

# CIDER COMPETITION

Competitive Exhibits Office  
Phone: 716-649-3900 ext. 6407

**ENTRY DEADLINE: APRIL 30<sup>TH</sup>**

**Entry Fee:** \$15 (Each exhibitor will receive a voucher to redeem 1 (one) ticket to the Erie County Fair. Admission now INCLUDES parking!)  
**Judging:** May 15<sup>th</sup> at The Buffalo Cider Hall 9 am start  
**Drop Off:** Entries can be brought to Main Office of the Fairgrounds (with a copy of the entry form) on May 6<sup>th</sup> & 7<sup>th</sup> from 9am to 5pm **OR** dropped off to the Buffalo Cider Hall (155 Chandler Street, Buffalo, NY 14207) on Saturday May 1st Noon-11pm, Sunday May 2nd Noon-5, Wednesday May 5th 4-9 pm, Thursday May 6th 4-9 pm, Friday May 7th 3pm-11pm or Saturday May 8<sup>th</sup> from Noon-11pm  
**\*If you take your entries to Buffalo Cider Hall they will give you an \$8 growler fill (MUST be a Cider growler)!**

## General Cider Competition Department Rules

1. Open to any amateur home cider maker that is 21 years or older.
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 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 bypass the Best of Show based upon recipe. Here is a short list of criteria for a cider to be reproduced by BlackBird Cider Works:
  - a. Cider must be at or below 7% abv
  - b. Contain ingredients that are legal for commercial production i.e. molasses is not allowed in commercial production of Cider.
  - c. No fortification
  - d. No beer or malt products
8. Cider must be dropped off to the office or to Buffalo Cider Hall **NO LATER THAN** May 8th. 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.



Second Annual Erie County Fair Cider Competition in partnership with BlackBird Cider Works and Try-It Distributing!

Erie County Fair would like to extend their gratitude to BlackBird Cider Works for offering this great experience to our exhibitors.

This will also be a great gluten free beverage for our guests to enjoy during their visit to the 2021 Erie County Fair!



## 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

### BEST OF SHOW

Will be awarded for overall outstanding cider.

See rule #7 as to which ciders will qualify for commercial production.

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.