

# HOME COOKING, CANNING, WINE, BEER & HONEY

## MOST POINTS IN WINE & BEER TROPHY

### SECTION 5G – 01

#### WINE, BEER & LIQUEURS

- *All wines must be made by the exhibitor by the process of fermentation.*
  - *Maximum of 3 entries per exhibitor In each class; each entry of different ingredients, or in the case of grapes, of different varieties. Please name.*
  - *All entries will be grouped and judged by ages as follows:*
    - » *Open, 19 years and over – O*
    - » *Senior Citizen, 65 years and over –SC*
1. **RED WINE, DRY GRAPE:** A red wine to be consumed with food. This wine is usually free of residual sugar, although A well balanced and aged wine will have some glycerin and soft- ness that could be mistaken for sweetness
  2. **RED WINE, DRY TO MEDIUM, NON-GRAPE:** A red wine to be consumed with without food. The sugar content may be from dry to medium but not excessively sweet. Any non-grape product that will produce a red wine
  3. **WHITE WINE, DRY, GRAPE:** A white wine to be consumed with food. This wine is usually free of residual sugar; it will vary from dry to off dry
  4. **WHITE WINE, DRY TO MEDIUM, NON-GRAPE:** A white wine to be consumed with or without food. The sugar content may be from dry to medium, but not excessively sweet. Any non-grape product that will produce a clear golden colour is acceptable. This wine should have a definite fruit aroma
  5. **WHITE WINE, MEDIUM, GRAPE:** A white wine to be consumed with or without food. Primarily a social style wine Sugar content can vary from off dry to slightly sweet as found in some German style wines.
  6. **ROSE WINE, GRAPE:** A light refreshing dry to off dry, patio style wine with grape variety characteristics. colour may range from pale to light red, and orange tinge is acceptable
  7. **ROSE WINE, NON-GRAPE:** A light refreshing dry to medium wine with definite fruit flavoured aromas. Colour may range from pale pink to light red, an orange tinge is acceptable
  8. **SPARKLING WINE:** A wine that can be consumed alone or with food. Wines sparkled by the method champenoise will have a distinctive yeasty flavor, while those made by the carbonation method tend to have fruitier characteristics. Sugar content may be from dry to sweet with a wide spectrum of colour. Sediment is not acceptable. No restriction on contents, but grapes are preferred
  9. **MISCELLANEOU SWEET WINE NOT FORTIFIED:** A wine consumed with dessert course of a Meal. This wine should be sweet and luscious with sufficient acid to keep it from Being cloying. There should be no astringency and the alcohol developed by fermentation. No Restriction on contents with the except that NO FORTIFICATION is allowed for this class
  10. **SHERRY (FORTIFIED):** This class is intended for the dry to not too sweet Sherry, Madeira and other related types of wines. No restriction on content
  11. **PORT (FORTIFIED):** This class of wine is usually sweet and meant to be consumed with nuts, cheese or fruit cake after dinner in place of liqueur
  12. **LIQUEUR:** A sweetened alcohol Beverage, no restrictions on contents,





**SECTION 5G – 02**

**BEERS, CIDERS & COOLERS**

1. **CIDER:** As apple or pear-based sparkling beverage. Should be well balanced with no oxidation colourless to golden, dry to semi-sweet, with 4 to 6 % alcohol
2. **PALE BEER, ALE/LAGER:** Colour may be straw to golden but not amber. There should be a good hop aroma with malt in balance with bitterness. Examples: are Blond lager, Pale or Light Ale and Bitter Ales
3. **AMBER BEER, ALE/LAGER:** Colour may be from light amber to dark amber with copper tone. Medium to full body, medium to high hop bitterness and medium to assertive aroma. Some styles are English Old Ale, Dark Ale, Indian, American style ales
4. **DARK BEER, ALE/LAGER:** Colour may be dark amber to dark brown with red to copper tones. Dry to sweet and generally smoother, heavier body and more flavorful than pale beers, Examples: Dark Lager, Brown Ales, Mile Ale and Porter
5. **STOUT:** Colour may be from very dark Brown or black. Full flavored with smooth finish. Dry to sweet, medium to high hops. Examples: Russian Imperial Stout, Guinness, and Murphy's
6. **COOLERS and OTHERS.**

**SECTION 5G – 03**

**HONEY**

*Exhibits of honey, wax and granulated honey must be the product of the Exhibitor. Honey combs should be wrapped in trans- parent protective covering.*

1. Liquid Honey, white,
2. Liquid Honey, golden,
3. Liquid Honey, amber,
4. Honey Comb, 1 shallow frame,
5. Honey Comb, 1 standard deep frame,
6. Honey Comb, 4 Sections (plastic or wood),
7. Chunk Honey, 3 jars,
8. Granulated Honey, 3 jars.

**SECTION 5G – 04**

**LARGE-LEAF MAPLE SYRUP**

1. Light Coloured Maple Syrup,
2. Medium Coloured Maple Syrup,
3. Dark Coloured Maple Syrup

