



2010 Mazer Cup International

Meadmaker Information:

Name: *(list additional Mead Makers if applicable)*

First:	Last:
First:	Last:

Address:

Street and Number:		
City:	State:	Zip:
Email Address:		
Phone - Residence:	Phone - Office/Cellular:	

Homebrew Club Affiliation:

Homebrew Club Name and AHA Club Number (if any):
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ENTRY INFORMATION: Mead Style - Circle One

Category 24: Traditional Mead 24A. Dry Mead 24B. Semi-Sweet Mead 24C. Sweet Mead	Category 25: Melomel (Fruit Mead) 25A. Cyser (Apple Melomel) 25B. Pyment (Grape Melomel) 25C. Other Fruit Melomel	Category 26: Other Mead 26A. Metheglin 26B. Braggot 26C. Open Category Mead
Name of Mead:		

SPECIAL INFORMATION: *(required unless labeled optional; please see Section 7 of the Entry Rules & Regulations)*

Carbonation Level: <i>circle one</i> Still Petillant Sparkling	Sweetness: <i>circle one</i> Dry Semi-Sweet Sweet	Strength: <i>circle one</i> Hydromel Standard Sack
Honey Varietal: <i>(optional)</i>		
Fruit/Spice/Additional Ingredients: <i>(optional)</i>		

COMMENTS: *(optional)* any additional information or comments you think the judges may find helpful
