

Name: _____ Entry Title: _____

Kingdom of Meridies - Kingdom and Regional A&S Faires BREWING & VINTNING JUDGING FORM

*The bulleted guidelines for each criterion below are not all- inclusive, and each guideline may not apply to every entry.
Judges are encouraged to use discretion and flexibility in applying the guidelines.*

DOCUMENTATION:

Documentation describes the printed and/or copied resources that accompany an entry and provide information on the item's period and origin, how it was constructed, its style, its use, the materials used, etc. Things you should consider when assessing documentation include, but are not limited to:

- Is there documentation? If not, the entry is disqualified per published rules.
- Is there a complete ingredients list included? If not, the entry is disqualified for safety reasons and will not be judged.
- Is there a bibliography of all sources used and/or cited?
- Are primary, secondary and/or tertiary sources and Web sites effectively documented and appropriate for the entry?
- Is the documentation coherent, legible and easy to follow? (At the minimum, there should be some clearly labeled visuals as well as narrative descriptions.)
- Is it well organized? Is there too much or not enough information?
- How well does the documentation support the major and minor points/elements of the entry? (Does the entrant cover all the basics, such as a style, ingredients, and/or process by referring to certain sources or his/her own experiments?)
- If there is minimal extant evidence or source material available to directly document the entry, did the entrant use peripheral sources well? Were the theories and logic leaps well supported and documented?
- Did the documentation answer any/all of the questions you had?
- Could the documentation be improved? If so how?

Score (1-4) 4=superior, 3=excellent, 2=good, 1=notable (*no half points*)
Comments: (*Continue commentary at the end of page 3.*)

AUTHENTICITY: *As supported by documentation.*

Authenticity describes how "period" the entry is; an entry may have logical and reasonable substitutions of modern materials or methods for period ones (for purposes of cost effectiveness, material availability, handling/disposal of hazardous materials, time and/or labor constraints, etc.) Points you should consider when assessing authenticity include, but are not limited to:

- Does the entry have a period "feel?"
- Is the entry "internally consistent" i.e., are all elements consistent to a specific culture, time, era, and style?
- Were period tools/methods/ingredients used?
- Are period tools/methods/ingredients used correctly?
- If substitutions (period or modern) were made, are they *good and reasonable*, and has the entrant fully explained why they were made and why he/she chose substitution over other possible choices? (Please note that while the use of substitutions, when done correctly, should not be grounds for reducing a score, entrants are advised that they should strive to be as authentic as possible within the limits of their resources and the media with which they work.)
- Does the use of modern tools/methods/materials detract from the overall taste and "period-ness" of the entry?
- Could the authenticity of the entry have been improved within *reasonable and safe* limits? If so, how?

Score (1-4) 4=superior, 3=excellent, 2=good, 1=notable (*no half points*)
Comments:

TECHNIQUE AND PROCESS: *As supported by documentation.*

This aspect of evaluating an entry looks specifically at the creation of the drink – how it was produced and how successful the entrant was at creating the drink. Points you should consider when assessing technique and artistry include, but are not limited to:

- Were the processes used to create the entry identical or similar to period processes?
- If the entrant chose to use a different process (period or modern,) was it a *good and reasonable* choice, and has the entrant fully explained why he/she made the choice?
- If there was extrapolation, was it logical, reasonable, and well supported?
- Does the entry show mastery, skill, and knowledge of period techniques and processes?
- Could the technique and/or process be improved? If so, how?

Score (1-4) 4=superior, 3=excellent, 2=good, 1=notable (*no half points*)

Comments:

COMPLEXITY: *As supported by documentation.*

Complexity describes the difficulty and challenge in creating the entry. It encompasses the skill and detail of the ATTEMPT more than the actual execution and workmanship. (An attempt to produce a highly complex piece perhaps deserves greater recognition, but this varies across the areas. Keep in mind that the complexity of the piece should be considered within the context of its period/style, NOT the complexity of other entries in the faire.) Points you should consider when assessing complexity include, but are not limited to:

- What was the attempted level of ambition?
- Were there many steps, techniques, and/or processes involved?
- Was extensive preparation required in one or more of the steps, techniques, and/or processes?
- Are the techniques, ingredients, and/or processes individually challenging to use?
- Are a variety of skills and a breadth of knowledge and competence evident in the entry?
- Seemingly simple beverages may require a high level of skill, patience, discipline, and craftsmanship. Look beyond the surface and do not dismiss a “simple drink” as lacking complexity; years of practice and training to achieve a final result may be considered.
- In period, many beverages were created by a team of brewers or vintners. An entrant should not be penalized for not executing every aspect of the finished drink, but he/she should document the parts for which he/she is directly responsible.
- Could the creation of the entry have been more complex? If so, how?

Score (1-4) 4=superior, 3=excellent, 2=good, 1=notable (*no half points*)

Comments:

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EXECUTION AND RESULTS: *As supported by documentation.*

Please evaluate the entry using the following criteria and award points based on each area of consideration.

Appearance

- Is the color correct for type?
- Is the clarity correct for type?
- Ale/Beer or Mead: Is the head and head retention correct for this type of beverage?

Bouquet

- Is the aroma correct for type?
- Are there any “off” smells?
- For Ale/Beer: Are the hop and malt aromas correct for the style?
- For Mead: Is the honey aroma correct for the style?
- If used, can you smell any adjuncts?

Flavor

- Is the flavor correct for the style?
- Are there any “off” tastes?
- Consider any adjunct fruits or spices and the balance of flavors.
- For Beer/Ale: Consider maltiness, hop characteristics, adjunct flavors, and the balance of malt-hop flavors.
- For Mead: Consider honey flavor.

Body

- Does it “feel” right for the style?
- Is it watery and fluid, heavy and syrupy? Too thick or thin?
- How are the conditioning bubbles? If sparkling, how are the bubbles?

Score (1-4) 4=superior, 3=excellent, 2=good, 1=notable (*no half points*)

Comments:

Judge's Name: _____

Contact Info: _____