108 Mixed fruit
109 Peach
110 Pecan
111 Rhubarb
112 Sugar Free
113 Pies other than listed, **NO CREAM PIES**

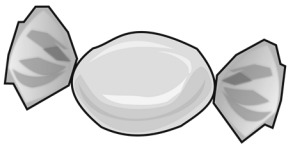
FOODS MADE WITH HONEY

CLASS

114 Cake made with honey– 1 exhibit
115 Cookies made with honey–4 cookies
116 Bread made with honey 1– exhibit
117 Sweet bread made with honey– 1 exhibit
118 Other- baked good made with honey– follow rules, exhibit same as other classes.

*** Best Candy Contest**

CANDY 4 in exhibit



CLASS

119 Divinity
120 Filled
121 Fudge-chocolate
122 Fudge-other
123 Hand dipped chocolates
124 Hard
125 Mints
126 Peanut brittle
127 Pecan roll
128 Penuche
129 Popcorn balls(3)
130 Popcorn Cake
131 Pralines
132 Sugar Free
133 Taffy (Pulled)
134 Toffee
135 Turtles
136 Other than listed, specify

*** Best Apiary Basket**

APIARY

CLASS

137 Honeycomb
138 Honey in Jars—one jar
139 Other than listed, specify

EGGS -½ dozen, in basket

CLASS

140 White
141 Brown
142 Color
143 Other chicken
144 Other than chicken
145 Exotic eggs
146 Best Decorated Egg

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400 Schweitzer Plaza Dr.
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DEPARTMENT 19

FERMENTED BEVERAGE~WINE

Superintendents:
Terri Albertson, Tracie Roos
Rose Mundell

Premiums:	1st	2nd	3rd
	$3	$2	$1

HOMEMADE WINE

Overall Grand Champion Medal and $30.00 Cash will be awarded to Best of Show Homemade Wine.
Reserve Champion Silver Medal and $15.00 Cash

$15.00 Cash Award for Best Liqueur

1. Two bottles constitute an entry. One bottle will be opened and sampled, and the other will be for display
2. Open only to home brewers and wine makers, 21 years of age or older.
3. **ALL WINE BOTTLES MUST BE LABELED.** Labels must reflect the primary ingredients used in the wine (cabernet, rhubarb, cherry, etc.) and must also list the class entered.

WHAT THE JUDGES LOOK FOR WITH HOME MADE WINES

1. PRESENTATION: Appropriate bottle, cork & cleanliness, exterior should indicate interior cleanliness
2. CLARITY: Bright & clear
3. GENEROSITY: Alcohol content appropriate to category
4. BOUQUET: Aroma should be pleasant distinctive of type of ingredient used
5. PALATABILITY: Full, rich or light, delicate flavor appropriate to category

19A DIVISION 1~ALL ADULTS, 21 and over
19B DIVISION 5—SENIORS, 65 and over
Classes same as Division 19A~1

CLASS

01 Grape wine, dry, from scratch
02 Grape wine, red sweet, from scratch
03 Grape wine, white dry, from scratch
04 Grape wine, white sweet, from scratch
05 Pear wine, from scratch
06 Plum wine, from scratch
07 Cherry wine, from scratch
08 Apple wine, from scratch
09 Fruit wine, berry, from scratch, specify
10 Fruit wine, other than listed, from scratch, specify
11 Rose hip wine, from scratch
12 Vegetable wine, from scratch
13 Rice wine/sale, from scratch
14 Sparkling wine, from scratch
15 Grape wine, dry, from kit
16 Grape wine, red sweet, from kit
17 Grape wine, white dry, from kit
18 Grape wine, white sweet, from kit
19 Cherry wine, from kit
20 Fruit wine, berry, from kit, specify
21 Fruit wine, other than listed from kit, specify
22 Rose hip wine, from kit
23 Vegetable wine, from kit, specify
24 Rice wine/sake, from kit
25 Sparkling wine, from kit

LIQUEUR HOME MADE

- Liqueurs must be entered same as in Wine section; however, bottles can be 12-16 ounces.
- NO KITS OR EXTRACTS TO BE USED.
- **LABEL WITH INGREDIENT OR FLAVOR** (e.g., cherry, elderberry, potato, etc).

CLASS

27	Fruit liqueur, specify
28	Honey liqueur, specify
29	Liqueur, other than listed, specify
30	Kahlua

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Brewery Tasting Room
220 Cedar St
Brewpub
312 N First Ave

DEPARTMENT 20

FERMENTED BEVERAGES-BEER

Superintendents:

Terri Albertson, Tracie Roos
Rose Mundell

Premiums:	1st	2nd	3rd
	$3	$2	$1

HOME BREWED BEER

Champion Medal and $30.00 Cash will be awarded to Best of Show Homemade Beer.
Reserve Champion Silver Medal and $15.00 Cash.

RULES and REGULATIONS

1. All exhibitors must supply a minimum of two 12-ounce or one 22-ounce bottle of each class entered
2. Enter as many classes as you like, but only one entry per class will be accepted.
3. Persons entering their beer are responsible for entering them in the correct class.
4. Beers entered in the wrong class will not be judged
5. Each beer entered will be judged on its own merits and by more than one judge
6. Exhibitors must be 21 years of age or older

WHAT THE JUDGES LOOK FOR WITH HOME MADE BEER

Attach a 3x5 or 4x6 card to your entry with the following information:

Name Of Beer
Size Of Batch
Date Started
Starting Specific Gravity Reading
Date Bottled
Specific Gravity Reading At Bottling Time
Ingredients (type & Amount)
Malt Extracts
Dry Malt
Grains
Yeast
Hops (Variety, Flowers or Pellets)
    Boiling (mins)
    Finishing (mins)
Fermentation (Time & Temperature)
    Primary
    Secondary
    Prime Sugar

20A DIVISION 1-ALL ADULTS, 21 and over
20B DIVISION 5—SENIORS, 65 and over
Classes same as Division 20A-1

CLASS

01	All grain, barley wine
02	All grain, Belgian-style specialty
03	All grain, brown ale
04	All grain, pale ale
05	All grain, Indian pale ale
06	All grain, amber ale
07	All grain, Scottish ale
08	All grain, porter
09	All grain, stout
10	All grain, light lager
11	All grain, dark lager
12	All grain, specialty beer