

DEPARTMENT 18 - FOODS & SWEETS (CONTINUED)

OTHER

APIARY (HONEY)

Entering in Classes #118-124 will automatically enter you in our 'Best Apiary' Contest. Good luck and have fun!

CLASS 118 - Honeycomb

CLASS 119 - Honey in Jars - One (1) jar must be included

CLASS 120 - Wildflower Honey

CLASS 121 - Berry Honey (i.e. Blackberry, Orange Blossom)

CLASS 122 - Buckwheat Honey

CLASS 123 - Mutt Honey

CLASS 124 - Other than listed - Specify Type

(For more non-edible products made with honey, see Classes 189-194 in our Hobbies & Crafts Department 27)

FOODS MADE WITH HONEY

For Honey Candy, see Class #130.

CLASS 125 - Cake made with honey - 1

CLASS 126 - Cookies made with honey - 4

CLASS 127 - Bread made with honey - 1

CLASS 128 - Sweet Bread made with honey - 1

CLASS 129 - Other Baked Good made with honey - must follow the rules for that class type that you choose to bake.

CANDY

Must include four (4) pieces per exhibit entry, except where listed differently. Entering in Classes #130-148 will automatically enter you in our 'Best Candy' Contest. Good luck and have fun!

CLASS 130 - Honey Candy

CLASS 131 - Divinity

CLASS 132 - Filled

CLASS 133 - Fudge - Chocolate

CLASS 134 - Fudge - Other

CLASS 135 - Hand Dipped Chocolates

CLASS 136 - Hard

CLASS 137 - Mints

CLASS 138 - Peanut Brittle

CLASS 139 - Pecan Roll

CLASS 140 - Penuche

CLASS 141 - Popcorn Balls - Only need to include three (3)

CLASS 142 - Popcorn Cake

CLASS 143 - Pralines

CLASS 144 - Sugar Free

CLASS 145 - Taffy - Pulled

CLASS 146 - Toffee

CLASS 147 - Turtles

CLASS 148 - Other than listed - Specify Type

EGGS

Must include 1/2 dozen (6) eggs per entry. Entries must be placed in a basket.

CLASS 149 - White

CLASS 150 - Brown

CLASS 151 - Color

EGGS (CONT)

CLASS 152 - Other Chicken - Specify Type

CLASS 153 - Other than Chicken - Specify Bird

CLASS 154 - Exotic Eggs

CLASS 155 - Best Decorated Egg

DEPARTMENT 19 - FERMENTED BEVERAGES - WINE

SUPERINTENDENTS: Kim Montgomery
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 Wine.

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

\$15.00 Award for Best of Show Liqueur.

19A - DIVISION 1 - ALL ADULTS, 21 and Older

19B - DIVISION 5 - SENIORS, 65 and Older

ENTRANT RULES & ELIGIBILITY

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 who are 21 years of age and older. NO YOUTH ENTRIES ALLOWED.
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.

HOMEMADE WINE JUDGING CRITERIA

Presentation: Appropriate bottle, cork & cleanliness, exterior should indicate interior cleanliness. **Clarity:** Must be bright & clear. **Generosity:** Alcohol content must be appropriate to category. **Bouquet:** Aroma should be pleasant distinctive of type and ingredient used. **Palatability:** Full, rich or light, delicate flavor appropriate to category.

CLASS 01 - Grape Wine - Dry - From Scratch

CLASS 02 - Grape Wine - Red Sweet - From Scratch

CLASS 03 - Grape Wine - White Dry - From Scratch

CLASS 04 - Grape Wine - White Sweet - From Scratch

CLASS 05 - Pear Wine - From Scratch

CLASS 06 - Plum Wine - From Scratch

CLASS 07 - Cherry Wine - From Scratch

CLASS 08 - Apple Wine - From Scratch

CLASS 09 - Fruit Wine - Berry- From Scratch - Specify Type

CLASS 10 - Fruit Wine - Other than listed - From Scratch - Specify Type

CLASS 11 - Rose Hip Wine - From Scratch

CLASS 12 - Vegetable Wine - From Scratch

CLASS 13 - Rice Wine / Sake - From Scratch

CLASS 14 - Sparkling wine - From Scratch

CLASS 15 - Grape Wine - Dry - From Kit

CLASS 16 - Grape Wine - Red Sweet - From Kit

CLASS 17 - Grape Wine - White Dry - From Kit

DEPARTMENT 19 - FERMENTED BEVERAGES - WINE (CONTINUED)

HOMEMADE WINE (Cont))

- CLASS 18** - Grape Wine - White Sweet - From Kit
CLASS 19 - Cherry Wine - From Kit
CLASS 20 - Fruit Wine - Berry - From Kit - Specify Type
CLASS 21 - Fruit Wine - Other than listed - From Kit - Specify
CLASS 22 - Rose Hip Wine - From Kit
CLASS 23 - Vegetable Wine - From Kit - Specify Type
CLASS 24 - Rice Wine / Sake - From Kit
CLASS 25 - Sparkling Wine - From Kit

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



DEPARTMENT 20 - FERMENTED BEVERAGES - BEER

SUPERINTENDENTS: Kelsee Paradise
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
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