

SHOW SCHEDULE - WINES

SECTION 1 - PURPOSE WINES CLASSES - MEMBERS

1's Aperitif - Dry
 1A. Sherry Type 1B. Vermouth Type 1C. Citrus and Other Types.
 2's 2A. Table Wine - Red - Dry (Excluding Fresh Grape) 2B. Table Wine - Red - Dry (Fresh Grape)
 3. Table Wine - Rose - Medium dry
 4's 4A. Table Wine - White or Golden - Dry (Excluding Fresh Grape)
 4B. Table Wine - White or Golden - Dry (Fresh Grape)
 5's 5A. Table Wine - White or Golden - Med.Dry (Excluding Fresh Grape)
 5B. Table Wine - White or Golden - Med Dry - (Fresh Grape)
 6. Table Wine - White or Golden - Sweet
 7's 7A. After Dinner Wine - Red Sweet 7B. After Dinner Wine - White to Brown Sweet
 8's 8A. Three bottles of Wine for a Dinner
 TABLE WHITE or GOLDEN - DRY, TABLE RED - DRY, AFTER DINNER WINE - SWEET.
 8B. Five bottles of wine for a dinner
 APERITIF-DRY SHERRY TYPE, TABLE WHITE or GOLDEN - DRY, TABLE RED - DRY
 TABLE WHITE-SWEET, AFTER-DINNER WINE-SWEET
 9. Mead - Dry 10. Mead - Sweet
 11. Sparkling Wine - Dry 12. Sparkling Wine - Medium Sweet

SECTION 2 - WINES BY INGREDIENT CLASSES - MEMBERS

13's 13A. Flower Wine - Dry (Elderflower excluded) 13B. Elderflower Wine - Dry
 14's 14A. Flower Wine - Sweet (Elderflower excluded) 14B. Elderflower Wine - Sweet
 15's **Fruit Wine - Red - Dry:**
 15A. Fruit excluding B, C, D, E, F and Grape Concentrate
 15B. Elderberry base 15C. Blackberry base 15D. Bilberry Base 15E. Fresh Grape 15F. Stoned fruit base
 16's **Fruit Wine - Red - Sweet:**
 16A. Fruit excluding B,C,D, E, F and Grape Concentrate
 16B. Elderberry base 16C. Blackberry base 16D. Bilberry base 16E. Fresh Grape 16F. Stoned fruit base
 17's **Fruit Wine - White or Golden - Dry**
 17A. Fruit excluding B,C,D,E,F and Grape Concentrate
 17B. Citrus base 17C. Gooseberry base 17D. Apple base 17E. Fresh grape 17F. Stoned Fruit base
 18's **Fruit Wine - White or Golden - Sweet**
 18A. Fruit excluding B,C,D,E,F and Grape Concentrate
 18B. Citrus base 18C. Gooseberry base 18D. Apple base 18E. Fresh grape 18F. Stoned Fruit base
 19. **Fruit Wine Medley Any 5 FROM 8 (See Rule 21)**
 (Wines can be Dry through to Sweet)
 Apple base, Citrus base, Gooseberry base, Stoned White Fruit Base
 Elderberry base, Blackberry base, Bilberry base, Stoned Red Fruit Base

SECTION 3 - FORTIFIED WINE CLASSES

20. Sherry type - Dry 21. Sherry type - Sweet 22. Port type (Red) 23. Liqueur - Coffee (1995 - Citrus)

SECTION 5 - MEMBERS RECIPE CLASSES - WINE

24. Sherry Type - Sweet. See recipe on page 19
 The Winner will be asked to provide the recipe for the 1996 Show for inclusion in the 1995 Schedule

JUDGES' CLASS - WINE (Members of both NGWBJ & NAWB only)

25. Table - White or Golden - Sweet

CIRCLE & INVITED ORGANISATIONS CLASSES - WINE

26. Table Wine - Red - Dry 27. Table Wine - White or Golden - Dry
 28. After-Dinner Wine - Red 29. After-Dinner Wine - White to Brown.
 30. Three bottles of Wine for a Dinner
 Table White or Golden - Dry. Table Red Dry. After Dinner Wine - Sweet.

FEDERATION CLASS - WINE

31. Three bottles of Wine for a Dinner
 Table White or Golden - Dry. Table Red Dry. After Dinner Wine - Sweet

KIT & CONCENTRATE WINES - (SEE RULE11)

The make of Kit or Concentrate MUST be stated on the Entry Form

Kit Wines including concentrates

32. Red - Dry 33. White - Dry 34. Red - Sweet 35. White - Sweet 36. Rose - Medium Dry

SHOW SCHEDULE - BEER

Class and Sub Classes

- 37's 37A. One pint Light Lager
- 38. One pint IPA
- 40's 40A. One pint Brown Ale - London type
- 41 41A. One pint Dry Stout
- 42. One pint Strong Ale
- 44. Barley Wine - (1/2 pint)
- 45. Three Bottles Beer
IPA, Dry Stout, Barley Wine (1/2 pint)

SECTION 4 - BEER CLASSES - MEMBERS

- 37B. One pint Heavy Lager
- 39. Light Ale
- 40B. One pint Brown Ale - Newcastle type
- 41B. One pint Sweet Stout
- 43. Porter

SECTION 5 - MEMBERS RECIPE CLASS

- 46. See recipe on page 19.

The winner of this class will be asked to provide the recipe for 1995 Show for inclusion in the 1995 Schedule

CIRCLE & INVITED ORGANISATIONS CLASSES - BEER

- 47. One pint Indian Pale Ale
- 48. One pint Dry Stout
- 49. One pint Heavy Lager
- 50. Three bottle of Beer for a Dinner
IPA, Dry Stout, Barley Wine (1/2 pint)

FEDERATION CLASS - BEER

- 51. Three bottles of Beer
IPA, Dry Stout, Barley Wine (1/2 pint)

JUDGES' CLASS - BEER (Members of both NGWBJ & NAWB only)

- 52. Strong Ale

KIT BEERS (SEE RULE 11) - MEMBERS

The make of Kit or Concentrate MUST be stated on the Entry Form

Kit Beer

- 53. Lager
- 54. Bitter
- 55. Dry Stout

SECTION 5. SUPPORT CLASSES

COOKERY

A transparent cover may be used whilst the exhibit is on display.

- 60. Pate Dish - See recipe Page 19. - The winner will be asked to supply a recipe for the 1996 Show for inclusion in the 1995 Schedule
- 61. Cake - See recipe Page 19. - The winner will be asked to supply a recipe for the 1996 Show for inclusion in the 1995 Schedule
- 62. A cold savoury dish for up to two persons with the appropriate bottle of wine. (recipe must be given)
- 63. Ploughman's Lunch - Plate prepared with Cheese and garnishes, a Loaf of Bread and a bottle of Beer. (Bread & Beer to be Homemade). Bread and Beer can displayed off the plate.

BOTTLE LABEL

- 64. A bottle label to be exhibited on a full bottle with no restrictions on type or colour of bottle. The label will be judged with originality in mind and should be the entrant's own work, however prepared and contain no identification of the entrant. The contents will not be tasted.
- 65. A bottle label for a club. Conditions as in Class 35 but identification will be allowed.
- 66. A dressed bottle.

CIRCLE ACTIVITIES

- 67. Photograph. Depicting circle activities.