

BEER and WINE competitions

Homemade Wine

- A. Bring a bottle of wine – one for each class you wish to enter. To the Open Class Home Economics Building by 6p.m. on Friday of Fair Week.
- B. No professionals may exhibit in this department.
- C. Entrant must be 21 years old to enter.
- D. Entries may not be made in the same entry number by more than one member of the same family.
- E. Each entry must be bottled in common wine bottles with either cork, screw, or crown cap.
- F. Each entry bottle must be labeled with the following information:
 - a. Label according to Class and Entry number.
 - b. Description of Contents – especially variety of **grape** such as Concord, Beta, etc.
 - c. Name and Address of maker.
 - d. Date (month and year) fermentation was begun.

Class No.	Entry
1	Dry Red Grape
2	Sweet Red Grape
3	Dry White Grape
4	Sweet White Grape
5	Rose – Dry or Sweet – Grape
6	Dry Fruit – including Rhubarb – no Berries
7	Sweet Fruit – including Rhubarb – no Berries
8	Dry Berry
9	Sweet Berry
10	Dry or Sweet Specialty – including flowers / vegetables
11	Sparkling – any type grape, fruit, etc.
12	Any Other Wine – including blends of Fruit & Grape, Fruit & Berry, etc.

Homemade Beer

- A. Bring two bottles of beer – two bottles for each class you wish to enter to the Open Class Home Economics Building by 6:00 p.m. on Friday of Fair Week.
- B. Entrant must enter two bottle of beer for each entry number.
- C. Entrant must be 21 years old to enter.
- D. Entries may not be made in the same entry number by more than one member of the same family.
- E. All beers must be home-brewed by an amateur an in non-commercial facilities.
- F. Beer may be made from malt, hops, grains, fruit/vegetables/juice or any other product commonly used in making beers.
- G. Each entry must be bottled in a clean brown or green bottle with a minimum capacity of 10 oz. Preferred bottles have no raised-glass brand name lettering and printed caps are blacked out.
- H. Each entry bottle must be labeled with the following information:
 - a. Label according to class and entry number.
 - b. Description of contents as well as type of beer.
 - c. Name and address of maker.
- G. For more information on the seven categories please visit the BJCP website at www.bjcp.org.

Class No.	Entry	
1	American Style Ales & Lagers	American Light / Standard / Premium Malt Liquor, Dark Lager, Pre-Prohibition Lagers, Blonde Ales, American Wheat Beers, Cream Ales, American Pale Ales, California Common (steam) Beers, American Brown Ales
2	Continental European Style Ales & Light Lagers	Czech (Bohemian) Pilsners, German Pilsner, Scandinavian / Dutch Pilsner, Dortmunder Export, Munich Helles, Kolsch, Bavarian Weizen (wheat), Berliner Weisse
3	Belgian & French Ales	Dubbel, Trippel, Strong Golden Ale, Strong Dark Ale, Biere de Garde, Oud Bruin / Flanders Red, Lambic, Witbier, Saison, Belgian Pale Ale
4	German-Style Amber & Dark Beers	Altbiers, Oktoberfest / Marzen, Munich Dunkel, Continental Dark, Schwarzbier, Bock Beers, Weizenbock (wheat bock)
5	British & Scottish-Style Pale & Brown Ales	British Bitters (all kinds), Scottish Ales (all kinds), India Pale Ale, Brown Ales (except American Nut Brown)
6	British & Scottish-Style Dark & Strong Beers	Old Ale, Porters, Stouts, Strong Scottish Ale, Barleywine, Russian Imperial Stout
7	Specialty Beers	Any fruit beers other than Belgian-Style Lambics, Any beer with Spice / Herb / Vegetable added, Smoked Beers, Experimental Beers, Historical Beers
8	Ciders	Standard and Specialty Ciders, Perry (must state on label sweetness – dry, semi-sweet, or sweet, carbonation – still, petillant, or sparkling) and Strength (hydromel, standard, or sack) unless the Style Guidelines state otherwise (BJCP Guidelines)