

COUNTRY MILL CIDER COMPETITION

While you are making your hard cider this year, set a few bottles aside for the second annual COUNTRY MILL CIDER COMPETITION!

The four categories are:

- 1 - STRAIGHT CIDER - not fortified, no adjuncts, may be sweetened post fermentation.
- 2 - FORTIFIED CIDER - fermentable sugar added prior to ferment to raise alcohol content.
- 3 - BARREL AGED CIDER - any cider aged in an oak barrel or with oak chips. May be straight or fortified.
- 4 - SPECIALTY CIDER - cider, still or sparkling with any adjuncts like fruit juice, raisins, spices etc.

(most ciders could be entered in more than one category, choose the one that best fits.)

Drop off entries (2 - 12oz or larger bottles) by the 24th of September 2011 to:

The Country Mill
4648 Otto Rd.
Charlotte MI 48813
517- 543-1019

The Red Salamander
902 E. Saginaw Hwy.
Grand Ledge MI 48837
517-627-2012

| | |
|---------------------------------------------|-------------------------------------------------------------------|
| NAME _____ | CATEGORY 1 2 3 4 (circle appropriate) |
| ADDRESS _____ | BARREL AGED? Y N |
| PHONE _____ | FORTIFIED? Y N with- honey white sugar brown sugar other _____ |
| E-MAIL _____ | ADJUNCTS? Y N what type _____ |
| | SPARKLING? Y N |
| was salicylic acid added to your cider? Y N | |

Judging will take place at The Country Mill on Sunday the 25th. Copies of the judging comments will be available for pickup at The Red Salamander within one week of competition. If you prefer to have them mailed to you, please provide a self addressed stamped envelope with your entry. Good Luck!