

## 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 21, 2020

Sunday, November 22, 2020



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

## 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

## CAST IRON SKILLET THROWING CONTEST!

*See how far you can throw!*

**Saturday, August 22  
12:00 PM**

**Location: Lawn In Front of Outdoor Arena**

### CLASSES:

Age 18-29, 30-45, 46-64, 65 & Over

Open to Men & Women, Ages 18+

**ALL PARTICIPANTS MUST PRE-REGISTER!**

Sign-Up in the Fair Office by Thurs, 8/20, 5 PM

Limited to 10 entries per age class, per gender.

### RULES:

- Must fill out sign-up form by Thurs, Aug. 20 5 PM.
- One throw per person.
- Throw must be straight and underhand.
- Contestant must wait for cue from judge to throw.
- Distance off-center will be subtracted from distance thrown. Measurements are taken from where the skillet first lands.
- Crossing the Foul Line will result in disqualification
- In the event of a tie, a throw-off will be conducted
- Throw-off of 1st Place Winners for each age group will be done for the Grand Champion. Two throws per person, best of two.

SIGN-UP FORMS AVAILABLE AT KIOSK OUTSIDE FAIR OFFICE!

## 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, "Oink, Moo, Ewe!"

### FAIR BEAR SEWING CONTEST

Award & Special Ribbon will be awarded to Best Bear In Each Category (Class #25)

**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