



**CAMPAIGN
FOR
REAL ALE**

National Cider and Perry Championships Procedures V2.2 (10 Jan 2014)

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Synopsis

This document describes how CAMRA's National Cider and Perry Championships are organised and the procedures that are used.

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Overview

1. CAMRA

- 1.1. CAMRA campaigns for real ale, real cider & perry, real pubs and consumer rights. We are an independent, voluntary organisation with over 145,000 members and have been described as the most successful consumer group in Europe. CAMRA promotes good-quality real ale, real cider & perry, and pubs & clubs, as well as acting as the consumer's champion in relation to the UK and European beer and drinks industry. We aim to:
 - Protect and improve consumer rights.
 - Promote quality, choice and value for money.
 - Support the public house as a focus of community life.
 - Campaign for greater appreciation of traditional beers, ciders and perries as part of our national heritage and culture.
 - Seek improvements in all licensed premises and throughout the brewing industry.
- 1.2. CAMRA's Cider and Perry Committee (informally known as the APPLE Committee) campaigns for greater appreciation of real cider and perry as part of our national heritage and culture. Our primary objectives are:
 - To increase public awareness of real cider and perry.
 - To increase the number of pubs & clubs that sell real cider and perry.
 - To encourage and preserve where appropriate, the traditional methods and knowledge of real cider and perry making.
 - To encourage and assist new producers of real cider and perry.
 - To increase the number of CAMRA members actively campaigning for real cider and perry.
 - To encourage more real cider and perry drinkers to join CAMRA.
- 1.3. An important part of the committee's work is making annual awards for cider and perry. This not only encourages producers of real cider and perry to continue in their endeavours and improve consistent high quality, but through the public nature of the judging helps to raise awareness and appreciation of these products.

2. CAMRA's Definition of Real Cider and Perry

At the time of writing, CAMRA's definition of real cider and perry is as follows:

2.1. Ingredients

- The liquid content before fermentation must consist entirely of non-pasteurised apple (cider), or pear (perry) juice.
- No apple or pear juice concentrates to be used.
- Normally, only the sugar naturally available in the fruit should be used to cause fermentation, but in years when the level of natural sugar in the fruit is low, the addition of extraneous sugar to aid fermentation is acceptable.

2.2. Process

- No pasteurisation to take place during the production process.
- No added colourings to be used.
- No added flavourings to be used.
- There must be no artificial carbonation.
- Sweetener may be added to fully fermented cider/perry to make it sweet or medium.
- The addition of water is permitted to bring the alcoholic content of the cider/perry down to the level required by the producer. Ideally, however the minimum juice content should not be lower than 90% volume.
- No micro filtration allowed (this takes all the yeast, leaving a "dead" product).

National Cider and Perry Championship

3. The Aim of the National Championship

- 3.1. The National Championship's aim is to identify a champion cider and perry each year, as judged by members of the public. It is not intended to be a rigorous technical judging, but guidance on tasting is given by an experienced person on each judging panel.
- 3.2. Due to the increase in size of the competition, it has been necessary to structure the competition into two stages to enable it to be judged within the time, space and budget restraints of the hosting events. Winners of Super-Regional Competitions (details in Appendix 1) feed the quarter finals. The quarter finals onward are currently held at the Reading Beer and Cider Festival in early May.

4. General Structure

- 4.1. The competition is organised and co-ordinated by a sub-group of the APPLE Committee. Producers or suppliers, or any other person with a conflict of interest, or potential conflict of interest, cannot be an organiser or decision maker of any aspect of the National Championships, including any of the Super-Regional Competitions. Such people are permitted to be involved in other capacities at the organiser's discretion. A producer is not permitted to judge on a panel that has, or could have their product being judged.
- 4.2. The competition covers two categories – Real Cider and Real Perry. Entries to each category must conform to CAMRA's definition. It is the organiser's decision as to which products conform to CAMRA's definition. Where there is insufficient evidence of conformance, the product will not be judged.
- 4.3. The competition only relates to draught products. Bottled products are not judged at this competition, and will not be accepted. Pider (half perry, half cider) will not be judged at this competition, however, a separate category may be introduced if there are sufficient products available in the future.
- 4.4. Entries into Super-Regional Competitions must have been fermented and matured within the Super-Region. Where there is insufficient evidence of this, the product will not be judged.
- 4.5. The APPLE Committee shall decide the venue, date and time of the National Championships. The APPLE Committee (or their appointees) shall decide the venue, dates and time of the Super-Regional Competitions.
- 4.6. This document outlines the general method by which the competition is conducted. There may be situations in which the organisers have to deviate from this procedure to accommodate unexpected events or circumstances. In these situations the organisers' decision is final.
- 4.7. Both the cider competition and perry competition start at a Super-Regional level. Super-Regions are formed from one or more CAMRA regions with a view to the efficient and equitable running of the competition. These competitions together will produce a shortlist of 24 ciders to go forward to the quarter finals.

5. General Principles on how Products are Entered

- 5.1. Whilst the competition aims to judge all real ciders and perries available, resource constraints require some limits to be applied. It is the aim that all producers of real cider have the opportunity to enter their Super-Regional Competition, no matter what their production capacity is.
- 5.2. Only one entry of cider and one of perry will be accepted per producer. Producers who produce several blends or varieties are encouraged to submit the one they consider their best. In the event of a producer supplying more than one product, and not indicating which is to be judged, the organisers will decide (using whatever criteria they deem appropriate).
- 5.3. Producers can, if they wish, arrange delivery of their cider or perry to be judged, at their own expense, otherwise, it will be at the decision of the person ordering how to obtain the cider or perry.
- 5.4. Where it is not practically possible to have all possible producers entered into a Super-Regional Competition (although this situation should be avoided), the decision of which products to judge should consider the following factors:
 - 5.4.1. Producers who have a product available at the time and place of judging.
 - 5.4.2. Producers who have won CAMRA awards in the past year, such as the previous year's Super-Regional Competition or cider of the festival.
 - 5.4.3. Producers who, in the opinion of the organisers, have shown a high quality of production in the past, or who have won non-CAMRA awards in the past year.
- 5.5. Where a Super-Regional Competition is held, the arrangements for products to be judged lies with the competition organiser, who would normally be one or more of the Regional Cider Co-ordinators (RCCs) for the CAMRA regions involved.
- 5.6. If for some reason, a Super-Regional Competition is not possible (for whatever reason), the RCCs will be asked to provide nominations for entries into a preliminary round to be held at Reading prior to the quarter finals, based on considerations in 5.4 above.
- 5.7. The best way for a producer to make sure that their cider is considered is to contact their local RCC. See Appendix 2 for contact details or www.camra.org.uk/cider for the most up-to-date details.
- 5.8. Where possible, the exact product that won a Super-Regional Competitions will be requested for the quarter finals. Only if this is not available, will the producer be allowed to supply a different, but similar product.
- 5.9. In the event of a producer not being able to supply a product for the quarter finals, a reserve from the same Super-Region will be considered for entry. Use of these reserves will be at the discretion of the organisers.

5.10. Only producers who produce over 100 gallons for commercial sale, and can supply both Reading Beer and Cider Festival, and the Great British Beer Festival, will be allowed into the quarter finals.

6. Judging Procedures

- 6.1. Judging is conducted blind, and the person(s) co-ordinating the entries and how they are blind-marked are not to be involved in any way with judging them.
- 6.2. Records of the competition and marks given are retained by the organiser(s) for a reasonable period after the competition is held. This will be for at least one year.

7. Judging Criteria

- 7.1. Entries will be judged on the following criteria.
 - 7.1.1. Aroma
 - 7.1.2. Initial Taste / Flavour
 - 7.1.3. Finish / Aftertaste
 - 7.1.4. Personal Enjoyment
- 7.2. Marks for each of these criteria will be accorded the same weight.
- 7.3. A sample marking sheet is attached to this document. See Appendix 3.

8. Super-Regional Competitions

- 8.1. Super-Regional Competitions will take entries from producers in their area, and narrow them down using the same criteria used in the quarter finals onward, to put forward a designated number of cider entries and designated number of perry entries to the quarter finals.
- 8.2. The number of entries from each Super-Regional Competition that will go forward to the quarter finals will be based on the number of cider/perry producers in that area. This relationship will be reviewed annually. For the current allocations, see Appendix 1.
- 8.3. Super-Regional Competitions do not have to be conducted in an identical manner, to allow flexibility for venues, availability, staffing and other factors. However, key guidelines will be followed:
 - 8.3.1. Where possible, all producers in the Super-Region will be invited to submit products to be judged. If there is no response from a producer, and their product can be sourced through other channels, then their cider may be judged at the competition. This will be at the discretion of the organisers.
 - 8.3.2. Where possible, the judging panels will be comprised of members of the public (which may include invited guests) with an interest in cider, with an experienced person on hand to provide guidance.
 - 8.3.3. The judging criteria will be identical to those used in the quarter finals onward.
 - 8.3.4. As well as the specific products to go through to the quarter finals, two or three reserves should be specified to be entered to the quarter finals in the event of a winning producer being unable to supply. Use of these reserves will be at the discretion of the organisers.
- 8.4. The organisers of the Super-Regional Competitions will inform the winners of their entry into the last 24 to be judged at Reading.
- 8.5. It is encouraged that the winning entries to the Super-Regional Competition be promoted and publicised to raise the profile of both the producer and CAMRA's cider and perry campaign.

9. Quarter and Semi-Final Rounds

- 9.1. The quarter and semi-final rounds will consist of a number of panels.
- 9.2. A panel will judge either cider or perry products, but not both.
- 9.3. Each panel will usually consist of six judges.
 - 9.3.1. At least one will be an experienced cider/perry drinker, usually an active CAMRA cider campaigner, who will chair the panel. The role of the panel chair is described in Appendix 4.
 - 9.3.2. The remainder will be members of the public who have an interest in cider or perry.
 - 9.3.3. The makeup of quarter and semi-final round panels will not be published.
- 9.4. Each panel will normally judge six products.
- 9.5. The three highest scoring products in each panel will go through into the next round of judging. In the event of a tied score between third and fourth, all four products will go forward.
- 9.6. Quarter final rounds will normally start with a field of 24 ciders and 24 perries, to be short-listed to 6 ciders and 6 perries for each of the finals.

10. Finals

- 10.1. The final rounds will consist of two panels – one for cider, one for perry.
- 10.2. Each panel will consist of at least six judges.
 - 10.2.1. At least one will be an experienced cider/perry drinker, usually a member of CAMRA's Cider and Perry Committee (APPLE), who will chair the panel.
 - 10.2.2. The remainder will be invited to judge the finals, and will be a mixture of industry experts, media, and any other persons considered suitable by the organisers.

- 10.2.3. The makeup of the judging panel will not be published.
- 10.3. Each panel will normally judge six products.
- 10.4. The highest scoring product in each panel will be given CAMRA's gold award. The second and third highest scoring will receive the silver and bronze awards respectively. Other finalists will be published as such. In the case of a tie, a joint award will be given.

11. Further Guidance and Complaints

- 11.1. Further guidance can be sought from the National Championships Sub-Group of the APPLE Committee.
- 11.2. Any complaints are to be address to the Chair of the APPLE Committee.

Appendices

Appendix 1 Super-Regional Allocations

For the 2014 National Championships onwards, the Super-Regional Competitions for cider and perry are split as follows:

Super-Regional Competition	CAMRA Regions (and Branches)	Competition Venue	Entries into Cider Quarter Finals	Entries into Perry Quarter Finals
South West	South West, Wessex & Channel Islands (Salisbury & South Wiltshire branch)	Plymouth Beer Festival, July	8	5
West Midlands	West Midlands	West Midlands Cider & Perry Festival, West Bromwich, in September	4	
		Hereford Beer and Cider Festival, July		8
Wales	Wales	Great Welsh Beer & Cider Festival, June	2	4
North of UK	Scotland & NI, West Pennines, North East, Merseyside and Cheshire, Greater Manchester, Yorkshire	Greater Manchester Cider & Perry Festival, June	2	1
Eastern Seaboard	East Midlands, East Anglia, Greater London, Kent	Norwich Beer Festival, October; Nottingham Beer Festival, October; Thanet Beer Festival, March/April	5	4
South of England	Central Southern, Surrey & Sussex, Wessex & Channel Islands (except Salisbury & South Wilts)	Reading Beer and Cider Festival (prior to national judging), May; Sussex Beer & Cider Festival, Hove, March	3	2

Appendix 2 Regional Cider Co-ordinators

In relation to the National Cider and Perry Championships, the RCC's role is:

- to liaise with producers,
- to promote the competition, and
- to either organise the competition, or ensure that the competition is organised.

For the most up-to-date list of RCCs, please see www.camra.org.uk/cider.

CAMRA Region	Regional Cider Co-ordinator
Central Southern	<i>None at present, contact Chris Rouse for assistance.</i>
East Anglia	Chris Rouse, 01799 531582, 07824 726108, chrisrouse@yahoo.co.uk
East Midlands	Chris Gascoyne, ciderchris82@gmail.com
Greater London	Ian White, whiteik@talk21.com
Greater Manchester	Mike Gilroy, 07905 680710, mikegilroy17@yahoo.co.uk
Kent	Linda Thompson, linda_a_thompson@yahoo.co.uk
Merseyside & Cheshire	Linda Harris, ciderandperry@gmail.com
North East	Bill Wilkinson, 07900 653246, williamhwilkinson@hotmail.com
Scotland & N Ireland	Alistair Boyd, 01419 442016, hibeernian@sky.com
Wales	Chris Charters, chris@outdoor-sport.u-net.com
South West	Bob Southwell, ecosochistoryman@hotmail.co.uk
Surrey & Sussex	Jackie Johnson, 01273 202730, johnsonjackiem@aol.com
Wessex & Channel Isles	Nigel Firth, nigelfirth@yahoo.co.uk
West Midlands	Sally Lavender, sally.lavender@virgin.net
West Pennines	Vanessa Gledhill, vanessa.gledhill@yahoo.co.uk
Yorkshire	David Litten, 01482 793607, littendavid@littendavid.karoo.co.uk

Appendix 3 Sample Marking Sheet

 <p>CAMPAIGN FOR REAL ALE</p>	<p>THE CAMPAIGN FOR REAL ALE</p> <p>Cider Competition</p> <p>JUDGING FORM</p>	
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<p>Sample Number</p>	<input type="text"/>	<p>Judge's Name</p>	<input type="text"/>
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Each category should be marked in the range of 0 – 10.
 Extreme marks should be reserved for extreme cases!

CRITERIA	MARK	COMMENT
Aroma		
Initial Taste / Flavour		
Finish / Aftertaste		
Personal Enjoyment		
TOTAL (out of 40)		

Appendix 4 Role of the Panel Chair

The role of the panel chair is:

- to help people who are new to cider and perry judging
- to ensure that panel members stick to the task in hand
- to ensure you finish in a reasonable time (about 35-45 minutes)
- to ensure everyone tastes the same sample at the same time
- to ensure that everyone enters the correct sample number on the form
- to ensure everyone gives marks for each category, and that they are correctly added up
- to ensure that personal preference for sweet or dry does not affect the judging
- to encourage everyone to write comments
- to prevent the possible identification of a cider or perry
- to ensure panel members communicate and enjoy themselves

Appendix 5 Awards Structure Diagram

