

## Department 18 - Foods & Sweets (Cont)

### APIARY (HONEY) - (CONTINUED)

**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

**CLASS 152** - Other Chicken - Specify Type

**CLASS 153** - Other than Chicken - Specify Bird

**CLASS 154** - Exotic Eggs

**CLASS 155** - Best Decorated Egg

## FEATURED CONTEST

2021 BEST FAIR THEME  
CAKE

"Lettuce Turnip the Beet"  
(Class #57)



## 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

**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

## 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 20, 2021  
Sunday, November 21, 2021



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:**  
**Mack Deibel**

### 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