

**Section J—CANDY**—6 pieces on disposable plate in clear ziplock bag.

**PREMIUMS:** 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

**BEST OF SHOW** \$10 gift sponsored by **Buehler's Forest Meadows, Medina, OH**

**CLASSES:**

1. Chocolate Fudge, plain
2. Peanut Butter Fudge, nuts
3. Any other kind
4. Any Brittle
5. Carmel – cut/wrap
6. Any Hard Candy

**Section K—CUPCAKES**—6 cupcakes in a clear sealed plastic container. Icing must not be touching cover.

**PREMIUMS:** 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

**BEST OF SHOW** \$10 gift sponsored by **Janet Gommel, Seville, OH**

**CLASSES:**

1. Yellow with chocolate icing
2. Chocolate with white icing
3. Other flavor with choice of icing, labeled
4. Decorated—any flavor/design of your choice
5. Filled center – any label

**Section L—GLUTEN FREE**—put what is specified in a clear disposable zip lock bag or container.

**NOTE:** Need recipe and item labeled for judges to read.

**PREMIUMS:** 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

**CLASSES:**

1. Cookies (6 on a disposable plate)
2. Pie, any (whole)
3. Cake, any (whole)
4. Bread, any (whole)

**Section M—KETO**—put what is specified in a clear disposable zip lock bag or container.

**NOTE:** Need recipe and item labeled for judges to read.

**PREMIUMS:** 1st-\$4; 2nd-\$3; 3rd-\$2; 4th-\$1

**BEST OF SHOW GLUTEN FREE/KETO** gift certificate sponsored by **Buehler's Forest Meadows, Medina, OH**

**CLASSES:**

1. Cookies (6 on a disposable plate)
2. Pie, any (whole)
3. Cake, any (whole)
4. Bread, any (whole)

**Section N—HUMMUS**—1 oz. sample for judging, labeled.

**PREMIUMS:** 1st-\$5; 2nd-\$4; 3rd-\$3; 4th-\$2

**BEST OF SHOW** \$20 gift sponsored by **Janet Gommel, Seville, OH**

**CLASSES:**

1. Hummus, any variety other than listed
2. Roasted Red Pepper
3. Garlic



## Dept. 0015 HOME—WINE & BREW

**SUPERINTENDENTS:** Pam Oberholtzer, Chair, (330) 242-4056; Lori Berger, Assistant Chair.

**PRE-ENTRY REGISTRATION: ENTRIES CLOSE JULY 20, AT 4:00 p.m. MAIL ENTRIES MUST BE POST MARKED BY JULY 12, 2025.**

**PROCEDURE FOR ENTERING PROJECT:** Exhibitor must purchase a Membership (County residents ONLY), Season or Mini Ticket. Please pick up tags for your projects at the Fair Office. Make sure there is a tag for each project. If a tag is missing report, it to the Fair Office immediately. Attach tags prior to bringing items to Bldg. #22 during specific times.

**ENTRIES:** Sunday, July 27 from 2:00 —5:00 p.m.

**JUDGING:** Sunday, July 27 after close of entries. The building will be closed.

**DISMISSAL TIME:** Sunday, August 3 from 8:00—9:00 p.m.

**RULES:**

1. Wines may be made from grapes, other fruit, berries, vegetables, grains, other suitable ingredients or blends of these.
2. Ingredients may be fresh, dried, canned, concentrated or otherwise preserved.
3. Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.
4. Wines appropriate for fortification may be fortified with suitable commercial spirits.
5. Only one bottle may be entered in each class.
6. Exhibits should be submitted in clear or colored smooth glass bottles of approximately 26 ounces (4/5 quart) capacity.
7. Bottles should have nearly straight sides and a top which can be removed without tools except for a corkscrew.
8. Bottles should be filled within 1" or 2" of the fully installed top or cork and must not be overfilled.
9. Wines should be clear and free of flotation particles (not cloudy).
10. Table wine should be free of effervescence.
11. Any wine considered unfit will not be judged.
12. Bottles for judging cannot be labeled with vineyard or producer names.
13. Please label non-grape wines with fruits etc. used.
14. Any exhibitor wishing to take their wine home after judging must bring an extra bottle of same color water for display. If not replaced, bottles will be emptied. A label may be on the replacement bottle. After judging, the judge will discuss the wines with the exhibitors if they wish. If a ribbon is awarded it must be left on the extra bottle for display.
15. All wine entered in this department must be made by the exhibitor named. If a family makes them together, only one member may be the exhibitor and winner.
16. Please make sure your entry is correct. No changes will be made on day of entry.

### 2025 BAKERY AUCTION THURSDAY, JULY 31, 2025 6:00 P.M. at Bldg. #22

Please note that we have asked for a whole bakery item (not just pieces) for all Thursday entries so that the judge can taste a piece and we can auction off the rest.

All auction proceeds go back into the Home Department for improvements.

## Section A—WINE

**PREMIUMS:** 1st-\$5; 2nd-\$4; 3rd-\$3; 4th-\$2

**BEST OF SHOW** \$25 gift sponsored by **Regi Haire & Norbert Manz, Medina, OH.**

### CLASSES:

1. **Red Dry-Grape:** Obviously red, blue, or purple and alcohol content for dinner table use.
2. **Red Dry-Other than Grape:** Obviously red, blue, or purple of suitable taste and alcohol content, for table use.
3. **White Dry-Grape:** Obviously white or golden with no tinge of pink, brown, or gray; of suitable taste and alcohol content for dinner table use.
4. **White Dry-Other than Grape:** Obviously white or golden with no tinge of pink, brown, or gray; of suitable taste and alcohol content for dinner table use.
5. **Dry Rose Grape:** Obviously pink, with no tinge of brown, delicate in bouquet and flavor; light in body and alcohol; suitable for dinner table use.
6. **Red Sweet Grape:** Obviously red, blue, or purple, with heavier body and flavor and higher alcohol content than dry table wine. Suitable for drinking by itself for pleasure.
7. **Red Sweet Non-Grape:** Made from any fruit or berry, red, or purple in color, alcohol content the same as table wine, not fortified. Suitable for drinking by itself for pleasure.
8. **White Sweet Grape:** Obviously white, with no tinge of pink, brown, or gray; heavier body and flavor and higher alcohol content than dry table wine.
9. **White Sweet Non-Grape:** Obviously white, with no tinge of brown or gray; heavier body and flavor and higher alcohol content than dry table wine.
10. **Aperitif:** A wine of any color or alcohol content suitable in flavor for drinking by itself before a meal to stimulate the appetite. May be fortified.
11. **Red Dessert:** Obviously red, blue, purple, tawny, or dark brown, rich in bouquet and flavor, medium to sweet, full bodied and of high alcohol content. May be fortified and/or oxidized.
12. **White Dessert:** Obviously white or golden to light brown, rich in bouquet and flavor, medium to sweet, full bodied and of high alcohol content. May be fortified and/or oxidized. Most suitable for serving at the end of the meal with sweets.
13. **Honey Wine:** Obviously white, golden, or brown with a tinge of pink or gray, of suitable taste and alcohol, sweetening and flavor should be mostly derived from honey.
14. **Sweet Rose:** may be any fruit, berry, or grape.
15. **Port:** May be any fruit, berry, or grape and may be fortified.
16. **Sparkling Wine:** a fizzy wine made with carbon dioxide. It can be white or red, sweet, or dry.

## Section B—WINE LABEL

**RULES:** Must be original work, non-professional only, maximum 4" x 5".

### CLASSES:

1. Computer Generated
2. Hand Drawn
3. Humorous



## Section C—HOME-BREW (BEER)

**PREMIUMS:** 1st-\$5; 2nd-\$4; 3rd-\$3; 4th-\$2

**BEST OF SHOW** sponsored by **Regi Haire & Norbert Manz, Medina, OH,** rosette and \$25.

**PRE-ENTRY REGISTRATION IS REQUIRED. ENTRIES CLOSE JULY 20 AT 4:00 P.M. MAIL ENTRIES MUST BE POSTMARKED BY JULY 12, 2025. PLEASE FOLLOW ENTRY RULE INSTRUCTIONS LISTED UNDER THE WINE SECTION.**

**ENTRIES:** Sunday, July 27 from 2:00-5:00 p.m.

**JUDGING:** Sunday, July 27 after close of entries. The building will be closed during judging.

**DISMISSAL:** Sunday, August 3 from 8:00-9:00 p.m.

### RULES:

1. All class/category descriptions will follow the Beer Judge Certification Program, 2025 Style Guidelines which can be found at [www.bjcp.org](http://www.bjcp.org).
2. Please label your beer with the correct category **and** class.
3. If there are six or more entries of any variety, that category will be offered as a separate class.
4. Bottles for judging cannot be labeled with the producer's name.
5. Exhibits should be submitted in amber colored glass bottles and caps should be standard pry off caps (no flip tops).
6. All participants must provide two bottles for judging in each class entered.
7. **Exhibitors may enter no more than two entries in each class (one entry per category).**
8. Any exhibitor wishing to take their entry home after judging must bring an extra bottle of same color water for display. If not replaced, bottles will be emptied. A label may be on the replacement bottle. If a ribbon is awarded, it must be left on the replacement bottle for display.
9. Label beer bottles with the beer category & the type of beer.

### CLASSES:

1. **Pilsners/Lagers**—categories include Standard, American, International Lager, Czech Lager, Pale Malt, Amber Malt, Amber Bitter, and Dark European Lager.
2. **Pale Ales/IPA**—categories include Pale Bitter European, Pale American, Pale Commonwealth, IPA, and Strong American Ale.
3. **Wood Aged, Smoked and Dark Malts**—categories include Strong European, Amber and Brown American, Brown British, American Porter/Stout, Smoked, and Wood.
4. **European**—categories include German Wheat, British Bitter, Scottish Ale, Irish, Strong British Ale, and Dark British.
5. **Fruit, Sour, Wild, Open**—categories include European Sour Ale, Fruit, Spiced, Alt Fermentables, Historical, American Wild Ale, and Specialty.
6. **Belgian Beers**—categories include Belgian Ale, Strong Belgian Ale, and Trappist Ale.