

DIVISION 19: WINE, LIQUEURS AND BEER

COMMITTEE: Patti Ferguson - 546-8707
Ken McHarg, Shelley Thibodeau, Howard Atkinson
Flo Walkden, Dave Ferguson

ENTRIES CLOSE FRIDAY, JULY 23rd - 4 p.m.

Entry form must be in the IPE office on or before July 23th, 2010. No late entries accepted.

All exhibits (including Beer) received from 8:30 a.m. to 12 p.m. (noon) **TUESDAY, August 31st 2010 ONLY.**

All entry forms must be signed in order to validate the entry. Unsigned forms will not be processed. Also entries must be accompanied by full payment of fees.

SPECIAL ATTENTION: is called to the General Rules and Regulations printed in the beginning of the Prize List.

Failure to abide by IPE rules listed in the front of this booklet may result in disqualification, forfeiture of prize money and possible disbarment from the fair.

Judging 1 p.m. to 6 p.m. **TUESDAY, August 31st**. Hall is closed during judging. Judging is done by Independent Persons hired for that purpose. Product is not opened until Judge is in attendance.

No exhibits to be removed until **Monday morning, September 6th, 2010 from 9:00 a.m. to 11:00 a.m.**
Due to limited storage space your exhibits will only be kept for 2 weeks following the fair.

THIS YEARS I.P.E. THEME IS:

**Haystack the Scarecrow salutes his Beef Friends with
"Let's Beef things up at the 111th IPE"**

EXHIBITOR INFORMATION

**NO DOGS ALLOWED ON FAIRGROUNDS
(EXCEPTION)**

SEEING EYE DOGS AND DEMONSTRATION DOGS ONLY

NSF CHEQUES

There will be a \$25.00 charge on all NSF cheques.

SMOKING

PLEASE NOTE THAT THE ALL BUILDINGS ON THE I.P.E. GROUNDS ARE SMOKE FREE.

Entry Gates Open: 7:30 am to 10 pm

Exhibit Halls Open: 10:00 am to 10 pm.

ENTRY FEE: 55 (tax included) cents per entry. Minimum charge of \$1.10 plus \$21.40 (tax included) Exhibitor Ticket unless current IPE membership held.

PRIZES - RIBBONS ONLY

For 1st, 2nd, & 3rd place

Keeper Trophies for 1st place

RULES AND REGULATIONS

01. Exhibit labels will be supplied when exhibit received.
02. **Fill in information sheet for each entry and attach to bottle with elastic. Information sheets are available at the IPE office. Please ensure that you check in with the workers at the Wine Exhibit when you bring your entries to confirm that what you registered for entry is what you actually bring in. Also, it is extremely important that you identify properly what fruit or grape type you have used.**
03. Liqueurs may be presented in small liqueur bottles.
04. Wine should be presented in plain uncoloured clear glass bottles with **plastic screw caps or plastic corks**. Bottles and caps should be clean, free from labels, seals, etc. Those who submit corked bottles must understand that recorking may not always be possible and your product may be open while it is on display during the fair. We will do our best, but cannot be responsible for proper recorking.
05. Entries are limited to two (2) per class per exhibitor. The intent of this division is to showcase "homemade" Wine, Liqueurs and Beer. The rules allow for Kits to be used as long as they are "produced" at home. Those who make their wine or beer at "UBrews" are usually not involved enough in the production for the product to be considered "homemade" are therefore disqualified from entry, unless you are the person working at the UBrew who is directly in charge of "production". This is an "honour system" we hope entrants will adhere to.
06. All other rules and regulations of the Interior Provincial Exhibition will apply.

TROPHIES:

Best Bottle of Wine in the Show - donated by
Cross Road Supply, Kelowna

Best Bottle of Sweet Grape Wine (Red or White) donated by:
Squires Four, Vernon.

Best Bottle of Homemade Beer donated by:
Okanagan Spring Brewery Ltd., Vernon.

Best Bottle of Brewed on Premises Beer donated by:
Just Brew It, Vernon.

Best Bottle of Wine (Red or White) Made with B.C. Grapes
Donated by: **Hunting Hawk Vineyards, Armstrong**

WINE**IMPORTANT NOTE:**

The judges have asked to have more clarity about dry and sweet. Our judges suggest a cut-point of 20 mg of sugar/litre as the line between dry and sweet. Please do your own testing and enter your wine accordingly.

GRAPE WINE**CLASS NO.**

01. Red, dry
02. Red, sweet
03. White, Rose or Pink, dry
04. White, Rose or Pink, sweet

BERRIES & FRUIT WINE, OTHER THAN GRAPE**CLASS NO.**

05. Red, dry
06. Red, sweet
07. White, Rose or Pink, dry
08. White, Rose or Pink, sweet

MISCELLANEOUS

09. Mead, Sherry, Port, Sparkling and other varieties NAMED.
10. Homemade liqueurs indicate type of base i.e.: Vodka, Plum

HOMEMADE BEER

11. Lager
12. Pilsner
13. Ales
14. Dark Beer (stout, porter, etc.)

On information sheet indicate type of beer and its name if kit used.

BREWED ON PREMISES BEER

15. Beer from your own recipe, not B.O.P. recipe. The intention of the category is to encourage beer makers to compete, through their brew on premise facility. You can use their basic recipe and experiment to make it your own.

IMPORTANT JUDGES NOTE:

“**Brewed on Premises**” means a brew made at a commercial brew-it store and these brews may only be entered in category #15. All other categories (11-14) are brews that are to be made at home from kits or from scratch in other words, “Homemade”.