

# HOMEMADE KOMBUCHA COMPETITION

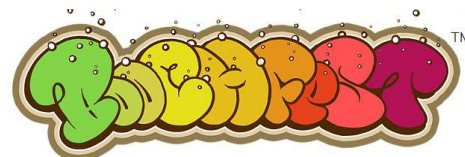
## Special Contests (department 48 Section KOM)

---

Competitive Exhibits office at 716-649-3900 ext. 6407

[BOOCHFEST](#) Sanctioned Competition

*Entry Fees:* \$20.00 allows 2 entries  
*Entry Deadline:* Friday, July 19<sup>th</sup> 2019  
*Entry Arrival:* 11:30am – 12:00pm  
*Entry Judging:* 12:00pm Saturday, August 17th  
*Place:* The Erie County Fair Cooks! Kitchen and Shoppes



Grand Prize supported by The  
Kombucha Festival People

With the recent boom in the Kombucha scene in Buffalo we wanted to start a home made kombucha competition.  
Kombucha is a fermented tea beverage with many health benefits.

### Tentative Schedule:

Saturday, August 17th

- 11:30 – 12:00 pm Entry Arrival
- 12:00 – 1:00 pm Entry Judging
- 1:00 – 1:30 Awards Presentation
- 2:00 – 2:45 How to make your own Kombucha class (open to all)

### General Homemade Kombucha Competition Department Rules

1. Open to any amateur home kombucha brewer, who is a resident of New York State.
2. No exhibitor shall be involved in commercial kombucha making or use the services of a commercial kombucha making facility.
3. All kombucha must be produced and bottled in New York State by the exhibitor. Any kombucha entered in competition becomes the property of the Erie County Agricultural Society.
4. Each brewer will be limited to 2 entries.
5. Two (2) bottles per entry. 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 kombucha, (2) ingredients, (3) fermentation details, (4) kombucha maker's name, (5) kombucha maker's address.
6. The decision of the judges shall be final.
7. All exhibitors will receive a standard BOOCHFEST evaluation sheet for each kombucha entered from at least two judges.

### For Your Information:

We prefer 12-16 ounce bottles; but will accept 11-22 ounce bottles of any color (all bottles must be free of paper labels). Bottles not meeting these requirements may be disqualified. Our primary concern is to ensure the anonymity of the entries when they are being judged.

All homemade kombucha will be judged based on a custom made kombucha evaluation sheet created in consultation with BOOCHFEST: The Kombucha Festival People and Mannanova Solutions: Fermentation House, both members of Kombucha Brewers International.

**The Erie County Fair would like to thank BOOCHFEST:** The Kombucha Festival People for providing the prize (entry to the World Homemade Kombucha Competition in Montreal, QC including flight and accommodation). Check it out at <https://www.boochfestmtl.com/>