



Entries Due: July 15th
Entry Arrival: Monday, 6 – 8 p.m. & Tuesday, 8:30 – 10 a.m.
Judging (Straight Style): Tuesday, 10:30 a.m. Division 373 & 374
Judging (Straight Style): **Wed., 5:30 p.m. Divisions 375 & 461 (Tasting to Follow)**
Release: Sunday, 6:00 p.m.

IN ADDITION TO THE RULES LISTED BELOW, PLEASE REFER TO ALL THE RULES AND REGULATIONS LISTED IN THE FRONT SECTION OF THIS BOOK.

GENERAL RULES:

1. **Age of Honey:**
 - ❖ All Honey & Beeswax in this class must be made from bees owned by the exhibitor & of the current season’s production.
 - ❖ The exceptions are Granulated Honey, which must be of Last Season’s Production or Older, and Buckwheat Comb & Extracted Honey, which must be of Last Year’s Production.
2. **Markings:** No Lead Pencil Markings on Combs.
3. **Preparation:** All Combs must be in Hangers and Cellophane Wrapped.

DIVISION 373 – BEES AND HONEY

PREMIUMS FOR DIVISION 373:	1 st	2 nd	3 rd	4 th
CLASS 1-2:	\$1.75	\$1.50	\$1.25	\$1.00
CLASS 3-10:	\$2.50	\$2.25	\$2.00	\$1.50
CLASS 11:	\$5.50	\$4.50	\$3.50	\$2.50

CLASS NO.

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|---|---|
| <ol style="list-style-type: none"> 1. Beeswax Candle 2. Cake of Beeswax: 1 Cake of Beeswax
Containing not less than 1 Pound, Must be Solid & Contain no Cracks 3. Extracted DARK Honey: 3 one-pound Jars 4. Extracted GOLDEN Honey: 3 one-pound Jars 5. Extracted WHITE Honey: 3 one-pound Jars | <ol style="list-style-type: none"> 6. Dark Comb Honey: 1 Section Fancy Comb Honey 7. Golden Comb Honey: 1 Section Fancy Comb Honey 8. White Comb Honey: 1 Section Fancy Comb Honey 9. Granulated Extracted Honey: 1 jar 10. 1 NEW Extracting Comb: Filled with Honey 11. Observation Hive |
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DIVISION 374 – MAPLE SYRUP PRODUCTS

PREMIUMS FOR DIVISION 374:	1 st	2 nd	3 rd	4 th
	\$2.50	\$2.25	\$2.00	\$1.50

CLASS NO.

1. 1 Pint Maple Syrup
2. Maple Syrup Product
3. Any Other Exhibit Not Listed Above

PREMIUMS FOR DIVISION 375 & 461**1st**
\$2.50**2nd**
\$2.25**3rd**
\$2.00**4th**
\$1.50**DIVISION 375 – HOMEMADE WINES****SPECIFICATIONS:**

- Each entry must be bottled in common wine bottles with cork, screw or crown cap.
- All exhibitors must be 21 years of age or older.
- Each bottle must be labeled with the following information:
 - Label according to class number. One entry per class number.
 - Description of contents. Note especially variety of grape such as: Concord, Beta, etc.
 - Name and address of maker.
 - Date (month and year) fermentation was begun.

Wine Judging Scorecard

CLARITY: Brilliance, luster (2)

COLOR: Depth & tint appropriate to class (2)

AROMA & BOUQUET: Young or aged, pleasant & developed (3)

FREEDOM FROM SULPHITE ODOR (1)

TANNIN: Proper astringency (2)

OVERALL IMPRESSION (2)

BALANCE OF SUGAR, ALCOHOL & ACID: Fits class (3)

GENERAL FLAVOR: Taste & aftertaste (3)

BODY & FINISH: Fits type (2)

TOTAL ACID TO THE TASTE: Tartness or bitterness (3)

SUGAR: Suitable of type (2)

TOTAL POINTS (25)

CLASS NO.

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|-------------------------------|---------------------------------------|
| 1. Dry red grape | 16. Dry berry, Strawberry |
| 2. Sweet red grape | 17. Dry berry, Raspberry |
| 3. Dry white grape | 18. Dry berry, Cranberry |
| 4. Sweet white grape | 19. Dry berry, Any Other |
| 5. Rose, dry or sweet (grape) | 20. Sweet berry, Blueberry |
| 6. Sweet fruit, Rhubarb | 21. Sweet berry, Blackberry |
| 7. Sweet fruit, Apple | 22. Sweet berry, Strawberry |
| 8. Sweet fruit, Pear | 23. Sweet berry, Raspberry |
| 9. Sweet fruit, Any Other | 24. Sweet berry, Cranberry |
| 10. Dry fruit, Rhubarb | 25. Sweet berry, Any Other |
| 11. Dry fruit, Apple | 26. Dry or sweet specialty, Beet |
| 12. Dry fruit, Pear | 27. Dry or sweet specialty, Parsnip |
| 13. Dry fruit, Any Other | 28. Dry or sweet specialty, Tomato |
| 14. Dry berry, Blueberry | 29. Dry or sweet specialty, Dandelion |
| 15. Dry berry, Blackberry | 30. Dry or sweet specialty, Any Other |

DIVISION 461 – HOMEMADE BEER

SPECIFICATIONS:

- >. Exhibitor needs to enter two bottles of beer for each entry.
- >. All exhibitors must be 21 years of age or older.
- >. All beer must be homebrewed by an amateur and in non-commercial facilities. Professional brewers **MAY** participate as long as this criteria is met.
- >. Beer may be made from malt, hops, grains, 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.
- >. Each bottle must be labeled with the following information:
 - >. Label according to Class Number, one entry per Class Number.
 - >. BJCP Category and Subcategory number which can be found at <http://www.bjcp.org/styles04/>
 - >. Any ingredients included OTHER THAN water, malt, hops and yeast.
 - >. Name and address of maker should be OMITTED or BLACKED OUT with indelible ink.
 - >.>. We prefer bottles have no raised-glass brand name lettering and printed caps blacked out.

Beer Judging Scorecard (based upon, but not in accordance with BJCP scoring system).

- >. Appearance (3 points)
- >. Aroma (6 points)
- >. Flavor (6 points)
- >. Mouth Feel (3 points)
- >. Overall Impression (2 points)
- TOTAL – 20 points

Note: The judge will select the prize entry in each Class Number reserving the right to withhold any award, if in the judge's opinion the work submitted does not merit an award. The judge's decision is final.

CLASS NO. (BJCP CAT/SUB)

American Style Ales and Lagers

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| 1. American lagers....(01a, 01b, 01c)
(Lite, standard, or premium) | 5. Blonde ales....(06b) |
| 2. American Classic pilsner....(02c) | 6. California common(steam) beer....(07b) |
| 3. American Dark lagers....(04a) | 7. American Ales....(10a, 10b, 10c)
(Pale, amber or brown) |
| 4. Cream ales....(06a) | |

Continental European Style Ales & Light Lager

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|-------------------------------|--|
| 8. Munich Helles....(01d) | 11. Czech (Bohemian) Pilsners....(02b) |
| 9. Dortmunder Export....(01e) | 12. Kolsch....(06c) |
| 10. German Pilsners....(02a) | |

Belgian & French Ales (Excluding Sour Styles)

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| 13. Belgian Pale Ale....(16b) | 18. Dubbel....(18b) |
| 14. Saison....(16c) | 19. Trippel....(18c) |
| 15. Biere de Garde....(16d) | 20. Strong Golden Ale....(18d) |
| 16. Belgian Specialty Ale....(16e) | 21. Strong Dark Ale....(18e) |
| 17. Belgian Blond Ale....(18a) | |

German-style Amber & Dark Beers

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| 22. Vienna lager....(03a) | 27. Traditional Bock....(05b) |
| 23. Oktoberfest/Marzen....(03b) | 28. Doppelbock....(05c) |
| 24. Munich Dunkel....(04b) | 29. Eisbocks....(05d) |
| 25. Schwarzbier....(04c) | 30. Altbier....(07a, 07c) |
| 26. Helles Bock....(05a) | |

British & Scottish Pale and Brown Ales

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| 31. Bitters....(08a, 08b, 08c)
(Ordinary, Special, ESB) | 33. Irish Red Ales....(09d) |
| 32. Scottish Ales....(09a, 09b, 09c)
(60/, 70, or /80 shilling) | 34. India Pale Ales....(14a, 14b, 14c)
(English, American or Imperial) |

Scottish Dark/Strong

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| 35. Strong Scotch Ales....(09e) | 38. Russian Imperial Stouts....(13f) |
| 36. Porters....(12a, 12b, 12c) | 39. Olde Ale....(19a) |
| 37. Stouts....(13a, 13b, 13c, 13d, 13e)
(Dry, sweet, oatmeal, foreign extra or American) | 40. Barleywine....(19b, 19c)
(English or American) |

Wheat Beers

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| 41. American wheat beers....(06d) | 44. Weizenbock (wheat bock)....(15c) |
| 42. Bavarian Weizen....(15a) | 45. Belgian Witbier....(16a) |
| 43. Dunkelweizen....(15b) | |

Sour Beers

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| 46. Berliner Weisse....(17a) | 48. Lambics....(17d, 17e, 17f)
(Straight, gueuze or fruit lambic) |
| 47. Flanders Ales....(17b, 17c)
(Flanders red or Oud Bruin) | |