



ROYAL THREE COUNTIES SHOW

in partnership with

HOWDEN

INTERNATIONAL CIDER & PERRY CHAMPIONSHIP

2024 ENTRY FORM & DETAILS

Cider & Perry Tent in the Food & Drink Festival



Three Counties Cider & Perry Association
Supported by the National Association of Cider Makers

Conditions of Entry:

OPEN TO ALL Only **ONE** entry per class per maker. Entry fee is **£5 per class (Free for overseas entries)**.

DEADLINE for entry: **Friday 7th June**. The 11 CLASSES are:

1. **DRY CIDER** (up to SG 1.005)
2. **MEDIUM CIDER** (above SG 1.005 to SG 1.012)
3. **SWEET CIDER** (above SG 1.012)
4. **DRY PERRY** (up to SG 1.005)
5. **MEDIUM PERRY** (above SG 1.005 to SG 1.012)
6. **SWEET PERRY** (above SG 1.012)
7. **BOTTLE FERMENTED CIDER**
8. **BOTTLE CONDITIONED CIDER**
9. **BOTTLE FERMENTED PERRY**
10. **BOTTLE CONDITIONED PERRY**
11. **LIGHT CIDER or PERRY** (The Mitchell Award)

Entries for each class (except Class 11) to be in TWO 75cl. bottles (alternatively TWO 1 litre bottles, THREE 50cl. bottles or FOUR 33cl. bottles are acceptable) with suitable closures and tie-on label attached to the neck of each bottle. Canned products can be entered, with labels affixed accordingly. **Every label** must carry the maker's name, address, tel. no., class number and class name.

Class 7 & 9 entries (Bottle Fermented products) must be in suitable heavy weight punted bottles (e.g. "Champagne" type) with a "mushroom" type stopper, which is correctly wired down. These products should be made in line with the following production processes: After a primary alcoholic fermentation (usually followed by racking and maturation), a secondary alcoholic fermentation is undertaken in-bottle. Subsequently, the bottled product is riddled, the yeast sediment is removed by disgorging and the bottled is topped-up with a sugar syrup **or** additional fermented product **or** clear juice ("dosage"). The resulting in-bottle fermented product should be clear of **all** sediment or haze.

Class 8 & 10 entries (Bottle Conditioned products) must be in suitable bottles that are able to withstand any pressure generated within the bottle, the bottles must have appropriate closures and should be produced in-line with the following production processes: o Either after **or** part the way through a primary alcoholic fermentation, a secondary (or continuing) alcoholic fermentation is undertaken in-bottle. Unlike Bottle Fermented products, where carbonation levels are typically high (giving ca. 6 bar pressure at 20°C), Bottle

Conditioned products typically have much lower levels of carbonation and are not subjected to riddling and disgorging. The resulting product will usually contain sediment or haze.

Class 11 entries (Light Cider or Perry) must be a commercially available product, with an alcohol content no higher than 4.0% ABV and a Specific Gravity (S.G.) less than 1.020 in the final product as available for sale to the consumer. Further information about this class can be found below.

All styles of cider and perry are allowed but entries must be produced by the entrant and produced in line with the current accepted standards & definitions of “cider” and/or “perry” of the source country concerned. Such definitions are typically contained in excise tax regulations (e.g. Notice 162 in the UK).

Class 11 – THE MITCHELL AWARD LIGHT CIDER OR PERRY

This Class will be judged by public voting on **Saturday 15th June**.

This class is sponsored by Mitchell F&D limited in recognition of the need to encourage the responsible consumption of alcoholic beverages and to help in the reduction of the calorific value of drink products consumed.

Lowering the level of alcohol and capping the maximum amount of sugar in the ciders & perries available for sale is one of a number of different ways – that these two objectives can be achieved.

Ciders & perries to be entered must be commercially available and can therefore include draught, bag-in-box, bottled, canned, pouched or otherwise packaged final products. A suitably affixed label must carry the makers name, address, tel. no., class number and class name. **All other labels and identifying marks MUST be removed or completely covered.**

So as to ensure sufficient cider or perry is available for the judging and sampling by show visitors, a **minimum of 6 litres** of product should be provided (e.g. 12 x 500ml bottles, 8 x 750ml bottles, 2 x 3 litre bag-in-box). Any remaining product after the judging has finished may be collected by the producer if required.

Random samples of entries may be checked for their alcohol content and Specific Gravity.

Additional Information:

Entries can either be:

Delivered direct to the Three Counties Cider & Perry Tent in the “Food Arena” at the Showground, Malvern between **11:00 – 19:00 on Thursday 13th June**. You will require a vehicle pass which will be sent, on receipt of your entry form and after 1st June Access to the show ground is via the yellow (main) gate. **Or:**

Delivered in advance to Tom Oliver, Stanksbridge, Ocle Pychard, Herefordshire, HR1 3RE (Tel:07768 732026) by **midday Tuesday 11th June** **Or:**

Delivered in advance to Chris Atkins (Tel: 07791155084) The Orchard Centre, Blackwells End, Hartpury, Glos., GL19 3DB, UK by **midday Tuesday 11th June**. NB Advanced notification of dispatch should be sent to: adeeva@hotmail.com and chris@catkins.org

Overseas entries should be shipped to:

Tom Oliver, Stanksbridge, Ocle Pychard, Herefordshire, HR1 3RE, UK.

NB Advanced notification of dispatch should be sent to: adeeva@hotmail.com

Entries must be received by **Tuesday 11th June**.

Entries cannot be accepted on the morning of the competition, unless by prior arrangement.

Judging will take place in the Cider & Perry Tent commencing at 09.30 on Friday 14th June. The judging panel will consist of six individuals selected by the Committee of the Three Counties Cider & Perry Association. A copy of the “Judging Guidelines”, provided to the judges to assist them in the judging process, is available on request from Dave Sanders (**07801 282317**/ adeeva@hotmail.com).

The judges’ decision is final. This may include a decision **not** to award a prize or certificate in a particular class if, for example, it is agreed by the judges that the products concerned do not meet an acceptable standard. The judges for this year’s competition are to be confirmed.

Winners of classes 1 to 10 will be announced in the **Cider Show area within the Food & Drink Festival at 12.00 on Saturday 15th June** and show certificates will be presented for 1st, 2nd, and 3rd (& Highly Commended, if applicable) within each class.

Each producer who enters the competition will get **one free pass for Saturday 15th June and/or Sunday 16th June** for the show and it would be appreciated if as many entrants as possible were in the Cider Tent when the results are to be announced on Saturday 15th June.

Cider and Perry entered for competition will remain on display for the three Show days and then be disposed of. Bottles will be recycled.

Any enquiries to: **Dave Sanders** (Competition Steward) t: **07801 282317** e: adeeva@hotmail.com

Please complete and return this form & payment by Friday 7th June 2024.

NAME:

ADDRESS:

Telephone:

Email address:

CLASSES ENTERED (Please circle each class entered): 1 / 2 / 3 / 4 / 5 / 6 / 7 / 8 / 9 / 10 / 11

I will deliver to (clearly mark as applicable):

- 1 Cider & Perry Tent in the “Food Festival” at The Showground
- 2 Tom Oliver
- 3 The Orchard Centre

Please carefully read all the above information, complete the required information on this page and return the entry form with a cheque (payable to ‘*The Three Counties Cider & Perry Association*’) to:

Dave Sanders
Competition Steward
3 Welbeck Avenue
Tupsley
Herefordshire
HR1 1NG

T: 07801 282317

E: adeeva@hotmail.com – If you are entering by email, please contact again if you have not heard from the competition secretary within three days of your email being sent.