

*Sponsor*  
*Acknowledgements*

Brown County 4-H Fair Association  
&

Brown County  
Extension Homemakers  
Association



&



**Purdue University  
Extension Service  
Brown County Office  
802 Memorial Drive; P.O. Box 7  
Nashville, IN 47448  
812-988-5495**

*Come join us at the fair!*

# Open Class Rules 2025

**Brown County  
4-H Fair**



**June 9 - June 14**

**Brown County Fairgrounds  
Nashville, Indiana**

# Ribbon Explanations

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## Pie Contest - See Page 36 - 37

(NP) = Non-Perishable    (P) = Perishable



### Honorable Mention-

Honorable mention is awarded to exhibit(s) that exceed standards and are of *champion quality*, but were not chosen as the Champion or Reserve Champion.



### Champion & Reserve Champion

– One each selected for each Category of exhibits at the judges discretion.

Champion should be selected of the “First Place”.



Best of Show - One Selected for each **department** at the judges discretion.

# Ribbon Explanations



**Blue** - Blue is awarded to those entries that exceed the average standard. This award indicates certain degree of excellence that exceeds the average expectation and may be given to multiple participants.

**Red** - A red is awarded to those entries that meet the average standard or are slightly below the average standard established for that respective class. The general level of accomplishment meets expectations, but is less than excellent. Shortcomings are found in certain aspect to cause this ranking.

**White** - A white is awarded to those entries that do not meet average standard. The level of accomplishment is less than expected. A ranking of white is deserved due to the severe shortcomings from the good standard.

**Green** - A green is awarded when required components or pieces are missing from the exhibit

*Extension Homemakers Clubs  
Hosting Open Class Exhibits:*



Brown County Herb Society  
Cedar Hills Club  
Day Dreamers Club  
Mail Box Members  
Quick Quilters Club

*Thank you for exhibiting!*

## **Exhibit Drop-Off**

**All exhibits checked in at Exhibit Building**

### ***Non-Perishables***

***Friday, June 6th from 4:00 - 7:00 p.m.***

***\*Late entries: Saturday, June 7th***

***9:00 a.m. - 10:00 a.m.***

=====

### ***Perishables***

***Saturday, June 7th from 10:00 a.m. - Noon***

=====

## **Exhibit Building Hours**

Monday – Saturday

June 9th – June 14th

6:00 p.m. - 10:00 p.m.

=====

## **Exhibit Pick-up**

Sunday, June 15th

2:00 p.m. to 4:00 p.m.

**No early pick-ups**

## **PIE CONTEST** (continued)

- G. Pies will be judged on general appearance, flavor, texture of crust, and texture of filling.
- H. All pies will be judged accordingly:
  - 1. 1st, 2nd, and 3rd places will be awarded in each category.  
Cash prizes will be awarded in each category \$5 for 1st, \$3 for 2nd, and \$2 for 3rd.
  - 2. Champion and Reserve Champion pies will be selected overall and will receive prizes.
  - 3. All contestants will receive a ribbon.
  - 4. Winners will be announced immediately following judging.
- I. Pies will become property of the Brown County Extension Homemakers, and after the contest, they will be sold by the slice or entire pie, plain or a la mode.

**Only pies in the following Categories will be accepted**

(Chocolate may **NOT** be added to categories 1-4 or it will be judged under category 5.)

- 1. ***Apple***
- 2. ***Cherry***
- 3. ***Other Fruit (fresh or dried)***
- 4. ***Nut***
- 5. ***Chocolate Combos***
- 6. ***Miscellaneous***

**Any questions regarding the pie contest, please contact Jane Donaldson at 812-988-1764**

## PIE CONTEST

### Sponsored by Brown County Homemakers

- 1) 

**CREAM, CUSTARD, PUMPKIN or MERIGUE-TOPPED pies will NOT be accepted – even if they are in compliance with letter “ F ” below.**
- 2) **Contestants can only enter three (3) pies, 1 per category.**
- 3) **No tarts may be entered in pie contest.**
- A. Pies must be brought and registered in the Exhibit Building on the Fairgrounds, on Tuesday, June 10th from 4:30 to 6:00 p.m.
- B. Judging begins promptly at 6:30 p.m.  
Judging is open to the public.
- C. All pie crust and filling must be made from scratch (No premade crust or filling)
- D. The pie can be prepared in any pie pan, however homemakers are not responsible for your pan.
- E. RECIPE REQUIRED on a card –  
Name & Address on the reverse side. If it's an old family recipe you do not want to reveal, you **MUST** include a list of ingredients. Recipes become the property of the Open Class Department with the right to use them in the future.
- F. Food Safety Regulation: for submitted baked products - filling, frosting, glazing, pie filling and meringue – whether uncooked or cooked **are not permitted to contain cream cheese, whipped cream, sour cream, milk, evaporated milk, unpasteurized eggs/ egg whites.** Pasteurized eggs or eggs cooked to 160 degrees F before use may be used.  
\* **See above!**  
(Eggs from a grocery store have been pasteurized)  
Home-canned fruits, vegetables, or meats are not permitted in products.



AUGUST 1 - AUGUST 17, 2025

The Open Class County Fair exhibits competition is separate from State Fair competition. If you choose to have an entry at the State Fair level you **MUST** enter yourself via online entry by the

deadline of **July 1st!**

**County winners stay at the local level. Your exhibit does NOT automatically advance to the state fair.**

For more state fair information go to:

<https://exhibitorscorner.indianastatefair.com/>

**THE PIE CONTEST  
IS BACK FOR 2025!!!**

**See pages 36-37 for details.**

**(Still included, a pie category in the  
Culinary Arts Department, pg 15)**

**Open Class Superintendent:**

**Rachelle Smith**

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**Homemakers President:**

**Jane Donaldson**

[donaldsonhouse@aol.com](mailto:donaldsonhouse@aol.com)



## NOTES

While reading though this book you may want to jot down ideas as you are considering entering in Open Class.

Page # \_\_\_\_\_ Department: \_\_\_\_\_

Category # \_\_\_\_\_ Class # \_\_\_\_\_

Entry Description \_\_\_\_\_

\_\_\_\_\_

=====

Page # \_\_\_\_\_ Department: \_\_\_\_\_

Category # \_\_\_\_\_ Class # \_\_\_\_\_

Entry Description \_\_\_\_\_

\_\_\_\_\_

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Page # \_\_\_\_\_ Department: \_\_\_\_\_

Category # \_\_\_\_\_ Class # \_\_\_\_\_

Entry Description \_\_\_\_\_

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Page # \_\_\_\_\_ Department: \_\_\_\_\_

Category # \_\_\_\_\_ Class # \_\_\_\_\_

Entry Description \_\_\_\_\_

\_\_\_\_\_

## **V.I.P.--VERY IMPORTANT PEOPLE**

(People with Special Needs)

- Any number of items may be entered, provided they are not the same product.
- Please list age or limitation.

### **CATEGORY 1     Arts and Crafts**

- Class:
1. Christmas (any item)
  2. Creative Crafts (any item)
  3. Woodworking (any item)
  4. Drawing and Painting (any item)
  5. Coloring pages (max 3)

### **CATEGORY 2     Needlecrafts**

- Class:
1. Needlework (any item)
  2. Quilting (any item)
  3. Knitting (any item)
  4. Crocheting (any item)

### **CATEGORY 3     Miscellaneous**



The Brown County Fair Board recognizes that there are many talents. Entering projects in Open Class at the fair is your opportunity to show your unique creativity.

Please consider sharing your work for your friends & neighbors to see the hobbies you enjoy.

We look forward to a variety of exhibits on display the week of the fair.



## GENERAL RULES

- 1) Entries are open to **ALL** residents of Brown County or members of a Brown County organization with no limitation of age.
- 2) No limits on the number of entries unless designated in a department.

**NOTE:** Where specific rules apply, they will be explained under individual categories.

**Miscellaneous is only for the articles where there is no specific category.** (More than one entry may be made in Miscellaneous providing they are different.)

- 3) Entries must have been completed or grown by the exhibitor after **June 30th, 2024**
- 4) **Non-Perishable** exhibits will be accepted on Friday, June 6th 4:00 p.m.— 7:00 p.m.  
Late entries will be accepted on Saturday, June 7th 9:00 a.m.— 10:00 a.m.
- 5) **Perishables:** Floriculture, Gardening & Culinary Arts exhibits will be accepted on Saturday, June 7th 10:00 a.m.— 12:00 Noon.
- 6) The Danish system of judging (where a project is judged on its own merit by certain guidelines) will be used, and each placing will be determined by the judge according to the quality of the exhibits. Any number of first, second, and third places may be awarded. **No one will be allowed to watch the judging except those officially designated.**

## Quilting (continued)

### **CATEGORY 4** **Applique Quilting with Long Arm Machine**

- Class:
1. Bed - Hand Appliqued, Machine quilted
  2. Bed - Machine Appliqued, Machine quilted
  3. Wall - Hand or Machine Appliqued, Machine quilted
  4. Lap / Baby - Hand or Machine Appliqued, Machine quilted

### **CATEGORY 5** **Applique Quilting with Regular Machine**

- Class:
1. Bed - Hand Appliqued, Machine quilted
  2. Bed - Machine Appliqued, Machine quilted
  3. Wall - Hand or Machine Appliqued, Machine quilted
  4. Lap / Baby - Hand or Machine Appliqued, Machine quilted

### **CATEGORY 6** **Mixed Technique Quilting**

- Class:
1. Bed - Hand and/or Machine quilted
  2. Wall - Hand and/or Machine quilted
  3. Team / Group / Organization

### **CATEGORY 7** **Other Quilting**

Examples: Novelty, Embroidered, Legacy Quilt, Miniature

### **CATEGORY 8** **Patriotic Quilts**

Any Technique



## Quilting

### CATEGORY 1

Class:



#### **Pieced Quilting by hand**

1. Bed - Hand Pieced, hand quilted
2. Bed - Machine pieced, hand quilted
3. Wall - Hand or Machine Pieced, hand quilted
4. Lap / Baby - Hand or Machine Pieced, hand quilted
5. Hand applique, pieced and quilted

### CATEGORY 2

Class:



#### **Pieced Quilting with Long Arm Machine**

1. Bed - Hand Pieced, Machine quilted
2. Bed - Machine pieced, Machine quilted
3. Wall - Hand or Machine Pieced, Machine quilted
4. Lap / Baby - Hand or Machine Pieced, Machine quilted

### CATEGORY 3

Class:

#### **Pieced Quilting with Regular Sewing Machine**

1. Bed - Hand Pieced, Machine quilted
2. Bed - Machine pieced, Machine quilted
3. Wall - Hand or Machine Pieced, Machine quilted
4. Lap / Baby - Hand or Machine Pieced, Machine quilted

## **GENERAL RULES** (continued)

- 7) All exhibits will be marked with a ribbon to designate the placing following the judging. No monetary awards are given.
- 8) A Champion and Reserve Champion ribbon may be awarded from the blue ribbon winners in each category, providing there are at least three (3) blue ribbons in the category. Honorable Mention ribbons may be awarded when merited.
- 9) Open Class is **NOT** responsible for lost or damaged exhibits.
- 10) Exhibits must be claimed on **Sunday, June 15th, 2:00 pm - 4:00 pm**. Exhibits may **NOT** be removed between the time of official ENTRY and RELEASE. Exhibits will **NOT** be released before Sunday, 2:00 pm. Open Class is **NOT** responsible for exhibits left after Sunday, June 16th.



## GENERAL RULES (continued)

- 11) Please see below **example** of Entry Tag.  
These are required on each entry to be exhibited.  
These will be available at check in or in advance at  
the Extension Office.

Example:

Exhibit No. (This will be assigned at check in)

Dept. Decorative Arts

Cat. ( 2 ) Creative Crafts—Class (4) Basketry

Entry Description	Gathering Basket
1. 100 lbs of apples	100 lbs of apples
2. 50 lbs of pears	50 lbs of pears
3. 25 lbs of peaches	25 lbs of peaches
4. 15 lbs of plums	15 lbs of plums
5. 10 lbs of cherries	10 lbs of cherries
6. 5 lbs of strawberries	5 lbs of strawberries
7. 3 lbs of raspberries	3 lbs of raspberries
8. 2 lbs of blueberries	2 lbs of blueberries
9. 1 lb of blackberries	1 lb of blackberries
10. 1 lb of elderberries	1 lb of elderberries
11. 1 lb of huckleberries	1 lb of huckleberries
12. 1 lb of serviceberries	1 lb of serviceberries
13. 1 lb of saskatoon berries	1 lb of saskatoon berries
14. 1 lb of chokeberries	1 lb of chokeberries
15. 1 lb of dogwood berries	1 lb of dogwood berries
16. 1 lb of sumac berries	1 lb of sumac berries
17. 1 lb of wild rose hips	1 lb of wild rose hips
18. 1 lb of elderflower	1 lb of elderflower
19. 1 lb of rosehips	1 lb of rosehips
20. 1 lb of hawthorn berries	1 lb of hawthorn berries
21. 1 lb of currants	1 lb of currants
22. 1 lb of gooseberries	1 lb of gooseberries
23. 1 lb of loganberries	1 lb of loganberries
24. 1 lb of thornberries	1 lb of thornberries
25. 1 lb of mulberries	1 lb of mulberries
26. 1 lb of boysenberries	1 lb of boysenberries
27. 1 lb of blackberries	1 lb of blackberries
28. 1 lb of raspberries	1 lb of raspberries
29. 1 lb of strawberries	1 lb of strawberries
30. 1 lb of blueberries	1 lb of blueberries
31. 1 lb of blackberries	1 lb of blackberries
32. 1 lb of raspberries	1 lb of raspberries
33. 1 lb of strawberries	1 lb of strawberries
34. 1 lb of blueberries	1 lb of blueberries
35. 1 lb of blackberries	1 lb of blackberries
36. 1 lb of raspberries	1 lb of raspberries
37. 1 lb of strawberries	1 lb of strawberries
38. 1 lb of blueberries	1 lb of blueberries
39. 1 lb of blackberries	1 lb of blackberries
40. 1 lb of raspberries	1 lb of raspberries
41. 1 lb of strawberries	1 lb of strawberries
42. 1 lb of blueberries	1 lb of blueberries
43. 1 lb of blackberries	1 lb of blackberries
44. 1 lb of raspberries	1 lb of raspberries
45. 1 lb of strawberries	1 lb of strawberries
46. 1 lb of blueberries	1 lb of blueberries
47. 1 lb of blackberries	1 lb of blackberries
48. 1 lb of raspberries	1 lb of raspberries
49. 1 lb of strawberries	1 lb of strawberries
50. 1 lb of blueberries	1 lb of blueberries
51. 1 lb of blackberries	1 lb of blackberries
52. 1 lb of raspberries	1 lb of raspberries
53. 1 lb of strawberries	1 lb of strawberries
54. 1 lb of blueberries	1 lb of blueberries
55. 1 lb of blackberries	1 lb of blackberries
56. 1 lb of raspberries	1 lb of raspberries
57. 1 lb of strawberries	1 lb of strawberries
58. 1 lb of blueberries	1 lb of blueberries
59. 1 lb of blackberries	1 lb of blackberries
60. 1 lb of raspberries	1 lb of raspberries
61. 1 lb of strawberries	1 lb of strawberries
62. 1 lb of blueberries	1 lb of blueberries
63. 1 lb of blackberries	1 lb of blackberries
64. 1 lb of raspberries	1 lb of raspberries
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66. 1 lb of blueberries	1 lb of blueberries
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68. 1 lb of raspberries	1 lb of raspberries
69. 1 lb of strawberries	1 lb of strawberries
70. 1 lb of blueberries	1 lb of blueberries
71. 1 lb of blackberries	1 lb of blackberries
72. 1 lb of raspberries	1 lb of raspberries
73. 1 lb of strawberries	1 lb of strawberries
74. 1 lb of blueberries	1 lb of blueberries
75. 1 lb of blackberries	1 lb of blackberries
76. 1 lb of raspberries	1 lb of raspberries
77. 1 lb of strawberries	1 lb of strawberries
78. 1 lb of blueberries	1 lb of blueberries
79. 1 lb of blackberries	1 lb of blackberries
80. 1 lb of raspberries	1 lb of raspberries
81. 1 lb of strawberries	1 lb of strawberries
82. 1 lb of blueberries	1 lb of blueberries
83. 1 lb of blackberries	1 lb of blackberries
84. 1 lb of raspberries	1 lb of raspberries
85. 1 lb of strawberries	1 lb of strawberries
86. 1 lb of blueberries	1 lb of blueberries
87. 1 lb of blackberries	1 lb of blackberries
88. 1 lb of raspberries	1 lb of raspberries
89. 1 lb of strawberries	1 lb of strawberries
90. 1 lb of blueberries	1 lb of blueberries
91. 1 lb of blackberries	1 lb of blackberries
92. 1 lb of raspberries	1 lb of raspberries
93. 1 lb of strawberries	1 lb of strawberries
94. 1 lb of blueberries	1 lb of blueberries
95. 1 lb of blackberries	1 lb of blackberries
96. 1 lb of raspberries	1 lb of raspberries
97. 1 lb of strawberries	1 lb of strawberries
98. 1 lb of blueberries	1 lb of blueberries
99. 1 lb of blackberries	1 lb of blackberries
100. 1 lb of raspberries	1 lb of raspberries

## OPEN CLASS ENTRY TAG

Exhibit No. (to be assigned at check in)

Dept. \_\_\_\_\_

Cat. \_\_\_\_\_ Class ~~\_\_\_\_\_~~

Entry Description \_\_\_\_\_

Exhibitor

Address \_\_\_\_\_




## PHOTOGRAPHY (continued)



**CATEGORY I** Color

Class:

1. Animals/ Insects
2. Plants
3. Portraits/ people scenes
4. Scenery
5. Barns, Bridges, Buildings
6. Miscellaneous (must not fit in class 1-5)

A silver tripod stand is positioned in the upper right corner of the slide. It has three legs and a central column, typical of a camera or light stand.

## CATEGORY 2 *Black& White*

Class:

1. Animals/ Insects
2. Plants
3. Portraits/ people scenes
4. Scenery
5. Barns, Bridges, Buildings
6. Miscellaneous (must not fit in class 1-5)

### CATEGORY 3 PhotoShop

Class: 1. Collage - 4 or more pictures on 8x10  
2. Special Effect - copy /paste, halo, etc.

### CATEGORY 4 Sepia

### Any Sepia Photo



## PHOTOGRAPHY

- All exhibits will be displayed in clear acid free protector sleeves (which will be provided at Check-In).
- You may bring your photos in your own sleeves however to provide uniform judging we will ask you to place them in the type we are providing.
- PHOTOGRAPHS THAT ARE MOUNTED, MATTED OR FRAMED WILL NOT BE ACCEPTED.
- All prints must be made from images taken since June 30, 2024. **Only one entry may be made in each class.** Photos previously entered for judging may not be entered again in Open Class.
- We reserve the right to reject pictures not in good taste.
- All Photos must be 5 x 7 or 8 x 10 inches
- Each entry should have the following on the back side - upper left corner:
  - Name**
  - Address**
  - Title of Exhibit**
  - Category**
  - Class Numbers**
- **No more than 6 photos will be accepted from one exhibitor.**

## **GENERAL RULES** (continued)

- 12) The Entry Slip is used to list all of your entries. The white copy will stay in our records and the yellow copy will go home with you after Check In. You (or a designated pick up person) **MUST** bring the yellow slip the day exhibits are released. The Entry Slips are available in advance at the Extension Office or will be available at Check In.

Please Print

Yellow Copy - Exhibitor

### **BROWN COUNTY 4-H FAIR OPEN SHOW**

Name \_\_\_\_\_20\_\_

Address \_\_\_\_\_

\_\_\_\_\_Phone \_\_\_\_\_

Member of Extension Homemakers YES ☐ NO ☐

### **LIST EXHIBITS (BRIEF DESCRIPTION)**

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

**SAMPLE**

## CULINARY ARTS

**Recipe required—printed or typewritten on a card**

### General Rules for all Food Preparation

- Any number of baked products may be entered in any class providing they are not the same product.
- All food products must be exhibited on disposable plates and covered with clear plastic wrap.
- All exhibits become the property of the Brown County 4-H Fair.
- Recipe required (printed or typewritten on a card).** Name and address on reverse side. If it's an old family recipe you do not want to reveal, you **MUST** include a list of ingredients. Recipes become the property of the Open Class Department with the right to use them in the future.
- Health Department Requirements for Baked Product Competitions: filling, frosting, glazing, pie filling and meringue – whether cooked or uncooked are **not permitted** to contain cream cheese, whipped cream/ sour cream topping, milk, evaporated milk, unpasteurized eggs or egg whites. Pasteurized eggs or eggs cooked to 160 degrees F may be used. (Eggs from a grocery store have been pasteurized)
- Judges and individuals who will consume products from county competitions should be informed they are at risk for food borne illness. The established policy cannot guarantee that an entry which is a potentially hazardous food has been properly prepared or handled before, during, or following the competition.

## SEWING

Any number of items may be entered in any category providing they are different types

### **CATEGORY 1** *Sewing for self or others*

Examples: Street length dress or dress with jacket  
Coat or suit  
Swimwear, loungewear, tennis wear, or costume  
Evening wear  
Shirt, skirt, jacket, or vest  
Children's Wear-Boy or Girl  
Aprons  
Purses / Totes



### **CATEGORY 2** *Sewing for the home*

Examples: Place mats (Set of two)  
Tablecloth  
Table napkins (Set of two)  
Shower or window curtains  
Miscellaneous (any number of items providing they are different)

### **CATEGORY 3** *Creative Sewing*

Examples Sewing machine embellished garment  
Appliquéd garment  
Serged garment  
Doll Clothes or dolls  
Miscellaneous – Any garment Utilizing creative techniques



## NEEDLE ARTS

Any number of items may be entered providing they are different. (Ex. needlepoint-belt, picture, cross stitch, pinafore, picture.)

### CATEGORY 1

#### Needlework

Class:



1. Needlepoint- Canvas
2. Counted Cross-Stitch
3. Embroidery—  
crewel, machine or hand
4. Rugs
5. Miscellaneous

### CATEGORY 2

#### Knitting

Class:

1. Adult Garment
2. Accessories
3. Infant & Children
4. Household
5. Original Design, no pattern
6. Miscellaneous



### CATEGORY 3

#### Crocheting

Class:

1. Adult Garment
2. Accessories
3. Infant & Children
4. Household
5. Miscellaneous

### CATEGORY 4

#### Felting

## CULINARY ARTS—Food Preparation

Recipe required—printed or typewritten on a card

### CATEGORY 1 Cakes: frosted or unfrosted

Class:

1. White
2. Chocolate
3. Other
4. Cupcakes

### CATEGORY 2 Cookies (Iced or un-iced)

Class:

1. Six drop
2. Six bar
3. Six Rolled & shaped
4. Six miscellaneous  
(other than above)



### CATEGORY 3 Brownies (6)

### CATEGORY 4 Yeast Breads

Class:

1. White - one loaf
2. Whole wheat - one loaf
3. Dinner rolls - six any shape
4. Sweet rolls - six any shape



## **CULINARY ARTS - Food Preparation**

(continued)

**Recipe required—printed or typewritten on a card**

### **CATEGORY 5 Quick Bread**

- Class:
1. Fruit loaf
  2. Veggie loaf
  3. Cornbread or Muffins
  4. Other than above, includes biscuits, turnovers & scones
  5. Coffee Cakes



### **CATEGORY 6 Decorated Cakes**

***Cake form or real cake***

***Exhibit must remain at fair ALL week***

- Class:
1. Special Occasion
  2. Cupcakes (3)

### **CATEGORY 7 Candy**

- Class:
1. Fudge - six pieces
  2. Mints - six pieces
  3. Nut brittle - six pieces
  4. Caramels - six pieces
  5. Miscellaneous - six pieces other than types listed above in 1 - 4.



### **CATEGORY 8 Healthy Food—Dietary Restrictions**

(Emphasis on reduced sugar and/or fat and/or increased fiber, and/or gluten free)

## **GARDENING & CROPS**

(continued)

### **CATEGORY 2 Fruits**

- Class: 1. One plate of **3** (apples, etc.) or **10** (cherries, berries, etc.) on or off the vine



### **CATEGORY 3 Herbs**

- Class: 1. Specimens -

**2** sprigs (parsley, etc.) or  
**2** heads (dill, etc.)

**A clear glass vase will be provided for each exhibit upon arrival. It is the responsibility of the exhibitor to place their exhibit into the provided vase.**

2. Potted Herbs-  
Single Potted Herb or  
Combination -  
**2** or more in single container





## GARDENING & CROPS

Exhibitor may enter any number of different vegetables, fruits, or herbs.

Exhibits will be judged on:

- Uniformity- all specimens should be the same size, shape, and color.
- Condition- free from dirt, disease, and blemish and proper degree of edible maturity.
- Quality- crispness, firmness, flavor, etc.
- A paper plate will be provided for Categories 1 & 2



### CATEGORY 1

#### Vegetables

Exhibit Recommendations for Vegetables:

- a) Root vegetables (beets, carrots, onions, etc.)  
Cut tops 1/2 to 3/4 inches. Do not peel onions.
- b) Cabbage, corn, etc. – leave three or four wrapper leaves.
- c) Cucumbers – specify if it is a pickling or slicing cucumber.

Class: 1. One plate of **3** vegetables (same kind), **6** pods, or **1** head. A vegetable over 5 inches can be displayed singly.

2. Collection of **6** different vegetables plated together. Example- 1 each (beet, potato, onion, tomato, zucchini, pepper).

## CULINARY ARTS - Food Preparation

(continued)

Recipe required—printed or typewritten on a card

### CATEGORY 9 Pies

- Class:
1. Apple
  2. Berry
  3. Cherry
  4. Other Fruit (fresh or dried)
  5. Nut



**CREAM, CUSTARD, PUMPKIN or MERIGUE-TOPPED pies will NOT be accepted – even if they are in compliance with Food Safety Regulations below.**

- \* Pies will be judged on general appearance, flavor, texture of crust, and texture of filling.
- \* All pie crust and filling must be made from scratch (No premade crust or filling)
- \* The pie can be prepared in **any disposable pie pan**, however homemakers are not responsible for your pan.
- **Food Safety Regulation:** for submitted baked products - filling, frosting, glazing, pie filling and meringue – whether uncooked or cooked **are not permitted to contain cream cheese, whipped cream, sour cream, milk, evaporated milk, unpasteurized or eggs/egg whites.** Pasteurized eggs or eggs cooked to 160 degrees F before use may be used. \* **See above!** (Eggs from a grocery store have been pasteurized)  
Home-canned fruits, vegetables, or meats are not permitted in products.



## **CULINARY ARTS - Food Preservation**

**Recipe required—printed or typewritten on a card**

### **(CANNING & DEHYDRATED)**

#### **General Rules for all Food Preservation**

- All canned food must be processed using appropriate method including jellies, jams, etc.
- Any number of jars may be entered in any category providing they are not the same product.  
(Example: 1 jar peaches, 1 jar cherries)
- Exhibit should be in appropriate standard canning jars for specific product. (Example: fruit in pint or quart jar, jelly in jelly glass or jar). Jars may be opened for judging.
- Each entry should include a label on the lid with the following information. Labels will be available at check in if needed.

Product: \_\_\_\_\_  
Processing Date: \_\_\_\_\_  
Method: water bath, pressure, dehydrated (circle)  
Ingredients: \_\_\_\_\_  
Source of Recipe: \_\_\_\_\_

#### **Exhibit with rings on.**

- **Dehydrated Foods** –exhibit in Zip lock bags with at least ½ cup of dried product – labeled and dated on the bag.

## **FLORICULTURE** (continued)

### **CATEGORY 6     Artistic Design**

- No artificial flowers or foliage are permitted.
- Plant materials for the Artistic Sections may be dried and acquired from any source.

- Class:
1. ***Sunshine and Shadows*** – an arrangement with two colors with a definite contrast.
  2. ***Little Bit o'Irish*** – green and white arrangement in a green or white container.
  3. ***Simple and Sweet*** – an arrangement using a single flower.
  4. ***Over the Rainbow*** – an arrangement using seven colors of flowers. red, orange, yellow, green, blue, indigo and violet.
  5. ***Kaleidoscope of Color*** – an arrangement using as many colors as possible.
  6. ***Country Roads*** – meadow or road side material in a suitable container.
  7. ***Coffee/Tea arrangement***--utilizing a coffee mug or tea pot as your container for the display.

## FLORICULTURE

- A clear glass vase will be provided for each exhibit upon arrival for Categories 1 - 4.
- It is the responsibility of the exhibitor to place their exhibit into the provided vase.
- Any number of exhibits may be entered in any category provided they are different varieties.
- If an exhibit has leaves, all leaves above water should be left on stem. No leaves below water level.
- One entry per bottle.

**CATEGORY 1** Zinnia

**CATEGORY 2** Marigold

**CATEGORY 3** Rose

**CATEGORY 4** Miscellaneous

Class: 1. Any exhibit not listed in Categories 1 - 3

**CATEGORY 5** Potted Plants \* 12" container max!

Class: 1. Blooming Plant -

Must have at least one bloom

2. Foliage Plant

3. Vine Plant

4. Cactus & succulent

5. Combination -

one or more varieties in same container.



## CULINARY ARTS - Food Preservation

Recipe required—printed or typewritten on a card

### Canning

**CATEGORY 1** Fruit

**CATEGORY 2** Vegetables  
(including tomatoes)

**CATEGORY 3** Juices, sauces, & salsas

**CATEGORY 4** Pickles

**CATEGORY 5** Relishes

**CATEGORY 6** Jams, Marmalades, Butters,  
or Preserves

**CATEGORY 7** Jellies



### Dehydrated Foods

Must be exhibited in sandwich size Zip lock bag.

**CATEGORY 8**

Class: 1. Fruit  
2. Vegetables  
3. Herbs  
4. Miscellaneous

### Syrups & Honey

**CATEGORY 9**

Class: 1. Maple syrup  
2. Honey  
3. Sorghum Molasses



## **DECORATIVE ARTS**

Any number of items may be entered in any category providing **different techniques** are used.

### **CATEGORY 1**      **Christmas at the Fair**

- Class:
1. Door, Window or Wall Decoration (not a wreath)
  2. Tree Skirt or Tree Topper
  3. Christmas Wreath
  4. Stocking
  5. Christmas ornament or set of ornaments
  6. Christmas Quilt



### **CATEGORY 2**      **Creative Crafts**

- Class:
1. Handmade Toys
  2. Weaving, Hand Spun, Dying
  3. Tole or Folk Art Article
  4. Basketry
  5. Handmade Card (One per exhibit)
  6. Giftwrapping
  7. Diamond Art
  8. Miscellaneous

### **CATEGORY 3**      **Leathercraft**

### **CATEGORY 4**      **Dried or Silk Flowers**

## **FINE ARTS**

- Any number of items may be entered in any category providing different techniques are used.
- **Artwork intended to hang must be framed for hanging unless using wrap around canvas on wooden frame.**

**Category 8**      Woodworking



**Category 9**      Glass—Stained Glass  
& other hand Crafted glass objects



**Category 10**      Jewelry

**Category 11**      12 & Under

**Category 12**      Middle School  
& High School Classroom Art

**Category 13**      Professional Artists

All art techniques included in this category.

A professional artist is defined as an artist or craftsman who is in the Arts and Crafts teaching profession or doing extensive exhibiting and selling of their work.

## **FINE ARTS**

- Any number of items may be entered in any category providing different techniques are used.
- Artwork intended to hang must be framed for hanging unless using wrap around canvas on wooden frame.**

**Category 1** Paintings - Oil, Acrylics, Synthetics & Airbrush



**Category 2** Watercolor

**Category 3** Drawings—Charcoal, Pastel, Pencil & Ink

**Category 4** Computer Art / Digital Art

**Category 5** Mixed Media

**Category 6** Sculpture / Metal

**Category 7** Ceramics / Pottery

## **DECORATIVE ARTS** (continued)

### **CATEGORY 5** **Scrapbooking**

- Exhibit a 2 page spread in page protectors. Join or link the 2 pages so they can be spread open.
- Judging will include creativity, neatness, documentation or labeling (names, dates, places, etc).



### **CATEGORY 6** **Recyclables**

- Class:
1. Fabrics
  2. Wood / Glass
  3. Paper / Plastic
  4. Miscellaneous

### **CATEGORY 7** **Coloring Pages**

All exhibits must be framed for display

- Class:
1. Age 12 & Under
  2. Age 13 –18 yrs
  3. Age 19 yrs and up

**Only 3 entries in Category 7 per exhibitor.**



## COLLECTIONS

- No more than **Three** exhibits of collections may be entered by an individual.
- **Exhibit must be presented securely on or in a container** conducive to making a good showing. The exhibit will be judged on presentation and content.
- An index card must be included with a description of the collection and it's origin.



- A collection is **3-10 items only**.

Examples: spoons, stamps, marbles, buttons, antique toys, Figurines, etc.

