

Department 19 - Fermented Beverages - Wine (Cont)

HOMEMADE LIQUEUR

Liqueurs must be entered with the same rules as in the Wine Section; however, bottles can be 12-16 ounces. NO KITS OR EXTRACTS ARE ALLOWED. Label bottle with ingredients or flavor (e.g., cherry, elderberry, potato, etc.)

CLASS 27 - Fruit Liqueur - Specify Type

CLASS 28 - Honey Liqueur - Specify Type

CLASS 29 - Liqueur - Other than listed - Specify Type

CLASS 30 - Kahlua

CHRISTMAS FAIR

Bonner County Fairgrounds



Saturday, November 16, 2019

Sunday, November 17, 2019



Thank you to Northern States Pest Control for creating our Christmas Tree Stand for our 15-foot tree. Thanks to Travis Thompson for delivering the tree & the generous donation from Young Living Essential Oils for the beautiful 15-foot tree from the Highland Flats Farm.



Department 20 - Fermented Beverages - Beer

Superintendents: Contact Fair Office

PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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SPECIAL CONTESTS

\$30.00 Award & Grand Champion Medal to Best of Show Homemade Beer.

\$15.00 Award & Reserve Champion Silver Medal to Reserve Champion Homemade Beer.

20A - DIVISION 1 - ALL ADULTS, 21 and Older

20B - DIVISION 5 - SENIORS, 65 and Older

ENTRANT RULES & ELIGIBILITY

1. All exhibitors must supply a minimum of two (2) 12-ounce or one (1) 22-ounce bottle of each class entered.
2. Enter as many classes as you'd like, but only one entry per class will be accepted per exhibitor.
3. Persons entering their beer are responsible for entering them in the correct class. If you have questions, ask one of the Superintendents in Department #20.
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.

HOMEMADE BEER LABEL MUST INCLUDE:

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

- 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 Time (Minutes)
- Finishing Time (Minutes)
- Fermentation (Time & Temperature)
- Primary
- Secondary
- Prime Sugar

CLASS 01 - All Grain - Barley Wine

CLASS 02 - All Grain - Belgian-Style Specialty

CLASS 03 - All Grain - Brown Ale

CLASS 04 - All Grain - Pale Ale

CLASS 05 - All Grain - Indian Pale Ale (IPA)

CLASS 06 - All Grain - Amber Ale

CLASS 07 - All Grain - Scottish Ale

CLASS 08 - All Grain - Porter

CLASS 09 - All Grain - Stout

CLASS 10 - All Grain - Light Lager

CLASS 11 - All Grain - Dark Lager

CLASS 12 - All Grain - Specialty Beer - Specify Type

Department 20 - Fermented Beverages - Beer (Continued)

- CLASS 13** - All Grain - Wheat
CLASS 14 - Partial Mash - Barley Wine
CLASS 15 - Partial Mash - Belgian-Style Specialty
CLASS 16 - Partial Mash - Brown Ale
CLASS 17 - Partial Mash - Pale Ale
CLASS 18 - Partial Mash - Indian Pale Ale (IPA)
CLASS 19 - Partial Mash - Amber Ale
CLASS 20 - Partial Mash - Scottish Ale
CLASS 21 - Partial Mash - Porter
CLASS 22 - Partial Mash - Stout
CLASS 23 - Partial Mash - Light Lager
CLASS 24 - Partial Mash - Dark Lager
CLASS 25 - Partial Mash - Specialty Beer
CLASS 26 - Partial Mash - Wheat
CLASS 27 - Kit Beers - Belgian-Style Specialty
CLASS 28 - Kit Beers - Brown Ale
CLASS 29 - Kit Beers - Pale Ale
CLASS 30 - Kit Beers - Indian Pale Ale (IPA)
CLASS 31 - Kit Beers - Amber Ale
CLASS 32 - Kit Beers - Scottish Ale
CLASS 33 - Kit Beers - Porter
CLASS 34 - Kit Beers - Stout
CLASS 35 - Kit Beers - Light Lager
CLASS 36 - Kit Beers - Dark Lager
CLASS 37 - Kit Beers - Specialty Beer
CLASS 38 - Kit Beers - Wheat
CLASS 39 - Other than listed - Specify Type

Department 21 - Sewing

**Superintendent:
Lu Swisher**

PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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SPECIAL CONTESTS

\$15.00 Award, Champion Medal & Ribbon to Best of Show Adult

\$15.00 Award, Champion Medal & Ribbon to Best of Show Youth

BEST FAIR THEME EXHIBIT CONTEST

\$15.00 Award & Special Ribbon will be awarded to Best Fair Theme Exhibit between all divisions (Adult & Youth). Construct and design any garment utilizing our Fair Theme, "Bounty of the County"

HOT TRASH FASHION CONTEST

\$15.00 Award & Special Ribbon will be awarded to Best Hot Trash Fashion/Art (Class #22)

- 21A - DIVISION 1 - ADULT, 18 and Older**
21B - DIVISION 2 - YOUTH, 13-17 years old
21C - DIVISION 3 - YOUTH, 9-12 years old
21D - DIVISION 4 - YOUTH, 8 and Under
21E - DIVISION 5 - SENIORS, 65 and Older

RULES & REGULATIONS

1. Excellence in sewing is determined in part by width and evenness in size of seams, hems, tacks, bands and gathers.
2. Stitches should be fastened, basting removed and everything neatly finished.
3. In appearance, the work should be neat, clean and pressed with material suitable for the garment in which it's used.
4. If garment appears to be out of proportion, please include a picture of the garment being worn. This will aid the judges and ensure fairness in their determinations.
5. Pillow stuffing and/or forms must fill out the corners of the fabric.
6. Linens should be blocked and starched as appropriate.
7. Only two entries allowed per class, unless otherwise stated.
8. All work must be the exhibitor's, whose name appears on the entry tag.
9. The decision of the judge is final.

- CLASS 01** - Apron
CLASS 02 - Pillow
CLASS 03 - Blazer or Jacket
CLASS 04 - Children's Clothing - 6 months and up
CLASS 05 - Doll Clothes
CLASS 06 - Dress - Casual
CLASS 07 - Dress - Formal/Wedding
CLASS 08 - Fleece
CLASS 09 - Infant's Clothing - Preemie to 6 months
CLASS 10 - Shirt - Men's
CLASS 11 - Shirt - Women's
CLASS 12 - Shorts
CLASS 13 - Skirt



MICK DUFF'S BREWING COMPANY

Proud to support our fair & the local farmers!

**Visit our two locations in downtown Sandpoint:
Beer Hall & Brewery Tasting Room
220 Cedar St**

**Brewpub
312 N First Ave**