



**Entries Due:** July 15<sup>th</sup>  
**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 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>
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.**

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

**DIVISION 374 – MAPLE SYRUP PRODUCTS**

PREMIUMS FOR DIVISION 374:	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>
	\$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****1<sup>st</sup>**

\$2.50

**2<sup>nd</sup>**

\$2.25

**3<sup>rd</sup>**

\$2.00

**4<sup>th</sup>**

\$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:
  - o Label according to class number. One entry per class number.
  - o Description of contents. Note especially variety of grape such as: Concord, Beta, etc.
  - o Name and address of maker.
  - o Date (month and year) fermentation was begun.

**Wine Judging Scorecard**

*Beginning in 2018, the judge will be using the American Wine Society Score guidelines.*

**APPEARANCE (3):**

- 3 - Excellent - Brilliant with outstanding characteristic color. 2 - Good - Clear with characteristic color.  
1 - Poor - Slight haze and/or slight off color. 0 - Objectionable - Cloudy and/or off color.

**AROMA AND BOUQUET (6):**

- 6 - Extraordinary - Unmistakable characteristic aroma of grape-variety or wine type. Outstanding and complex bouquet. Exceptional balance of aroma and bouquet.  
5 - Excellent - Characteristic aroma. Complex bouquet. Well balanced.  
4 - Good - Characteristic aroma. Distinguishable bouquet.  
3 - Acceptable - Slight aroma and bouquet. Pleasant.  
2 - Deficient - No perceptible aroma or bouquet or with slight off odors.  
1 - Poor - Off odors. 0 - Objectionable - Objectionable or offensive odors.

**TASTE AND TEXTURE (6):**

- 6 - Extraordinary - Unmistakable characteristic flavor of grape-variety or wine type. Extraordinary balance. Smooth, full-bodied and overwhelming.  
5 - Excellent - All of the above but a little less. Excellent but not overwhelming.  
4 - Good - Characteristic grape-variety or wine-type flavor. Good balance. Smooth. May have minor imperfections.  
3 - Acceptable - Undistinguished wine but pleasant. May have minor off flavors. May be slightly out of balance, and/or somewhat thin or rough.  
2 - Deficient - Undistinguished wine with more pronounced faults than above.  
1 - Poor - Disagreeable flavors, poorly balanced, and/or unpleasant texture.  
0 - Objectionable - Objectionable or offensive flavors and/or texture.

**AFTERTASTE (3):**

- 3 - Excellent - Lingering outstanding aftertaste. 2 - Good - Pleasant aftertaste.  
1 - Poor - Little or no distinguishable aftertaste. 0 - Objectionable - Unpleasant aftertaste.

**OVERALL IMPRESSION (2):**

- 2 - Excellent 1 - Good 0 - Poor

**Mixed and blended wines**

Any wine that contains some mixture fruits/ingredients should be entered in the ANY OTHER category for the primary ingredient used. They may be entered in ONLY one category per contest rules.

EXAMPLE: Sweet Cranberry/Rhubarb – may be entered in EITHER Sweet Fruit, any other OR Sweet berry, any other but not both categories.

**CLASS NO.**

- |                                  |                             |  |
|----------------------------------|-----------------------------|--|
| 1. Dry red grape                 | 13. Dry fruit, Any Other    | 25. Sweet berry, Any Other               |
| 2. Sweet red grape               | 14. Dry berry, Blueberry    | 26. Dry or sweet specialty, Beet         |
| 3. Dry white grape               | 15. Dry berry, Blackberry   | 27. Dry or sweet specialty, Parsnip      |
| 4. Sweet white grape             | 16. Dry berry, Strawberry   | 28. Dry or sweet specialty, Tomato       |
| 5. Rose, dry or sweet<br>(grape) | 17. Dry berry, Raspberry    | 29. Dry or sweet specialty,<br>Dandelion |
| 6. Sweet fruit, Rhubarb          | 18. Dry berry, Cranberry    | 30. Dry or sweet specialty, Any<br>Other |
| 7. Sweet fruit, Apple            | 19. Dry berry, Any Other    | 31. Port-style (fortified) wines         |
| 8. Sweet fruit, Pear             | 20. Sweet berry, Blueberry  | 32. Honey (mead) – any style             |
| 9. Sweet fruit, Any Other        | 21. Sweet berry, Blackberry |  |
| 10. Dry fruit, Rhubarb           | 22. Sweet berry, Strawberry |  |
| 11. Dry fruit, Apple             | 23. Sweet berry, Raspberry  |  |
| 12. Dry fruit, Pear              | 24. Sweet berry, Cranberry  |  |

**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 in non-commercial facilities. Professional brewers MAY participate as long as this criterion 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:
  - **Class**
  - BJCP Description and category/sub-category EX: American Light Lager 1A  
BJCP Category and Subcategory number which can be found at:  
[https://www.bjcp.org/docs/2015\\_Guidelines\\_Beer.pdf](https://www.bjcp.org/docs/2015_Guidelines_Beer.pdf)
  - If a **Kellerbier (7C)** - must specify Pale or Amber
  - If a **Specialty IPA (21B)** – must specify COLOR or BELGIAN)
  - If a **Class 8. Fruit/Spice/Veg/Herb beer** - must specify both a BASE BJCP STYLE (Ex: 20B American Stout) AND the added fruit/spice/veg/herb (Ex: Chocolate nibs)
  - If a **Class 9. Specialty Beer** or **Class 10. Sour Beer**, the specific information as noted in the class descriptions must be included on the label OR may be submitted on a separate sheet with each entry.
  - Any ingredients included OTHER THAN water, malt, hops and yeast.
  - Name of brewer should be OMITTED or BLACKED OUT

- An entrant may enter MORE THAN ONE ENTRY in each class BUT no more than one entry per BJCP category. Example: In Class 1- Light/Golden Ales & Lagers, a brewer can enter both an American Light Lager (1a) AND a Cream Ale (1d) but MAY NOT enter two American Light Lagers
- Bottle caps with printing should be blacked out with indelible marker.

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

- Appearance (3)  
Color, clarity, head each get 1 point if appropriate to style, 0 points if not appropriate to style
- Aroma (6)  
6 - Excellent – Totally characteristic to style; well balanced.  
5 - Good – as above by less intense than classic example of the style  
4 - Acceptable – Detectable, but not intense enough to be considered a stylistically correct example  
3 - Deficient - No perceptible aroma that would suggest the style  
2 - Poor – Detectable off odors. 1 - Objectionable - Objectionable or offensive odors.
- Flavor (6)  
6 - Excellent – Totally characteristic to style; well balanced.  
5 - Good – as above by less intense than classic example of the style  
4 - Fair – Detectable, but not intense enough to be considered a stylistically correct example  
3 – Acceptable – Incorrect malt and/or hop flavors that are not consistent with the style but still drinkable  
2 - Deficient – Unbalanced between malt/hops expected for the style  
1 - Poor – Off/disagreeable flavors are detected.  
0 - Objectionable - Undrinkable.
- Mouth Feel (2)  
2 - Excellent – Lingering, outstanding palate and after-taste.  
1 - Good – Pleasant palate and after-taste.  
0 - Poor – Thin bodied or excessive body for style; unpleasant
- Overall Impression (3)  
3 – Extremely drinkable; would drink this anytime.  
2 – Very drinkable; would drink second one.  
1 – Drinkable but nothing special; I'll finish a pint, but won't order another.  
0 – Undrinkable; would not finish a pint.

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)

#### 1. Light/Golden Ale & Lager

101. American Light Lager	107. Munich Helles	114. British Golden Ale
102. American Lager	108. German Leichtbier	115. Australian Sparkling Ale
103. Cream Ale	109. Kölsch	116. Blonde Ale
104. Intl. Pale Lager	110. German Helles Exportbier	117. Piwo Grodziskie
105. Czech Pale Lager	111. German Pils	118. Pre-Prohibition Lager
106. Czech Premium Pale Lager	112. Best Bitter	
	113). Strong Bitter	

#### 2. Mild Amber/Brown/Dark Beer

119. Intl. Amber Lager	128. Altbier	134. Scottish Light
120. Intl. Dark Lager	129. Kellerbier	135. Scottish Heavy
121. Czech Amber Lager	(Pale or Amber)	136. Scottish Export
122. Czech Dark Lager	130. Munich Dunkel	137. Irish Red Ale
123. Festbier	131. Schwarzbier	138. American Amber Ale
124. Helles Bock	132. British Dark Mild	139. California Common
125. Märzen	133. British Brown Ale	140. American Brown Ale
126. Dunkles Bock		141. Kentucky Common
127. Vienna Lager		142. London Brown Ale

### 3. Porter & Stout

- |                        |                          |                             |
|------------------------|--------------------------|-----------------------------|
| 143. English Porter    | 146. Sweet Stout         | 150. American Porter        |
| 144. Irish Stout       | 147. Oatmeal Stout       | 151. American Stout         |
| 145. Irish Extra Stout | 148. Tropical Stout      | 152. Pre-Prohibition Porter |
|                        | 149. Foreign Extra Stout |                             |

### 4. Hop-forward Pale Ale

- 153. English IPA
- 154. American Pale Ale
- 155. American IPA
- 156. Specialty IPA (Brewer **must indicate the specific color**/specialty for the entry.)

### 5. Wheat/Rye/Other Grain Beer

- |                          |                             |
|--------------------------|-----------------------------|
| 157. American Wheat Beer | 161. Alternative Grain Beer |
| 158. Weissbier           | 162. Alternative Sugar Beer |
| 159. Dunkles Weissbier   | 163. Gose                   |
| 160. Weizenbock          | 164. Roggenbier             |
|                          | 165. Sahti                  |

### 6. Strong Beer

- |                         |                          |
|-------------------------|--------------------------|
| 166. Doppelbock         | 172. English Barleywine. |
| 167. Eisbock            | 173. Imperial Stout      |
| 168. Baltic Porter      | 174. Double IPA          |
| 169. British Strong Ale | 175. American Strong Ale |
| 170. Old Ale            | 176. American Barleywine |
| 171. Wee Heavy          | 177. Wheatwine           |

### 7. Belgian & French Ale

- |                        |                                |
|------------------------|--------------------------------|
| 178. Witbier           | 183. Belgian Golden Strong Ale |
| 179. Belgian Pale Ale  | 184. Trappist Single           |
| 180. Bière de Garde    | 185. Belgian Dubbel            |
| 181. Belgian Blond Ale | 186. Belgian Tripel            |
| 182. Saison            | 187. Belgian Dark Strong Ale   |

### 8. Fruit/Spice/Veg/Herb beer (Must state a **BASE BJCP style AND** all other ingredients on bottle label.)

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|---------------------------|-------------------------------------|
| 188. Fruit Beer           | 191. Spice, Herb, or Vegetable Beer |
| 189. Fruit and Spice Beer | 192. Autumn Seasonal Beer           |
| 190. Specialty Fruit Beer | 193. Winter Seasonal Beer           |

### 9. Specialty Beer

- 194. Rauchbier
- 195. Classic Style Smoked Beer (Must state a BASE BJCP style)
- 196. Specialty Smoked Beer (Must state a BASE BJCP style AND all other ingredients on label.)
- 197. Wood-Aged Beer (Must state a BASE BJCP style AND all other ingredients on label.)
- 198. Specialty Wood-Aged Beer (Must state a BASE BJCP style AND all other ingredients on label.)
- 199. Clone Beer (The entrant **must specify the name of the commercial beer** being cloned on the label.)
- 200. Mixed-Style Beer (The entrant **must specify the styles being mixed**. The entrant may Provide an additional description of the sensory profile of profile of the beer or the vital statistics of the resulting beer)
- 201. Experimental Beer (The entrant must specify the special nature of the experimental beer, including the special ingredients or processes that make it not fit elsewhere in the guidelines. The entrant must provide vital statistics for the beer, and either a brief

sensory description or a list of ingredients used in making the beer.)

## **10. Sour Beer**

- 202. Berliner Weisse
- 203. Flanders Red Ale
- 204. Oud Bruin
- 205. Lambic
- 206. Gueuze
- 207. Fruit Lambic
- 208. Brett Beer (The entrant ***must specify*** either a base beer style (Classic Style, or a generic style Family or provide a description of the ingredients/specs/desired character. The entrant must specify if a 100% Brett fermentation was conducted. The entrant may specify the strain(s) of *Brettanomyces* used.)
- 209. Mixed-Fermentation Sour Beer (The entrant ***must specify*** a description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer.)
- 210. Wild Specialty Beer (Entrant ***must specify*** the type of fruit, spice, herb, or wood used. Entrant must specify description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer. A general description of the special nature of the beer can cover all the required items.)
- 211. Lichtenhainer