

# South Western Counties Wine & Beermakers Federation



## 62nd Annual Festival Weekend

**18 - 20 October 2024**

Langstone Cliff Hotel  
Mount Pleasant Road  
Dawlish Warren  
EX7 0NA

Email: [reception@langstone-hotel.co.uk](mailto:reception@langstone-hotel.co.uk)

Tel: 01626 868000

[www.langstone-hotel.co.uk](http://www.langstone-hotel.co.uk)

✦ **£204 per person with just £30 Single Supplement** ✦

**for the whole weekend**

**includes pre-dinner drink each evening followed by a 3-course meal and coffee**

♪ **Live entertainment** ♪

### MEMBER CIRCLES

CANFORD HEATH EAST COKER EXMOUTH LAUNCESTON  
MENDIP MINEHEAD TAUNTON TORRIDGE VALLEY  
WALLINGTON & FAREHAM

### CHAIRMAN'S WELCOME

**W**elcome once again to our annual South Western Counties Festival being held at The Langstone Cliff Hotel, a favourite with many of our members.

I look forward to seeing you all at what promises to be a special gathering with fellow wine and beer makers plus friends who enjoy the long association we have nurtured over the years we have been together.

On a competitive front your committee hope to buck the downward trend at these Festivals by encouraging competitors who qualify to enter our novices section in addition to other classes.

The early signs are that there is an enthusiasm that indicates we should fill the hotel to near capacity so it is important that those wishing to join us book early as indicated by our Festival Manager Kath.

I wish you all the best as always until we meet up at Dawlish.

*Terry Western*

# South Western Counties Wine & Beermakers Federation

## **President**

Mr Jim Moon (NGWBJ)  
Merry Meadow  
Knowle Lane  
Dunster, Minehead  
TA24 6TU

Tel 01643 822232  
Mob 07938 671222

**jameswmoon@hotmail.com**

## **Chairman**

Mr Terry Western (NGWBJ)  
4 Teagle Close  
Wells  
BA5 2TR

Tel 01749 677260  
Mob 07543 978808

**terrywestern143@gmail.com**

## **Vice Chairman & Entries Secretary**

Mr Vince Wolny  
Stonycroft  
Halves Lane  
West Coker, Yeovil  
BA22 9BS

Tel 01935 863838

**vincentwolny@btinternet.com**

## **Treasurer**

Mr Vince Wolny  
  
(see left)

## **Raffle Organiser**

Mrs Sue Wolny  
Stonycroft  
Halves Lane  
West Coker, Yeovil  
BA22 9BS

Tel 01935 863838

**vincentwolny@btinternet.com**

## **Convenor of Judges & Acting Minutes Secretary**

Mr Terry Western

(as above)

## **Festival Manager**

Mrs Kath Moon  
Merry Meadow  
Knowle Lane  
Dunster, Minehead  
TA24 6TU

Tel 01643 822232  
Mob 07496 875279

**FestivalManager@icloud.com**

## **Chief Steward & Results Secretary**

Mr Jim Moon

(as above)

## **Trophies Secretary**

Mrs Mo Western  
4 Teagle Close  
Wells  
BA5 2TR

Tel 01749 677260

## **PAST PRESIDENTS**

Mrs D Annear

Mrs G Murray

Mrs J Upton

Mr D Chelley

Mr M Powell

Mrs H Wallace

Mr A Clarke

Mrs J Rivers

Mr M Walmsey

# South Western Counties Wine & Beermakers Federation

## PROGRAMME for the 2024 FESTIVAL

### Friday 18 October

- 15:00 – 17:30 Please stage your WINE entries in the Orchid Room and BEER entries in the Conservatory. (Late entries will be accepted by prior arrangement with the Entries Secretary)  
TROPHIES should be returned to the Trophies Secretary who will be there to greet you in Reception upon your arrival
- 18:45 – 19:15 MEET & GREET with welcome drink in the Washington Suite. Remember to pick up your Quiz Sheet - post it into the box on Reception by 16:00 on Saturday
- 19:30 WELCOME from our **Chairman, Mr Terry Western**  
DINNER is served in the Washington Ballroom, where there will be a full bar service all evening. A table plan will be displayed near the entry doors
- 21:00 – Midnight *You may now enjoy your homemade beverages*  
For his final tour, we welcome back entertainer **MAURICE GORDAN**, for a dance and sing-along

*Tickets will be on sale for this evening's Raffle and the Saturday winetasting*

### Saturday 19 October

*The morning is free for those not involved in the judging, so please relax and enjoy the time in whichever way you wish - you could fill in your Quiz Sheet! Post it in the box on Reception by 16:00*

- 07:30 – 10:00 BREAKFAST is served in the Lincoln Restaurant (free seating)
- 08:15 – 09:15 Please stage your COOKERY entries in the Conservatory  
***Judges & Stewards, please sign in on the sheet in the Orchid Room***
- 09:30 JUDGES' & STEWARDS' BRIEFING by our Convenor of Judges, **Mr Terry Western**, in the Orchid Room
- 09:45 JUDGING commences
- 10:00 – 11:00 Please return your TROPHIES to the Conservatory
- 14:30 – 15:30 WINETASTING in the Washington Suite.
- 15:30 – 16:00 Entries are open for VIEWING in the Conservatory and Orchid Room.  
***Please do not touch any of the exhibits prior to collection time***
- 16:00 – 16:45 COLLECTION of all your entries, certificates and rosettes
- 18:30 - 1900 PRE-DINNER DRINK in the Washington Suite
- 19:00 DINNER is served in the Washington Ballroom, where there will be a full bar service all evening
- 21:00 - Midnight After coffee, the PRESENTATION of TROPHIES by our **President, Mr Jim Moon**  
*You may now enjoy your homemade beverages*  
We give a warm welcome back **TAKE2** to get us dancing and tapping our toes  
***Tickets will be on sale for this evening's Raffle***

### Sunday 20 October

- 08:00 – 10:00 BREAKFAST is served in the Lincoln Restaurant (free seating)
- 10:30 Festival **WASH-UP** meeting in the Washington Suite, immediately followed by our

## **ANNUAL GENERAL MEETING**

# South Western Counties Wine & Beermakers Federation

**Please take a moment to read the following important notes:**

- **A Festival Fee of £8 per person for the weekend** is payable by everyone attending the Festival and covers the additional cost of the competition and live entertainment. (Please see Festival Booking Form)
- **Any changes to the published Programme** will be posted in the Hotel Reception, which will be open throughout your stay
- **As a special concession to the Federation**, the Hotel management have agreed that we may consume our own homemade beverages in The Washington Ballroom during the entertainment on Friday and Saturday evenings

***To avoid any misunderstandings, please note the following:-***

No commercial drinks of any kind will be permitted during the weekend unless purchased from one of the hotel bars. This means that no homemade wines or beers may be consumed during the meal on either evening

You are welcome to drink your homemade wines and beers once the evening entertainment has begun at approximately 9.00 pm and the hotel bar staff will be happy to provide you with glasses at your table

**The above concession applies to Friday and Saturday evenings only and not to any additional nights booked**

- We have negotiated very favourable rates for our Festival, but they are dependent on us taking up the full 50 rooms allocated to us. Our price guarantee is:

**£204 per person with £30 Single Supplement  
for the whole weekend**

**includes pre-dinner drink each evening followed by a 3-course meal and coffee**

- Our **guaranteed room allocation** is being held until **31st July 2024**, therefore early booking is recommended. Booking Forms should be sent to the Festival Manager, but room allocation and payment should be made direct with the Hotel by 31st July. After this date rooms might be available but please contact the Hotel to check before sending your Booking Form to the Festival Manager. Please note the Hotel has 10 ground floor and 5 first-floor rooms with walk-in showers. If you need one of these **Accessible Rooms**, it is even more important to book early.
- **Free Wi-Fi** available throughout the Hotel
- **Parking** is provided free of charge so long as Reception have a note of your car registration number on arrival. There is an electric **car charging point** in the car park, which is operated via the Charge Assist app. An initial pre-authorisation of £20 on your payment card will be required via the app.
- Members of the Committee will be on hand in Reception on Friday afternoon to assist with your **bottle entries** and to receive **Trophies**. Otherwise, please see Festival Programme for Trophy drop-off times
- The theme for Saturday evening **Table Decoration** is "A Celebration of Autumn Colours" No lit candles please
- **Suggested Dress Code:** Friday evening Smart Casual, Saturday evening Black Tie or Smart
- There is an excellent website at [www.langstone-hotel.co.uk](http://www.langstone-hotel.co.uk) showing all hotel facilities available to guests
- The Committee welcome your **feedback on the weekend** at the Wash Up meeting on Sunday morning - if you are unable to stay for it, please let one of us have your comments in advance

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## ***Friday and Saturday Raffles***

***Donations and pledges of bottles for Raffle prizes will be most welcome as early as possible.***

***Please forward to, or contact, our Raffle Organiser, Mrs Sue Wolny (see details on Page 2)***

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***For our 63rd Festival we will be moving to a brand new venue!***

***Full details to be announced at this year's Festival***

***Dates are Friday 17 to Sunday 19 October 2025***

***Put it in your diary now!***

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# South Western Counties Wine & Beermakers Federation

## FESTIVAL TROPHIES AND AWARDS

### INDIVIDUAL CLASSES

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 1. Teignmouth & Dawlish Trophy  | 24. K & M Cup                       |
| 2. Torridge Valley Shield       | 25. M & I Butter Trophy             |
| 3. Bob Cherry Memorial Trophy   | 26. J.B.B.K. Trophy                 |
| 4. Gerry Whitehouse Trophy      | 27. Chamberlain Trophy              |
| 5. Vale Trophy                  | 28. P & J Wilks Trophy              |
| 6. Will Davies Cup              | 29. Peter Ineson Trophy             |
| 7. Newton Abbot Dessert Salver  | 30. Dawlish Manor Trophy .          |
| 8. Wadebridge Cup               | 31. Sidmouth Shield                 |
| 9. Burleigh Cup                 | 32. Hunter Trophy                   |
| 10. Pinhoe Cup                  | 33. Ottery St Mary Jubilee Tankard  |
| 11. Plympton Trophy             | 34. Roger Kingdon Tankard           |
| 12. Margaret Whitehouse Cup     | 35. Eric Butter Memorial Trophy     |
| 13. Totnes Triple Trophy        | 36. Welch Trophy                    |
| 14. Standard Tyro Cup           | 37. Vernon Whitehouse Trophy        |
| 15. Vic Winkley Memorial Cup    | 38. Felixwood Trophy                |
| 16. Dartmouth Novice Trophy     | 39. Bridgwater Trophy               |
| 17. Harry Brown Memorial Trophy | 40. Maurice Powell Trophy           |
| 18. Ron Craine Bristol Trophy   | 41. Hilda Wallace Cup               |
| 19. Loftus Trophy               | 42. Milber and Kerswell Salver 2001 |
| 20. Quayside Trophy             | 43. Frank Lawley Memorial Trophy    |
| 21. Eric Malin Memorial Trophy  | 44. Joyce Upton Trophy              |
| 22. N.A.W.B. Trophy             | 45. John Gorton Beer Tankard        |
| 23. Exmouth Trophy              |                                     |

### INDIVIDUAL POINTS

- |                                    |   |
|------------------------------------|---|
| 100. Plymouth Circle Cup           | Individual gaining most points in Classes 1 - 31 & 44 |
| 101. Judith Irwin Trophy           | Individual gaining most points in Classes 14 & 15     |
| 102. Doc Evans Beer Barrel         | Individual gaining most points in the Beer Classes    |
| 103. Duddridge Salver              | Individual gaining most points in the Cookery Classes |
| 104. Torquay Ladies' Salver        | Lady gaining most points in ALL Classes               |
| 105. Forest Friends Trophy         | Gentleman gaining most points in ALL Classes          |
| 106. Torbay 66 Perpetual Rose Bowl | Individual gaining most points in Classes 1 - 39 & 44 |

### INTER CIRCLE CHAMPIONSHIP

- |                                |  |
|--------------------------------|--|
| 107. Torbay Challenge Shield   | Awarded to the Wine Club affiliated to the South Western Counties Wine & Beermakers Federation gaining most in Wine Classes 1-31             |
| 108. Taunton Beer Shield       | Awarded to the Wine Club affiliated to the South Western Counties Wine & Beermakers Federation gaining most points in the Beer Classes 32-39 |
| 109. Exeter Shield             | Awarded to the Wine Club affiliated to the South Western Counties Wine & Beermakers Federation gaining most points in Wine Classes 27 - 29   |
| 110. H W L Trophy              | Awarded to the Wine Club affiliated to the South Western Counties Wine & Beermakers Federation gaining most points Classes 1 - 13            |
| 111. New Forest Masters Trophy | Awarded to the Wine Club affiliated to the South Western Counties Wine & Beermakers Federation gaining most points Classes 17 - 26 and 44.   |
| 112. Top Club Cup              | Awarded to the Wine Club gaining the most points in ALL classes.   |

# South Western Counties Wine & Beer Makers Federation

## 2023 Festival Results

### Teignmouth & Dawlish Trophy

**Class No. 1**  
Aperitif - Med Dry Sherry Style  
177 - Mr Christopher Jones - Northwood

### Torrige Valley Shield

**Class No. 2**  
Aperitif - Med Dry Citrus Style  
143 - Mr Charles Hill - Peterborough

### Bob Cherry Memorial Trophy

**Class No. 3**  
Table Wine White - Dry  
116 - Mrs Maureen Western - Mendip

### Gerry Whitehouse Trophy

**Class No. 4**  
Table Wine Red - Dry  
105 - Mr Jim Moon - Minehead

### Axe Valley Trophy

**Class No. 5**  
Table Wine White - Med Dry  
115 - Mr Terry Western - Mendip

### Will Davies Cup

**Class No. 6**  
Table Wine Rose - Med Dry  
116 - Mrs Maureen Western - Mendip

### Newton Abbot Dessert Salver

**Class No. 7**  
After Dinner Wine - White / Golden  
151 - Mr Peter Robinson - Ware

### Wadebridge Cup

**Class No. 8**  
After Dinner Wine - Red  
147 - Mrs Elaine Robinson - Ware

### Burleigh Cup

**Class No. 9**  
Aperitif - Med Sweet  
177 - Mr Christopher Jones - Northwood

### Pinhoe Cup

**Class No. 10**  
Social Wine White - Med Sweet  
166 - Mrs Lynn Barton - Canford Heath

### Plympton Trophy

**Class No. 11**  
Social Wine Red - Med Sweet  
177 - Mr Christopher Jones - Northwood

### Margaret Whitehouse Cup

**Class No. 12**  
Sparkling Wine - Dry / Med Dry  
115 - Mr Terry Western - Mendip

### Totness Triple Trophy

**Class No. 13**  
Three Bottles Wine for Dinner -  
143 - Mr Charles Hill - Peterborough

### Harry Brown Memorial Trophy

**Class No. 17**  
Elderberry and / or Blackberry - Dry  
153 - Mrs Marion Martin - Canford Heath

### Ron Craine Bristol Trophy

**Class No. 18**  
Elderberry and / or Blackberry - Sweet  
147 - Mrs Elaine Robinson - Ware

### Loftus Trophy

**Class No. 19**  
Kit Wine White - Dry / Med Dry  
115 - Mr Terry Western - Mendip

### Quayside Trophy

**Class No. 20**  
Kit Wine Red - Dry  
116 - Mrs Maureen Western - Mendip

### Eric Malin Memorial Trophy

**Class No. 21**  
Fresh Grape - Dry Any Colour  
166 - Mrs Lynn Barton - Canford Heath

### N.A.W.B. Trophy

**Class No. 22**  
Fresh Grape - Sweet Any Colour  
115 - Mr Terry Western - Mendip

### Exmouth Trophy

**Class No. 23**  
Flower - Sweet  
105 - Mr Jim Moon - Minehead

### K & M Cup

**Class No. 24**  
Citrus - Dry  
147 - Mrs Elaine Robinson - Ware

### M & I Butter Trophy

**Class No. 25**  
Citrus - Sweet  
103 - Mr John Gorton - Forest

### JBBK Trophy

**Class No. 26**  
Wine as Per Set Recipe - See Schedule  
147 - Mrs Elaine Robinson - Ware

### Chamberlain Trophy

**Class No. 27**  
Country Wine Flower - Dry / Med Dry  
115 - Mr Terry Western - Mendip

### P & J Wilks Trophy

**Class No. 28**  
Country Wine Wild Fruit - Sweet  
166 - Mrs Lynn Barton - Canford Heath

### Peter Ineson Trophy

**Class No. 29**  
Country Wine Root or Vegetable or Grain - Sweet  
116 - Mrs Maureen Western - Mendip

### Dawlish Manor Trophy

**Class No. 30**  
Kit Liqueur -  
151 - Mr Peter Robinson - Ware

### Sidmouth Shield

**Class No. 31**  
Liqueur - Any Flavour  
105 - Mr Jim Moon - Minehead

### Hunter Trophy

**Class No. 32**  
India Pale Ale -  
112 - Mr Roger Kohl - Milber and Kerswell

### Ottery St Mary Jubilee Tankard

**Class No. 33**  
London Brown Ale -  
112 - Mr Roger Kohl - Milber and Kerswell

### Roger Kingdon Tankard

**Class No. 34**  
Stout - Dry  
207 - Mr Mike Davey - County Beermakers

### Eric Butter Memorial Trophy

**Class No. 35**  
Stout - Sweet  
143 - Mr Charles Hill - Peterborough

### Welch Trophy

**Class No. 36**  
Barley Wine (Beer) -  
177 - Mr Christopher Jones - Northwood

### Vernon Whitehouse Trophy

**Class No. 37**  
Light Lager -  
112 - Mr Roger Kohl - Milber and Kerswell

### Felixwood Trophy

**Class No. 38**  
Kit Beer - Bitter -  
115 - Mr Terry Western - Mendip

### Bridgwater Trophy

**Class No. 39**  
Three Bottle Beer Class -  
207 - Mr Mike Davey - County Beermakers

### Maurice Powell Trophy

**Class No. 40**  
Chutney -  
108 - Mrs Susan Smith - Not Attached

### Hilda Wallace Cup

**Class No. 41**  
6 Biscuits - As Set Recipe Supplied  
108 - Mrs Susan Smith - Not Attached

### Milber & Kerswell Salver 2001

**Class No. 42**  
Cake - As Set Recipe Supplied  
108 - Mrs Susan Smith - Not Attached

### Frank Lawley Memorial Trophy

**Class No. 43**  
Jam / Preserve / Curd -  
166 - Mrs Lynn Barton - Canford Heath

### Joyce Upton Trophy

**Class No. 44**  
Honey Based Wine - Med / Sweet  
151 - Mr Peter Robinson - Ware

### Class No. 50

Best White Dry - Med Dry Wine in Festival -  
143 - Mr Charles Hill - Peterborough

### Class No. 51

Best White Medium - Sweet Wine in Festival -  
166 - Mrs Lynn Barton - Canford Heath

### Class No. 52

Best Red Dry - Med Dry Wine in Festival -  
105 - Mr Jim Moon - Minehead

### Class No. 53

Best Red Medium - Sweet Wine in Festival -  
166 - Mrs Lynn Barton - Canford Heath

### Class No. 54

Best Wine in Festival -  
166 - Mrs Lynn Barton - Canford Heath

### Class No. 55

Best Beer In Festival -  
177 - Mr Christopher Jones - Northwood

### Class No. 56

Best Cookery in Festival -  
108 - Mrs Susan Smith - Not Attached

### Plymouth Circle Cup

**Class No. 100**  
Individual Gaining Most Points in Classes 1 - 31 and 44

116 - Mrs Maureen Western - Mendip

### Judith Irwin Trophy

**Class No. 101**  
Most Points in Classes 14 & 15

116 - Mrs Maureen Western - Mendip

### Doc Evans Beer Barrel

**Class No. 102**  
Most Points in Classes 32 - 39

143 - Mr Charles Hill - Peterborough

### Duddridge Salver

**Class No. 103**  
Most Points in Classes 40 - 43

108 - Mrs Susan Smith - Not Attached

### Torquay Ladies Salver

**Class No. 104**  
Lady Gaining Most Points in Classes 1 - 43

116 - Mrs Maureen Western - Mendip

### Forest Friends Trophy

**Class No. 105**  
Gentleman Gaining Most points in Classes 1 - 43

115 - Mr Terry Western - Mendip

### Torbay 66 Perpetual Rose Bowl

**Class No. 106**  
Individual Gaining Most Points in Classes 1 - 39 and 44

116 - Mrs Maureen Western - Mendip

### Torbay Challenge Shield

**Class No. 107**  
Wine Circle Gaining Most Points in Classes 1 - 31

511 - Mendip

### Taunton Beer Shield

**Class No. 108**  
Wine Circle Gaining Most Points in Classes 32 - 39

512 - Milber and Kerswell

### Exeter Shield

**Class No. 109**  
Wine Circle Gaining Most Points in Classes 27 - 29

511 - Mendip

### HWL Trophy

**Class No. 110**  
Wine Circle Gaining Most Points in Classes 1 - 13

511 - Mendip

### New Forest Masters

**Class No. 111**  
Wine Circle Gaining Most Points in Classes 17 - 26 and 44

511 - Mendip

### John Gorton Beer Tankard

**Class No. 112**  
Inter Circle Beer Challenge

538 - Peterborough

### Top Club Cup

**Class No. 113**  
Wine Circle Gaining Most Points All Classes

511 - Mendip

# South Western Counties Wine & Beermakers Federation

## DEFINITIONS - WINES

**Aperitifs:** Taken before meals to stimulate appetite. Dry to Med Dry according to Schedule with sufficient acid to taste fresh and leave the palate clean. Alcohol should be between 14%-17%.

**Table Wines: Suitable for accompanying food.**

### **White Dry**

Must taste dry, flavour should be pleasant, pale colour with no brown or pink tones, with no bitter after taste and giving a fresh mouth impression. Alcohol between 9% - 13%.

### **White Med Sweet**

Must have obvious sweetness but not enough to be classed as sweet. Good flavour and balance more important than exact degree of sweetness.

### **Rosé Med Dry**

Colour should be pink with variations in colour intensity; slight onion skin tints are acceptable. Flavour and bouquet should be light, fruity with alcohol between 10% - 12%.

**Red Dry** – Colour should be red but tints of purple, black and tawny are acceptable. Flavour can be substantial with some astringency. Wine must taste dry with a mellow maturity desirable.

Alcohol to be between 10% - 14%.

**After Dinner Wines:** These should be rich in bouquet, full bodied, mellow and mature, rich and fruity in flavour, sweet without being cloying. Alcohol to be as high as normal fermentation can be obtained. Red wines may have tawny tints, and white wines can have a wide range of colours but must not exhibit any red tints. Alcohol to be at least 14% in red wines but a little less in white wines but the body, flavour and richness must be there.

**Social Wines:** These should be smooth, well balanced, and clean on the palate, more flavoursome than table wines but less than After Dinner wines. Alcohol between 10% - 15%.

**Wines by Ingredient:** Range from light Dry Table to full bodied After Dinner types. The main criteria are that the wine should be clean, sound and in balance for the class in which it is entered. Other ingredients may be included to some extent but not enough to blur recognition of the main ingredient. In a class such as Sweet Elderberry, wines of Table and After Dinner strength are acceptable but the wine with the best bouquet, flavour and balance should be the winner however it should be appropriate to the class.

**Home-made liqueurs:** Home-made liqueurs are strong (typically 25-40% alcohol), sweet, highly flavoured after-dinner drinks. They are usually produced by steeping fruit and/or other basic ingredients in alcohol, with the addition of sugar. Commercially produced concentrates or flavourings can also be used. Sometimes a home-made wine strong in alcohol and flavour is used, with added alcohol, but that is less suitable for herb/spice liqueurs, which should have virtually no acidity.

The alcohol added should usually be an unflavoured spirit, e.g. Polish Spirit or vodka, except where the Show Schedule permits, e.g. gin for Sloe Gin, whisky for Drambuie types and rum for Tia Maria types.

Many flavours and styles are encountered but they can be divided into four general groups:

**a. Fruit base** e.g. Alcohol infusions using various fruits (approximate alcohol content 24–35%; 35–40%, for orange liqueurs such as Cointreau and Grand Marnier)

**b. Chocolate/coffee base** e.g. Tia Maria, cacao types, etc. (approximate alcohol content 25–31%)

**c. Herb/spice base** e.g. peppermint, aniseed and more complex blends.

**d. Cream base** with flavourings such as coffee or whisky (approximate alcohol content 17%)

## DEFINITIONS - BEERS

Type & OG	Alcohol	Bouquet & Flavour	Colour & Head
India Pale Ale	5% - 6%	Malted well-hopped, full bodied Fresh and clean palate with a little residual sweetness.	Good head
London Brown Ale 35 - 40	3.5% - 4%	Sweetness with a low hop flavour. Malted well-hopped, full bodied. Malty bouquet backed by caramel. A smooth blend of malt and caramel.	Light to dark brown. Good close knit head
Dry Stout 45 - 50	4.5% - 5%	Bouquet should be of roasted grains as should the flavour, full dry with long hard bitter finish	Almost black, Well retained, fine texture head
Sweet Stout 40 - 45	About 3.5%	Smooth malty flavour. Lightly hopped with residual sugar balancing darker adjuncts	Good head of fine texture. Deep garnet to almost black
Barley Wine 90+	9%	Rich, fruity, hoppy, alcoholic and vinous. Full bodied and flavour should be full, rounded, malty smooth and mature	Golden to brown. Light head
Light Lager 35-40	3.5% - 4%	Bouquet a delicate blend of hops, malt and DMS. Clean, dry and refreshing. Light in malt and hops.	Light golden. Good head retention

Definitions have been copied and abridged by courtesy of The National Guild of Wine & Beer Judges Handbook

# South Western Counties Wine & Beermakers Federation

## COMPETITION RULES FOR ENTRANTS

- 1. ENTRIES** must be made on the Entry Form provided in this schedule, accompanied by the correct entry fees sent to the Entries Secretary to arrive no later than **9 October 2024**. All entries must have been made by the individual exhibitor, who may not make more than ONE entry per class.  
Late entries may be accepted at the discretion of the Entries Secretary, but may be subject to a £1.00 admin charge.
- 2. BEGINNER:** (Classes 14 & 15) an exhibitor who commenced winemaking during the two years immediately preceding this Festival and has never won an award at a previous South Western Counties Federation Festival. Entry forms must be counter-signed by their Circle Secretary to confirm eligibility.
- 3. NOVICE:** (Class 16) an exhibitor who may have won an award in a Beginner's class, but who has never been awarded any other prize card in a National or Regional wine competition. Entry forms must be counter-signed by their Circle Secretary to confirm eligibility.
- 4. JUDGES & STEWARDS** may enter any class. However, should a judge be allocated a class in which they have an entry, they should inform the Convenor of Judges, who will ask another judge to perform finalisation in that class.
- 5. LABELLING**
  - (a) Wines, Beers & Liqueurs:** On receipt of a completed Entry Form, necessary labels will be forwarded with clear instructions on how to complete and affix them.
  - (b) Cookery:** Printed cards of the class entered will be forwarded.
- 6. PRESENTATION - WINES**
  - (a) Still Wines:** to be presented in clear, unbranded glass bottles of approx. 75cl capacity with rounded (NOT sloping) shoulders. Bottles should be filled leaving an air space between the bottom of the cork and surface of the wine of between 5 mm and 20 mm. Only cork flanged stoppers with white plastic tops to be used.
  - (b) Liqueurs:** to be presented as for Still Wines above, but in clear glass bottles of approx. 37 cl capacity.
  - (c) Sparkling Wines:** to be presented in Champagne bottles with no deep scoring, which when full weigh no less than 1.5 kg. The bottle should be filled leaving an air space between the bottom of the cork and the surface of the wine of between 25 mm & 50 mm. Only domed plastic Champagne-type stoppers, suitably wired, to be used.
- 7. PRESENTATION - BEERS:** to be exhibited in brown glass beer bottles of 500ml - 570 ml capacity, without distinguishing or commercial marks on the glass. Non- returnable bottles are not to be used. Bottles to be capped using gold-coloured crown caps and filled to leave an air space of approx. 25 mm. Safety interests dictate an air space of less than 12 mm is unacceptable and furthermore exhibitors should ensure that the bottle pressure is not excessive. Sediment will be allowed, but beers must not be artificially carbonated. Barley Wines to be presented as for Beers above, but in 275 ml - 330 ml capacity bottles.
- 8. PRESENTATION - COOKERY**
  - (a) Chutneys & Jams** Classes 40 & 43: To be presented in a 454g clear glass jar. Cover should be a clear cellophane seal which can be easily re-applied after tasting. The recipe should be written on the reverse of the entry card.
  - (b) Biscuits and Cake** Classes 41 & 42: To be made as the set recipes on Page 9 of this Schedule. Entrants will be supplied with a doily and a paper plate on the day of the show to display their entry. *WINNERS TO SUPPLY A RECIPE FOR 2025 FESTIVAL*
- 9. GENERAL**
  - (a) Wines (with the exception of Liqueurs):** must not be fortified by the addition of alcohol.
  - (b) Grape Concentrates:** Classes 1 - 18 and 23 - 25 can contain added grape concentrate, but not as a single ingredient. Other ingredients should dominate.
  - (c) Class 26 - Set Wine Recipe:** *WINNER TO SUPPLY THE RECIPE FOR THE 2026 FESTIVAL*
  - (d) Country Wine:** Classes 27, 28 & 29 should be made from the main ingredient for the class but other ingredients may be added with the exception of grape or other fruit juices, commercial concentrates or alcohol.
  - (e) Kit Liqueur Class 30:** must be crafted using a single commercial kit and produced according to the manufacturer's instructions with no additional ingredients. The **BRAND** name of the kit used and style of the kit must be written in the space provided on the Entry Form.
  - (f) Liqueur Class 31:** Please refer to Page 6 for definitions and style of Liqueurs for this class. The type of fruit / flavour **MUST** be stated on the entry form.
- 10. AWARDS:** Up to 6 awards may be given in each class and points will be awarded:-  
1st: 10 points, 2nd: 7 points, 3rd: 5 points, 4th (VHC): 3 points, 5th (HC): 2 points, 6th (C): 1 point  
A Certificate will be awarded for all places in Classes. In addition there will be a rosette for each 1st place winner and for the exhibitors of Best Wine, Beer and Cookery items in Festival. Trophies will be awarded as per Page 5 of this Schedule.
- 11. CARE OF EXHIBITS:**
  - (a) Interference:** no exhibit may be tasted or in any way interfered with whilst on the show bench by the exhibitor or any other unauthorised person unless accompanied by the Chief Steward or Convenor of Judges.
  - (b) Loss or Damage:** all reasonable care will be taken but the Committee cannot accept responsibility for any loss or damage however sustained.
- 12. COLLECTION OF EXHIBITS:** All exhibits to remain on the show bench until collection time of 16:00 on the day of the Festival. No exception to this rule will be considered. Exhibitors are responsible for removing their entries by 16:45. Stewards will be on hand if assistance is needed.
- 13. TROPHIES:** it is the responsibility of the winning holder of the trophy (and its presentation box if supplied), to ensure that it is returned in good time for the following year's Festival. Winners may have trophies engraved at their own expense. Any loss or damage must be reported to the Trophies Secretary as soon as possible.

# South Western Counties Wine & Beermakers Federation

## CLASS 26 SET WINE RECIPE FOR 2024

### Tropical Fruit Dry Table Wine

Supplied by Maureen Western - Mendip Wine Circle

#### Ingredients:

2 litres of Tropical Fruit Juice  
250 ml of white grape compound/enricher  
24 ounces of sugar  
teaspoon of pectic destroying enzyme  
teaspoon of tartaric acid  
teaspoon of yeast nutrient  
½ teaspoon of tannin (optional)  
teaspoon of general purpose/Hock/Reisling or Gervin No 3 yeast (your choice)

#### Method:

Pour the fruit juice and grape compound into the demijohn, with the sugar dissolved in 1 litre of boiled water. Top up with cool water to the 4.5 litre mark (shoulders of the demijohn) add the chemicals stirring each one into the mix. Allow the liquid to cool for a few minutes then sprinkle the yeast on the surface and allow fermentation to start. At the conclusion of fermentation undertake the usual clearing procedures until bottling. Best made a minimum of 3 - 6 months before the Festival.

\*\*\*\*\*

## CLASS 41 SET BISCUIT RECIPE FOR 2024

### Lemon Biscuits

Supplied by Sue Smith

#### Ingredients:

175g/6oz butter  
125g/4oz caster sugar  
25g/1 oz granulated sugar  
10ml/2tsp finely grated lemon rind  
225g/8oz plain flour  
1.25ml/ 1/4tsp salt  
30ml/2 tablespoons sugar

#### Method:

Set the oven to Gas Mark 3, 325°F/160°C/140°C fan  
Cream the butter, caster sugar and lemon rind together. Gradually sift in the flour and salt, mixing until a stiff dough is formed. Shape the dough into two 15cm/6" long sausage shapes and roll in the granulated sugar. Chill in the refrigerator until firm. Cut each sausage into 16 slices and place on baking sheets lined with parchment. Bake in a cool oven until biscuits are pale golden brown at the edges. Leave to cool on a wire rack.

## CLASS 26 SET WINE RECIPE FOR 2025

### Mixed Fruit light red table wine

Supplied by Elaine Robinson - Ware Wine Circle

Elaine says: A red wine for a change, hopefully with ingredients that are reasonably easy to get. We are looking at a light wine something like Beaujolais.

**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 stabilisation and racking processes.

\*\*\*\*\*

## CLASS 42 SET CAKE RECIPE FOR 2024

### Seed Cake

Supplied by Sue Smith

#### Ingredients:

230g/8oz softened butter  
230g/8oz caster sugar  
4 medium eggs, beaten  
280g/10oz self-raising flour, sifted  
The grated rind of one orange  
2 tablespoons of orange juice  
2 tablespoons caraway seeds

A 20.5cm/8inch deep, round cake tin, greased and lined

#### Method:

Set the oven to Gas Mark 4, 350°F/180°C/160°C fan  
Beat all the ingredients for the cake together in a large bowl until well mixed and smooth. Spoon the mixture into the prepared tin and smooth the surface. Bake for 40 minutes to one hour, or until golden and the cake springs back when lightly pressed. Leave to cool in the tin for five minutes. Turn out onto a wire rack to cool completely.

# South Western Counties Wine & Beermakers Federation

## WINE, BEER & COOKERY CLASSES

### WINE CLASSES

**Please refer to:**

**Rule 6 regarding presentation**

**Rule 9 regarding permitted content**

1. Aperitif – Medium Dry – Sherry Style
2. Aperitif - Medium Dry - Citrus Type
3. Table Wine – White Dry
4. Table Wine – Red Dry
5. Table Wine – White Medium Dry
6. Table Wine - Rosé Medium Dry
7. After Dinner Wine - White or Golden
8. After Dinner Wine - Red
9. Aperitif -Medium Sweet - Any Style
10. Social Wine - White -Medium Sweet
11. Social Wine - Red -Medium Sweet
12. Sparkling Wine – Dry or Medium Dry  
(see Rule 6c)
13. Three bottles of Wine for a dinner:  
Table Wine - White Dry  
Table Wine - Red Dry  
After Dinner Wine – any colour

### BEGINNERS CLASSES

14. Dry - Med Dry Table Wine – any colour  
(see Rule 2)
15. Sweet Wine – any colour  
(see Rule 2)

*Unless there is a major fault in the Beginner Classes or too few entries, all awards will be given.*

### NOVICE CLASS

16. Table Wine - White Dry to Medium Dry  
(see Rule 3)

### WINES BY INGREDIENT

17. Elderberry and/or Blackberry Wine - Dry
18. Elderberry and/or Blackberry Wine - Sweet
19. Kit Wine - White - Dry to Medium Dry
20. Kit Wine - Red Dry
21. Fresh Grape – Dry any colour
22. Fresh Grape – Sweet any colour
23. Flower - Sweet
24. Citrus Fruit – Dry
25. Citrus Fruit - Sweet

### SET WINE RECIPE

26. Tropical Fruit Dry Table Wine to set recipe supplied on Page 9 of this Schedule (See rule 9c)

### COUNTRY WINE CLASSES (see Rule 9d)

27. Flower - Dry to Medium Dry
28. Wild Fruit - Sweet
29. Root and/or Vegetable, including leaf & grain - Sweet

### LIQUEUR CLASSES

30. Kit Liqueur (see Rule 9e)  
*Please state kit brand & flavour on entry form*
31. Liqueur - any flavour (see Rule 9f)  
*Please state flavour on entry form*

### BEER CLASSES

**Please refer to Rule 7 regarding presentation**

32. India Pale Ale
33. London Brown Ale
34. Stout - Dry
35. Stout - Sweet
36. Barley Wine (Beer)
37. Lager - Light
38. Kit beer – Bitter
39. Three Bottle Class:  
IPA  
Dry Stout  
Barley Wine

### COOKERY CLASSES

**Please refer to Rule 8 regarding presentation**

40. Chutney
41. Six identical round biscuits to set recipe supplied on Page 9 of this Schedule
42. Cake to set recipe supplied on Page 9 of this Schedule
43. Jar of any Fruit Jam / Preserve / Curd

### HONEY BASED WINE

44. Honey Base - Med to Sweet

### INTER CIRCLE BEER CHALLENGE

*May be entered by any wine/beer club*

45. Three Bottle Class:  
Lager  
Bitter  
Stout

# South Western Counties Wine & Beermakers Federation

## ENTRY FORM

*Closing date for entries is 9 October 2024*

*(Late Entries, See Rule 1)*

Title (Mr/Mrs/Miss/Other) ..... *may be entered by any wine/beer club*

Please send this form to:

First Name .....

Exhibitor No:

Surname .....

Entries Secretary

Mr V Wolny

Address .....

Stonycroft

Halves Lane

West Coker

*(for office use only)*

.....

Yeovil

.....

BA22 9BS

Post Code .....

*Club Secretary's signature for*

*Beginner/Novice entries (see Rules 2 & 3)*

Tel .....

.....

Email .....

Name of Wine Club (if any) .....

**MARK 'X' AGAINST THE CLASSES ENTERED**

**A SEPARATE ENTRY FORM SHOULD BE SUBMITTED FOR CLASS 45 (CIRCLE ENTRY)**

1		8		15		22		29		36		43	
2		9		16		23		30		37		44	
3		10		17		24		31		38		45	
4		11		18		25		32		39			
5		12		19		26		33		40			
6		13		20		27		34		41			
7		14		21		28		35		42			

*Please read Rules 9(e) and 9(f) for Liqueur Classes 30 and 31*

CLASS 30 .....

CLASS 31 .....

*Number of Classes entered* ..... *at 30p per class Total Entry Fee* £ .....

*Return Postage and Envelope*      £ 1.00

(Please don't send us a SAE)

*Total Enclosed*      £ \_\_\_\_\_

**Please enclose cheque for the total above, made payable to:  
South Western Counties Wine & Beermakers Federation,  
or send your payment via bank transfer with your name as the reference to:**

**Sort Code 09-01-54      Account No. 66243480**

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# South Western Counties Wine & Beermakers Federation

## FESTIVAL BOOKING FORM

Please complete and send this whole page to:

**Festival Manager**  
**Mrs K Moon**  
**Merry Meadow**  
**Knowle Lane**  
**Dunster, Minehead**  
**TA24 6TU**  
**FestivalManager@icloud.com**

**Name of Booking Contact:**

**Title (Mr/Mrs/Miss/Other) .....**

**First Name .....**

**Surname .....**

**Address .....**

.....

.....

**Post Code .....**

**Tel .....**

**Email .....**

**If you wish to be seated at Dinner with friends not on this Booking Form, please ensure you all enter the same group name here:**

**PLEASE INFORM US HERE OF ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES:**

.....

You must book your accommodation direct with the hotel. Full payment will be required by **31st July 2024**. Bookings and prices after this date will depend on availability.

Your basic weekend price is **£204 per person**, which includes a pre-dinner drink each evening on a dinner, bed & breakfast basis for a shared room.

The Single Supplement for the weekend is £30 per person.

There is a Balcony Supplement of £14 per room per night payable if you choose to upgrade.

You may wish to extend your stay - please ask for room rates when booking.

**Please tell us below what accommodation you have booked direct with Hotel:**

**Name(s)..... Type of Room .....**

**Name(s)..... Type of Room .....**

**Details of any extra nights booked .....**

There is no pre-order needed for any meals this year. Your order from the menu will be taken once you are seated at your table.

**I agree to my contact details being shared with other wine & beer making groups**      **YES/NO**

**I agree to SWCWBF contacting me from time to time with event details**      **YES/NO**

-----  
**FESTIVAL FEES - PAYABLE FOR EACH GUEST ATTENDING**

Number of persons attending Festival ..... @ £8 per person      **£** \_\_\_\_\_

**Please enclose cheque for Festival Fee only, payable to South Western Counties Wine & Beermakers Federation or send your payment via bank transfer with your name as the reference to:**

**Sort Code 09-01-54      Account No. 66243480**

**An email confirmation of receipt will be sent.**