

## Department 16 – Natural Sciences

Judging TUESDAY at 6:30 PM

- Entries must be brought in between Noon and 6 PM on TUESDAY.
- All entries must be in place by 6 PM.
- All are welcome to be present and ask questions of the judge after items are judged.
- Maximum of 25 entries per exhibitor in this department.
- Only one entry per class/lot number.
- If entered in the wrong category or if directions have not been followed, exhibit will be disqualified or given a lower placing at the discretion of the judge.

Premiums: \$2.50 - \$2.25 - \$2 - \$1.75



### CLASS A – Maple Syrup

All exhibits must have been produced by exhibitor from current year's crop. NO BRAND NAMES.

Lot Numbers

101. 1 pint or quart of maple syrup in standard canning jar
102. Maple syrup candy – 6 pieces
103. Any other Maple Syrup product (identify)
104. Poster or display of Maple Syrup collection or processing

### CLASS B – Bees and Honey

All honey must be produced in the exhibitor's own apiary. NO BRAND NAMES.

Lot Numbers

105. Jar of honey
106. Comb of honey – round or square
107. Display of bees and queen
108. Poster or display of Bees and/or honey collection (no live bees)
109. Honey candy (6 pieces)
110. Lip balm (2 sticks)



### CLASS C – Fishing

Hooks must be protected.

Lot Numbers

111. One homemade bobber for fishing
112. One homemade jig for fishing
113. One homemade fly for fishing
114. Any other type of fishing lure
115. Ice fishing equipment
116. Poster or display of fishing equipment (lures, jigs, bobbers, etc.) and how/when they are used

## Department 16 – Homemade Wine

Judging on TUESDAY evening beginning at 6:30 PM

### CLASS D – Homemade Wines

Specifications:

- All exhibitors must be at least 21 years of age.
- Each entry MUST be bottled in common wine bottles with cork, screw, or crown cap.
- Two bottles are required for each entry. Minimum bottle size is 750 ml.
- Each bottle must be labeled with the following information:
  - Label according to lot number
  - Description of contents – Note especially variety of grape, such as Concord, Beta, etc.
  - Name and address of maker.
  - Date (month, year) fermentation was begun.

Premiums: \$2.50 - \$2.25 - \$ 2 - \$1.75

Lot Numbers

117. Dry berry, Blackberry
118. Dry berry, Blueberry
119. Dry berry, Cranberry
120. Dry berry, Raspberry
121. Dry berry, Strawberry
122. Dry berry, any other
123. Dry fruit, Apple
124. Dry fruit, Cherry
125. Dry fruit, Elderberry
126. Dry fruit, Peach
127. Dry fruit, Pear
128. Dry fruit, Plum
129. Dry fruit, Rhubarb
130. Dry fruit, any other
131. Dry grape, red
132. Dry grape, white
133. Dry specialty, Beet
134. Dry specialty, Dandelion
135. Dry specialty, Parsnip
136. Dry specialty, Rose
137. Dry specialty, Tomato
138. Dry specialty, any other flower
139. Dry specialty, any other vegetable
140. Dry specialty, any other
141. Dry wine blends
142. Sweet berry, Blackberry
143. Sweet berry, Blueberry
144. Sweet berry, Cranberry
145. Sweet berry, Raspberry
146. Sweet berry, Strawberry
147. Sweet berry, any other



#### Wine Judging Criteria

**Clarity:** brilliance, luster  
**Color:** Depth and tint appropriate to class  
**Aroma & Bouquet:** young or aged: pleasant & developed  
**Freedom** from sulphite odor  
**Total Acid** to the taste: tartness or bitterness  
**Tannin:** proper astringency  
**Sugar:** suitable of type  
**Balance** of sugar, alcohol & acid fits class  
**General flavor:** taste & aftertaste is appropriate  
**Body & Finish:** fits type  
**Over-all Impression**

148. Sweet fruit, Apple
149. Sweet fruit, Cherry
150. Sweet fruit, Elderberry
151. Sweet fruit, Peach
152. Sweet fruit, Pear
153. Sweet fruit, Plum
154. Sweet fruit, Rhubarb
155. Sweet fruit, any other
156. Sweet grape, red
157. Sweet grape, white
158. Sweet specialty, Beet
159. Sweet specialty, Dandelion
160. Sweet specialty, Parsnip
161. Sweet specialty, Rose
162. Sweet specialty, Tomato
163. Sweet specialty, any other flower
164. Sweet specialty, any other vegetable
165. Sweet specialty, any other
166. Sweet wine blends
167. Sparkling (any type: grape, fruit, etc.)
168. Any other wine
169. Label Contest – provide empty bottle with label

**CLASS E – Mead** – Honey as primary fermenter, not as an additive (Judged using Wine Criteria)

170. Dry Mead
171. Sweet Mead
172. Fruit Mead
173. Any other Mead

# Department 16 – Homemade Beer

Judging on TUESDAY evening beginning at 6:30 PM

## CLASS F– Homemade Beer

- Exhibitor needs to enter two bottles of beer for each entry.
- All exhibitors must be at least 21 years of age.
- All beer must be homebrewed by an amateur and in non-commercial facilities.
- Beer may be made from malt, hops, grains, fruit/vegetable/juice, or any other product commonly used in making beer.
- Each entry must be bottled in a clean brown or green bottle with at least a 12-ounce capacity.
- We prefer that the bottles have no raised-glass brand name lettering and printed caps are blacked out.
- For more information on the seven categories, you can go to the BJCP website – <http://www.bjcp.org/styles04/>.
- Judge will select the prize entry in each Lot reserving the right to withhold any award, if in their opinion, the work submitted does not merit an award. The judge's decisions are final.

Premiums: \$2.50 - \$2.25 - \$2 - \$1.50

### Lot Numbers

#### 174. American-style ales and lagers which include:

American light/standard/premium	California Common (steam) Beer	American Pale Ales
Dark Lager	Malt liquor	American Brown Ales
Blonde Ales	Pre-prohibition Lagers	
Cream Ales	American Wheat Beers	

#### 175. Continental European style ales and light lagers which include:

Czech (Bohemian) Pilsners	Bavarian Weizen (wheat)	Kolsch
Scandinavian/Dutch Pilsners	German Pilsners	Berliner Weisse
Munich Helles	Dortmunder Export	

#### 176. Belgian and French Ales which include:

Dubbel	Saison	Witbier
Strong Golden Ale	Trippel	Belgian Pale Ale
Biere de Garde	Strong Dark Ale	
Lambic	Oud Bruin/Flanders Red	

#### 177. German-style Amber & Dark Beers which include:

Altbier	Dunkelweizen (wheat)	Eisbocks
Munich Dunkel	Oktoberfest/Marzen	Welzenbock (wheat bock)
Schwarzbier	Continental Dark	
Doppelbocks	Bock Beers	

#### 178. British & Scottish-style Pale and Brown Ales which include:

British Bitters (all kinds)	Brown Ales (except American Nut Brown)	British Pale Ales
India Pale Ale	Scottish Ales (all kinds)	

#### 179. British & Scottish-style Dark and Strong Beers which include:

Old Ale  
Stouts  
Barleywine  
Poters  
Strong Scotch Ale  
Russian Imperial Stout

#### 180. Specialty Beers which include:

Any fruit beers other than Belgian-style lambics  
Smoked beers  
Historical beers  
Any beers with spice/herb/vegetable added  
Experimental beer

#### Beer Judging Criteria:

- **Appropriateness of classification.** Does the entry belong in the Lot and style consistent with the BJCP (Beer Judging Certification Program) <https://www.bjcp.org/stylecenter.php>
- **Aroma** (malt, hops, esters, other aromatics)
- **Appearance** (color, clarity, head)
- **Flavor** (appropriate to style)
- **Mouth Feel** (body, carbonation, warmth, creaminess, and other palate sensations)
- **Drinkability** (overall impression)

