

DEPARTMENT • 33

CIDER

Chair - Ben Wenk, Garders, PA

Judges -

RULES

See General Rules and Regulations online at <https://www.farmshow.pa.gov/pafarmshow/exhibit/rules-regulations>

NEW -- ALL ENTRIES WILL BE ACCEPTED ONLINE ONLY

Online Entries Close - November 9, 2023

Judging - Thursday, December 7, 2023 @ 10:00 a.m.

General

1. This competition is open to any cidery licensed to make and sell cider.
2. Ciders submitted for the competition must be made with at least 75% Pennsylvania fruit.
3. Cideries may submit up to six (6) entries. Two (2) units, **MINIMUM** of 12 oz. each, are required for each entry. Entries must be submitted in a hermetically sealed vessel.
4. All ciders must be received by November 16, 2023, in order to be properly submitted to competition judges. Any cider received after that date will not be evaluated for competition.
5. The Pennsylvania Farm Show is permitted to use and collect information and data on the entry form.
6. A product may only enter and compete in one department per year and must appropriately be labeled in correspondence with the entry. Violation of this rule will result in the product being disqualified from each department entered.
7. In order to be eligible to participate in the sampling and sales of cider at the 2024 Farm Show, a cidery must enter at least one (1) cider for judging.

Entry

8. All Entries will be accepted online only. To register online go to <https://www.farmshow.pa.gov/pafarmshow/exhibit/rules-regulations>
9. Register using the Company Name.

Entry Fee

9. The fee for cider entries is \$35.00 per cider.
10. Payment is made with the online entry.

Submission

11. Ciders must be shipped or delivered so as to arrive on or before 4:00 p.m., November 16, 2023. Ship to: Farm Show Cider Competition
Pennsylvania Farm Show Complex & Expo Center
2300 N. Cameron St.
Harrisburg, PA 17110-9443
12. The Box Form for the cider entered must be completed and included with the cider sent before November 16, 2023.
13. All cider submitted should be marked on the outside of the shipping case: "Farm Show Cider Competition."

Judging

14. Judging will be completed prior to the opening of the Farm Show.
15. Following the competition, cider will be displayed at the Farm Show.

Classes

- 01 Modern Cider - Dry - made primarily from culinary/table apples with a residual sweetness less than 1.8% or 1.007 SG
- 02 Modern Cider - Sweet - made primarily from culinary/table apples with a residual sweetness greater than 1.8% or 1.007 SG
- 03 Traditional Cider - made primarily from multi-use or cider-specific bittersweet/bittersharp apples, with wild or crab apples sometimes used for acidity/tannin balance.
- 04 Sour Cider - ciders produced through wild fermentation or mixed culture fermentation that express an acetic character. Volatile acidity is an acceptable characteristic of this ciders in this category, as it's used intentionally by producers of this style. Ciders can contain fruits other than apple either by blending or cofermentation in this category.
- 05 Fruit Cider - ciders with other fruits or juices added (for example, berry).
- 006 Hopped Cider - ciders with added hops.
- 07 Spiced Cider - ciders made with a combination of added spices, such as "apple pie" spices (cinnamon, nutmeg, allspice).
- 08 Wood Aged Cider - Ciders for which barrel character is a contributor to the taste, texture, or aroma of the cider. Barrel character can be achieved through the use of barrels or wood chips.
- 09 Dessert Cider - cider made through fortification or ice cider methods, commonly finishing at a higher ABV%.

Awards

Per Class: 1st, 2nd, and 3rd - ribbons

Best in Show - Secretary's Cup