

Illinois State Horticulture Society  
Illinois Specialty Crops, Agritourism, & Organic Conference, January 11-13, 2017

# 2017 Cider Contest Entry Form

(One entry per orchard and/or farm family)

Please circle the contest(s) you wish to enter your cider:

Illinois Cider Contest

National Cider Contest

National Hard Cider

Producer Name(s): \_\_\_\_\_

Business Name \_\_\_\_\_

Address: \_\_\_\_\_

City \_\_\_\_\_ State: \_\_\_\_\_

Zip \_\_\_\_\_ Phone #: \_\_\_\_\_

Please include this completed form with your cider entry and a \$10 entry fee for each contest entered (check or money order made payable to ISHS). For on-site registration, cash is acceptable. Cider entries may be delivered in person during on-site registration, January 12, between 8:00-9:45 a.m., or shipped directly to the conference: Crowne Plaza, 3000 Dirksen Parkway, Springfield, IL 61703, Attn: Cider Contest. Be sure to label shipped packages "Cider Judging Entry-Keep Refrigerated." Shipped entries will be accepted by the hotel no earlier than 48 hours prior to the start of the conference. All Frozen cider entries must be thawed by 10:00 a.m. on Thursday, January 12. No late entries will be accepted.

**Note:** Please note that as of the 2017 conference, you must be an ISHS/ISGA member in order to participate in the Illinois contest. National contest does not require Illinois dues. A dues application can be found on the home page of the ISGA web site, [www.specialtygrowers.org](http://www.specialtygrowers.org).

Apple varieties and percentage of each used in this cider entry:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

For additional Cider Contest and Hard Cider Contest information, contact Elizabeth Wahle, Cider Contest Coordinator, Illinois Specialty Crops, Agritourism, and Organic Conference, University of Illinois Extension, 1 Regency Plaza Drive, Collinsville, IL 62234-6114; [wahle@uiuc.edu](mailto:wahle@uiuc.edu); 618-344-4230; FAX 618-344-5602.

**\*\*Method of Handling:**

Date of pressing \_\_\_\_\_

Type of press used \_\_\_\_\_

Grade of apples used (circle): first grade, tree run, seconds, grade-outs

How was fruit stored prior to pressing (circle): refrigerated storage, CA storage?

Awards will be presented to contest winners at the dinner banquet, held Thursday, January 12, 2017. Your attendance is encouraged, but not required to receive awards.

**Check the following if used:**

Pasteurization \_\_\_\_\_ (if yes, temperature and time: \_\_\_\_\_)

UV light unit \_\_\_\_\_

Ozone treatment \_\_\_\_\_ (if yes, describe: \_\_\_\_\_)

Warning label \_\_\_\_\_

Preservative(s) \_\_\_\_\_ (if yes, kinds and amounts \_\_\_\_\_)

Other conditions or comments:

**\*\*This specific information (provided by individual producers) is for research purposes only and will not be released to the public.**