

Kingdom of Caid

Arts and Sciences Fair and Pentathlon

Class: 2.22.3 - Culinary: Brewing: Varietal
Does entry meet criteria for class: Yes No
(If no, please explain)

Skill Level: _____ Entry #:
Entry Type:
Description of Entry:

Total Points:

Execution: (80% of total)

Presentation: (Points Possible: 0 – 5) **Points Earned:** _____
Should include appropriate serving containers (if appropriate). Penalized for non-period elements.

Selected Criteria	Points Possible
Closure: Clean & Sound	(2)
Serving container: Clean & Sound	(1)
Label: Clear Identification	(1)
Air Space: 3/4 Inch, or per style	(1)

Issues:

Clarity & Color: (Points Possible: 0 – 10) **Points Earned:** _____
Look for richness of color and clarity. Penalized for weak color, haziness or oily surface.
As per Style.

Selected Criteria	Points Possible
Hazy or floating sediment, Clear, Bright	(5)
Carbonation	(1)
Head	(1)
Good Color	(3)

Issues:

Bouquet: (Points Possible: 0 – 20) **Points Earned:** _____
Does it have an aroma? Is it pleasant, sharp, fruity? Can you identify the product by its aroma?
Penalize for chemical, sulfur or petroleum smells.

Selected Criteria	Points Possible
Aroma – does it have one? Good or Bad	(12)
Identifiable-How Identifiable Is it?	(8)

Issues:

Taste: (Points Possible: 0 –55) **Points Earned:** _____
Reward pleasant use of spices, flavor, and arome. Penalize off flavors, flatness, bad aftertaste, unwanted lumps and missing ingredients.

Selected Criteria	Points Possible
Taste: Good or Bad	(18)
Balance: Sugars, Acids, Alcohol	(10)
Developed Flavor	(12)
Aftertaste	(8)
Body: Mouthfeel	(7)

Issues:

Documentation: (10% of total) (Points Possible 0 – 10)

Required documentation is an Ingredient List and Period Recipe. No points given unless these two at minimum are provided.

Selected Criteria	Points Possible
Ingredient list	(2)
Period recipe	(2)
Brewers Log Notes	(4)
Bibliography	(2)

Documentation Total Points: _____

Comments: (Use back if more space is needed)

Notes: Period Varietals

Soda: While soda pop is not period near beers were produced. So what we know as ginger beer and root beer are a form that was known. These tend to be soda pop like except they do have .5-2% alcohol. These should be well documented.

Fortified: Almost anything was fortified just as we do today. As long as period drinks are used there is no problem.

Vinegars: All period Beers and Wines were made into drinking vinegars. This was the Coke of the period.

Special (Khumis, Sauces, Fermented Fruit): While all of these have period backgrounds make sure they are documented properly.

Liquers: While these drinks were period they were usually toxic. These were started as forms of medicine. They must be well documented and show what they did as substitutions to make them safe. While this will make them into a more modern drink it will be excepted if they show proper documentation and substitution.