

CIDER COMPETITION

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

ONLINE ENTRY REGISTRATION STARTS MARCH 1st
ENTRY DEADLINE APRIL 29th

Entry Fee: \$20.00 allows entries throughout the Erie County Fair. A promo code redeemable for three (3) admission passes will be emailed to the exhibitor on Monday August 1st.

Judging: Saturday May 14th at Blackbird Cider Hall

Drop Off: Entries must be dropped off between April 28th through May 1st at either of the following locations:

Hamburg Brewing Company during business hours (Wednesday-Saturday: Noon-10PM, Sunday: 10AM-8PM)
at 6553 Boston State Rd, Hamburg, NY

OR The Buffalo Cider Hall during business hours (Thursday 4-9PM, Friday 3-10PM, Saturday Noon-10PM,
Sunday 11AM-5PM) at 155 Chandler St, Buffalo, NY

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. Fruit Ciders include any cider made with the addition of **any** fruit other than apples. (examples: pear, grape juice, etc.)
6. The decision of the judges shall be final.
7. All exhibitors will receive a standard score sheet for each cider entered from at least two judges.
8. 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
9. Cider must be dropped off **NO LATER THAN** April 29th. 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.



Third 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 2022 Erie County Fair!



CIDER COMPETITION

Medallions - Gold, Silver, Bronze

- 1.) Modern Cider
- 2.) Fruit Cider (see rule #5)
- 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 #8 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.