

GENERAL OPEN CLASS RULES

1. **Entries for all classes shall be entered for exhibit from 8 to 10 A.M. on Friday, July 12, 2019. Closed Judging will begin at 11 A.M.**
2. **All open class divisions have an adult and a youth division. Adult division is anyone over age 14 as January 1, 2019, and the youth division is anyone 14 or under as of January 1, 2019.**
3. **Any exhibitor may enter two exhibits per class lot.**
4. **Each exhibitor is responsible for pickup of their exhibits and premiums.**
5. **Premiums will be paid at checkout time, which is 4:00 P.M. on Sunday, July 14, 2019.**
6. **Premiums will be paid out as follows:**
 - a. **Blue-\$3.00**
 - b. **Red-\$2.00**
 - c. **White-\$1.00**
 - d. **Participant-\$.50**
 - e. **Best of Show-\$10.00 per class**
 - f. **Creativity-\$10.00 per class**
 - g. **People's Choice-\$10.00 in Photography**

2019 OPEN CLASS EXHIBIT AREAS

1. Baking:

Yeast Breads and Rolls, Cookies, Cakes, Pies and Candies

2. Hobbies:

Needlework and Crafts, Ceramics, Woodworking, Leathercraft, Silk flower arrangements, Cut flowers, Confectionery Decorating

3. Food Preservation:

Fruit, Vegetables, Jams & Jellies, Relishes & Sauces, Juices, Pickles, Dried Foods

4. Photography:

Black and white, Color, Special Techniques

5. Horticulture and Agronomy:

Fruits and Vegetables, Grain and Forage

6. Artwork:

Oil, Pastels, Pencil, Charcoal, Children Under Age 5 Only - Coloring Page

7. Rabbits and Eggs

DIVISION 1- BAKING

Rules and Regulations for Division 1

1. NO packaged or prepared mixes, no commercially frozen dough or pie crusts
2. Place exhibits on firm paper plate, cardboard or plastic tray, package in clear plastic bag, fasten w/ wire tie, or use a zip-lock bag.
3. Exhibit whole food items unless a specific number is requested. (rolls, muffins, bars, cookies, etc.)
4. ALL food exhibits must be safe to eat without refrigeration!
5. Exhibit all items without frosting unless specified in the lot. (coffee cake)
6. Each exhibit is required to have a recipe accompanying it.

Class 1-Yeast Breads

Dough

Lot-

1. White
2. Whole Wheat
3. Cracked Wheat
4. Rye
5. Mixed Grain
6. Sourdough
7. Fruit
8. Dinner Rolls-white-4
9. Dinner Rolls-dark-4
10. Parker House Rolls-4
11. Clover Leaf Rolls-4
12. Bread Sticks-4
13. Fancy Rolls other than lots 11-12

Class 2- Quick Breads

Lot-

1. Apple or Applesauce
2. Banana
3. Date
4. Pumpkin
5. Zucchini
6. Muffins (nut, fruit or both)-4
7. Muffins, any other-4
8. Other

Class 3-Sweet Yeast

Lot-

1. Cinnamon Rolls-4
2. Caramel Rolls-4
3. Any other than lots 1-2
4. Specialty Buns according to rec.
5. Coffee cake, made with yeast

Special Rules/Regulations for Bars, Cakes and Pies

1. Cut bars in uniform size for display (approximately 2-1/2" by 2-1/2").
2. Remove cakes from pan, place (bottom side up) on a flat, covered cardboard or heavy paper plate.
3. Do not slice the top of the cake off to make it level when turned over.
4. All cakes are to be single layered unless specified in lot.
5. No Graham Cracker Crusts are allowed in the pie class.
6. Pie recipes using raw eggs (whites or yolks) in the finished product are not allowed.
7. Baked meringues on the pies are allowed.
8. Pies should be in disposable pie pan.
9. All cakes should be a standard 9 inch square or 9 inch round pan.
10. No cream or custard pies allowed!

Class 4-Bars

Lot-

1. Brownies-4
2. Granola Bars-4
3. Fruit Bars-4
4. Pumpkin Bars-4
5. Other Bars-4

Class 5-Cookies

Lot-

1. Dropped Cookies-4
2. Rolled Cookies-4
3. Molded Cookies-4
4. Refrigerator Cookies-4
5. Other Cookies-4

Class6-Cakes

Lot-

1. Angel Food
2. Square or Round Cake
3. Sponge Cake
4. Jelly Roll
5. Other cake

Class 7-Pies

Lot-

1. Apple
2. Peach
3. Berry
4. Mixed Fruit
5. Other Fruit

Special Rules and Regulations for Class 8

1. All entries must be homemade
2. Each entry must be at least 1/2 pound in weight
3. All caramels and fudges should be cut into 1 inch squares

Class 8-Candies

Lot-

- | | |
|-------------|-------------------|
| 1. Caramels | 5. Peanut Brittle |
| 2. Pralines | 6. Fudge |
| 3. Divinity | 7. Shaped Mints |
| 4. Toffee | 8. Hard Candy |

DIVISION 2-HOBBIES

Class-Needlework and Crafts

Lot-

- | | | |
|-----------------------------|----------------------------|--------------------|
| 1. Afghans | 11. Latchhook | 14. Candle wicking |
| a. Crocheted | a. Wall Hanging | 15. Comforters |
| b. Knitted | b. Rug | a. Full size |
| 2. Baby Afghans | c. Any other | b. Baby |
| a. Crocheted | 12. Hardanger | 16. Quilts |
| b. Knitted | a. Tablecloth | a. Full size |
| 3. Any other afghans | b. Placemat | b. Baby |
| 4. Baby sweater or sets | c. Doily | c. Wall Hanging |
| a. Crocheted | 13. Counted Cross Stitch | d. Quillow |
| b. Knitted | a. Framed Wall Hanging | e. Any other quilt |
| 5. Crocheted Doilies | b. Bell Pull | 17. Embroidery |
| 6. Crocheted Wall Hangings | c. Placemat | a. Dresser Scarf |
| 7. Crocheted Tree Ornaments | d. Luncheon or Table Cloth | b. Placemat |
| 8. Any other crocheted item | e. Tree Ornament | c. Table Cloth |
| 9. Any other knitted item | f. Sweat Shirt | d. Wall Hanging |

10. Crewel Embroidery

- g. Afghan**
- h. Quilt**
 - 1. Full size**
 - 2. Baby**
 - 3. Any other**

- e. Any Other**
- 18. Needlepoint**
 - a. Wall Hanging**
 - b. Hanging Ornament**
 - c. Any Other**
- 19. Tatting**
- 20. Any Other Craft Item**

Class-Ceramics

Glaze not required except in glaze lots

Lot-

- 1. C poured - glaze**
- 2. C poured - stain**
- 3. C poured - over glaze, underglaze**
- 4. C poured - dry brushing**
- 5. C poured - chalking**
- 6. C poured - air brush**
- 7. C poured - decals**
- 8. C poured - wet brushing**
- 9. C poured - other techniques**
- 10. Any hand built item**

Class-Woodworking

Lot-

- 1. Item under 12 inches tall for decorative purposes**
- 2. Item under 12 inches tall for utilitarian purposes**
- 3. Item between 12 and 24 inches for decorative purposes**
- 4. Item between 12 and 24 inches tall for utilitarian**
- 5. Item over 24 inches tall for decorative purposes**
- 6. Item over 24 inches tall for utilitarian purposes**

Class-Leathercraft

May exhibit two items in every lot

Lot-

- 1. Item made with use of repetitive stamping**
- 2. Item made with use of carving**
- 3. Item made with use of combination of techniques**

Class-Silk Flower Arranging

Lot-

- 1. Wall Hanging**
- 2. An arrangement 12 inches and under in height**
- 3. An arrangement over 12 inches in height**
- 4. Corsages**

Class-Flower Arrangements

Lot-

- 1. Peace and Prosperity-interpretive arrangement**
- 2. America the Beautiful-patriotic arrangement**
- 3. New Beginnings-fresh flowers, buds & branches arrange.**
- 4. School Spirit-school colors arrangement**
- 5. War Zone-fresh & dried plant materials arrangement**
- 6. Garden Glory-mixed flowers in Victorian vase or urn**
- 7. Rustic Influence-fresh or dried material w/ flea market find**
- 8. Monochromatic-flowers/vase of same color w greens**
- 9. Wild West-cowboy boot arrangement**
- 10. High Style-vertical arrangement**
- 11. Country Beauty-hanging basket of garden flowers****
** Flowers may have been planted & grown in basket

Class-Cut Flowers

Rules-

1. Flowers must be grown by the person whose name is on the entry.
2. Only one exhibit per lot. You may enter as many lots as like.
3. Exhibits must have exact number of stems indicated, otherwise disqualified
4. Cut flowers will be judged on uniformity, size, color, stem substance, and foliage.
5. Exhibitors must furnish containers for display. Fair not responsible for containers.
6. Junior division will be ages 6 to 12 and preschool ages 5 and under.

Lot-

- | | | |
|------------------------------|------------------------------|-----------------------------|
| 1. Asters, 3 stems | 14. Dianthus, 3 stems | 24. Phlox, 2 stems |
| 2. Baby's Breath, 1 spray | 15. Gaillardia, 3 stems | 25. Petunia |
| 3. Bachelor Buttons, 3 stems | 16. Gladiolas | a. single flower, 1 spr |
| 4. Calendula, 3 stems | a. 1 large stalk | b. double flowers, 1 spr |
| 5. Carnations, 3 stems | b. 1 stalk miniature | c. wave flower, 1 spray |
| 6. Celosia, 3 stems | 17. Hollyhocks | 26. Roses |
| 7. Coneflowers | a. 1 stack single flower | a. hybrid tea, 1 flower |
| a. purple | b. 1 stack double flower | b. any other, 1 spray |
| b. white | 18. Lantana, one stem | 27. Snapdragons |
| 8. Columbine, 3 stems | 19. Lilies | a. large, 3 stems |
| 9. Chrysanthemums, 3 stems | a. aztec lily, 1 stem | b. miniature, 3 stems |
| 10. Cosmos, 3 stems | b. daylily, 3 stems | 28. Sweet Peas |
| 11. Dahlias | c. tiger lily, 1 stem | a. perennial, 3 stems |
| a. dinner plate, 1 stem | d. any other | b. annual, 6 flowers |
| b. any other, 3 stems | 20. Marigolds | 29. Sweet William, 3 hds |
| 12. Daisies | a. 1 large flower | 30. Sunflowers, 3 stems |
| a. shasta, 3 stems | b. any other, 3 stems | 31. Verbena, 3 stems |
| b. painted, 3 stems | 21. Nasturtium, 3 stems | 32. Yarrow, 3 same color hd |
| c. any other, 3 stems | 22. Pansies, 3 stems | 33. Zinnia |
| 13. Delphinium, 1 stem | 23. Johnny Jump Ups, 3 stems | a. thumbelina, 3 stems |
| | | b. cactus, 3 stem |
| | | c. standard, 3 stems |
| | | d. giant, 1 flower |
| | | 34. Other |

Class-Confectionery Decorating

Rules-

1. Decorated item may be purchased or homemade. Judging will be based on creativity, artistry, NOT taste.
2. Item MUST be decorated by exhibitor, using any methods.

Lot -

1. Cake
2. Cookie
3. Cupcake
4. Any other

DIVISION 3-FOOD PRESERVATION

Special Rules and Regulations for Division 3

1. All canned food exhibits must be processed according to USDA Standards and exhibited in regulation canning quart, pint, or half-pint jars. (For correct food preservation procedures and processing time, refer to Extension publications which are available at the Dickey County Extension Office.)
2. All exhibits must have a food preservation label attached to each jar. You will find a sample of these labels toward the back of this Open Class Book.
3. All jars must be filled to at least 1/2 inch from the top of the jar.
4. Dried food exhibits should be displayed on a heavy paper plate, covered with a resealable plastic bag or a sealable jar.
5. Dried food exhibits should have labels describing contents.

Class 1-Fruit Relishes/Sauces

Lot-

1. Pears
2. Peaches, halves
3. Apricots
4. Other than named

Class 2-Vegetables

Lot-

1. Beans
 - a. Green, cut
 - b. Yellow, cut
2. Tomatoes
 - a. Juice pack
 - b. Whole
3. Beets
 - a. Small
 - b. Large, cut

Class 3-Jams and Jellies

Lot-

1. Jam (made with bits of fruit)
2. Jelly (made with fruit juice)
3. Preserves (pulp, nuts or rind)

Class 4-

Lot-

1. Corn relish
2. Hotdog relish
3. Salsa
4. Green tomato relish
5. Other than named

Class 5-Juices

Lot-

1. Apple
2. Grape
3. Rhubarb
4. Berry
5. Tomato
6. Other than named above

Class 6-Pickles

Lot-

1. Beet
2. Mock apple ring
3. Cucumber, dill
4. Cucumber, sweet
5. Bread & butter
6. Watermelon, no coloring
7. Pickled vegetables, labeled
8. Other than named above

Class 7-Dried Foods

Lot-

1. 4 pieces of fruit leather, identify
2. 1/4 cup of dried vegetables, id.
3. 2 tablespoons Herbs, identify
4. 1/2 cup dried fruit, identify kind
5. 4 pieces of meat jerky, identify

DIVISION 4-PHOTOGRAPHY

Special Rules and Regulations for Division 4

1. All photographers must be Amateurs, NO Professional photographers!
2. Each entry must be your own work.
3. Limit of three entries per lot.
4. In classes 1, 2 and 3, all photographs must be matted or framed. Frames or mattes are not judged.
5. In classes 1, 2 and 3, all pictures must be no smaller than a 5"x7" or no larger than a 16"x20".

Class 1-Black and White

Lot-

1. People
2. Landscape
3. Floral
4. Animals
5. Any other

Class 2- Color

Lot-

1. People
2. Landscape
3. Floral
4. Animals
5. Any other

Class 3- Special Techniques

Lot-

1. Multiple exposures
 2. Digitally altered
 3. Other techniques***
- ***Give brief description

DIVISION 5-HORTICULTURE/AGRONOMY

Special Rules and Regulations for Division 5

1. Fruit and vegetable exhibits should be displayed on a paper plate or Styrofoam tray.
2. Potatoes and root crops should not be washed, but wiped clean.
3. Root crops should be cut with 1" tops.
4. The following vegetables are required to be in a Ziploc bag: beans, carrots, cucumbers, cherry tomatoes.
5. Harvested grain and seed must be from this year or last year's crop.
6. Small grain sheaves must be stripped of all leaves if headed and all roots removed.
7. Sheaves must be 2 1/2" to 3" in diameter halfway between butt and head and bound in 3 to 4 places with cord.
8. Forage sheaves must be 3 to 4 inches in diameter at the butt and bound at the butt and 2 or 3 other places.
9. Each exhibitor may exhibit 1 sample of each different kind of grain in lot 1 and may exhibit 1 sheave of each kind of grain and forage in lots five and six.
10. Each grain sample must be 1 quart in quantity. All other quantities for lots are listed.

Class 1-Fruits and Vegetables

Lot-

- | | | |
|----------------------------------|--------------------------------|------------------------------------|
| 1. Beans, Green (3 pods) | 19. Peas (3 pods) | 31. Watermelon (1) |
| 2. Beans, Wax (3 pods) | 20. Peppers | 32. Winter Squash, any variety (1) |
| 3. Beets (3) | a. red (3) | 33. Apples (3) |
| 4. Broccoli (1 head) | b. green (3) | 34. Blueberries (1 pint) |
| 5. Cabbage (1 head) | c. yellow (3) | 35. Blackberries (1 pint) |
| 6. Cantaloupe (1) | d. other color (3) | 36. Cherries (6) |
| 7. Carrots (3) | e. jalapeno (3) | 37. Chokecherries (1 pint) |
| 8. Cauliflower (1 head) | 21. Potatoes | 38. Crabapples (3) |
| 9. Celery (1 bunch) | a. red (3) | 39. Currants (1 pint) |
| 10. Corn (3 ears) | b. white (3) | 40. Gooseberries (1 pint) |
| 11. Cucumbers | c. russet (3) | 41. Juneberries (1 pint) |
| a. dill, (3) | d. other (3) | 42. Plums (3) |
| b. small pickling (3) | 22. Pumpkin (1) | 43. Raspberries (1 pint) |
| c. large slicers (3) | 23. Radishes (3) | 44. Strawberries (1 pint) |
| 12. Dill (3 heads) | 24. Rhubarb (3 stalks) | 45. Other |
| 13. Eggplant (1) | 25. Rutabaga (3) | 46. Novelty Class |
| 14. Garlic (3) | 26. Spinach plants (3) | a. gourds |
| 15. Kohlrabi (3) | 27. Summer squash, any variety | b. ornamental corn |
| 16. Lettuce (1 head)or(3 leaves) | a. yellow (1) | c. different |
| 17. Onions | 28. Swiss Chard plants (1) | d. unusual shape |
| a. green table (3) | 29. Tomatoes | e. any other not listed |

- | | |
|---------------------|-----------|
| b. yellow globe (3) | a. ripe |
| c. white (3) | b. green |
| d. bermudas (3) | c. cherry |
| e. red (3) | |
18. Parsnips (3)

Class 2-Grain and Forage

Lot-

- | | |
|--------------------------|-----------------------------|
| 1. Small grain, any kind | 4. Corn (5 ears) |
| 2. Soybeans | 5. Grain sheaves, any kind |
| 3. Sunflowers (1 head) | 6. Forage sheaves, any kind |

DIVISION 6-ARTWORK

Special Rules and Regulations for Division 6

1. All work must be original and produced by the exhibitor.
2. Limited to three entries per lot number.

Lot -

1. Oil
2. Pastels
3. Pencil
4. Charcoal
5. Children Under Age 5 - Coloring Page
6. Other

DIVISION 7-RABBITS AND POULTRY

Special Rules and Regulations for Division 7

Class 1-Poultry

Lot-

1. Chicken eggs (1 dozen) (display in clean carton in static exhibit bldg.)

Class 2- Rabbits

Lot-

- | | |
|---|---|
| 1. Pre-junior doe, breeding (under 3 months) | 8. Senior buck, breeding |
| 2. Pre-junior buck, breeding (under 3 months) | 9. 1 small fryer, market (2 1/2-4 lbs., up to 65 days) |
| 3. Junior doe, breeding | 10. Pen of 3 small fryers, market (2 1/2-4 lbs., up to 65 days) |
| 4. Junior buck, breeding | 11. 1 large fryer, market (4-5 1/2 lbs.) |
| 5. Intermediate doe, breeding | 12. Pen of 3 large fryers, market (4-5 1/2 lbs.) |
| 6. Intermediate buck, breeding | 13. 1 roaster, market (over 5 1/2 lbs., under 8 months) |
| 7. Senior doe, breeding | 14. 2 roasters, market (over 5 1/2 lbs., over 8 months) |
| 8. Senior buck, breeding | |