

2010 Puyallup Fair Premium List

Amateur Wine and Beer

THE PUYALLUP FAIR

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting their entries.

It is important that exhibitors read and be familiar with the rules in this book, as well as:

[PF10_PBook_R&R.pdf](#)

Vehicle Unloading Procedures:

[PF10_PBook_Vehicles.pdf](#)

Puyallup Fair map:

[PF10_MAP_Fall.pdf](#)

*You may not find it necessary to print this entire Premium List. While we ask that you **read and be familiar with** the information in the Premium List prior to entry, **please feel free to print just the pages you need.***

AMATEUR WINE AND BEER INFORMATION

DIRECTOR IN CHARGE

Dave Schodde

SUPERINTENDENT

Gorden Ekuan
200 Barksdale Ave.
DuPont, WA 98327
(253) 964-7574

gordenekuan@hotmail.com

ENTRY OFFICE:

253-841-5017 (year 'round) or

Email: pat@thefair.com

DIVISION X WINE

COORDINATOR

Jerome Robbins

jrobbins@harbornet.com

ENTRY INFORMATION

Competition for the Wine Division is open to all amateur exhibitors twenty-one (21) years of age or older. Wine entries shall be handled and judged in accordance with Washington State Law RCW 66.28.140.

1. **FEES** – An entry fee of \$3.00 will be charged for each entry. Two bottles of wine are required for each entry. Entries will be accepted on a first come, first served basis until a maximum of 500 entries is reached. Each exhibitor will receive two gate passes at time of entry.
2. **ENTRY DAY** – Entry is limited to **ONE DAY ONLY – SATURDAY, AUGUST 21, 2010**. The entry time is no earlier than 10 am, or later than 4 pm. **Wine entries will be received inside the grounds; enter through the Red Gate area on 9th Ave. SW.** Entrants must not be or have ever been affiliated with a commercial winery. Entrants must meet all Washington state and Federal laws defining amateur winemaking status. (Examples: wine is for personal use only; per household production limit of 200

gallons per calendar year.) Entries will be judged on August 29, 2010.

3. **SPECIFIC GRAVITY** – Persons entering their wines are responsible for determining the specific gravity and for entering them in the correct class. The Puget Sound Amateur Wine and Beer Making Club will provide assistance with the measurements of specific gravity, if needed, at the time of entry. Specific gravity must be included on the entry form and on the wine information labels. Wines entered in the wrong class will not be judged.
4. **ENTRY DISPOSITION** – All bottles and contents will become the property of the Puget Sound Amateur Wine and Beer Making Club.

BOTTLE REQUIREMENTS

5. **BOTTLES AND CLOSURES** – All entries must be in standard cylindrical wine bottles, fitted with a suitable closure (no bottle caps). Wine must be in standard 750 ml bottles. Sparkling wine corks must be wired on or capped.
6. **CLEANLINESS** – All bottles must appear sterile and be totally free of any commercial label, or they will not be accepted for entry.
7. **QUANTITY** – For each wine entered, two bottles are required: one for judging and a second for display.
8. **LABELS** – Informational: Each bottle of wine entered must have a **label containing the wine information, including the entrant's name, the kind of wine** (the particular ingredient, not the wine's "name"), and **its specific gravity**. If the wine is a blend, all ingredients must be listed in order of their percentage.

Decorative: For display purposes, your personal decorative label may also be affixed to one or both bottles. This label should contain your name and may include any wording you wish, including the wine's name (i.e., "Fred's Red").

9. **ACCURACY** – If any bottle is discovered to contain anything other than the wine specified on its label, the entry will be disqualified.

JUDGING

10. **METHOD** – Each wine entry will be judged on its own merits, by more than one judge.
11. **CRITERIA** – Wines will be judged on their clarity and color, aroma and bouquet, body, flavor, balance and finish.
12. **CATEGORIES** – Wines are grouped as follows: Fruit/Berry, Country, Grape-Non-Varietal, Grape-Varietal, Dessert/After-Dinner, and Sparkling. Additional classes may be created, or classes consolidated, based

on the entry of sufficient numbers of particular wine varieties or styles.

AWARDS

13. **AWARDS** – First and second place winners will receive a rosette and a cash premium. Third place will receive a rosette only. In the event of a tie, ribbons or rosettes and cash premiums will be awarded to all place winners. Scores will determine "Best in Category" (contenders must be 1st place winners). The winners of each category will receive a "Best in Category" large rosette. Exhibitors who tie in "Best of Category" will each receive a rosette. Judges will determine two "Best of Show" wines. One from among the "Best in Category" winners of Grape Non Varietal and one from the Fruit/Berry/Country "Best in Category" winners. Best in Show winners will receive an extra large, fancy rosette. An additional award will be made for Best Label as determined by popular vote by Fair attendees.
14. **DISPLAY** – Winning wines (those which receive 1st, 2nd or 3rd place points only) will be on display for the duration of the Fair (September 10-26) at the Puget Sound Wine and Beer Making Club booth in the Agriculture Department, in the west side of Americraft ShowPlex, next to Hobby Hall. (See Fair map on last page of this book.)
15. **DISTRIBUTION** – Rosettes and ribbons will no longer be mailed. They will be presented at the Awards Ceremony on Friday, October 8. Those not presented at the ceremony will be made available for pick up in the Entry Office at the Fair, weekdays between 8 am and 4:30 pm. Call Pat at (253) 841-5017 to make arrangements to pick them up. You may also pick up your 2009 ribbons when you come to the fair on entry day. Just ask one of the staff to look for them. Premiums will be mailed in October.

CLASSIFICATIONS

16. **RANGE OF DRY/SWEET WINES**–
Dry: specific gravity 1.003 and below
Sweet: specific gravity from 1.004 to 1.012
Dessert/after-dinner: specific gravity greater than 1.012

Assistance with determining appropriate classes for your wine entries will be available at the entry day event on Saturday, August 21, 2010.

**AMATEUR WINE
CLASSES AND MONETARY AWARDS**

CLASS		1st	2nd
FRUIT/BERRY			
4010	Berry, dry	8.00	6.00
4020	Berry, sweet	8.00	6.00
4030	Fruit, white, dry	8.00	6.00
4040	Fruit white, sweet	8.00	6.00
4050	Fruit red, dry	8.00	6.00
4060	Fruit, red, sweet	8.00	6.00
COUNTRY			
4070	Vegetable	8.00	6.00
4075	Flower	8.00	6.00
4077	Mead	8.00	6.00
4080	Rhubarb	8.00	6.00
GRAPE			
Non-varietal, blends unknown, or non-wine grapes			
4085	Grape, non-varietal red, dry	8.00	6.00
4090	Grape, non-varietal red, sweet	8.00	6.00
4100	Grape, non-varietal white, dry	8.00	6.00
4110	Grape, non-varietal white, sweet	8.00	6.00
4115	Grape, non-varietal blush, sweet	8.00	6.00
4120	Grape, non-varietal blush, dry	8.00	6.00
GRAPE			
Varietal			
4125	Grape, varietal red, dry	8.00	6.00
4130	Grape, varietal red, sweet	8.00	6.00
4140	Grape, varietal white, dry	8.00	6.00
4150	Grape, varietal white, sweet	8.00	6.00
4155	Grape, varietal blush, sweet	8.00	6.00
4160	Grape, varietal blush, dry	8.00	6.00
DESSERT OR AFTER DINNER			
4165	Fruit/berry, Country Grape (varietal and non-varietal)	8.00	6.00
4166	Port	8.00	6.00
SPARKLING WINE			
4170	Fruit/berry, Country Grape (varietal and non-varietal)	8.00	6.00



DIVISION XI BEER

DIVISION COORDINATOR

Grace Nilsson
5604 E. 72nd St. Ct. E.,
Puyallup, WA 98371
Phone: (253) 845-9791

Competition for the Beer Division is open to all amateur exhibitors twenty-one (21) years of age or older. Beer entries shall be handled and judged in accordance with Washington State Law RCW 66.28.140.

1. A fee of \$3.00 will be charged for each entry. Each exhibitor will receive two gate passes at time of entry.
2. **ENTRY DAY** – Entry is limited to **ONE DAY ONLY – SATURDAY, AUGUST 21**. The entry time is no earlier than 10 am, and later than 4 pm. **Beer entries will be received inside the grounds; enter through the Red Gate area on 9th Ave. SW.** Entries will be judged on August 29, 2010.
3. Entries are limited to no more than one per subcategory.
4. An entry will consist of three bottles (11 oz. - 12 oz.) of BROWN GLASS. One bottle is for judging, one for display and one for Best of Show. Attach an AHA Entry Form to each bottle with a rubber band. Also include an Entry Recipe Form with each entry.
5. Your homebrew must not have been brewed at any place that brews beverages for any commercial purpose, whether for commercial research, production or any other purpose, including brew-on-premises establishments.
6. Persons entering their beer are responsible for entering them in the correct class. The Puget Sound Amateur Wine and Beer Making Club will provide assistance, if needed, at the time of entry. Beers entered in the wrong class will not be judged.
7. All bottles and contents become the property of the Puget Sound Amateur Wine & Beer Makers Club.
8. Each beer entry will be judged on its own merits by more than one judge. Judging points will be based on Bouquet, Aroma, Appearance, Flavor, Body, Drinkability and Overall Impression. Judges will determine the Best in Show from among the 1st Place winners.
9. Only winning beers will be on display for the run of the Puyallup Fair (September 10 - 26) in the Puget Sound Amateur Wine & Beer Makers booth in the Agriculture Department, located in the west side of Americraft ShowPlex, next to Hobby Hall. (See Fair map on last page of this book).

10. First and second place winners will receive a rosette and a cash premium. Third place winners will receive a rosette. Best in Show winner will receive an extra large, fancy rosette. Only one "Best of Show" will be awarded. Rosettes and ribbons will no longer be mailed. They will be presented at the Awards Ceremony on Friday, October 8. Those not presented at the ceremony will be made available for pick up in the Entry Office at the Fair on weekdays between 8 am and 4:30 pm. Call Pat at (253) 841-5017 to make arrangements to pick them up. You may also pick up your 2009 ribbons when you come to the fair on entry day. Just ask one of the staff to look for them. Premiums will be mailed in October.

AMATEUR BEER CLASSES AND MONETARY AWARDS

CLASS	1st	2nd
LIGHT LAGER		
5001 Light American Lager	8.00	6.00
5002 Standard American Lager	8.00	6.00
5003 Premium American Lager	8.00	6.00
5004 Munich Helles	8.00	6.00
5005 Dortmunder Export.	8.00	6.00
PILSNER		
5006 German Pilsner	8.00	6.00
5007 Bohemian Pilsner	8.00	6.00
5008 Classic American Pilsner.	8.00	6.00
EUROPEAN AMBER LAGER		
5009 Vienna Lager	8.00	6.00
5010 Oktoberfest/Maerzen.	8.00	6.00
DARK LAGER		
5011 Dark American Lager.	8.00	6.00
5012 Munich Dunkle	8.00	6.00
5013 Schwarzbier	8.00	6.00
BOCK		
5014 Maibock/Helles Bock.	8.00	6.00
5015 Traditional Bock	8.00	6.00
5016 Doppelbock	8.00	6.00
5017 Eisbock.	8.00	6.00
LIGHT HYBRID BEER		
5018 Cream Ale	8.00	6.00
5019 Blond Ale.	8.00	6.00
5020 Kolsch	8.00	6.00
5021 American Wheat or Rye Beer	8.00	6.00
AMBER HYBRID BEER		
5022 North Germany Altbier.	8.00	6.00
5023 California Common Beer	8.00	6.00
5024 Duesseldorf Altbier	8.00	6.00
ENGLISH PALE ALE		
5025 Standard/Ordinary Bitter.	8.00	6.00
5026 Special/Best or Premium Bitter	8.00	6.00
5027 Extra Special/Strong Bitter (English Pale Ale).	8.00	6.00

CLASS		1st	2nd
SCOTTISH AND IRISH ALE			
5028	Scottish Light 60/	8.00	6.00
5029	Scottish Heavy 70/	8.00	6.00
5030	Scottish Export 80/	8.00	6.00
5031	Irish Red Ale	8.00	6.00
5032	Strong Scotch Ale	8.00	6.00
AMERICAN ALE			
5033	American Pale Ale	8.00	6.00
5034	American Amber Ale	8.00	6.00
5035	American Brown Ale	8.00	6.00
ENGLISH BROWN ALE			
5036	Mild	8.00	6.00
5037	Southern English Brown Ale	8.00	6.00
5038	Northern English Brown Ale	8.00	6.00
PORTER			
5039	Brown Porter	8.00	6.00
5040	Robust Porter	8.00	6.00
5041	Baltic Porter	8.00	6.00
STOUT			
5042	Dry Stout	8.00	6.00
5043	Sweet Stout	8.00	6.00
5044	Oatmeal Stout	8.00	6.00
5045	Foreign Extra Stout	8.00	6.00
5046	American Stout	8.00	6.00
5047	Imperial Stout	8.00	6.00
INDIA PALE ALE			
5048	English IPA	8.00	6.00
5049	American IPA	8.00	6.00
5050	Imperial IPA	8.00	6.00
GERMAN WHEAT AND RYE BEER			
5051	Weizen/Weissbier	8.00	6.00
5052	Dunkelweizen	8.00	6.00
5053	Weizenbock	8.00	6.00
5054	Orggenbier	8.00	6.00
BELGIAN AND FRENCH ALE			
5055	Witbier	8.00	6.00
5056	Belgian Pale Ale	8.00	6.00
5057	Saison	8.00	6.00
5058	Biere de Garde	8.00	6.00
5059	Belgian Specialty Ale	8.00	6.00
SOUR ALE			
5060	Berliner Weisse	8.00	6.00
5061	Flanders Red Ale	8.00	6.00
5062	Flanders Brown Ale/Oud Bruin	8.00	6.00
5063	Straight (unblended) Lambic	8.00	6.00
5064	Gueuze	8.00	6.00
5065	Fruit Lambic	8.00	6.00
BELGIAN STRONG ALE			
5066	Belgian Blond Ale	8.00	6.00
5067	Belgian Dubbel	8.00	6.00
5068	Belgian Tripel	8.00	6.00
5069	Belgian Golden Strong Ale	8.00	6.00
5070	Belgian Dark Strong Ale	8.00	6.00

CLASS		1st	2nd
STRONG ALE			
5071	Old Ale	8.00	6.00
5072	English Barley Wine	8.00	6.00
5073	American Barley Wine	8.00	6.00
FRUIT BEER			
5074	Fruit Beer	8.00	6.00
SPICE/HERB/VEGETABLE BEER			
5075	Spice/Herb/Vegetable Beer	8.00	6.00
5076	Christmas/Winter Specialty Spiced Beer	8.00	6.00
SMOKE FLAVORED AND WOOD AGED BEER			
5077	Classic Rauchbier	8.00	6.00
5078	Other Smoked Beer	8.00	6.00
5079	Wood-Aged Beer	8.00	6.00
SPECIALTY BEER			
5080	Specialty Beer	8.00	6.00
TRADITIONAL MEAD			
5081	Dry Mead	8.00	6.00
5082	Semi-Sweet Mead	8.00	6.00
5083	Sweet Mead	8.00	6.00
MELOMEL (FRUIT MEAD)			
5084	Cyser (Apple Melomel)	8.00	6.00
5085	Pyment (Grape Melomel)	8.00	6.00
5086	Other Fruit Melomel	8.00	6.00
OTHER MEAD			
5087	Metheglin	8.00	6.00
5088	Braggot	8.00	6.00
5089	Open Category Mead	8.00	6.00
STANDARD CIDER AND PERRY			
5090	Common Cider	8.00	6.00
5091	English Cider	8.00	6.00
5092	French Cider	8.00	6.00
5093	Common Perry	8.00	6.00
5094	Traditional Perry	8.00	6.00
SPECIALTY CIDER AND PERRY			
5095	New England Cider	8.00	6.00
5096	Fruit Cider	8.00	6.00
5097	Apple Wine	8.00	6.00
5098	Other Specialty Cider or Perry	8.00	6.00





AHA/BJCP Sanctioned Competition Program

BOTTLE IDENTIFICATION FORM



The American Homebrewers Association
www.beertown.org

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE



BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE



AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



Brewer(s) Information.....

Name(s) _____ Street Address _____
 City _____ State _____ ZIP/Postal Code _____
 Phone (h) (____) _____ Phone (w) (____) _____ Email Address _____
 Club Name (if appropriate) _____

Entry Information.....

Name of Brew _____ Category (No.) _____ Subcategory (A-F) _____
 Category/Subcategory (print full names) _____

- For Mead and Cider For Mead
- Still Dry Hydromel (light mead)
- Petillant Semi-Sweet Standard Mead
- Sparkling Sweet Sack (strong mead)

Special Ingredients/Classic Style

(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

Ingredients and Procedures.....

Number of U.S. gallons brewed for this recipe _____

WATER TREATMENT Type/Amount _____

YEAST CULTURE Liquid Dried

Did you use a starter? Yes No

Type _____

Brand _____

Amount _____

YEAST NUTRIENTS Type/Amount _____

CARBONATION forced CO₂ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTATION Duration (days) Temperature (°F)

Primary _____

Secondary _____

Other _____

BREWING DATE _____

BOTTLING DATE _____

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings

Type _____

Amount _____

Please use the back of this form for brewer's specifics.