

Section 19
AGRICULTURE-HORTICULTURE - CONTESTS & COMPETITIONS

| |
|--|
| ENTRIES CLOSE: Friday, August 12, 2016 EXHIBITS DUE: 10:00 p.m., Thursday, September 15 JUDGING BEGINS: 9:00 a.m., Friday, September 16 RELEASE TIME: 7:30 p.m., Sunday, September 18 |
|--|

LARGEST FRUIT COMPETITION

DIVISION 65—LARGEST APPLE

The object of the contest is to enter the largest apple you can find (size, not weight). Has to be grown by exhibitor. Apple must be attractive and edible. No Rot, Please!

Plaque

\$25

Sponsored by Apple Farm

\$25

Sponsored by Brenda Hodges

Class

1. Apple

DIVISION 66—LARGEST TOMATO

The object of the contest is to enter the largest "BEST OF SHOW" single, mature slicing tomato grown by an amateur exhibitor. Limit one per exhibitor (size not weight).

Plaque

\$50.00

Sponsored by John Hornor

\$25.00

Sponsored by June Lemons

Class

1. Tomato

AGRICULTURE-HORTICULTURE - CONTESTS & COMPETITIONS

DIVISION 67-HEAVIEST PUMPKIN

The object of the contest is to enter the heaviest pumpkin grown by the exhibitor.

ALL PUMPKINS DUE: Wednesday, September 14, 10 am - 8 pm.
RELEASE TIME: 7:30 p.m., Sunday, September 18-Non Anderson Valley Residents. Anderson Valley pumpkins released on/after 10:00 a.m. Monday, September 19.

OVERALL HEAVIEST OF SHOW Perpetual Plaque
Sponsored by Wayne McGimsey Family (see Sponsor Board in Ag Building)

Premiums Offered per Class:
1st \$300.00 2nd \$150.00 3rd \$100.00 4th \$75.00 5th \$50.00 6th through 15th \$20.00
each

Class

1. Pumpkin

AMATEUR WINE COMPETITION

ENTRIES FORMS DUE: Friday, August 12, 2016
ENTRIES DUE: Thursday, September 8, 2016
JUDGING: 9:00 a.m., Saturday, September 10
RELEASE TIME: 7:30 p.m., Sunday, September 18

1. Only wine made from grapes or fruit grown in Mendocino County is eligible.
2. Each entry (1 bottle of wine) must be labeled with varietal type and approximate amount of residual sugar. No commercial labels allowed.
3. Exhibitor is limited to 3 entries per class.
4. An amateur is one who does not have an enology degree, nor work in a winery in a wine making capacity.

DIVISION 68-GRAPE WINES

Premiums Offered per Class:
1st \$3.00 2nd \$2.00 3rd \$1.00

Class

1. Whites
2. Reds

Class

3. Rose & Blanc de Noir Wines
4. Non-Grape Wines

AGRICULTURE-HORTICULTURE - CONTESTS & COMPETITIONS

DIVISION 69-AMATEUR HOMEBREW

RIBBONS first through third

1. Limit of one (1) entry per contestant per class. Entry to consist of two (2) 10-13 oz. beer bottles.
2. Bottles must be either green or brown and unlabeled. Bottles that are labeled will be disqualified. Bottles may be sealed with spring fitted stoppers or crown caps.
3. Entries should state exactly what style they are aiming for, i.e., if English Ale, state whether ESB, pale ale, etc.

Class

1. American Light Lager
2. Barley Wine/Strong Ale
3. Contemporary American Ale
4. Dark Lager
5. English Ale (Pale, Bitter, ESB, Mild)

Class

6. European Light Lager
7. Porter/Brown Ale
8. Stout
9. Wheat Beer
10. Other

California Cider Competition 2016

| |
|--|
| <p>ENTRY FEE-COMMERCIAL DIVISIONS: \$75.00, 12 bottles per entry ENTRY FEE-ENTHUSIAST DIVISIONS: \$20.00, 2 bottles per entry</p> |
|--|

1. Entrant must pay all shipping fees.
2. Entrants into the California Cider Competition can also enter the Mendocino Apple Show International Cider Competition for an additional \$20 per entry.
3. All entries become the property of the Mendocino County Fair & Apple Show. Any portion of the entries remaining after announcement of the awards may be disposed of as seen fit by the fair management. The fair intends to display winning commercial entries.
4. Entries in the California Cider Competition must be made from apples grown in California orchards according to the division requirements. Entries found in violation of apple source rules will have any awards they may have received rescinded immediately. In addition please note California Law AB 1871, a copy of which is available from the fair office on request.
5. Entries in the standard classes must contain a minimum apple or pear juice content of 85%. The fair reserves the unrestricted right to submit standard class entries for laboratory analysis to verify juice content. Standard class entries found to be made from less than 85% juice will have any awards they may have received rescinded immediately.
6. Apple juice and pear juice may not be combined in a single entry in the standard classes. These entries may be entered in Fruit Cider or Specialty Cider and Perry, as appropriate.
7. All judging will be conducted using blind panels. Each entry will be identified by a randomly-assigned registration number. Judges will see only that number along with important information needed to properly evaluate the entry, such as style, level of carbonation, level of sweetness, and any special ingredients or process used in production.
8. Commercial entries will be poured out of sight of judges and identified only by registration number. Failure to abide by this requirement may result in disqualification.
9. Judges will be a combination of cider industry professionals, cider experts, sensory analysis experts, experienced BJCP and non-BJCP judges, and select members of the media.
10. Medals are awarded based on the score assigned by the judging panel:
 Gold Medal: 45-50 points
 Silver Medal: 38-44 points
 Bronze Medal: 30-37 points
 All entries that earn a gold medal are eligible for Best of Show judging.
11. Special rules and limitations apply to use of awards in marketing, please contact the fair office for more information.
12. A complete set of rules can be found online at californiacidercompetition.com or mendocountyfair.com.

AGRICULTURE-HORTICULTURE - CONTESTS & COMPETITIONS

- Entrants agree to provide proof of California apple source on demand.
- Entry forms due **Friday July 15, 2016** by 5 p.m.
- Entries due by **Tuesday July 19, 2016** by 5 p.m.
- Judging is **July 25-26, 2016**.
- Gold and Silver Award Winners will serve during annual fair Friday, September 16 through Sunday, September 18, 2016.

California Cider Competition

DIVISION 70–CALIFORNIA GROWN

100% of apples sourced from California orchards, not from concentrate.

DIVISION 71–CALIFORNIA ESTATE GROWN

95% of apples used are grown on a California estate. Must identify orchard. Not from concentrate.

Mendocino Apple Show International Cider Competition

DIVISION 72–HARD CIDER–Professional

Cider fermented, blended, and bottled. Fresh apple, apple juice or apple juice concentrate source is unrestricted.

DIVISION 73–HARD CIDER–ENTHUSIAST LOCAL

Produced by a resident of Humboldt, Lake, Mendocino, or Sonoma Counties. Any apple, juice or concentrate allowed, source unrestricted.

DIVISION 74–HARD CIDER–ENTHUSIAST OPEN

Produced by a resident of all other California counties. Any apple, juice or concentrate allowed, source unrestricted.

Class

- Culinary Cider** Cider made primarily from culinary or table apples. OG 1.045–1.065 FG 0.995–1.020 ABV 5–8%
- Heritage Cider** Cider made primarily from multi-use or cider-specific apples. OG 1.050–1.075 FG 0.995–1.015 ABV 6–9%
- Varietal** At least 75% of apples used are single named variety, must specify variety on entry form.
- English** “West County” style and ciders inspired by that style. OG 1.050–1.075 FG 0.995–1.015 ABV 6–9%
- Wine-style Cider** Added sugar allowed, no fruit other than apple allowed. OG 1.065–1.100 FG 0.995–1.020 ABV 7.5–12%
- Culinary Perry** Bartlett, Kiefer, Comice, Conference, etc. OG 1.050–1.060 FG 1.000–1.020 ABV 5–7%
- Wild Yeast/Farmhouse** Fermented with wild yeast only. Apple only.
- Fruit Cider** This is a cider with other fruits or fruit juices added. Entrant must specify carbonation level and sweetness on entry form, as well as all fruits/juices used. OG 1.045–1.070 FG 0.995–1.010 ABV 5–7%
- Hopped/Herbal** Cider with any combination of “botanicals” added. Hopped ciders included. OG 1.045–1.070 FG 0.995–1.010 ABV 5–7%
- Spiced** Cider with any combination of spices added, including ginger. OG 1.045–1.070 FG 0.995–1.010 ABV 5–9%
- Wood-aged Cider & Perry** Wood fermented or wood aged ciders in which the wood/barrel character is a significant part of the overall flavor profile. Entrant must specify *all* ingredients, carbonation level, and sweetness level. OG 1.045–1.100 FG 0.995–1.020 ABV 5–12%
- Mead** Restricted to meads that contain apples and/or pears.
- Specialty Cider & Perry** With other ingredients, including added sweeteners, that does not fit into any of the above classes. OG 1.045–1.100 FG 0.995–1.020 ABV 5–12%
- Label competition–Single serving** bottle or can, 12 oz or under
- Label competition–Craft size** 13-14 oz or 500ml
- Label competition–750 ml bottle**

SCARECROW CONTEST

| |
|--|
| ENTRIES DUE: Friday, August 12, 2016 |
| EXHIBITS DUE: 10:00 p.m., Thursday, September 15 |
| JUDGING: 9:00 a.m., Friday, September 16 |
| RELEASE TIME: 7:30 p.m., Sunday, September 18 |

1. Limited to residents of Humboldt, Lake, Mendocino Counties and those residing within the boundaries of the Cloverdale School District of Sonoma County.
2. Exhibits MUST be in place by Midnight, Thursday, September 15.
3. Scarecrow must be completed and ready for placement when brought in. Must use all natural materials (wood, straw, etc., no plastic, etc.)
4. Scarecrow should be stick framed and must be self-supported.

SCORE CARD FOR JUDGING SCARECROWS

| | |
|------------------------------|------|
| Originality | 33% |
| Suitability for Garden | 33% |
| Humor or Frightening Ability | 33% |
| Judge's Choice | 1% |
| TOTAL | 100% |

BEST OF SHOW RIBBON

RIBBONS first through third

\$15 for best scarecrow in Class 1
Sponsored by Edward & Laura Cannon

\$15 for best scarecrow in Class 2
Sponsored by Edward & Laura Cannon

DIVISION 75--TRADITIONAL OR ORIGINAL DESIGN SCARECROW

Class

1. Exhibitors 12 and under
2. Exhibitors 13 through 17 years

Class

3. Exhibitors 18 years and older
4. Group or Family