauternes type (Class 12 excepted), filled to leave airspace between ¼ and ¾ inch (5 – 20mm). 1 point may be deducted if a screw-cap bottle is used.
 - b) Sparkling Wines in Class 12 must be exhibited in Champagne type bottles, filled to leave airspace of 1 - 2 inch (25-50mm). These must weigh a minimum of 1.6kg when full. The wine used as a base for the Sparkling Classes must be dry (approx. 0.990sg) and a maximum of 2oz of sugar per gallon added before bottling.
 - c) Liqueurs in Classes 16 & 17 must be exhibited in clear colourless glass ½ wine bottles of approx. 13fl ozs. (370ml) with airspace of ½ - 1 inch (15 - 25mm).
 - d) Beer must be exhibited only in brown glass beer bottles, of 1 pint (568ml) or 500ml capacity, without distinguishing or commercial marks (bottle manufacturer's marks near the base or at the shoulders will be ignored), filled to leave airspace between ½ - 1 inch (15-25mm). These bottles **MUST** be sealed with gold coloured crown seals. Barley wine in 250-330ml beer bottles, sealed as above. Plastic re-seals will not be accepted.
6. **Corks:** Wine. White plastic topped cork stoppers only must be used. Plastic stoppers or flush corks must not be used and capsules must not be fitted. Plastic Champagne type stoppers with muselets must be used in Class 12.
7. **Labels:** Following receipt of the entry form, the necessary labels with instructions will be sent to exhibitors from mid February. Bottles must be labelled in accordance with these instructions. They must not bear any other label or mark of any description. No highlighting will be accepted under the cover up label. Some classes require the competitor to indicate on the label the style of the wine or beer, and what fruit the wine is. Details of these classes are included in the labelling instructions.
8. **Entries: MUST BE THE SOLE WORK OF THE EXHIBITOR.** Exhibitors may not make more than one entry per class. No single bottle may be shown in more than one class.
9. **Show Officials:** Judges, if members, may enter the members' classes. They will be required to withdraw their entry at the end of judging from that class in which they are officiating if awarded a place.

Rules for exhibitors *continued*

10. Eligibility: Exhibitors must be Amateur Winemakers and Beermakers. It must be stated on the entry form if they are current Members of NAWB. **Only NAWB Individual Members may enter Sections 1, 1a, 1b, 2 and 4. Only NAWB members can win NAWB Master Trophies. Only Circles which are members of NAWB can win Circle Trophies.**

11. Exhibits in the wrong classes and exhibitors entering classes for which they are ineligible will be disqualified and forfeit their entry fee.

12. Classes 31—43 & 56—64: Winemakers and Beermakers may enter these classes who are **not** members of NAWB (fee per entry 50p) or are individual members of NAWB (fee per entry 35p).

13. Kit Wines and Concentrates: Any commercially bought Kit or Concentrate for wine may be entered in this Section. The manufacturer's instructions must be followed.

14. Tasting: No exhibit may be tasted or in any way interfered with whilst on the show bench, by the exhibitor or any other person, unless accompanied by the Convenor of Judges or his nominated representative.

15. Prizes: Where entries permit, six awards MUST be given in each class. Judges are requested to consult the Convenor of Judges if there is any doubt, before completing the Awards Sheets. Recognition may be awarded to finalised bottles.

16. Collection of Exhibits: All exhibits must remain on show until the official bottle removal time on the Saturday of the Show. Removal of exhibits from the Show bench must be supervised and checked by an appointed steward. Any exhibit not collected shall become the property of the National Executive who may dispose of such exhibits at their discretion.

17. National Executive Powers: The National Executive reserves the right to cancel, divide or amalgamate any class, and, on request by the Judge(s), to retain a sample from any bottle for further analysis.

18. Objections: Any exhibitor wishing to protest must do so before 3pm on the Saturday of the Show. The protest to the National Executive must be in writing and handed to the General Secretary or Convenor of Judges, together with the fee of £1.00 which is returnable at the discretion of the National Executive. The appeals committee decision is final.

19. Care of Exhibits: All reasonable care will be taken, but the National Executive cannot accept any responsibility for any loss or damage however sustained.

20. Judges' Handbook: Reference should be made to the current Handbook of the National Guild of Wine and Beer Judges for any points not covered in these rules.

21. Points: Points are awarded for the placed entries as follows:

1st – 11, 2nd – 7, 3rd – 5, 4th – 3, VHC – 2, HC – 1.

Kit and Newcomers Classes do not count towards the Major Trophies.

22. Newcomers Classes, Section 6: open to any wine or beer maker who has not won an award (1st to 3rd) at any NAWB Show. Entry in this class is limited to TWO Shows.

23. Presentation: Two points are awarded for presentation in the judging process and everyone should get these two points by:

- (1) Using the correct type of bottle (not screw cap wine bottles) and cork.
- (2) Leaving the required airspace below the cork.
- (3) Label Correctly.
- (4) Cleanliness of the bottle, inside and out.

24. Postage & Packing: Fee is payable on **ALL competitors** entries and conference bookings.

Show Schedule

Section 1a – Wines to Style Competition For Individual NAWB Members only

1. Aperitif – Dry Sherry Type
2. Aperitif – Dry – Citrus or Vermouth (please specify)
3. Aperitif – Medium to Sweet, any style – (please specify style)
4. Table Wine – Red – Dry
5. Table Wine – Rosé – Medium Dry
6. Table Wine – White/Golden – Dry
7. Table Wine – White/ Golden – Medium Dry
8. Table Wine – White/Golden – Sweet
9. After Dinner Wine – Red – Sweet
10. After Dinner Wine – White to Brown – Sweet
11. Three Bottles of Wine for a Dinner
Table Wine – White/Golden – Dry
Table Wine – Red – Dry
After Dinner Wine Any Colour – Sweet
12. Sparkling Wine – Dry / Medium Dry (please specify)
13. Wine to Set Recipe (see back page)

Section 1b – Fortified Classes Competition For Individual NAWB Members only

14. Fortified Wine Sweet—Sherry or Madeira style (please specify)
15. Fortified Wine Sweet—Port Style
16. Liqueur – Fruit Base (please specify fruit)
17. Liqueur—Herb / Spice / Chocolate / Coffee base (please specify)

Conference Booking Form

Full Conference Tickets -

Allow admission to the Friday Social Evening, Saturday Afternoon Wine Tasting, and Saturday Evening

Day Tickets - Allow admission to the Saturday Wine Tasting and Saturday Evening

Type of Ticket	Cost of Ticket	
	NAWB Member	Non-Member of NAWB
Full Conference (Individual Ticket)	£20*	£25*
Day Ticket	£10*	£12*

Tickets Required

Name	Cost of Ticket
Total Cost of Tickets required	

Please Note: If you are sending Entries and Conference Bookings separately, please send postage & packaging for **each** submission.

Total of Conference Tickets	£	:
Total Cost of Entries	£	:
Return Postage & Packing	£	0:80 (see Rule 24) **
Total of Cheque Enclosed	£	:

Cheques to be made payable to **NAWB**; please remember to sign, date, and enclose your cheque. Payment can be made by Bank Transfer; contact Entries Secretary for details.

Please DO NOT send an SAE.

63rd ANNUAL SHOW Show Entry and Conference Booking Form

Please complete **ALL** items marked "*" on all pages of the form, even if you are not entering the show, and send the complete form to the Entries Secretary

*Full Name (Mr, Mrs, Miss).....

*Address

.....

.....

*County *Post Code.....

*Phone No:

Mobile No: (only if coming to the show)

E-Mail Address:

*I am a member of Circle
(Exhibitors may only enter as a member of ONE circle)

Each exhibitor MUST use a separate form.

I accept the Rules of the Competition, as stated within the schedule

*SIGNED

*We publish the results of the NAWB show on our web site including the names of winners. If you **do not** wish to be included on our web site, please tick this box.*

My NAWB Membership Number is
(**required** for NAWB members for all classes)
(Not required if entering classes 31—43,
56—64 as a **non-NAWB** member only)

Please Note: This Form **Will Not** be accepted by e-mail.

If you are not bringing your entries to the show, please provide the name of the person who will be bringing them

.....

Entry Form

* If you are not entering, please tick here

Mark Classes Entered "X"

NO changes to entries accepted after the Tuesday before the show.

Only ONE Entry Per Class Is Allowed

Class No	X	Class No	X	Class No	X	Class No	X
1		17		33		49	
2		18		34		50	
3		19		35		51	
4		20		36		52	
5		21		37		53	
6		22		38		54†	
7		23		39		55	
8		24		40†		56	
9		25		41		57	
10		26		42		58	
11†		27		43		59	
12		28		44		60	
13		29		45		61	
14		30		46		62	
15		31		47		63	
16		32		48			

Note: † - these classes are multi-bottle classes & count as one entry and cost 35p.

Photograph Class:

64	
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• Total number of entries (NOT bottles):	
--	--

* No of Entries _____ x 0.35p per Class £ :
 (All Classes for NAWB Members)
 * No of Entries _____ x 0.50p per Class £ :
 (For Non-Members of NAWB only for classes 31-43 , 56-64) See Rule 12

Closing Date for Entries is: March 31st 2023

Late entries cannot be guaranteed; if accepted, they will incur a £2.00 administration charge.

Labels and Conference Tickets will be sent out from February onwards.

This form is for Entries and Conference Booking only. Other communications MUST be on a separate sheet of paper.

Please send completed Entry form and Conference Booking form to:
 Entries Secretary
 2 St Ives Close
 Digswell
 Welwyn
 HERTS
 AL6 0BB

Please indicate as required—

Deliver bottles Saturday morning

Steward—W wine; B beer; G general

Printed results required (members **not** on internet only)

MENU BOOKING FORM

PLEASE RETURN WITH

CONFERENCE BOOKING FORM

MENU BOOKING FORM

PLEASE RETURN WITH

CONFERENCE BOOKING FORM



63rd Annual Show Dinner Menu Booking Form

Saturday 15th April 2023
Please be seated by 7.15pm for dinner

Name (Mr, Mrs, Miss)
Address
.....
.....
Post Code
Phone No
E-Mail Address

CHOICES

MAIN COURSE	DESSERT
A – Honey Roast Gammon	D —Apple Pie with custard
B – Traditional Roast Turkey with stuffing	E —New York cheesecake
C —Vegan Shepherds Pie	F —Fruit Salad

Tea and Coffee will be available after the meal.

Please inform the Show Liaison Officer if you have any allergy problems which conflict with the above menu.

Please enter your menu selection below for the Main course for each person your booking

Membership No (if applicable)	Name	Main Course A/B/C	Dessert D/E

The tables in the Windsor Suite will seat a **maximum** of 10 people. If you wish to ensure that you are able to sit with your friends / members of your wine circle, then please inform me of the name of your group and who will be in it. A table will then be reserved for your group.

I/we wish to sit with

Please Note: Menu Booking Forms **MUST BE SENT** to the **Show Liaison Officer** by **1st March**. They will be accepted as a WORD or PDF document (not JPG) by e-mail. The hotel require to have the food numbers and choices **6 weeks** in advance of our event.