



General Competition 2024

General Competition

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Hamilton County Community Fair General Competition Guidelines

1. All Exhibits must be entered on Monday, July 8th from 6:00 p.m. to 8:00 p.m. Judging for all departments will be on Tuesday, July 9th starting at 2:00 p.m.
2. All entries must be the work of the exhibitor entering them. Exhibitors may reside outside of Hamilton County. Professionals may not enter works in the class(es) of their profession.
3. Each exhibitor has several options for entering their exhibits. Each exhibit must have a separate entry tag, they will be available upon check in. Each person entering an exhibit is required to pay an individual entry fee. Entry fees are available as follows:

\$30.00 4-Day Fair Entry Pass with Unlimited Entries

\$15.00 1-Day Fair Entry Pass with Limited Entries (5 Entries)

\$ 3.00 Per entry (without an Entry Pass)

4. Only two entries per class per exhibitor. Each entry may not be entered more than one year. All unclassified items entered in each “other” class will be judged as a unit.
5. Blue, red, or white ribbons will be awarded in each class. A champion purple ribbon will be awarded to each department. First Prize for each **Class** will receive a \$3.00 Award. Each **Department** Champion will receive a \$10.00 Award.
6. Exhibit release is Saturday July 13th from 9:00 p.m. to 10:00 p.m. or Sunday morning, July 14th from 9:00 a.m. to 10:00 a.m. Please make arrangements to pick up entries at this time. No exhibits will be released prior to Saturday at 9:00 p.m., and any exhibits not retrieved by 10:00 a.m. on Sunday become the property of the Hamilton County Community Fair Association, Inc.
7. Security is on the grounds and every attempt will be made to keep your exhibit clean and safe, but the Hamilton County Community Fair Association, Inc. is not responsible for loss or damage.
8. Contact information: board@hccfair.com or henrdmnr@aol.com

Department 6 : Wine

6-01	Dry Rose Grape	6-07	Sweet Red Grape	6-11	Miscellaneous
6-02	Dry Red Vinifera Grape	6-08	Sweet White Grape		
6-03	Dry Red All Other Grape	6-09	Sweet Rose Grape		
6-04	Dry White Vinifera Grape	6-10	Sweet Fruit (non-grape)		
6-05	Dry White All Other Grape				
6-06	Dry Fruit (non-grape)				

** Special Class Notes*

Amateur homemade wine is defined as being made by the fermentation process by a nonprofessional wine maker in a nonprofessional facility (usually their home) in batches smaller than 50 gallons. The resulting product will have an alcohol content between 7% and 20 % by volume.

Wines can be fermented from fresh, frozen, canned, or concentrated ingredients, or blends of these, but may NOT have flavorings, colorings, or perfumes added that were not in the original ingredients. Commercial wines may NOT be blended in. Brandy may be added to a fortified wine.

Dry wines are defined as those that have little or no residual sugar (noticeable sweetness). Wines that have noticeable sweetness must be entered in sweet categories.

Each bottle must be closed with a cork, screw top, or plastic stopper and filled to within two inches of the stopper. Capsules must not be used on the bottles as closures.

Wines must be entered in brown, green, or clear wine bottles (Bordeaux, Burgundy, or Rhine style) of .70 liters to 4/5 quart in size. Wines will be judged at room temperature and must be delivered at room temperature.

Department 7 : Beer

Beer - may be from kit or scratch

Lager		Ale		IPA	
7-01	Light Lager	7-05	English Pale Ale	7-09	IPA
7-02	Dark Lager	7-06	Scottish & Irish Ale	7-10	West Coast IPA
7-03	American Lager	7-07	English Brown Ale	7-11	New England IPA
7-04	Vienna Lager	7-08	American Ale	7-12	Double IPA
Porter		Stout			
7-13	Basic Porter	7-16	Basic Stout	7-20	Miscellaneous
7-14	Baltic Porter	7-17	Coffee Stout		
7-15	Imperial Porter	7-18	Irish Stout		
		7-19	Imperial Stout		

Department 8 : Kombucha

Tea - may be from kit or scratch

8-01	Original Non-Alcoholic	8-06	Hard Kombucha – Fruit	8-10	Jun Kombucha - Fruit
8-02	Kombucha - Ginger / Spice	8-07	Hard Kombucha – Floral	8-11	Jun Kombucha - Floral
8-03	Kombucha - Fruited	8-08	Hard Kombucha - Herb	8-12	Jun Kombucha - Herb
8-04	Kombucha - Floral / Herbs	8-09	Hard Kombucha - Mix	8-13	Jun Kombucha - Mix
8-05	Kombucha - Hops			8-14	Miscellaneous

Department 9 : Mead

9-01	Dry Traditional	9-04	Semi-Sweet Traditional	9-07	Sweet Traditional
9-02	Dry Melomel	9-05	Semi-Sweet Melomel	9-08	Sweet Melomel
9-03	Dry Metheglin	9-06	Semi-Sweet Metheglin	9-09	Sweet Metheglin
				9-10	Miscellaneous

Special Class Notes

Definitions of Class:

Traditional - Mead from a single or mixed variety of honey with no flavor ingredients, fruits, herbs or spices. Honey is the only source of sugar for fermentation

Melomel - Mead made with the addition of one or more fruits/vegetables, their juices and or concentrates. No herbs or spices may be added. Honey is the primary sugar source for fermentation

Metheglin - Mead made with the addition of any combination of herbs and/or spices. No fruits or vegetables are used.

Miscellaneous -This open category is for Mead that does not fit into any other category. This is also the proper category for fruit/vegetable with spice/herb mead entries (Methomel, Melometh).

Department 10 : Cider

May be from kit or scratch

10-01	Modern Cider - Sweet	10-07	Fruit Cider	10-13	Hard Cider – Dry / Fruit
10-02	Heritage Cider – Sweet	10-08	Fruit and Berry Cider	10-14	Hard Cider – Dry / Herb
10-03	Traditional Cider - Sweet	10-09	Herbal Cider	10-15	Hard Cider – Dry - Spiced
10-04	Modern Cider - Dry	10-10	Hopped Cider	10-16	Hard Cider – Sweet / Fruit
10-05	Heritage Cider - Dry	10-11	Spiced Cider	10-17	Hard Cider – Sweet / Herb
10-06	Traditional Cider - Dry	10-12	Anything Goes	10-18	Hard Cider – Sweet / Spiced
				10-19	Miscellaneous

Special Class Notes

Definitions of Class

Modern Ciders - made primarily from culinary/table apples. Compared to other Standard styles, these ciders are generally lower in tannins, higher in acidity, and their flavor is bright and refreshing.

Heritage Ciders - made primarily from the fresh juice of multi-use or cider-specific bittersweet/bittersharp apples and heirloom varieties; wild or crab apples are sometimes used for acidity/tannin balance. These ciders will generally be higher in tannins and more complex than Modern Ciders.

Traditional Ciders – made with bittersweet and bittersharp apple varieties which have been grown for the specific purpose of cidermaking. These ciders are usually fermented and aged in wood barrels, which add depth and character to the flavor.

DISCLAIMER: Judges who taste and individuals who purchase a competition food product at auction or from the 4-H food service are at risk for food borne illness since the established policy CANNOT guarantee that ingredients, food prep and storage were done properly before, during preparation and until delivered for judging. Participants agree to assume any and all liability and responsibility for any and all potential risks which may be associated with participation in the Edible Auction, the test tasting and the consumption of competition foods and hold harmless the Hamilton County 4-H, Hamilton County Community Fair Association, Inc., its employees, agents and volunteers from and against all liability, loss, damages, claims, costs and expenses (including attorney fees) arising out of injury to person or any other injury, claim, damage, loss, or cost or expense arising from The Hamilton County Community Fair Association, Inc.