

**The 7th Annual  
Great Lakes International Cider & Perry Competition  
The Pro-Am Event for Apple and Pear Fermentations**

The Great Lakes Cider & Perry Association, a not for profit organization formed to showcase and promote the art of apple and pear fermentation beverages and provide related educational opportunities, is pleased to announce its annual “Call for Entries” for the Great Lakes International Cider & Perry Competition.

This unique competition includes categories for both commercial producers (holding liquor licenses) and non-commercial producers (home hobbyists and non-liquor licensed commercial establishments like cider mills). Fermented products of all kinds are welcome: ciders, perrys, meads, beers, and commercial distillates, provided that they are made with apples and/or pears. A complete listing of all styles and their subcategories is attached.

All judging will be conducted using “blind” panels. Each entry will be identified by a registration number and judges will only see that number along with important information needed to properly evaluate the entry, such as style, level of carbonation, level of sweetness, and any special ingredients or process used in production. Judges will be a combination of experienced Beer Judge Certification Program (BJCP) judges, experienced non-BJCP judges, industry professionals, and media. For detailed information about the style guidelines, BJCP sanctioned competitions, and the evaluation forms used by judges in this competition you are encouraged to visit [www.bjcp.org](http://www.bjcp.org).

Thanks to the generous support of Siciliano’s Market in Grand Rapids entries may once again be dropped off or shipped to their retail outlet where they will be cared for and registered into the competition. Judging will take place at the downtown Grand Rapids Courtyard by Marriott. Please read all the details below carefully.

**Attached to this announcement you will find:**

**Call for entries**

**Call for judges**

**Style categories**

**Training opportunity announcement**

**Award ceremony info**

**Entry forms**

**GLPCA Membership application form**

## 7<sup>th</sup> Annual Great Lakes International Cider & Perry Competition Call for Entries and Entry Form

**Judging for the competition will take place at Courtyard by Marriott in Grand Rapids, Michigan (11 Monroe Ave. NW, Grand Rapids, MI 48503 / 616-242-6000) on Saturday, March 31, 2012.**

Entries will be accepted beginning Monday, March 12, 2012 through Friday, March 23, 2012. You may ship or drop off your entries at:

GLINT Cider & Perry Competition  
Siciliano's Market  
2840 Lake Michigan Dr. NW  
Grand Rapids, MI 49504 USA  
(Phone 616-453-9674/Web [www.sicilianosmkt.com](http://www.sicilianosmkt.com))  
Mon-sat 8:00 a.m. to 10:00 p.m., Sun 10:00 a.m. to 10:00 p.m.

Each entry must include an entry form (attached, one form for each entry, photo copies acceptable, use only rubber bands to attach to bottles – no glue) and the appropriate entry fee—please see the fee schedule below. Each entry must include a minimum of 24 ounces (or 750ml, i.e. two 12- ounce bottles). It is suggested that at least two containers are entered (regardless of size) except for the distilled category. This gives the judges the opportunity to sample your products at their freshest should any be elevated to the second round Best of Show (BOS). The second bottle may also be used by first round judges should they perceive a problem with the contents of the first bottle. Noncommercial division entrants are strongly encouraged to submit entries in 12 ounce bottles unless entries are bottle conditioned. Next year this may be a firm requirement.

To aid in maintaining fairness of blind judging commercial entries will be poured out of sight of judges and identified by a unique assigned identification number. Noncommercial entries will be poured at judging tables and must be sent in bottles free of permanent labels or markings.

In addition to BJCP categories, additional categories introduced to the competition in 2006 and 2012 will be included, with a total of 20 different entry categories. **Please read these descriptions carefully as there have been some changes this year.** Ciders and perries that do not have a verifiable juice content of 85% or greater have their own category. Any commercial entries submitted to Category 27 (Standard Cider & Perry) without affirming minimum 85% juice content, or that list carbonated water and/or flavor in the ingredients, will either be automatically assigned to the Macro (2006-1) category or will not be judged. This will be done at the discretion of the registrar if the entrant cannot be reached to provide a preference. All awards will be made by score, so there is no limit on the number of awards. All first place entries will be elevated to the second round judging for a shot at Best of Show. There will be one BOS selected in each division (Non-commercial, Commercial and Intensified/Distillate).

Entries will be registered and cared for at Siciliano's Market by volunteer members of the Primetime Brewers, a home brewing club based in Grand Rapids. Please do not interrupt the Siciliano's staff with questions and concerns about the competition. We greatly appreciate their generous assistance and wish to avoid any negative impact on their

business. All questions and concerns should be addressed to Rex Halfpenny, competition organizer, at 248-628-6584 or [mibeerguyd@aol.com](mailto:mibeerguyd@aol.com); or Jeff Carlson, lead registrar, at (office) 616-331-2127 or [carlsonj@gvsu.edu](mailto:carlsonj@gvsu.edu).

### **Judging Location and “Call for Judges”**

Judging will take place in **the Kent Room of the Courtyard by Marriott beginning at 10:00 a.m. sharp on Saturday, March 30, 2012.** Judges must arrive early to sign in and get their panel assignments. The Primetime Brewers will perform the stewarding. If you would like to participate in the judging, you must contact Rex Halfpenny (248-628-6584 or [mibeerguyd@aol.com](mailto:mibeerguyd@aol.com)) and provide the following information.

- Name and contact information
- Commercial producer affiliation if any
- Judging experience: novice, experienced, advanced, BJCP rank (if applicable)
- Style categories best qualified to judge
- Style categories entered (judges will not evaluate their own products)

Note: All judges will receive continental breakfast, lunch and dinner.

### **Judges Training Seminar**

This year we will again host a special educational opportunity focusing on cider styles and flavors. The seminar will be conducted by award winning cider makers Gary Awdey and Charles McGonegal. The seminar will be made available at no charge to GLINT CAP staff including judges and stewards. Any space available will be offered first come first reserved for a nominal fee of \$20.00 to anyone else wishing to participate and benefit from this rare opportunity. Seating is limited, first come first reserved. The seminar will take place on the Friday evening prior to the judging, March 30. This will take place from 7PM -10PM in the Ottawa Room of the Courtyard by Marriott. Seating is limited so ALL attendees must RSVP Rex Halfpenny at [mibeerguyd@aol.com](mailto:mibeerguyd@aol.com).

*At 6:00 p.m. on Saturday, March 31, or as soon as possible after all the judging has been completed, we will open the venue for entrants and guests to come in, sample left over entries and participate in the award ceremony. Entrants can also pick up their score sheets at the conclusion of the evening's proceedings.*

The Great Lakes Cider & Perry Association produces this event. Sponsorship opportunities are available. Please contact one of the following board members for information. Gary Awdey, President ([gawdey@comcast.net](mailto:gawdey@comcast.net)), Mike Beck, Treasurer ([mjbeck@ujcidermill.com](mailto:mjbeck@ujcidermill.com)), Jeff Carlson, Secretary ([carlsonj@gvsu.edu](mailto:carlsonj@gvsu.edu)) or Competition Organizer Rex Halfpenny ([mibeerguyd@aol.com](mailto:mibeerguyd@aol.com)).

# Great Lakes International Cider & Perry Competition

## Style Categories

Adopted from the 2008 BJCP style guidelines found at [www.bjcp.org](http://www.bjcp.org). To ensure that you characterize your entry appropriately we strongly encourage you to visit this site to read the complete style guidelines. We have also added a few categories not found in the BJCP Guidelines that are printed below. You may enter your product in any category in which you feel the entry will score best. You are encouraged to enter as many products as you wish. If you are a commercial producer all of your entries must compete in the commercial categories. If you are a home producer or a non-licensed commercial producer then you must enter all of your entries in the non-commercial categories. **ALL ENTRANTS MUST SPECIFY AT THE TOP OF EVERY ENTRY FORM COMMERCIAL OR NON-COMMERCIAL.**

### Beer Categories

**20. FRUIT BEER. Restricted to beers made with either apples or pears only.** The entrant must specify the underlying beer style (e.g., blonde ale, wheat ale, porter, etc.) as well as the type of fruit(s) used. All additional fruit(s) and special ingredients (wood, vanilla, chocolate, etc.) must also be specified.

**23. SPECIALTY BEER. Restricted to beers made with either apples or pears only.** This is the place to enter beers that do not fit neatly into the above category, such as fruit beer made with the addition of spices, vegetables, smoke, or wood, or are made using a historical or experimental process. The entrant must specify the underlying beer (e.g., blonde ale, wheat ale, porter, etc.) style as well as the type of fruit(s) used. All additional fruit(s) and special ingredients (wood, vanilla, chocolate, etc.) must also be specified.

*Mead Categories; in each of these categories entrant must specify sweetness (dry, medium, sweet), carbonation (still, petillant, or sparkling), and strength (hydromel, standard, sack). Entrant may specify honey variety and special ingredients. Failure to offer this information may put the entry at a disadvantage.*

**25A. CYSER (Apple Melomel). Apple Juice and honey-no other ingredients.**

**25C. OTHER FRUIT MELOMEL. (PEAR) Pear Juice or blend with pear juice and no other ingredients.**

**26C. OPEN CATEGORY MEAD.** This is the place to enter a honey-based beverage made with apples or pears or both that either combines ingredients from two or more of the other mead sub-categories, is a historical or indigenous mead (e.g., tej, Polish meads), or is a mead that does not fit into any other category. Any specialty or experimental mead using additional sources of fermentables (e.g., maple syrup, molasses, brown sugar, or agave nectar), additional ingredients (e.g., vegetables, liquors, smoke, etc.), alternative processes (e.g., icing, oak-aging) or other unusual ingredient, process, or technique would also be appropriate in this category. No mead can be “out of style” for this category unless it fits into another existing mead category.

*Cider and Perry Categories; in each of these categories entrant must specify sweetness (dry, medium, sweet), and carbonation (still, petillant, or sparkling). Entrant may also specify fruit variety (if known) and special ingredients. **Failure to offer this information may disadvantage the entry.***

## **27. STANDARD CIDER AND PERRY**

### **27A. Common Cider**

### **27B. English Cider**

### **27C. French Cider**

### **27D. Common Perry**

### **27E. Traditional Perry**

## **28. SPECIALTY CIDER AND PERRY**

### **28A. New England Cider**

### **28B. Fruit Cider**

### **28C. Applewine**

### **28D. Other Specialty Cider/Perry**

*Additional categories for Commercial Entries not recognized by the BJCP:*

#### **2006-1 Unlimited Cider or Perry (Non-traditional process or made with less than 85% juice) (Open to commercial and noncommercial divisions)**

*(Note that this category, formerly listed as Macro Cider or Perry, is defined differently from how it was prior to 2008.)* By style this may approximate a standard cider or perry but by ingredients be considered a Specialty Cider (See Specialty Cider, Category No. 28, for guidelines). This subcategory is for the large-scale mass-market products that are marketed as standard cider by style, but use specialty (modern) techniques in production (i.e. high brix fermentation, amelioration, and flavorings). Distinguished from the standard category by having things like 'carbonated water' or 'natural and artificial flavors' on the FDA-required ingredients statement on the label. Entries made in this category are exempt from testing for 85% minimum juice content.

#### **2012-1 Wood Aged Cider or Perry (Open to commercial and noncommercial divisions)**

Wood was once a prevalent material for making and storage of cider and perry but is less commonly used today. Properly maintained it was (and still may be) used for many years after losing the ability to confer wood-based flavor notes to the cider and perry. Use of newer wood that has not reached a flavor-neutral condition, either as storage vessels or as batch additions such as wood chips, is now generally considered to be a stylistic option for adding to the complexity of the flavor of a cider or perry.

This category is for cider or perry that has notable wood-based flavor notes. Entries in this category should state the base style based on closest fit to one of the cider or perry style categories or subcategories listed. Type(s) of wood should be stated if known.

Entries in this category will be judged on evaluation of the stated base cider or perry and the harmonious balance of the wood flavors with the base style. Overpowering the base cider or perry or rendering its base style unrecognizable will be regarded as a fault. There is a wide continuum of intensity of flavor based on proportion of wood used to the cider or perry and previous use of the wood. There may also be significant subtlety in flavors in a base cider. Consequently subtlety of wood notes will not be regarded as a fault for entries in this category provided they are detectable, recognizable and balanced well with the base cider.

If the wood holds the flavor of another liquid (such as spirits) or substance with which it has been in contact (or has been combined with another liquid or substance to produce the same effect) and the additional liquid or substance is a significant contributor to the flavor then the cider or perry should be entered in 28D (Specialty-Other).

## **2006-2 Intensified Cider or Perry**

Notes: This subcategory is for apple products like 'ice cider' and 'fortified cider.' It is to catch all-apple or all-pear products made by cider makers that are not standard or specialty cider, and not distilled spirits.

### **A. Prefermentation (Ice Cider) (*Open to commercial and noncommercial divisions*)**

Ice cider is concentrated (or 'intensified') before fermentation. Typical overall impression is of a smooth, pleasant strong cider with prominent apple aroma, flavor and sweetness resulting from arrest of fermentation with significant sugar content remaining. Sugar content should be balanced with the acidity. Concentration is typically accomplished through a process in which water is separated from the juice contained in the fruit by freezing (cryoconcentration). Legal definitions or regulations may differ between countries and result in use of different names (such as "Apple Dessert Wine"). Beverages in this subcategory are expected to be fuller in flavor than their standard counterparts and in Quebec are required to meet a standard of minimum sweetness as well.

*Mandatory disclosure:* Some local regulations may impose requirements about starting brix, percent alcohol by volume, or percent residual sugar in the finished beverage. This is also information that is useful for optimization of tasting order. Consequently starting brix, alcohol content (percent by volume) and percent residual sugar *must* be stated for all entries in this category.

*Voluntary disclosure:* If special processes or local practices (such as harvesting fruit that has been frozen on the tree, or harvested and then placed through freeze-thaw cycles before pressing) have been used this may be disclosed with other entry information. Entrants may state if the fruit was pressed in a frozen state or if it was concentrated by freezing after pressing. Entrants may also state if concentration was accomplished entirely without artificial refrigeration.

### **B. Postfermentation (Pommeau) (*Open to commercial division only*)**

Pommeau is fortified with apple spirits (as port is wine fortified with grape spirits). Note: Spirits used for fortification do not have to be distilled by the entrant. Cider that has been strengthened in alcohol (and aroma and flavor) after fermentation by the addition of spirits is most generally called 'fortified cider.' Non-commercial producers may not legally fortify their wines in North America and are excluded from entering this category. A range of sweetness is possible by choosing how far into primary fermentation to add the spirits. At the sweeter end of the range with high residual sugar lies 'pommeau.' Originally from Normandy, Pommeau is essentially a blend of apple brandy with apple juice. The juice is typically fermented as little as local jurisdiction will allow. Such a beverage is called a 'mistelle.' Sweet vermouth is a mistelle with herb flavoring. The pear equivalent may be made but has no recognized traditional name. A cider that has been allowed to ferment mostly or completely to dryness before the spirit addition will be much less fruity. Such a cider is known to some as 'royal cider'.

Fortified ciders and perry should be made with wine spirits (white) or brandy (oak aged) of the same kind of fruit. The spirits should not be neutral. Use of neutral or other fruit spirits must be declared and creates a specialty product that would be better entered in Category 28D.

Whether sweet or dry, the object of a fortified cider/perry is to create a very full-flavored, heavy-bodied, 'bigger than life' profile – but not as intense as an ice cider. They are well suited to after dinner aperitifs and use in cocktails. Fruit should be forward. Acidity is well balanced – juice like. Fermentation/yeast character reserved. Spirits evident and warming, not harsh. Spirit 'headiness' would be a fault. Tannins may run the spectrum – but shouldn't be distracting. Oak aging of spirits and/or final product is allowable. As such, some oxidation character is allowable, if balanced with the oak and barrel profile.

## **2006-3 Distilled** (*Open to commercial division only*)

### **A. Eau de vie**

Eau de vie (EDV) is white, non-oak-aged brandy. It usually ranges from 60 to about 100 proof, though products under 80 proof are uncommon in the US. Imported examples bear special labels. Eaux de vie are often drunk as a digestif, like grappa. For either apple or pear, the spirit should be round in the mouth and free of heads (acetates and aldehydes – nail polish remover) or tails (fusel oils, often stemmy or fuel-like, they bead in an empty glass, and are most evident as smell in an emptied glass).

Apple EDV are usually subtle on the fruit and may carry a hint of spice. Varietal character may be difficult to discern, and could be a feature. Overt apple character should raise concerns.

Pear EDV, on the other hand may be heavily aromatic to the point of perfume. Pear spirits often bear a subtle spicy aftertaste which should linger a long time. Bartlett pear is readily identifiable.

### **B. Brandy (Oak Aged)**

In general, oak aged brandies follow same guidelines as eau de vie. Head and tail characters are faults. Apple is subtle, pear more overt. Barrel character may range from toasted wine barrel (toast and coconut, light yellow color) to charred whisky barrel (smoke, spice, dark amber color) – but you should be able to taste the barrel.

Apple brandies fall into two main camps – calvados (French) and apple jack (American mid-Atlantic colonies/states). Calvados is fermented from a French style cider and is dominated by the wild fermentation flavors. These accent the heads. They can give a green apple impression to some tasters, but commercial samples are often excellent candidates to illustrate acetaldehyde, ethyl acetate and (rarely) diacetyl. A calvados-style apple brandy should be heady, and should have muted barrel character. American apple brandies / apple jacks should not evidence heads, but rounded, generic apple or apple blossom flavors and aroma, varietal character being a plus, some spiciness is acceptable, partnered with smooth barrel character that shouldn't overwhelm. Entry must declare whether it is a calvados or apple jack style brandy. This category may be split if the number of entries warrants it. *Note: Apple jack brandy is not to be confused with cider that has been concentrated by freezing. Cider concentrated by freezing after fermentation includes concentrated heads and tails and is excluded from this competition due to adverse effects related to toxicity.*

**Great Lakes International Cider & Perry Competition**  
**Registration Form (This form required for each entry)**

A completed copy of this form must accompany each entry. For multiple entries, fill out the information that will be repeated and photocopy. Then fill in the information specific to each entry and rubber band to the entry.

**Division:**    Commercial    Non-commercial

**Contact Information**

**Name** \_\_\_\_\_

**License Affiliation** \_\_\_\_\_

**St. Address** \_\_\_\_\_

**City, State, ZIP** \_\_\_\_\_

**Phone Number** \_\_\_\_\_

**E-mail** \_\_\_\_\_

**Do you plan to judge?**    Yes    No

**Will any of your staff be a Judge?**    Yes    No

**Name(s) and number(s)**

(Judges will still need to contact Rex Halfpenny at 248-628-6584 or mibeerguyd@aol.com)

**I am entering** \_\_\_\_\_ **products into this competition. This is number** \_\_\_\_\_ **of** \_\_\_\_\_.

**Name of product if any** \_\_\_\_\_

**Category and subcategory entered. Please spell out:** \_\_\_\_\_

**Category number** \_\_\_\_\_ **and subcategory alpha** \_\_\_\_\_ **if any entered.**

**Sweetness:**    Sweet    Semisweet    Semi dry    Dry

**Carbonation:**    Still    Petillant    Sparkling

**Strength:** \_\_\_\_\_ % ABV

**Special Ingredients** (Single varietal fruit, other fruits, spices, herbs, etc.) *Please note that requirements for reporting ingredients vary by category.*

**Commercial entrants:** *Commercial entrants must provide a list of ingredients. International commercial entrants whose local laws do not require a list of ingredients on the bottle label must supply a list in the space below.*

**Special process** (wood aged, smoked, spontaneously fermented, etc.)

*Rules and Provisions:*

- *The shipper must pay all customs, duty and shipping fees.*
- *All entries become the property of the Great Lakes Cider & Perry Association.*
- *Any portion of the entries remaining after announcement of the awards may be disposed of as seen fit by the Association. The Association intends to display winning commercial entries.*
- *Note to commercial entries in Category 27 / Standard Cider & Perry: This competition requires an 85% minimum apple or pear juice content for standard cider or perry entries and the two juices may not be combined in one entry in Category 27 (though apple/pear blends may be entered in Category 28B, 28D or 2006-1 as appropriate). The competition administrators reserve the unrestricted right to submit Category 27 entries for laboratory analysis to verify juice content. Category 27 entries found to be made from less than 85% juice will have any awards they may have received rescinded immediately. Entries in the 2006-1 (Macro Cider or Perry) category are exempt from testing.*

*Rules for use of competition awards and feedback in marketing:*

- *Vintage ciders and perries that win a medal, certificate or other award may use stick-on award labels approved and supplied by the Great Lakes Cider & Perry Association in accordance with level of recognition earned in the competition. These may only be used on cider or perry of the same batch and vintage from which the winning entry was supplied. There is no time limit on use of these labels provided they are applied to bottles from the same batch.*
- *Non-vintage ciders may reference the award for marketing purposes only by year. For example, a 2008 gold medal winner may advertise winning a 2008 gold medal in 2009, but not in a way that implies that the same product won a 2009 gold medal (unless it actually did win a 2009 gold medal as well). Brands may not refer to themselves as award winning in reference to this competition without referencing clearly the full competition name, the year and category/subcategory names in which the awards were won. Exceptions: Winning common cider (Category 27A) or common perry (27D) entries may be described as standard cider or standard perry.*
- *Use of any award in a misleading way may result in that award being rescinded and the offending producer being barred from future competitions.*
- *Producers are responsible for ensuring that distributors, retailers and restaurants use awards in advertising and marketing in accordance with competition rules. Failure to maintain proper control of the use of these awards may also result in the award being rescinded and in ineligibility to compete in future competitions.*
- *Feedback is supplied to aid producers in understanding how ciders were perceived by judges and what the relative strengths and weaknesses were perceived to be. Individual judges' comments are not to be quoted for marketing purposes without the express prior approval of the Board of Directors of the Great Lakes Cider & Perry Association.*
- *The Association wishes to encourage experimentation and help producers discover their strengths. Consequently entries from trial batches are permitted. However awards made to entries from trial batches may not be referenced by the producer or its distributors and retailers for marketing purposes without the express prior approval of the Association's Board of Director and without meeting any additional conditions required by the Board on which that approval is contingent. Trial batches are defined as those that represent less than 100 gallons or less than 5% of total producer production, whichever one of these represents the greater volume, or batches that are not available for sale to the public.*

**Registration Fees**

To encourage submission of international entries in 2012 the entry fees for entries submitted from outside North America will be waived. This waiver does not include beverages that have already been exported for sale in the US. Please note that shippers are still responsible for all shipping, customs and duty fees where applicable.

**Commercial Division**

Members of the Great Lakes Cider & Perry Association: \$35 per entry

Non-members: \$50.00 per entry.

No. of entries X \$35.00/\$50.00 = \$ \_\_\_\_\_

Non-commercial Division \$10.00 first entry, 1 X \$10.00 = \$ \_\_\_\_\_

\$7.00 second entry, 1 X \$ 7.00 = \$ \_\_\_\_\_

\$5.00 each subsequent entry X \$ 5.00 = \$ \_\_\_\_\_

Total Registration Fee Enclosed: = \$ \_\_\_\_\_

Membership Dues Enclosed (optional): = \$ \_\_\_\_\_

Total Payment Enclosed: = \$ \_\_\_\_\_

**Category 27 (Standard Cider & Perry) entries only: Please check the appropriate statement and affirm with your signature that the entry was produced with a minimum of 85% juice.**

**Producer:** Yes, this entry is made with a minimum of 85% juice and I accept the conditions and provisions of the testing and eligibility rules.

**Distributor/Importer:** Yes, this entry is made with a minimum of 85% juice and I have affirmed that the producer accepts the conditions and provisions of the testing and eligibility rules.

**All entrants write your name and sign below:**

**I affirm that the entry/entries submitted are as described and I accept all rules and conditions of the competition.**

X \_\_\_\_\_

Name \_\_\_\_\_

**DEADLINE FOR ENTRIES: March 25, 2012**

**Make your checks or US Postal money orders payable to**

**Great Lakes Cider & Perry Association**

**And send or deliver with your entries to:**

GLINT Competition

C/O Siciliano's Market

2840 Lake Michigan Dr. NW

Grand Rapids, MI 49504

# The Great Lakes Cider & Perry Association

## Application for Membership

Note: The Membership Committee and Board of Directors reserve the right to reject applications or return for additional information to ensure that membership reflects the core values of the organization.

### Yearly Membership Dues

(Please enclose with application to qualify for discounted commercial division competition entry fees)

- Regular members (commercial producers) and Friends of the Association (allied trade) - \$250 per year.
- Affiliate members (commercial producers outside the member states) - \$100/year
- Associate members (noncommercial producers) - \$25/year

Personal contact information will not be shared outside the organization without permission.

Name of Applicant:

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Name of Business or Organization (if applicable):

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Title or Function in Business or Organization (if applicable):

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Street Address:

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Street Address Line 2:

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City: \_\_\_\_\_ State or Province: \_\_\_\_\_

Zip or Postal Code: \_\_\_\_\_

Email: \_\_\_\_\_

Telephone (Daytime): \_\_\_\_\_ Evening: \_\_\_\_\_

Fax: \_\_\_\_\_

Please state your connection (or potential connection) to cider and perry:

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