



ORCHARDS & CIDER SCHEDULE

**ENTRIES CLOSING DATE:
9 MAY 2024**

JOIN US ON 30 MAY - 1 JUNE 2024

www.bathandwest.com



Bath & West Shows Limited

(Registered in England & Wales with Number 8680261)

Royal Bath and West Show
Shepton Mallet

Thursday 30 May to Saturday 1 June 2024

BRITISH CIDER CHAMPIONSHIPS SCHEDULE

Any Exhibitor whose entry fees amount to £30.00 or more (including VAT) will be entitled to one exhibitor day ticket. When entries amount to £60.00 or more (including VAT) exhibitors will receive two exhibitor day tickets.

PRIZES:

Gold, Silver and Bronze in all classes

Entries Close: 9 May (midnight)

(www.bathandwest.com/royal-bath-and-west-show/competitions)

NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE

THE SHOWGROUND, SHEPTON MALLET, SOMERSET, BA4 6QN
Telephone: 01749 822200

Bath & West Shows Ltd give thanks to the following for supporting
The British Cider Championships at the 2024 Royal Bath & West Show



The Worshipful Company of Fruiterers



THE WORSHIPFUL COMPANY OF
COOPERS



The Newt
in Somerset

EST. 1904
THATCHERS
WHAT CIDER'S SUPPOSED TO TASTE LIKE



BROTHERS

JUDGES:

Open Classes

Class 1

David Sheppy – Sheppy’s Cider
Bill Meaden – Cranbourne Chase Cider

Class 2

Phil Palmer – Palmers Upland Cider
Luke McCoy – Luke’s Cider

Class 3

Camilla Humphreys – Camilla’s Crush Cider
Barney Butterfield – Sandford Orchards

Class 4

Gabe Cook - The Ciderologist
Richard Johnson – Thatcher’s Cider

Class 5

Joe Heley – Secret Orchard
Sara Gaskins – Stable Designs

Class 6

Mark Banham – Morrish & Banham
TBC

Class 7

Ted Dwane – Two Orchards Cider
Susanna Forbes – Cidermaker

Class 8

Polly Hilton – Find & Foster
Becky Leach – Wilding Cider

Class 9

David Lindgren – Bushel & Peck Cider
Dan Heath – Cider Box

Open Classes Cont.

Class 10

Lloyd Knapton – The Newt in Somerset
Helena Smith – Burum Collective

Apple Juice

Classes 11 & 12

Sarah Simpson – The Random Apple Company
Jonathon Hoskyns – North Perrott Fruit Farm

Perry

Classes 13 & 14

Adam Wells – Cider Writer
Paul Ross – Downside Perry

Farmhouse Cider

Class 15 (Dry)

Camilla Humphreys – Camilla’s Crush Cider
Andy Jenkins – Ganley & Naish

Class 16 (Medium)

Tim Gray – Parrett Cider
Tom Tibbets – Artistraw

Class 17 (Sweet)

Calum McLeod – Parrett Cider
Dave Kendall-Smith – Udders Orchard

Newcomer Cider Award

Class 18

Bob Chaplin – Broadpool Cider
Paul Rolfe – Ad Astra Cider
Nick Poole – West Milton Cider

JUDGING THURSDAY 30 MAY

Judging will commence at 9:30am

Apple Juice – Classes OC11, OC12
Perry – Classes OC13, OC14
Farmhouse Cider – Classes OC15, OC16, OC17

Champion Farmhouse Cider – 11:45am

Camilla Humphreys & Andy Jenkins
Tim Gray & Tom Tibbets
Calum McLeod & Dave Kendall-Smith

Judging will commence at 2:00pm

Open Cider Classes – OC4, OC5, OC9, OC10
Newcomer Award - OC18

THURSDAY CONT.

Arthur Davies Cup Winner Classes 5 & 9

Joe Heley
Sara Gaskin
David Lindgren
Andy Jenkins

JUDGING FRIDAY 31 MAY

Judging will commence at 9:15am

Open Cider Classes - OC1, OC2, OC3,
OC6, OC7, OC8

Supreme British Champion Cider – 12:00 noon

Martin Thatcher – Thatcher’s Cider
David Sheppy – Sheppy’s Cider
Master of the Worshipful Company of Fruiterers

Entry Specifications and Exhibit Labelling Requirements

Class Number	Class	Entry Fee	Specific Gravity	Entry Descriptor	Bottle Size	Bottles per Entry	Max Entries per Class	Label Requirements
OC1	Open Class Dry	£12.50	< 1.005	Two Bottles of a Dry Cider, may be still or sparkling.	50cl OR 75cl	2	2	Two self-adhesive labels, details supplied by the Show one for each bottle, showing Class and Catalogue numbers. No other label must be shown on either bottle.
OC2	Open Class Medium	£12.50	1.005 -1.012	Two Bottles of a Medium Cider, may be still or sparkling.	50cl OR 75cl	2	2	
OC3	Open Class Sweet	£12.50	> 1.012	Two Bottles of a Sweet Cider, may be still or sparkling.	50cl OR 75cl	2	2	
OC4	Fruit Cider	£12.50	Not Specified	Two bottles of Flavoured Cider. The Flavoured Cider must be in the range of 3.5-7% ABV and the alcohol derived from the fermentation of apple juice or apple concentrate.	50cl OR 75cl	2	2	Two self-adhesive labels, details supplied by the Show one for each bottle, showing Class and Catalogue numbers. No other label must be shown on either bottle.
OC5	Two Bottles/Cans Cider	£12.50	Not Specified	Entry to be judged on the taste of the cider and presentation of the bottle/can. May be still or sparkling.	50cl or 75cl glass OR 2 x cans	2	3	Two self-adhesive labels, details supplied by the Show one for each bottle, showing Class and Catalogue numbers. FIRST BOTTLE/CAN should bear the labels as presented to the retail trade plus one of the Show labels. SECOND BOTTLE/CAN must only show the second Show label. The can to be covered to hide the design etc. <i>The variety of apple used in the Single Variety Cider class to be written on a self-adhesive label and attached to each bottle entered.</i>
OC6	Bottle Fermented (methode traditionnelle)	£12.50	Not Specified	Aged for more than one year, with the yeast disgorged. Presented in 75cl champagne style bottles, with a wired down cork or plastic mushroom stopper, or crown cap. To be judged chilled.	75cl Champagne Style Bottle	2	3	
OC7	Keeved Cider	£12.50	Not Specified	Made using the process known as keeving or cidre bouche in France. Presented in 75cl champagne style bottles, with a wired down cork or plastic mushroom stopper, or crown cap. To be judged chilled.	75cl Champagne Style Bottle	2	3	
OC8	Bottle Fermented	£12.50	Not Specified	Cider which has undergone a secondary fermentation in bottle resulting in a naturally sparkling cider. There will be a yeast deposit in the bottom of the bottle. To be presented in a 75cl champagne style bottle with a crown cap closure. To be judged chilled.	75cl Champagne Style Bottle	2	3	
OC9	Single Variety Cider	£12.50	Not Specified	Cider made from a single apple. May be still or sparkling.	50cl OR 75cl	2	3	

Entry Specifications and Exhibit Labelling Requirements

Class Number	Class	Entry Fee	Specific Gravity	Entry Descriptor	Bottle Size	Bottles per Entry	Max Entries per Class	Label Requirements
OC10	Modern Cider	£12.50	Not Specified	Modern Ciders are made from culinary/dessert apples and absent from tannin, fruity, and generally high in acidity. May be still or sparkling.	50cl OR 75cl glass	2	1 x Dry 1 x Medium 1 x Sweet	Two self-adhesive labels, details supplied by the Show one for each bottle, showing Class and Catalogue numbers.
OC11	Apple Juice Single Variety	£12.50	Not Specified	Apple Juice made from a single apple variety. Must be still.	75cl bottles	2	3	Two self-adhesive labels, details supplied by the Show one for each bottle, showing Class and Catalogue numbers. FIRST BOTTLE should bear the labels as presented on the retail trade plus one of the Show labels. SECOND BOTTLE must only show the second Show label.
OC12	Apple Juice Blended	£12.50	Not Specified	Apple juice made by blending two or more apple varieties. Must be still.	75cl bottles	2	3	
OC13	Perry Still	£12.50	Not Specified	The Perry must be manufactured using UK grown Dessert or Perry Pears.	50cl OR 75cl glass	2	3	
OC14	Perry Carbonated	£12.50	Not Specified	There is no restriction on the specific gravity.	50cl OR 75cl glass	2	3	
OC15	Farmhouse Dry	£7.50	< 1.005	Tannin dominant ciders made using traditional cider apples. To be manufactured from 2023 cider apple crop only and must be un-filtered.	5l Glass Demijohn	1	3	One self-adhesive label details supplied by the Show, showing Class and Catalogue numbers. NO OTHER LABEL MUST BE SHOWN ON THE DEMIJOHN.
OC16	Farmhouse Medium	£7.50	1.005 -1.012		5l Glass Demijohn	1	3	
OC17	Farmhouse Sweet	£7.50	> 1.012		5l Glass Demijohn	1	3	
OC18	Newcomer Award	£7.50	Not Specified	Open to cider makers making less than 2500 litres per annum. Ciders to be manufactured according to HMRC Notice 162, may be still or sparkling, cloudy or bright, made from fresh cider or dessert apple juice during 2023.	50cl or 75cl bottles	2	3	Two self-adhesive labels, details supplied by the Show one for each bottle, showing Class and Catalogue numbers.

**Cider in Classes 1 – 10 and 15 – 18 must be manufactured using apples grown in the UK. Perries in Classes 12 and 14 must be manufactured using pears grown in the UK.
All ciders and perries must conform to HMRC Notice 162 except Class OC4.**

Championship and Special Prizes

CHAMPION PRIZES

Award Number	Description of Award	Eligibility	Trophy	Rosettes
OCC1	Supreme British Champion Cider	Selected from Best In Class winner in Classes 1, 2, 3, 4, 5, 6, 7, 8, 9 & 10 and the British Champion Farmhouse Cider.	The Rupert Best Trophy (PR27)	Royal Bath & West Champion and Reserve Champion
OCC2	British Champion Farmhouse Cider	Selected from the individual winners of Classes 15, 16 & 17.	The Worshipful Company of Pewterers' Perpetual Cup (PR29)	Royal Bath & West Champion
OCC3	Champion Apple Juice	Selected from the individual winners of Classes 11 & 12.	The Vigo Apple Juice Trophy (PR36)	Royal Bath & West Champion
OCC4	British Champion Perry	Selected from the individual winners of Classes 13 & 14.	The Lawrence Reilly Perry Cup (PR35)	Royal Bath & West Champion

SPECIAL PRIZES

Award Number	Description of Award	Eligibility	Trophy	Rosettes
OCS1	Fruit Cider	Awarded to the winner of Class 4	The Weston's Organic Cider Cup (PR34)	Royal Bath & West Special
OCS2	Best Cider	Awarded to the best entry from classes 5 & 9	The Arthur Davies Cider Cup (PR28)	Royal Bath & West Special
OCS3	Cider Newcomer Award	Best entry in Class 18	Vigo Presses trophy (NN20) and £150 voucher for Devon Drinks Solution.	
OCS4	Craftsmanship within the Cider Industry	Nomination	The Worshipful Company of Coopers Trophy (PR39)	

HOW TO ENTER

Enter on-line at www.bathandwest.com/royal-bath-and-west-show/competitions no later than 12:00 midnight on 9 May.

No entries will be accepted after the entry close date.

Please note: As a condition of your entry limited exhibitor information will appear in the catalogue and on the Society's website.

Any Exhibitor whose entry fees amount to £30.00 or more (including VAT) will be entitled to one exhibitor day ticket. When entries amount to £60.00 or more (including VAT) exhibitors will receive two exhibitor day tickets.

What happens next

Exhibit labels will need to be attached to the bottles, details of the catalogue number assigned to each entry will be e-mailed to you. These should be printed on labels – max size 64 mm x 38 mm.

You will also be sent a pack containing the following:

- Exhibitor's letter giving full details of when and where to deliver your exhibit(s).
- Removal Permit (*if you wish to collect your entries*).
- Exhibitor Day ticket (*for entry fees amounting to £30 or more*) or two exhibitor day tickets (*for entry fees amounting to £60 or more*).
- Any additional tickets which you purchased when entering.

Delivering Exhibits

Exhibits must be delivered in advance of the Show to the Society Offices, The Showground, Shepton Mallet BA4 6QN but will not be accepted before Thursday 9 May and the latest any exhibit will be accepted is Friday 24 May.

Alternatively exhibits will be received at the Showground from 10:00am until 4:00pm on Wednesday 29 May.

No exhibits will be accepted at the show itself (Thursday 30 or Friday 31 May).

Finally

All exhibits will be disposed of unless specified. Any exhibit not collected by 6:00pm on Saturday will become the property of the Show and will be disposed of.

Exhibits may be removed after 4:00pm (subject to approval by the Competition Steward) on the last day of the Show.

British Cider Championships Regulations

Entries:

1. Entries may be made:
Online at www.bathandwest.com/royal-bath-and-west-show/competitions. Online entries close 9 May at 12:00 midnight and no entries will be accepted after this date.

Please note: As a condition of your entry limited exhibitor information will appear in the catalogue and on the Society's website. Please see the Society's website for full details of our privacy policy.

2. Any Exhibitor whose entry fees amount to £30.00 or more (including VAT) will be entitled to one exhibitor day ticket. When entry fees amount to £60.00 or more (including VAT) exhibitors will be entitled to two exhibitor day tickets.
3. If you wish to enter carbonated cider in Classes 1, 2 or 3 in 75cl bottles, decant your cider as follows:
 - Chill your entries to approximately 3°C.
 - When fully chilled, transfer the cider to the sterilised 75cl bottle and apply the closure immediately. This will minimise any loss of carbonation and not compromise product quality.
4. **PLEASE CHECK THE "Entry Specifications and Exhibit Labelling Requirements" AND THE BOTTLING REQUIREMENTS IN THE SCHEDULE.**

Delivery & Removal

5. Exhibits must be delivered in advance of the Show to the Society Offices, The Showground, Shepton Mallet BA4 6QN but will not be accepted before Tuesday 9 May and the latest any exhibit will be accepted is Friday 26 May.

Alternatively exhibits will be received at the Showground from 10:00am until 4:00pm on Wednesday 29 May.

No exhibits will be accepted at the show itself.

6. Every reasonable care will be taken of exhibits, but the Show will not be responsible for any loss or damage that may occur.
7. Unless specified, all exhibits will be disposed of, and any exhibits not collected by **6:00pm** on Saturday 1 June will become the property of the Show and will be disposed of at its discretion. If specified, exhibits may be removed after **4:00pm**, (*subject to approval by the Competition Steward*) on the last day of the Show.

Please contact: Ross Mangles, Orchard & Cider Competition Steward on 07776238608 (rossmangles@gmail.com) for further details.

Judging:

8. The judges will award points to each cider after considering the following attributes: **Appearance (20%), Aroma (10%), Flavour and Mouthfeel (40%) and Overall Impression (30%), each scored out of 10 points. The score for each attribute will be calculated by weighting and the total score compared to the score guide for a Gold, Silver, Bronze or 'No Award'. The weighting of each attribute remains consistent with previous years.** The judges will record their comments for the cider, and these will be fed back to the entrant.

Gold	41 to 50	Excellent example of style
Silver	31 to 40	Exemplifies Style well, requires minor fine tuning,
Bronze	21 to 30	Within Style parameters, minor flaws.
No Award	0 to 20	Off flavours/aromas or major style deficiencies.

The Gold medal winners in each class will be judged against each other to find the "Best in Class". The Champion Farmhouse Cider will be selected from the Best of Class in classes OC15, OC16 and OC17.

The Best in Class winners and the Champion Farmhouse Cider will then go forward for the judging of the British Champion Cider.

This applies to classes OC1, OC2, OC3, OC5, OC6, OC7, OC8, OC9, OC10, OC15, OC16 and OC17.

British Cider Championships Regulations

Cider Newcomer Award:

The judges will provide written feedback to all entrants on their ciders, giving constructive comments and the score breakdown for the attributes of each cider. Gold, Silver and Bronze awards may be presented.

Competitors may only win a Gold Medal award twice in this class, thereafter they will be expected to enter the main cider classes.

9. The Judges have the power to withhold a Prize from any class through insufficient merit.
10. 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 *Competitions Steward*.
11. Over time, judges are drawn from all parts of the country in order to include experience and preference over a full range of taste and regional variations.
12. *Regulation removed.*
13. Judges are not able to provide feedback on individual exhibits, however, any exhibitor wishing for such information, is invited to attend the marquee on Saturday between 10:00am and 4:00pm and speak to the Competition Steward.

Objections:

14. Any exhibitor wishing to lodge an objection having reference to any entry exhibited at this Show must make the same in writing to the Show Office and deposit the sum of £50. An objection form will be made available from the Show Office to do so. If, on investigation, the objection is not sustained to the satisfaction of the Disqualifying Committee, the sum thus deposited shall, at the discretion of the Show, be forfeited to the funds of the Show. All objections should be delivered to the Show Office no later than 17.00 on the day of the award or the first day of Show, as appropriate, and no objection will be subsequently received, unless a reason, satisfactory to the Disqualifying Committee, be assigned for the delay. The Disqualifying Committee will consider such objections at a time and place to be fixed by them, at which time and place any person making an objection is expected to attend. The Show reserves the right to refer an objection to any Authority or Organisation to adjudicate, wholly or in part, in respect of that objection, on behalf of the Show. The decision of the Disqualifying Committee shall be final. In all other cases, the judge's decision shall be final.

The Disqualifying Committee of The Society shall include a legal advisor and a Senior Steward of the Shows or department concerned and will be chaired by the Honorary Show Director and Organisers of The Show.

The Committee shall:

- a. consider all protests arising out of the Shows organised for or on behalf of the Society by its subsidiaries or others and take such action as they may deem appropriate;
- b. consider the disqualification of any entry exhibited in a manner contrary to the regulations of the particular Show the Society or of any organisation, the rules of which are accepted by the Society for the purpose of organising competitions.

Presentations:

15. The Cider, Perry and Apple Juice Competition Trophies will be presented on Friday 31 May at 3:00pm. The Orchards & Cider Committee request that winners be available to collect their prizes at the presentation and to give interviews if required. Please note all winners are required to sign for their trophies at the Cup Room in the Showering Pavilion.
16. Exhibitors wishing to have trophies engraved should do so at their own cost, but any engraving must be similar in size, style and layout to previous engravings to ensure consistency. The Show will seek reimbursement for the cost of repairing any damage caused to trophies through mishandling or engraving.

British Cider Championships Regulations

Health & Safety:

17. Exhibitors are reminded that they must conform to the requirements of the Health and Safety at Work Act 1974 (as amended); Dangerous Substances and Explosive Atmospheres Regulations 2002 (DSERA) and other relevant Health and Safety legislation. Exhibitors must also comply with The Equalities Act (formerly The Disability and Discrimination Act); the Regulatory Reform (Fire Safety) Order Act 2005; the Health Act 2006 incorporating the Smokefree Legislation.
18. Smoking, including vaping, is prohibited in all buildings. Environmental Health Officers and Trading Standards Officers will be in attendance at the Show and, together with Stewards, have the authority to take appropriate enforcement action.

New or amended regulations are marked in the margin

By Order of the Show
Head of Shows
Bath & West Shows Limited
The Showground,
Shepton Mallet, BA4 6QN

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