



2016 HOMEMADE SAUERKRAUT CONTEST

Rules and Requests from the Judges

- This contest is to judge two categories: the best traditional sauerkraut and the most unique sauerkraut. Entries must be homemade, well fermented, free of surface growth and delicious.
- Entries may not contain vinegar or any vinegar - infused ingredients such as olives or pickles.
- Entries must arrive to judge table no later than 1 pm on August 27th, entered by an attendee of the festival. (Submission table is located in the Sequoia Lobby, adjacent to the auditorium)
- Entries must arrive in an unmarked, clear glass pint jar.
- Entries must be presented to the submission table with the below form filled out and **taped to the jar with the writing against the glass, and no writing visible**. The below form may also be folded with the writing inside of the fold and placed in a plastic sandwich bag taped to the jar if arriving with an ice pack and any concerns of the paper deteriorating.
- 3rd place, 2nd place, and 1st place will be announced for each category.

Please fill out the application below, cut at the line and present with your jar of sauerkraut for judging.

Kraut Maker: _____

Ingredients: _____

Date of creation (beginning of fermentation): _____

Name of Kraut (optional): _____

Intended Category (Please mark one): Traditional _____ Most Unique _____

Anything else you'd like to tell the judges?