

The 5th Annual Great Lakes International Cider & Perry Competition The Pro-Am Event for Apple and Pear Fermentations

The Great Lakes Cider & Perry Association, a not for profit organization formed to showcase, educate, and promote the art of apple and pear fermentation beverages is pleased to announce their annual “Call for Entries” for the Great Lakes International Cider & Perry Competition

This unique competition includes categories for both commercial producers (holding liquor licenses) and non-commercial producers (home hobbyists and non-liquor licensed commercial establishments like cider mills). Fermented products of all kinds are welcome; ciders, perrys, meads, beers, and commercial distillates, provided that they are made with apples and/or pears. A complete listing of all styles and their subcategories is attached.

All judging will be conducted using “blind” panels. Each entry will be identified by a registration number and judges will only see that number along with important information needed to properly evaluate the entry, such as style, level of carbonation, level of sweetness, and any special ingredients or process used in production. Judges will be a combination of experienced Beer Judge Certification Program (BJCP) judges, experienced non-BJCP judges, industry professionals, and media. For detailed information about the style guidelines, BJCP sanctioned competitions, and the evaluation forms used by judges in this competition you are encouraged to visit www.bjcp.org.

Note, new dates and venue. This year the competition has been moved back one week, to take place after the Great Lakes Fruit, Vegetable, and Farm Market Expo, held annually in Grand Rapids. Additionally, the competition will be staged inside the Amway Grand Plaza Hotel, the official hotel for the Great Lakes Fruit, Vegetable, and Farm Market Expo.

Below you will find:

Call for entries

Call for judges

Style categories

Training opportunity announcement

Award ceremony info

Entry forms

Membership application form

Great Lakes International Cider & Perry Competition Call for Entries and Entry Form

Judging for the competition will take place at the Amway Grand Plaza Hotel in Grand Rapids, Michigan, (187 Monroe NW / 616-774-2000 / amwaygrand.com) on Saturday, December 12, 2009.

Entries will be accepted beginning Monday, November 23, 2009 through Tuesday, December 8, 2009.

You may ship or drop off your entries at

GLINT Cider & Perry Competition
Siciliano's Market
2840 Lake Michigan Dr. NW
Grand Rapids, MI 49504 USA

Each entry must include an entry form (attached, one form for each entry, photo copies acceptable, use only rubber bands to attach to bottles – no glue) and the appropriate entry fee—please see the fee schedule below. Each entry must include a minimum of 24 ounces (or 750ml, i.e. two 12- ounce bottles). It is suggested that at least two containers are entered (regardless of size). This gives the judges the freshest opportunity to sample your product(s) should it be elevated to the second round Best of Show (BOS). The second bottle may also be used by first round judges should they perceive a problem with the contents of the first bottle.

To aid in maintaining fairness of blind judging commercial entries will be poured out of sight of judges and identified by a unique assigned identification number. Noncommercial entries will be poured at judging tables and must be sent in bottles free of permanent labels or markings.

In addition to BJCP categories, additional categories introduced to the competition in 2006 will be included, for a total of 19 different categories to enter. **Please read these descriptions carefully.** Ciders and perries that do not have a verifiable juice content of 85% or greater have their own category. Any commercial entries submitted to Category 27 (Standard Cider & Perry) without affirming minimum 85% juice content, or that list carbonated water in the ingredients, will either be automatically assigned to the Macro (2006-1) category or will not be judged. This will be done at the discretion of the registrar if the entrant cannot be reached to provide a preference. All awards will be made by score, so there is no limit on the number of awards. All first place entries will be elevated to the second round judging for a shot at Best of Show. There will be one BOS selected in each division, Commercial and Non-commercial.

Entries will be registered and cared for at Siciliano's Market by volunteer members of the Primetime Brewers, a home brewing club based in Grand Rapids. Please do not interrupt the generous Siciliano's staff with questions and concerns about the competition. We do not want to negatively impact their business. All questions and concerns should be addressed to Rex Halfpenny, competition organizer at 248-628-6584 or mibeerguyd@aol.com or Jeff Carlson, lead registrar at (office) 616-331-2127 or carlsonj@gvsu.edu.

Judging Location and “Call for Judges”

Judging will take place in rooms **Emerald A & B on the 2nd Floor of the Amway Grand Plaza Hotel beginning at 10:00 a.m.** on Saturday, December 12, 2009. The Primetime Brewers will perform the stewarding. If you would like to participate in the judging, you must contact Rex Halfpenny (248-628-6584 or mibeerguyd@aol.com) and provide the following information.

- Name and contact information
- Commercial producer affiliation if any
- Judging experience; novice, experienced, advanced, BJCP rank (if applicable)
- Style categories best qualified to judge
- Style categories entered (judges will not evaluate their own products)

Note: All judges will receive a T-shirt, sample glass, and lunch.

Judges Training Seminar

This year we will again host a special educational opportunity focusing on cider styles and flavors. The seminar will be conducted by award winning cider makers Gary Awdey and Charles McGonegal. The seminar will be made available at no charge to GLINT CAP staff including judges and stewards. Any space available will be offered first come first reserved for a nominal fee of \$15.00 to anyone else wishing to participate and benefit from this rare opportunity. Seating is limited, first come first reserved. The seminar will take place on the Friday evening prior to the judging, **December 11 in the Pearl Room, 2nd Floor Amway Grand Plaza Hotel from 7pm-9pm.** Please watch our website at www.michiganbeerguide.com.

At 5:00 p.m. on Saturday, December 12, or as soon as possible after all the judging has been completed, we will open the venue for entrants and guests to come in, sample left over entries and participate in the award ceremony. Entrants can also pick up their score sheets at the conclusion of the evening’s proceedings.

The newly formed Great Lakes Cider & Perry Association produces this event. Sponsorship opportunities are available. Please contact one of the following board members for information. Gary Awdey, President (gawdey@att.net), Mike Beck, Treasurer (mjbeck@ujcidermill.com), Jeff Carlson, Secretary (carlsonj@gvsu.edu) or Competition Organizer Rex Halfpenny (mibeerguyd@aol.com)

Great Lakes International Cider & Perry Competition

Style Categories

Adopted from the 2008 BJCP style guidelines found at www.bjcp.org. To ensure that you characterize your entry appropriately we strongly encourage you to visit this site to read the complete style guidelines. We have also added a few categories not found in the BJCP Guidelines that are printed below. You may enter your product in any category in which you feel the entry will score best. You are encouraged to enter as many products as you wish. If you are a commercial producer, all of your entries must compete in the commercial categories. If you are a home producer or a non-licensed commercial producer then you must enter all of your entries in the non-commercial categories. **ALL ENTRANTS MUST SPECIFY AT THE TOP OF EVERY ENTRY FORM COMMERCIAL OR NON-COMMERCIAL.**

Beer Categories

20. FRUIT BEER. Restricted to beers made with either apples or pears only. The entrant must specify the underlying beer style (e.g., blonde ale, wheat ale, porter, etc.) as well as the type of fruit(s) used. All additional fruit(s) and special ingredients (wood, vanilla, chocolate, etc.) must also be specified.

23. SPECIALTY BEER. Restricted to beers made with either apples or pears only. This is the place to enter beers that do not fit neatly into the above category, such as fruit beer made with the addition of spices, vegetables, smoke, or wood, or are made using a historical or experimental process. The entrant must specify the underlying beer (e.g., blonde ale, wheat ale, porter, etc.) style as well as the type of fruit(s) used. All additional fruit(s) and special ingredients (wood, vanilla, chocolate, etc.) must also be specified.

Mead Categories; in each of these categories entrant must specify sweetness (dry, medium, sweet), carbonation (still, petillant, or sparkling), and strength (hydromel, standard, sack). Entrant may specify honey variety and special ingredients. Failure to offer this information may put the entry at a disadvantage.

25A. CYSER (Apple Melomel). Apple Juice and honey-no other ingredients.

25C. OTHER FRUIT MELOMEL. (PEAR) Pear Juice or blend with pear juice and no other ingredients.

26C. OPEN CATEGORY MEAD. This is the place to enter a honey-based beverage made with apples or pears or both that either combines ingredients from two or more of the other mead sub-categories, is a historical or indigenous mead (e.g., tej, Polish meads), or is a mead that does not fit into any other category. Any specialty or experimental mead using additional sources of fermentables (e.g., maple syrup, molasses, brown sugar, or agave nectar), additional ingredients (e.g., vegetables, liquors, smoke, etc.), alternative processes (e.g., icing, oak-aging) or other unusual ingredient, process, or technique would also be appropriate in this category. No mead can be “out of style” for this category unless it fits into another existing mead category.

Cider and Perry Categories; in each of these categories entrant must specify sweetness (dry, medium, sweet), and carbonation (still, petillant, or sparkling). Entrant may also

specify fruit variety (if known) and special ingredients. Failure to offer this information may disadvantage the entry.

27. STANDARD CIDER AND PERRY

27A. Common Cider

27B. English Cider

27C. French Cider

27D. Common Perry

27E. Traditional Perry

28. SPECIALTY CIDER AND PERRY

28A. New England Cider

28B. Fruit Cider

28C. Applewine

28D. Other Specialty Cider/Perry

Additional categories for Commercial Entries not recognized by the BJCP:

2006-1 Macro Cider or Perry (Non-traditional process or made with less than 85% juice)

*(Note that this category is defined differently from how it was **prior to 2008**.)* By style this may approximate a standard cider or perry but by ingredients be considered a Specialty Cider (See Specialty Cider, Category No. 28, for guidelines). This subcategory is for the large-scale mass-market products that are marketed as standard cider by style, but use specialty (modern) techniques in production, i.e. high brix fermentation, amelioration, and flavorings. Distinguished from the standard category by having things like 'carbonated water' or 'natural and artificial flavors' on the FDA-required ingredients statement on the label. Entries made in this category are exempt from testing for 85% minimum juice content. *(Noncommercial and commercial ciders and perries entered into this category may be combined into one flight if number of entries warrants it. Resulting awards will be classified as commercial or noncommercial depending on status of entrant. Noncommercial entrants in this category must state all ingredients and amount of each ingredient used.)*

2006-2 Intensified Cider or Perry

A. Prefermentation (Ice Cider) *(Open to commercial and noncommercial divisions)*

B. Postfermentation (Pommeau) *(Open to commercial division only)*

Notes: This subcategory is for apple products like 'ice cider' and 'fortified cider.' It is to catch all-apple products made by cider makers that are not standard or specialty cider, and not distilled spirits. Ice cider is concentrated (or 'intensified') pre-fermentation (orchard frozen, or simulated). Pommeau is fortified with apple spirits (like port). Note: Spirits used for fortification do not have to be distilled by the entrant.

2006-3 Distilled *(Open to commercial division only)*

A. Eau de vie

B. Brandy (Oak Aged)

Great Lakes International Cider & Perry Competition Registration Form

A completed copy of this form must accompany each entry. For multiple entries, fill out the information that will be repeated and photocopy. Then fill in the information specific to each entry and rubber band to the entry.

Division: Commercial or Non-commercial

Contact Information

Name _____
License Affiliation _____
St. Address _____
City, State, ZIP _____
Phone Number _____
E-mail _____

Do you plan to judge? _____

Will any of your staff be a Judge? Name(s) and number(s).

Judges will still need to contact Rex Halfpenny at 248-628-6584 or mibeerguyd@aol.com)

I am entering _____ products into this competition. This is number _____ of _____.

Name of product if any _____

Category and subcategory entered. Please spell out: _____

Category number _____ and subcategory alpha _____ if any entered.

Sweetness: (Sweet / Semisweet / Semi dry/ Dry)

Carbonation: (Still / Petillant / Sparkling)

Strength: _____ % ABV

Special Ingredients (Single varietal fruit, other fruits, spices, herbs, etc.) *Please note that requirements for reporting ingredients vary by category.*

Commercial entrants: *Commercial entrants must provide a list of ingredients. International commercial entrants whose local laws do not require a list of ingredients on the bottle label must supply a list in the space below.*

Special process (wood aged, smoked, spontaneously fermented, etc.)

Rules and Provisions:

- *The shipper must pay all customs, duty and shipping fees.*
- *All entries become the property of the Great Lakes Cider & Perry Association.*
- *Any portion of the entries remaining after announcement of the awards may be disposed of as seen fit by the Association. The Association intends to display winning commercial entries.*
- *Note to commercial entries in Category 27 / Standard Cider & Perry: This competition requires an 85% minimum apple or pear juice content for standard cider or perry entries and the two juices may not be combined in one entry in Category 27 (though apple/pear blends may be entered in Category 28B, 28D or 2006-1 as appropriate). The competition administrators reserve the unrestricted right to submit Category 27 entries for laboratory analysis to verify juice content. Category 27 entries found to be made from less than 85% juice will have any awards they may have received rescinded immediately. Entries in the 2006-1 (Macro Cider or Perry) category are exempt from testing.*

Rules for use of competition awards and feedback in marketing:

- *Vintage ciders and perries that win a medal, certificate or other award may use stick-on award labels approved and supplied by the Great Lakes Cider & Perry Association in accordance with level of recognition earned in the competition. These may only be used on cider or perry of the same batch and vintage from which the winning entry was supplied. There is no time limit on use of these labels provided they are applied to bottles from the same batch.*
- *Non-vintage ciders may reference the award for marketing purposes only by year. For example, a 2008 gold medal winner may advertise winning a 2008 gold medal in 2009, but not in a way that implies that the same product won a 2009 gold medal (unless it actually did win a 2009 gold medal as well). Brands may not refer to themselves as award winning in reference to this competition without referencing clearly the full competition name, the year and category/subcategory names in which the awards were won. Exceptions: Winning common cider (Category 27A) or common perry (27D) entries may be described as standard cider or standard perry.*
- *Use of any award in a misleading way may result in that award being rescinded and the offending producer being barred from future competitions.*
- *Producers are responsible for ensuring that distributors, retailers and restaurants use awards in advertising and marketing in accordance with competition rules. Failure to maintain proper control of the use of these awards may also result in the award being rescinded and in ineligibility to compete in future competitions.*
- *Feedback is supplied to aid producers in understanding how ciders were perceived by judges and what the relative strengths and weaknesses were perceived to be. Individual judges' comments are not to be quoted for marketing purposes without the express prior approval of the Board of Directors of the Great Lakes Cider & Perry Association.*
- *The Association wishes to encourage experimentation and help producers discover their strengths. Consequently entries from trial batches are permitted. However awards made to entries from trial batches may not be referenced by the producer or its distributors and retailers for marketing purposes without the express prior approval of the Association's Board of Director and without meeting any additional conditions required by the Board on which that approval is contingent. Trial batches are defined as those that represent less than 100 gallons or less than 5% of total producer production, whichever one of these represents the greater volume, or batches that are not available for sale to the public.*

Registration Fees

To encourage submission of international entries in 2009 the entry fees for entries submitted from outside North America will be waived. **This waiver does not include beverages that have already been exported for sale in the US.** Please note that shippers are still responsible for all shipping, customs and duty fees where applicable.

Commercial Division

Members of the Great Lakes Cider & Perry Association: \$35 per entry

Non-members: \$50.00 per entry.

No. of entries X \$35.00/\$50.00 = \$ _____

Non-commercial Division \$10.00 first entry, 1 X \$10.00 = \$ _____

\$7.00 second entry, 1 X \$ 7.00 = \$ _____

\$5.00 each subsequent entry X \$ 5.00 = \$ _____

Total Registration Fee Enclosed: = \$ _____

Membership Dues Enclosed (optional): = \$ _____

Total Payment Enclosed: = \$ _____

Category 27 (Standard Cider & Perry) entries only: Please circle the appropriate statement and affirm with your signature that the entry was produced with a minimum of 85% juice.

Producer: Yes, this entry is made with a minimum of 85% juice and I accept the conditions and provisions of the testing and eligibility rules.

Distributor/Importer: Yes, this entry is made with a minimum of 85% juice and I have affirmed that the producer accepts the conditions and provisions of the testing and eligibility rules.

All entrants write your name and sign below:

I affirm that the entry/entries submitted are as described and I accept all rules and conditions of the competition.

DEADLINE FOR ENTRIES: December 8, 2009

Make your checks or US Postal money orders payable to

Great Lakes Cider & Perry Association

And send or deliver with your entries to:

GLINT Competition

C/O Siciliano's Market

2840 Lake Michigan Dr. NW

Grand Rapids, MI 49504

The Great Lakes Cider & Perry Association

Application for Membership

Note: The Membership Committee and Board of Directors reserve the right to reject applications or return for additional information to ensure that membership reflects the core values of the organization.

Yearly Membership Dues

(Please enclose with application to qualify for discounted commercial division competition entry fees)

- Regular members (commercial producers) and Friends of the Association (allied trade) - \$250 per year.
- Affiliate members (commercial producers outside the member states) - \$100/year
- Associate members (noncommercial producers) - \$25/year

Personal contact information will not be shared outside the organization without permission.

Name of Applicant:

Name of Business or Organization (if applicable):

Title or Function in Business or Organization (if applicable):

Street Address:

Street Address Line 2:

City: _____ State or Province: _____

Zip or Postal Code: _____

Email: _____

Telephone (Daytime): _____ Evening: _____

Fax: _____

Please state your connection (or potential connection) to cider and perry:
