

DEPARTMENT 21 HOMEMADE WINE

Superintendent: Melissa Austin (814) 431-9530



RULES AND REGULATIONS

1. Entries close Saturday, August 24, 2024.
2. Only one (1) entry (one bottle) per category.
3. All entries will be evaluated by professional judges. An evaluation sheet showing, in detail, how the wine or beer was judged will be available for review at the Fair Office.
4. Judging will be based on aroma, appearance, flavor, body, drinkability and overall impressions.

SECTION 1 - HOMEMADE WINE

1. Wine entered must be amateur wine, home-produced under regulations of part 540 of the Code of Federal Regulations.
2. Wine may be drawn from any year's grapes. All bottles must be labeled with the year.
3. No transportation certificate of Federal Registration is required.

Premiums for all classes: 12.00 10.00 8.00

Class 01: Table Wine, Dry, or Semi Sweet
(less than 3% Sugar)

- A. White
 1. Single Grape Variety
 2. Blended
 3. Other Fruits
- B. Red
 1. Single Grape Variety
 2. Blended
 3. Other Fruits

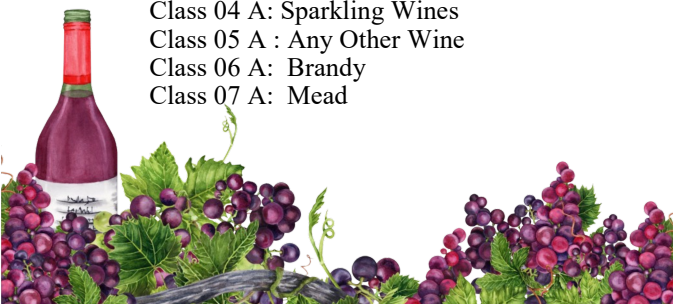
Class 02: Pink & Rose Wines

- A. Grape
- B. Other Fruits

Class 03: Sweet Wines (3% or More Sugar)

- A. Grape, White
- B. Grape, Red
- C. Other Fruits
- D. Pink
- E. Blossom

- Class 04 A: Sparkling Wines
- Class 05 A : Any Other Wine
- Class 06 A: Brandy
- Class 07 A: Mead



DEPARTMENT 23 APIARY & MAPLE PRODUCTS

Superintendent: Melissa Austin (814) 431-9530

RULES AND REGULATIONS

(All general rules apply)

1. Entries close Saturday, August 24, 2024. Exhibits judged on Tuesday, August 27, 2024. 9:00 AM to 6:00 PM.
2. Comb Honey judged on perfection in filling, capping, uniformity, neatness and cleanliness of section.
3. Extracted honey judged on body, clarity and cleanliness.

SECTION 1

Class 01: Honey

Lots:

- A. Light comb
- B. Medium comb

Premiums:

7.00 6.00 5.00

- D. Light extract
- E. Medium extract

SECTION 2

Class 01: Maple Products

Lots:

- A. Golden Maple Syrup, 1 Pint-any container
- B. Amber Maple Syrup, 1 Pint-any container
- C. Dark Maple Syrup, 1 Pint- any container
- D. Very Dark Maple Syrup, 1 Pint- any container
- E. Maple Sugar Cake
- F. Un Coated - 12 pieces
- G. Crystal Coated - 12 pieces
- H. Cream Spread - 1/2 lb.
- I. Crumb - 1/2 lb.
- J. Fudge - 12 pieces
- L. 4 or More
- M. Gift Basket
- N.
 1. Maple Mustard
 2. Spicy Mustard
 3. Hot Mustard
- O. Novice (25 taps or less), 1 Pint
- P. BBQ Sauce
- Q. Dressing



Score Card For Maple Syrup:

Flavor	30 points
Color	20 points
Density	25 points
Clarity	15 points
Container	10 points

Score Card For Maple Sugar and Candies:

Flavor	30 points
Appearance	25 points
Texture	30 points
Container	10 points

Score card for Producers Exhibit and Gift Basket:

Container	25 points
Appearance	75 points



Best of Show

\$50.00 Gift Card & Rosette