



# CIDER COMPETITION

Competitive Exhibits Office  
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**ONLINE ENTRY REGISTRATION STARTS APRIL 1<sup>st</sup>, 2024**  
**ONLINE ENTRY DEADLINE APRIL 30<sup>th</sup>, 2024**

**Entry Fee:** \$25.00 allows entries throughout the Erie County Fair. A promo code redeemable for three (3) admission passes will be emailed to the exhibitor on Monday, July 29<sup>th</sup>.

**Judging:** Tuesday, May 7<sup>th</sup>

**Drop Off:** Entries must be dropped off by April 30<sup>th</sup> at either of the following locations:  
Hamburg Brewing Company during business hours (Please check availability ahead of time) at 6553 Boston State Rd, Hamburg  
Erie County Fairgrounds Main Office (9:30 AM – 4:30 PM) at 5600 McKinley Pkwy, Hamburg  
Resurgence Brewing Company during business hours (Please check availability ahead of time) at 55 Chicago St, Buffalo

## 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 30<sup>th</sup>. 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 2024 Erie County Fair!



## CIDER COMPETITION - 1

### Medallions - Gold, Silver, Bronze

- 1.) Modern Cider
- 2.) Fruit Cider (see rule #5)
- 3.) Hop Cider
- 4.) Spiced Cider
- 5.) Wood-Aged Cider

### BEST OF SHOW

Will be awarded for overall outstanding cider. \*\*  
See rule #8 as to which ciders will qualify for commercial  
production.

Erie County Fair Dates: August 7-18, 2024

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.

\*\* For the 2024 Erie County Fair Cider Competition we have decided to spice things up. While we all love classic styles, we know the fair is about having some fun. All styles can be entered and will be judged, but the "best of show" cider main criteria will be "creative relevancy" or the most fun cider to enjoy while being at the fair. The winning cider for this contest will be commercially made and available at the fair AND will be canned for the masses. More to come!