

BEER AND WINE (R)

Superintendent: Mike Gallagher
378- 4987, mgallagher@sbcglobal.net

Location: Main Building next to Food Preservation.

Premiums:

Blue	\$4
Red	\$3
White	Ribbon Only

Judge:

Brent Charnley, Owner of Lopez Vineyards

Rules:

1. Every beer exhibit should be bottled in a 12 oz., dark unmarked, long neck, crown capped bottle. Please no "Grosch-type" bottles with rubber stopper.
2. Two bottles of wine/beer should be submitted in each lot: one unmarked for judging and one for exhibit (labeled if you wish).
3. Every beer exhibit should have recipe written on a 3" x 5" card.
4. **This department is for alcoholic beverages only.**
5. More than two entries of the same type in a class may be judged as a separate class.

Class I: Beer

Lot:

1. Lager
2. Ale
3. Stout
4. Porter
5. Specialty (identify)
6. Wheat Beer

Class II: Wine

Lot:

1. Dry Grape
2. Sweet Grape
3. Dry Fruit/Specialty (identify)
4. Sweet Fruit/Specialty (identify)
5. Cordial
6. Other

Class III: Cider

Lot:

1. Apple
2. Pear
3. Other