

2025 OPEN SHOW HANDBOOK

Wabash County

Guidelines in this handbook should be followed for all Wabash County Adult Open Show Entries

Division 1 – Foods Baked

For Food Competitions: Fillings, frostings, glazes, and meringues are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products IF the final product is cooked/baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160° F (i.e., pasteurized **or** included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted as ingredients in food products.

Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e. foods that are judged as frozen should remain frozen at all times).

Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Potential food allergens include, but are not limited to, milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat, soy and sesame. Each food product must be labeled with the following information:

- Name
- Date the food product was made

Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

Judges and individuals who will consume products from county and/or state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production area is not inspected by the Indiana Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers. Judges are **NOT** to taste any home preserved foods such as low-acid or acidified foods like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.

A completed 3x5 recipe card is to be submitted with each exhibit. Recipe cards are for judging purposes only and will not be returned to the exhibitor. Laminating, wrapping the recipe card in plastic, or placing it in a clear plastic bag is optional. Exhibitors may not use recipes that include an alcoholic beverage as an ingredient. A suitable non-alcoholic or imitation product may be substituted.

Exhibit Guidelines: Choose 1 baked product or similar baked product

- Exhibits:
 - 3 similar sized cookies, muffins, rolls, or cupcakes, scones, biscuits, pretzels
 - 1 cake
 - 1 loaf sized bread
 - 1 container of snack
 - 1 baked pie -single or double crust (*Note: Custards, cream, cream cheese frosting and fillings, and raw egg white frosting are not acceptable in an exhibit because they are highly perishable when left at room temperatures.*)

Division 2 – Foods Preserved

For Food Competitions: Fillings, frostings, glazes, and meringues are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products IF the final product is cooked/baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160° F (i.e., pasteurized **or** included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted as ingredients in food products.

Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e., foods that are judged as frozen should remain frozen at all times).

Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Potential food allergens include, but are not limited to, milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat, soy and sesame. Each food product must be labeled with the following information:

- Name
- Date the food product was made

Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

Judges and individuals who will consume products from county and/or state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production area is not inspected by the Indiana Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers. Judges are **NOT** to taste any home preserved foods such as low-acid or acidified foods like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.

A completed 3x5 recipe card is to be submitted with each exhibit. Recipe cards are for judging purposes only and will not be returned to the exhibitor. Laminating, wrapping the recipe card in plastic, or placing it in a clear plastic bag is optional. Exhibitors may not use recipes that include an alcoholic beverage as an ingredient. A suitable non-alcoholic or imitation product may be substituted. Preserved food products should be displayed in an appropriate container, preferably disposable. Containers will not be returned to the exhibitor.

Exhibit Guidelines: Choose 1 preserved product or similar product of choice

- Exhibits:
 - One package of dehydrated fruit or vegetable. Display in an appropriate bag or container. Include index card with recipe and instructions for cooking or defrosting. Label with name of product, quantity, and date dehydrated.
 - One (1) container of freezer jam. Include index card with recipe and instructions for storing. Label with name of product, quantity, and date frozen
 - One jar of a canned tomato product using the Hot Pack Method for a boiling water bath canner, such as tomato juice, catsup, barbecue sauce, or salsa. Include index card with recipe and instructions for cooking or using the product. Label with name of product, quantity, and date canned. Canned products must have the ring on the jar top to protect the seal. **Note: Only food preservation products made using USDA approved recipes and techniques are acceptable.**

- One jar of a canned pickled product or canned pickles. Include index card with recipe, processing, and storage instructions. (Products using a fancy pack are not accepted.) Label with name of product, quantity, and date canned. Canned products must have the ring on the jar top to protect the seal. **Note: Only food preservation products made using USDA approved recipes and techniques are acceptable.**
- One jar of pressure canned vegetables, meat or combination product, such as soup, stew, spaghetti sauce with meat, etc. Include index card with recipe and instructions for cooking or using the product. (Products using a fancy pack are not accepted.) Label with name of product, quantity, and date canned. Canned products must have the ring on the jar top to protect the seal. **Note: Only food preservation products made using USDA approved recipes and techniques are acceptable.**

Division 3 – Arts and Crafts – General

Exhibit Guidelines: Exhibitor may exhibit any art or craft that does not meet exhibit requirements in Fine Arts or Needle Craft. Exhibitors should be considerate of space. *No larger than 3 ft x 3 ft displays.*

- Exhibits:
 - Basketry
 - Woodworking
 - Jewelry
 - Scrapbooking
 - Recycled Items
 - Do Your Own Thing

Division 4 – Fine Arts

Exhibit Guidelines: Oil, charcoal, pastels, pencil, ink, acrylic, watercolor or similar artistic work can be displayed on canvas, canvas board, or paper. All work must be framed as a picture and prepared for hanging. Canvas art on a wooden frame is considered prepared for hanging provided that frame has a hanger.

- Exhibits:
 - Oil, Acrylic, Watercolor, Pastel
 - Charcoal, Pencil, Ink

Division 5 – Needlecraft

Exhibit Guidelines: *Hand crafted* knitting, embroidery, crocheting, needlepoint, crewel, candle wicking, chicken scratching, hand quilting, tatting, huck embroidery, and hemstitching are suggested exhibits. Entries may also include pulled, drawn and counted thread work and punch needle work. *Needle craft exhibits DO NOT include latch hook, plastic canvas, machine knitting, machine quilting, or arm knitting/crocheting.*

- Exhibits:
 - Cross Stitch
 - Embroidery
 - Crochet or Knitting
 - Quilting (*Hand stitched*)

Division 6 – Photography

Exhibit Guidelines: Images may be taken with a film camera, digital camera, cell phone, or other electronic device.

Replacing any pixels of the original digital image is to be entered in the creative/experimental category. This includes, but not limited to, using artificial intelligence (AI), any erasing tool, healing tool, patch tool, or any tool that replaces any of the original pixels. Creative/experimental exhibits must include the original photo on the back side of the board, a description of how the image was altered, and equipment/software used to alter the image. Editing photos such as cropping, color adjustment, and other enhancements are considered to be part of the normal photography educational learning process and are permissible. So, judges can better evaluate a photography exhibit, the 4-H member is asked to attach to the back of their salon or print board exhibit the make and model of camera used and a description of any editing. *Framed photography should be no larger than 3 ft x 3 ft.*

A photo that has been modified to change the original intent, meaning or story captured should be entered in the creative or experimental class. Photos exhibited as creative or experimental are to attach to the back of their exhibit the make and model of camera used, software or other tools used to change the photo, a description of how the photo was changed, and copy of the original photo before editing. Sepia tone photographs (mono chromatic) are to be entered as black and white photos.

- Exhibits:
 - Black and White
 - Color
 - Creative / Experimental

Division 7 – Sewing

Exhibit Guidelines: Create clothing article, non-wearable article or quilt - machine sewn for exhibit.

- Exhibits:
 - Wearable
 - Non-wearable
 - Quilting (*Machine stitched*)

Division 8 – Horticulture (Garden & Floriculture)

Garden

Exhibit Guidelines:

Single Vegetable Option: Display one fruit or vegetable you have grown and cared for on a disposable plate.

Garden Collection Option: Create a 3-plate collection display of three of the same fruit or 3 of the same vegetables you have grown and cared for. Displays should be on a disposable plate.

Herb Option: Display a single herb plant you have grown and cared for in an appropriate size pot that has a saucer bottom.

- Exhibits:
 - Herb (One herb per pot)
 - Vegetable Single plate (one vegetable per plate)
 - Vegetable Three plate (three of the same vegetable per plate)
 - Fruit Single plate (one fruit per plate)
 - Fruit Three plate (three of the same fruit per plate)
 - Fruit Tree or Fruit Plant (one per pot)

Floriculture

Exhibit Guidelines: Floral arrangements can be constructed using fresh flowers and greenery grown yourself or purchased, flowers and greenery dried yourself or purchased, or artificial flowers or greenery. Outdoor Planter displays must be created, grown and cared for by Exhibitor.

- Exhibits:
 - Planter-to be displayed outside
 - Floral arrangement or Wreaths of fresh cut, dried, or artificial flowers and greenery
 - Single specimen – perennial, annual, or single cut