

RED RIVER VALLEY FAIR ASSOCIATION

RED RIVER VALLEY FAIR OFFICE STAFF

CEO – Cody Cashman
CFO – Cheryl Herre-Altizer
Dir. of Agriculture. – Emily Grunewald
Dir. of Events– Judy Dvoracek
Dir. of Marketing & Partnerships– Breann Lenzmeier

GROUND CREW

Dir. of Operations – Cal Willits
Supervisor - Matt Raasch

CONTACT INFORMATION

1805 Main Avenue West
West Fargo, ND 58078
Main Office 701-282-2200

Office located on 2nd floor of the Schollander Pavilion



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Be Sure to Mark Your
Calendar for next year's
Fair!

July 8 – 17, 2022

www.redrivervalleyfair.com



General Information

Competition is open to everyone unless otherwise stated.

During the Fair, the grounds will be kept equipped and resources will be made available for the comfort of the public to the best of our ability.

A **First Aid Station** will be maintained in the Cass County Sheriff's Building located at the south end of the grounds in front of the Grandstand.

The Public: The management will consider it a great favor if the guests report any mistreatment or extortion practiced by an employee, exhibitor or concessionaire to the CEO. Please do not wait until the Fair is over to file a complaint, do so immediately.

Advertising: Under NO circumstances will any person or firm be allowed to place advertising matter anywhere on the grounds, nor is anyone permitted to distribute advertising without prior approval.

Ticket Information

Gate Admission:

- Adults 12 & Over: \$12.00
- Kids: 6-11: \$6.00
- 5 & under – Free

Mega Pass:

- Purchased January 1 – March 31: \$70
- Purchased April 1 – July 6: \$80
- During Fair: \$90

Hours of Operation

Ag Education Building	11 am – 8 pm
All Other Buildings	11 am – 9 pm
	Sunday July 18 th 11am – 8pm
Midway	1 pm – Close (Tues – Thurs)
Midway	12 Noon – Close (Fri – Sun)
Outdoor Exhibits	11 am – 9 pm or longer

Gates and Parking

The following rules will be in force in regards to gate entry and parking:

Commercial Vendors	Gate 4
Delivery Vehicles	Grandstand before 9:00 am
Horse Exhibitors	Gate 4
Livestock Exhibitors	Gate 4

*Commercial Vendor Parking is on the North side of the Horse Arena.

**Livestock Exhibitor Parking is on the North side of the Horse Barns or in the tie-out area South of the Horse Barns weather permitting. Please Enter & Exit Through Gate 4.

The Fair management and board reserve the right to remove from the Fairgrounds any person(s) at any time.

NO LIABILITY

1. Every possible protection and courtesy will be extended to the public, concessionaires and exhibitors at the Red River Valley Fair. Neither the Board, nor the Fair shall be responsible for any loss of exhibits, animals, or equipment in case of fire, theft or loss from any other cause.

2. The Red River Valley Fair Association, its board, agents, or employees shall not be held liable in case of injury to exhibitors, concessionaires, or the public on the grounds or in the buildings from any cause whatsoever while on the Red River Valley Fairgrounds.
3. Items entered for judging will be touched/handled.

SHOW & JUDGING RULES

1. The Superintendent and their assistants will be in charge of the exhibits in their departments. Requests and complaints should be made through the Superintendent.
2. Judges need not make awards in classes where competition is lacking.
3. In classes where there is only one entry, placing will be awarded at the discretion of the judge(s).
4. **Competent and non-partial persons will be secured to act as judges in all departments. At no time will a judge be allowed to judge their own entry or an entry submitted by a member of their immediate family.**
5. The Superintendent of each department will have information as to the time and place judging will be done. Exhibitors will be expected to secure this information from their Superintendent.
6. The rules and instructions laid down for the judges are printed elsewhere in this Premium Book and exhibitors should read them carefully.
7. The judges have strict instructions regarding attempts at interference on the part of exhibitors or others. Please read the rules carefully.
8. Any person attempting to interfere with or influence the judge(s) while performing their duties, or at any time while on the grounds of the Fair use contemptuous or abusive language, shall forfeit their right to any premiums they may have won, and may be removed from the grounds. Judges are requested to report any infraction of this rule.
9. All exhibits must be the work of the individual and must have been completed within the past year. Do not enter projects under your name if you did not do all the work. If the project was worked on by more than one person, all names must be included.
10. You will be allowed to bring your 2020 Fair exhibits to the 2021 Fair since the 2020 Fair was canceled.
11. If more than one medium is used (i.e., machine and hand work), that information must be included.
12. Any exhibit removed from the Fair early shall forfeit ribbon and prize money.
13. **Judging result book is final!**

Protests

1. All protests must be made in writing to Fair Management within twenty-four hours of the time the award is made. An award is made when the notation of the judge's decision is entered in the department award book.
2. No protest or appeal based upon the statement that the judge or judges are incompetent or have overlooked an animal or article will be considered by Fair Management or the board of directors.
3. Protests must state plainly the cause of complaint or appeal, with specific charges and recital of facts relied upon by the rule violated, naming witnesses and their addresses by whose proof is to be made.
4. All questions in dispute or differences not covered by these rules shall be referred to the Governing Board of Directors whose decision shall be final.

HOMEBREW – DEPARTMENT #61

Emily Grunewald
emily@redrivervalleyfair.com
 701.282.2200

AREA:	Open to amateur brewers throughout the United States.
ENTRY DEADLINE:	By online deadline or with entry at receiving.
ONLINE ENTRY DEADLINE:	June 16, 2021 @ 4:00 pm Online entry must be completed before drop-off. Drop off entry during receiving dates/times.
ENTRY FEE:	\$5.00 per entry
RECEIVING DATES:	Monday – Friday June 7-16, 2021 8:30AM – 4:00 pm Bottles of beer, with I.D. label attached can be mailed or delivered to: Red River Valley Fair 1805 Main Avenue West West Fargo, ND 58078
ENTRY FORM:	Online entries are encouraged at www.redrivervalleyfair.com or use form on page 24
SYSTEM OF JUDGING:	Danish
RELEASE DATE:	Pick up at fair on July 20, 2021 from 4pm – 7pm or include stamp (one stamp per entry)



INFORMATION:

- The Red River Valley Fair Home Brew competition is an American Homebrewers Association (A.H.A) sanctioned event.
- Submit two 12 oz. bottles per entry. You can only submit one entry per class, but you can submit entries in multiple classes within a division.
- ***If you pre-enter online you must have your entry delivered during the receiving dates stated. Online entries must still send entry forms with beer.***
- Bottles must be free of commercial labels, residue, or any identifying marks (preprinted caps must be colored over with black ink). Judges may refuse to judge entries that do not meet these criteria.
- Attach a label to each bottle with a rubber band (no tape or glue). Online registrations will receive a set of labels. Paper registrations are requested to use the labels available at <http://redrivervalleyfair.com/homebrew-labels/> which have spaces for brewer information, class, division, special ingredient information and the words "not for sale."
- All entries become Fair property. We assume no responsibility for returning bottles to participants.
- A plaque will be awarded to Best of Show
- For more information on the BJCP 2015 Guidelines see <http://www.bjcp.org/stylecenter.php>

BEER

DIVISION 1: Standard American Beer

Classes:

- A. American Lite Lager
- B. American Lager
- C. Cream Ale
- D. American Wheat Beer

DIVISION 2: International Lager

Classes:

- A. International Pale Lager
- B. International Amber Lager
- C. International Dark Lager



DIVISION 3: Czech Lager

Classes:

- A. Czech Pale Lager
- B. Czech Premium Pale Lager
- C. Czech Amber Lager
- D. Czech Dark Lager

DIVISION 4: Pale Malty European Lager

Classes:

- A. Munich Helles
- B. Festbier
- C. Helles Bock

DIVISION 5: Pale Bitter European Beer

Classes:

- A. German Leichtbier
- B. Kölsch

- C. German Helles Exportbier
- D. German Pils

DIVISION 6: Amber Malty European Lager

Classes:

- A. Märzen
- B. Rauchbier
- C. Dunkles Bock

DIVISION 7: Amber Bitter European Beer

Classes:

- A. Vienna Lager
- B. Altbier
- C. Kellerbier

DIVISION 8: Dark European Lager

Classes:

- A. Munich Dunkel
- B. Schwarzbier

DIVISION 9: Strong European Beer

Classes:

- A. Doppelbock
- B. Eisbock
- C. Baltic Porter

DIVISION 10: German Wheat Beer

Classes:

- A. Weissbier
- B. Dunkles Weissbier
- C. Weizenbock

DIVISION 11: British Bitter

Classes:

- A. Ordinary Bitter
- B. Best Bitter
- C. Strong Bitter

DIVISION 12: Pale Commonwealth Beer

Classes:

- A. British Golden Ale
- B. Australian Sparkling Ale
- C. English IPA

DIVISION 13: Brown British Beer

Classes:

- A. Dark Mild
- B. British Brown Ale
- C. English Porter

DIVISION 14: Scottish Ale

Classes:

- A. Scottish Light
- B. Scottish Heavy
- C. Scottish Export

DIVISION 15: Irish Beer

Classes:

- A. Irish Red Ale
- B. Irish Stout
- C. Irish Extra Stout

DIVISION 16: Dark British Beer

Classes:

- A. Sweet Stout
- B. Oatmeal Stout
- C. Tropical Stout
- D. Foreign Extra Stout

DIVISION 17: Strong British Ale

Classes:

- A. British Strong Ale
- B. Old Ale
- C. Wee Heavy
- D. English Barley Wine

DIVISION 18: Pale American Ale

Classes:

- A. Blonde Ale
- B. American Pale Ale

DIVISION 19: American and Brown American Beer

Classes:

- A. American Amber Ale
- B. California Common
- C. American Brown Ale

DIVISION 20: American Porter and Stout

Classes:

- A. American Porter
- B. American Stout
- C. Imperial Stout

DIVISION 21: IPA

Classes:

- A. American IPA
- B. Specialty IPA

DIVISION 22: Strong American Ale

Classes:

- A. Double IPA
- B. American Strong Ale
- C. American Barley Wine
- D. Wheat Wine

DIVISION 23: European Sour Ale

Classes:

- A. Berliner Weisse
- B. Flanders Red Ale
- C. Our Bruin
- D. Lambic
- E. Gueuze
- F. Fruit Lambic

DIVISION 24: Belgian Ale

Classes:

- A. Witbier
- B. Belgian Pale Ale
- C. Bière de Garde

DIVISION 25: Strong Belgian Ale

Classes:

- A. Belgian Blonde Ale
- B. Saison
- C. Belgian Golden Strong Ale



DIVISION 26: Trappist Ale

Classes:

- A. Trappist Single
- B. Belgian Dubbel
- C. Belgian Triple
- D. Belgian Dark Strong Ale

DIVISION 27: Historical Beer

Classes:

- A. Historical Beer

DIVISION 28: American Wild Ale

Classes:

- A. Brett Beer
- B. Mixed-Fermentation Sour Beer
- C. Wild Specialty Beer

DIVISION 29: Fruit Beer

Classes:

- A. Fruit Beer
- B. Fruit and Spice Beer
- C. Specialty Fruit Beer

DIVISION 30: Spiced Beer

Classes:

- A. Spiced, Herb or Vegetable Beer
- B. Autumn Seasonal Beer
- C. Winter Seasonal Beer

DIVISION 31: Alternative Fermentable Beer

Classes:

- A. Alternative Grain Beer
- B. Alternative Sugar Beer

DIVISION 32: Smoked Beer

Classes:

- A. Classic Style Smoked Beer
- B. Specialty Smoked Beer

DIVISION 33: Wood Beer

Classes:

- A. Wood-Aged Beer
- B. Specialty Wood-Aged Beer

DIVISION 34: Specialty Beer

Classes:

- A. Clone Beer
- B. Mixed-Style Beer
- C. Experimental Beer

MEAD

DIVISION M1: Traditional Mead

Classes:

- A. Dry Mead
- B. Semi-Sweet Mead
- C. Sweet Mead

DIVISION M2: Fruit Mead

Classes:

- A. Cyser

- B. Pyment
- C. Berry Mead
- D. Stone Fruit Mead
- E. Melomel

DIVISION M3: Spiced Mead

Classes:

- A. Fruit and Spice Mead
- B. Spiced, Herb or Vegetable Mead

DIVISION M4: Specialty Mead

Classes:

- A. Braggot
- B. Historical Mead
- C. Experimental Mead

CIDER

DIVISION C1: Standard Cider and Perry

Classes:

- A. New World Cider
- B. English Cider
- C. French Cider
- D. New World Perry
- E. Traditional Perry

DIVISION C2: Specialty Cider and Perry

Classes:

- A. New England Cider
- B. Cider with Other Fruit
- C. Applewine
- D. Ice Cider
- E. Cider with Herbs/Spices
- F. Specialty Cider/Perry





AHA/BJCP Sanctioned Competition Program
ENTRY/RECIPE FORM



Notes: www.bjcp.org

Brewer(s) Information

Name(s) _____ Street Address _____
 City _____ State _____ ZIP/Postal Code _____
 Phone (h) (____) _____ Phone (w) (____) _____ Email Address _____
 Club Name (if appropriate) _____

Entry Information

Name of Brew _____ Category (No.) _____ Subcategory (A-F) _____
 Category/Subcategory (print full names) _____

For Mead and Cider
 Still Dry
 Petillant Semi-Sweet
 Sparkling Sweet

For Mead
 Hydromel (light mead)
 Standard Mead
 Sack (strong mead)

Special Ingredients/Classic Style
(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

Ingredients and Procedures

Number of U.S. gallons brewed for this recipe _____

WATER TREATMENT Type/Amount _____

YEAST CULTURE Liquid Dried

Did you use a starter? Yes No

Type _____

Brand _____

Amount _____

YEAST NUTRIENTS Type/Amount _____

CARBONATION forced CO₂ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTATION Duration (days) Temperature (°F)

Primary _____

Secondary _____

Other _____

BREWING DATE _____

BOTTLING DATE _____

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings

Type _____

Amount _____

Please use the back of this form for brewer's specifics.



AHA/BJCP Sanctioned Competition Program

BOTTLE IDENTIFICATION FORM



The American Homebrewers Association
www.beertown.org

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

Notes!