

Department 14: HOMEMADE BEVERAGES

Perishable Item Drop Off: Tuesday, July 21, 1pm - 5 pm

Premiums: \$3.00; \$2.00; \$1.00

One entry per class

Department 1 - HOMEMADE BEER

Grand Champion Beer Award sponsored by Brew d'Etat

\$25 Award for Grand Champion Beer

Exhibitors need to enter one bottle of beer per lot. All exhibitors must be 21 years of age or older. All beers must be homebrewed by an amateur and in non-commercial facilities. First place winners in each lot will compete for Champion. Beer may be made from malt, hops, grain, fruit/vegetable/juice or any other product commonly used in making beer. Each entry must be bottled in a clean brown or green bottle with at least a 10-ounce capacity. We prefer they have no raised glass brand name lettering and printed caps are blacked out.

Judging Criteria:

- 1 Appropriateness of classification. Does the entry belong in the lot and style the exhibitor has chosen to place it?
- 2 BOUQUET/AROMA: A maximum score of 10 points will be awarded: Malt (3), Hops (3), Other aromatic characteristics (4)
- 3 APPEARANCE: A maximum score of 8 points will be awarded: Color (2), Clarity (2), Head (2), Retention (2).
- 4 FLAVOR: A maximum of 19 points will be awarded: Malt (3), Hops (3), Conditioning (2), Aftertaste (3), Balance (4), Other flavor characteristics (4).
- 5 BODY (FULL OR THIN): A maximum score of 5 points will be awarded.
- 6 DRINKABILITY & OVERALL IMPRESSION: A maximum of 10 points will be awarded.
- 7 Judges will select the prize entry in each lot, reserving the right to withhold any award, if in their opinion the work submitted does not merit an award. The judge's decisions are final.

Department 1 - HOMEMADE BEER

01 Belgian and French Ale	07 Porter	12 IPA (India Pale Ale)
02 Scottish & Irish Ale	08 Fruit	13 Mixed Style
03 Pale Ale	09 Light Lager	14 Any other not listed above - please label
04 Strong Ale	10 Dark Lager/Vienna/Oktoberfest/Marzen	
05 Sour Ale	11 Bock	
06 Stout		

Department 2 - Cordials & Liqueurs

01 Cherry	03 Plum
02 Nocino	04 Any other

Department 3 - Homemade Wine

Specifications:

Each entry must be bottled in common wine bottles with cork, screw, or crown cap. Each bottle must be labeled with the following information:

- Label according to lot number.
- Description of contents. Note: especially a variety of grape such as Concord, Beta, etc.
- Name and Address of Maker.
- Date (month, year) fermentation was begun.
- Each person may enter ONE bottle in each lot. Entries cannot be in the same lot by more than one person from the same family.

Judging Criteria:

CLARITY: Brilliance, Luster, Leg

COLOR: Depth & Tint appropriate to class

AROMA & BOUQUET: Fruitiness

BALANCE: of sugar, alcohol & acid

GENERAL FLAVOR: taste, aftertaste, palate

BODY & FINISH: fits type

OVER-ALL IMPRESSION

Department 3 - Homemade Wine

01 Dry Red Grape

02 Sweet Red Grape

03 Dry White Grape

04 Sweet White Grape

05 Rose-dry or Sweet Grape

06 Sweet Fruit (including rhubarb, no berries)

07 Dry Fruit (including rhubarb, no berries)

08 Dry Berry

09 Sweet Berry

10 Dry or Sweet specialty (including flowers, vegetables)

11 Sparkling (any type; grape, fruit, etc.)

12 Mead or Honey

13 Any Other wine-includes blends of fruit and grape, fruit and berry, etc. or alcoholic cider.