

CIDER MAKING COMPETITION

NEW this year!

Get your entries in soon!

Competitive Exhibits Office
Phone: 716-649-3900 ext. 6386

ENTRY DEADLINE: FRIDAY, APRIL 5, 2019

Entry Fee: \$20.00 (includes 5 admissions to the Fair)
Judging: April 27th, 2019 in the Ag-Grange Building
Drop Off: Entries can be dropped off on Monday, April 1st through Friday, April 5th to the Main Office of the Fairgrounds between 9am and 5pm (with a copy of the entry form) **OR** to the Buffalo Cider Hall (155 Chandler Street, Buffalo, NY 14207) on April 4th or 5th between the hours of 4pm and 10pm.

General Cider Making Competition Department Rules

1. Open to any amateur home brewer, 21 years or older, who is a resident of New York State.
2. No exhibitor shall be involved in commercial cider making or use the services of a commercial cider making facility.
3. All ciders must be produced and bottled in New York State by the exhibitor. Any cider entered in competition becomes the property of the Erie County Agricultural Society.
4. Two (2) bottles per entry, 12oz, 22 oz. or 750ml. Each bottle must be labeled (paper label attached to the bottle with a rubber band, do **NOT** stick or tape labels to the bottles) with the following: (1) name of cider, (2) class number, (3) variety, (4) cider maker's name, (5) cider maker's address. (One bottle will be used for the first pour of the competition. The second bottle will be used for Best of Show)
5. The decision of the judges shall be final.
6. All exhibitors will receive a standard score sheet for each cider entered from at least two judges.
7. Some recipes are more challenging to make commercially, the Erie County Fair reserves the right to choose 2nd or 3rd Best of Show to be made by BlackBird Cider Works based upon recipe. We will replicate the recipe as closely as is possible in a commercial setting.
8. Cider must be dropped off for judging **NO LATER THAN** Friday April 5th, 2019. If you are mailing your entry you must mail the entry to: The Erie County Fair, Attn: Cider Competition, 5600 McKinley Parkway, Hamburg, NY 14075.

****Please give as much detail as possible to assist in judging properly****

- The <https://ciderassociation.org/wp-content/uploads/2018/12/USACM-Style-Guidelines-V2p0-1.pdf> is a good source of information.



The Erie County Fair is VERY excited to announce our First Annual Erie County Fair Cider Making Competition in partnership with BlackBird Cider Works and Try-It Distributing!

The craft hard cider market is growing and we want to help and be a part of that growth.

This will also be a great gluten free beverage for our guests to enjoy during their visit to the 2019 Erie County Fair!



SECTION C – CIDER COMPETITION

Medallions - Gold, Silver, Bronze

- 1.) Modern Cider
- 2.) Fruit Cider
- 3.) Hop Cider
- 4.) Spiced Cider
- 5.) Wood-Aged Cider
- 6.) Anything Goes Cider

Some styles require more detailed information for proper judging. When making your entries online use the description field that pops up after you add your class to give this information. Always feel free to call or e-mail with any questions.

BEST OF SHOW

Will be awarded for overall outstanding cider.
BlackBird Cider Works will produce a cider based on BOS recipe.

Erie County Fair Dates: August 7-18, 2019