

**59th Annual
Exhibitor Handbook
OPEN CLASSES**



THE BEST THINGS IN LIFE ARE HOMEGROWN

September 9, 10, 11, 2016
15 Hilldale Lane (Route 13)
New Boston NH 03070

GENERAL RULES FOR EXHIBITORS

NO PREMIUM CHECKS WILL BE MADE OUT FOR UNDER \$1.

Any Hillsborough County youth or adult may enter this fair:

Departments 1 – 9	Open only to 4-H members in Hillsborough County
Departments 10 – 22	Open to 4-H members in Hillsborough and invited counties
Departments 23	Open to all Grange members
Departments 24	Open only to Hillsborough County Circle of Home & Family
Departments 25 – 41	Open only to Hillsborough County Residents
Departments 42 - 47	Open to All


- All exhibitors must have an exhibitor's number & all entries, a fair exhibitor tag (see Page 8 for samples, Page 11 for 4-H, Page 52 for Open). First-time exhibitors must get a number from the UNH Cooperative Extension office 603-641-6060 prior to the Fair or at the Fair Office/Log Cabin on Thursday, *before* exhibiting or competing at the Fair. All pulling events can get a number at check-in or come to the Fair Office for their exhibitor numbers.
 - Exhibitors will be mailed a *new* number each year.
 - If your address has changed, notify the UNH Cooperative Extension office in Goffstown at 603-641-6060 or during the Fair at the Fair Office/Log Cabin.
- Entries are shown at exhibitors' risk. Volunteers are needed to supervise exhibit halls. Call the UNH Cooperative Extension office at 603-641-6060 to volunteer.
- Exhibits must be set up between 2 pm and 8 pm on Thursday with the exception of livestock exhibits, which must be on the grounds by 9 pm Friday. EXHIBITS MUST REMAIN IN PLACE UNTIL 6 PM ON SUNDAY. Removal prior to 6 pm results in loss of premium. EXHIBITS MUST BE PICKED UP BY 7 PM SUNDAY
- All articles exhibited must have been made by the exhibitor and not previously entered in the Fair.
- Any exhibitor who violates the rules set by any Superintendent will forfeit all premium money.
- Any entry which does not meet criteria within the Department will be disqualified at the discretion of the Superintendent & Judges. (See Department guidelines).
 - 4-H exhibits are in the Hinton Building. (Except Animals)
 - Open exhibits are upstairs in the French Building.
 - Grange exhibits and CHF exhibits are downstairs in the French Building.
- Entries will be judged on the Danish System (except for 4-H Cloverbuds): Ribbons & premiums will be given for each grade. A: 90 - 100% quality B: 80 - 89% quality C: 79% or below quality
- Exhibitors wishing to donate premiums to the Fair are asked to write "**No Premium**" on the Exhibitor Tag. The Fair Directors thank you for your donations!
- The Hillsborough County Agricultural Fair Directors reserve the right to limit or prorate premiums.
- Premium payments of \$5 or less will be made at the end of the Fair. Checks over \$5 will be mailed.
- All exhibits, excluding livestock, will be judged Friday morning. Livestock will be judged on Saturday and Sunday as specified in each Department. Exhibit buildings open to public viewing upon completion of judging on Friday until 6 pm on Sunday.

- The only animals allowed on the grounds are Hillsborough County Agricultural Fair exhibit animals.
Please leave your pets at home. You WILL be asked to leave.
- Exhibitors are requested to pay particular attention to their articles or animals on exhibition and at the close of the Fair. The Fair will take every precaution for their safekeeping, but will not be held responsible for any damage or accident that may occur. Exhibitors will be held responsible for any damage or accident which may be caused by their entries.
- All 4-H project animals are shown at the risk of the 4-H owner or 4-H lessor. Any damage to persons or property are the legal and financial responsibility of the 4-H member and their family who own or lease the animal.
- Any type of animal abuse will not be tolerated at the Fair. You will automatically be disqualified and asked to leave the grounds.
- Rabies immunization is required for all livestock. All livestock must be immunized at least 30 days before the fair. Livestock includes all dairy, beef, horses, sheep, goats, llamas, rabbits, pigs, and any other warm-blooded animals.


All exhibitors must have an exhibitor's number & all entries, a fair exhibitor tag

Hillsborough County Agricultural Fair	
Exhibitor No.	_____
Name	_____ Age _____
Address	_____ (A for Adult)
Town	_____ St. _____ Zip _____
Article	_____
Dept	_____ Class _____
Judge's Grade	_____ Award _____
Comments	_____

This tag is White for Open Class

Hillsborough County Agricultural Fair	
	
4-H Exhibit	
Exhibitor No.	Found on Fair post card sent to you
Name	_____ Age _____
Article	what article is being exhibited
Years in 4-H	_____
Dept	found in the fair ... Class book.
Judge's Grade	For Award the ...
Comments	Judges to fill out.

This tag is Yellow for 4-Her's & Clubs

Hillsborough County Agricultural Fair	
	
4-H Cloverbud Exhibit	
Exhibitor No.	_____
Name	_____ Age _____
Article	_____
Years in 4-H	_____
Dept	_____ Class _____
Comments:	_____

This tag is Green for Cloverbuds

Open Departments

Departments 23 – 35 exhibit in French Building

Departments 36 - 43 exhibit in Buck Barn

Remember, you need to fill out your fair exhibit tags correctly and completely in order to receive your fair checks. Entries with incorrect exhibit tags will be disqualified. When we process your entries to the Fair, we find that some important items are overlooked. Please take a minute to see if the following steps have been completed. If you have any specific questions as you fill out your forms, please call the Hillsborough County UNH Cooperative Extension office at 603-641-6060 for assistance.

Hillsborough County Agricultural Fair	
Exhibitor No.	_____
Name _____	Age _____ <small>(A for Adult)</small>
Address _____	
Town _____	St. _____ Zip _____
Article _____	
Dept _____	Class _____
Judge's Grade _____	Award _____
Comments _____	

Please use this tag in all open departments. This tag is white.

INSTRUCTIONS:

- ✓ Print clearly.
- ✓ Exhibitor Number - Found on the label of your reminder postcard. First year exhibitors need to get a number from the UNH Cooperative Extension office (603-641-6060) prior to the Fair or at the Fair office/Log Cabin during setup Thursday between 2 pm and 9 pm.
- ✓ Name and Age or A for Adult.
- ✓ Mailing Address - Your complete mailing address and zip code.
- ✓ Article – What you are exhibiting at the Fair.
- ✓ Department Number and Class Number - Found in the Fair book.
- ✓ Judge's Grade and Award - Leave blank, the judge will fill this out.

- ✓ Important: Be sure you are using the correct exhibitor number and correct entry tag. You will not receive your money if you use someone else's exhibitor number. Your number changes each year.

DEPARTMENT 25 Best Apple Pie

Exhibits in French Building, downstairs

Sponsored by Northeast Cafe of New Boston, (603) 487-3930 or <http://northeastcafe.com>

Rules:

Entries must be home prepared - no mixes.

Put your name on bottom of plate.

Include the recipe written on clean 3" x 5" card.

All foods must be wrapped in a plastic bag or transparent covering, unsealed.

Apple pies that require refrigeration (i.e. apple custard filling) will not be accepted.

Pie must have two crusts.

Judges will cut all items.

Class 1: Adults / Teens (14 and over)

Class 2: Junior under 14 (as of January 1, 2012)

1st place: \$15 & rosette, Junior & Adults/Teens

2nd place: \$10 & rosette, Junior & Adults/Teens

All other entries will receive a ribbon and a premium of \$3

DEPARTMENT 26 King Arthur Flour Contest

Superintendents: Jen Brown and Mindy Dean

Awards for this department provided by the King Arthur Flour Company

King Arthur Flour must be used and recipe must be followed exactly in order to participate in this department.

Class 1: Adult Category (ages 18 and over as of September 10, 2015)

Class 2: Youth Category (ages 18 and under as of September 10, 2015)

Contest Rules:

Contestants must be a resident of Hillsborough County; one entry per person.

1. Pre-entry is not required. Entry must be turned in Thursday September 8th. An exhibitor tag, with exhibitor number, must accompany the entry.
2. Contestant must follow recipe provided – no substitutions.
3. Contestant must bring the opened or empty bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
4. All entries must be submitted on a decorative plate for judging. Plates can be retrieved Sunday after 6pm. If not retrieved it will become the property of the Fair.
5. Judging will be based on the following criteria:
Flavor = 50 points Overall Appearance (product and presentation) = 25 points Texture = 25 points
TOTAL = 100 Points
Failure to follow the rules may result in disqualification.

Recipes for youth and adult categories are available on the website (www.HCAFair.com) or by calling 641-6060.

DEPARTMENT 27 Home Baking Contests

Exhibits in French Building, downstairs

Superintendent: Arlene Dodge

Exhibitor may enter one or both contests

All exhibitors will receive a ribbon

Divisions for Adult and Youth (age 18 & under as of September 5, 2014)

Rules: Put your name on bottom of plate.

Include the recipe written on clean 3"x 5" card. Printed recipe must be followed in order to participate in this department.

All foods must be wrapped in a plastic bag or transparent covering, unsealed. Judges will cut all items.

NEW FOR 2016: Pumpkin Bread – Entry is one loaf

1 1/2 cups flour

1/2 tsp salt

1/2 tsp baking powder

1 cup sugar

1 1/2 tsp cinnamon

1 cup pumpkin

2 eggs, beaten

2/3 cup oil

1/2 tsp vanilla

Preheat oven to 350 degrees F.

In a medium-sized bowl, mix oil, pumpkin, sugar and vanilla. Add all dry ingredients. Mix well. Pour batter into a greased 9 x 5 inch loaf pan. Bake for about 1 hour, until a cake tester inserted in the center comes out clean. If the bread begins to brown too quickly, tent it with aluminum foil after 40 minutes in the oven.

Makes 1 loaf

Awards: 1st Place - \$15 & Rosette; 2nd Place - \$10 & Rosette; 3rd Place - Rosette

DEPARTMENT 28 Home Baked Foods

Exhibits in French Building, downstairs

Superintendent: Arlene Dodge

Rules: Entries must be home prepared - no mixes.

Put your name on bottom of plate

Include the recipe written on clean 3"x 5" card

All foods must be wrapped in a plastic bag or transparent covering, unsealed

Judges will cut all items

Foods that require refrigeration will not be accepted (ie.,cream or meringue pies)

Class 1: White yeast bread: 1 loaf

Class 2: White yeast rolls: 3 rolls

Class 3: Whole grain yeast bread - wheat, rye, oatmeal, and pumpernickel: 1 loaf

Class 4: Whole grain yeast rolls - wheat, rye, oatmeal, and pumpernickel: 3 rolls

Awards: Class 1- 4 A: \$1.25; B: \$1; C: .75¢

Class 5: Quick breads: 1 loaf

Class 6: Muffins: 3 muffins

Class 7: Cupcakes: 3 cupcakes

Class 8: Biscuits: 3 biscuits

Class 9: Donuts: 3 donuts

Class 10: Cookies or Bars: 3 cookies, bars

Awards: Class 5 - 10 A: \$1; B: .75¢; C: .50¢

Class 11: Fruit Pie: 2 crusts

Class 12: Pie: 1 crust

Class 13: Candy: 5 pieces

Class 14: Frosted Cakes

Class 15: Cakes: unfrosted

Awards: Class 11 - 15 A: \$3; B: \$2; C: \$1

(Note: Cake Decorating — Under Department 33 Class 25)

DEPARTMENT 29 Preserved Products
Exhibits in Buck Barn – NEW for 2015

Superintendent: Joe Constance

Food Preservation Rules:

No duplicate entries

Products shown should be of the current year's production

All jars must be labeled neatly on the top of the lid or on the front of the jar, with name of product

Regular Mason-type threaded home canning jars with self-sealing lids must be used

Jars are to be entered without metal screw band.

All canned goods must be processed according to the USDA regulations, including approved tomato procedure.

For guidelines visit www.uga.edu/nchfp/publications/publications.usda.html

Jars sealed with paraffin, wire-bail, and zinc porcelain-lined cap jars WILL BE DISQUALIFIED

No doilies or fabric on jars

When setting up display, put ticket on jars

Include recipe card with each entry. Recipe must be written, typed or computer generated on 3" x 5" card.

- Class 1: Canned vegetables/juices
- Class 2: Canned fruits/juices
- Class 3: Canned meats
- Class 4: Jellies
- Class 5: Jams, preserves, marmalades, fruit butters
- Class 6: Pickles
- Class 7: Relishes
- Class 8: Vegetable sauces
- Class 9: Vegetable combinations
- Class 10: Drying

Items must be clearly displayed in small jars with metal screw band, clear wrap or bags and labeled by name of product and ingredients.

1. Single fruit or vegetable product
2. A combination product
3. A collection of three or more
4. A single herb

Awards: Class 1 - 10: A: \$1; B: .75¢; C: .25¢

Class 11: Preserved Products Exhibit - One each of several products arranged in an attractive display.

Awards: A: \$3; B: \$2; C: \$1; Special Award for 1st Place.

DEPARTMENT 30 ARTS and CRAFTS (previously Depts. 30 – 34)

Exhibits in French Building, Upstairs

Superintendent: Tammy Demanche (t.lo73@yahoo.com)

Class:		Awards:
1	Child up to 5 yrs. of age	A: \$.75 B: \$.50 C: \$.25
2	Junior 6 – 12 yrs. of age	A: \$1.25 B: \$1 C: \$.75
3	Teen 13 – 17 yrs. of age	A: \$2 B: \$1.50 C: \$1.25
4	Adult 18+	Ribbons Only
5	Senior 65+	Ribbons only
6	Professional	Ribbons only

Arts and Crafts, the arts of decorative design and handicraft with skillful hands bringing forth the creation of beautiful or significant things, *include, but are not limited to:*

- | | | |
|---|--|---|
| <ul style="list-style-type: none"> Applique Candle Wicking Craft & Hobby Kits Doll Houses Embroidery / Needlepoint Flowers: <ul style="list-style-type: none"> - Plastic / Pressed / Dried Home Furnishings Latch Hook Model Kits Painting: <ul style="list-style-type: none"> - Oil / Acrylic - Watercolor / Tole Quilting: <ul style="list-style-type: none"> - Hand / Machine - Piecework Smocking Stenciling Tatting Wood Working: <ul style="list-style-type: none"> - Carving - Child's Toy - Furniture / Wood Finishing Project | <ul style="list-style-type: none"> Basketry / Weaving Collage Creative Stitchery Dolls & Doll Clothes Felting Hand spinning Holiday Decorations Jewelry Lego Structures Needlepoint Paper Craft Plastic Canvas Pottery / Sculpture Sand Art / String Art Sewing: <ul style="list-style-type: none"> - Clothing - Pillows - Recycled Clothing Tie Dying Writing: <ul style="list-style-type: none"> - Narratives - Poems - Short Stories | <ul style="list-style-type: none"> Braiding Counted Cross-stitch Decoupage Drawing: <ul style="list-style-type: none"> - Charcoal - Pastel / Pencil - Pen & Ink Knitting / Crocheting Metal / Leather Craft Needlework Kits Photography: <ul style="list-style-type: none"> - Black & White Print - B & W, Self Developed - Color Print - Digitally Enhanced Silk Screen Graphics Stained Glass Stuffed Toys Traditional Rug Hooking |
|---|--|---|

Rules: Articles will be judged on color, design, workmanship, appropriateness and cleanliness. Articles should be finished. Department and Class must appear on Entry Tag.

Photographs and paintings larger than 11 x 14 will be accepted at the discretion of the Superintendent due to space. Please have photos mounted on matte board or framed.

Departments 35 - 43

Exhibits in Buck Barn

DEPARTMENT 35 Eggs

Superintendent: Joe Constance

Class 1: Pee Wee Eggs, 12 Eggs not weighing under 15 oz.

Class 2: Small Eggs, 12 Eggs not weighing under 18 oz.

Class 3: Medium Eggs, 12 Eggs not weighing under 21 oz.

Class 4: Large Eggs, 12 Eggs not weighing under 24 oz.

Class 5: Extra Large Eggs, 12 Eggs not weighing under 27 oz.

Class 6: Jumbo Eggs, 12 eggs not weighing under 30 oz.

Awards: A: .75¢; B: .50¢; C: .25¢

DEPARTMENT 36 Vegetables

Superintendent: Joe Constance

Tips on Vegetables

- All fruits and vegetables should be clean! Try not to damage the vegetables when cleaning them. Rinsing or wiping with a damp cloth is usually sufficient, and scrubbing should be avoided as it can damage the skin of the vegetable.
- Uniformity is another important consideration in judging a class. Many people can grow the "perfect" tomato, cucumber or carrot, but not everyone can grow the required number for an exhibit - all of them uniform and of high quality.
- Vegetables and fruits entered should be at the best maturity for use, and of a size and quality which would be desirable in the commercial trade. If there is any doubt on this, check a produce stand or supermarket to see the size and maturity the trade prefers.
- Be sure to provide the correct number of vegetables or fruits called for in the Award Book. Most of the time the judge will remove extra items, but he is not obligated to and he may not always leave behind the best specimens. If the minimum number is not entered, the entry will be disqualified.
- Root crops should be clean, with 1½" of tops left on. Root crops should not be over mature, especially Beets and Turnips.
- Cabbage should have a few wrapper leaves left on, and be medium-sized with firm heads (free from insect injury).
- Onions should not be peeled; remove just the outermost dirty layer. Onions should be dug a week or two before the Fair and cured so the tops are dry, and then trimmed leaving only 1 - 2 inches above the bulb. Clean onions of dried-on soil, but don't peel them to the point of giving a slick appearance.
- Summer Squash should be young and tender and between 6 and 10 inches in length. There will be a Giant Zucchini class, but in the regular classes of Summer Squash, over maturity will be scored down.

- Beans, Peas, and Cucumbers should be as uniform as possible and all should have a short piece of stem left attached. Entries should not be over mature, but should have developed to a proper stage for use.
- Ripe Tomatoes can be exhibited with stems on or off, but all tomatoes in the entry should be treated the same. Green Tomatoes should have stems attached. Tomatoes should be free from cracks, green shoulders on Ripe Tomatoes, and Ripe Tomatoes should not be overripe. Green Tomatoes should be fully developed and at the same stage of maturity.
- Sweet Corn should have the husk stripped on one side only to allow for easy viewing of the kernels. Silks should be removed and the stem of the ear trimmed to just below the point where the husks are attached. Sweet Corn should be at the proper milk stage of maturity; ears should be filled to the tip and the ears should be free of insect damage.
- Entries of greens or fresh herbs should consist of either the whole plant or five stems.

Quantities to Exhibit on a Plate:

- Class 1: One each of the following: Broccoli, Cabbage, Red Cabbage, Cauliflower, Celery, Lettuce, Swiss Chard (whole plant), Eggplant, Winter Squash, Pumpkin (Sugar and Field), Watermelon, Muskmelon, Spaghetti Squash.
- Class 2: Two each of the following: Summer Squash, Cucumbers, Turnips, Peppers. (Do not mix on one plate red, green and yellow).
- Class 3: Five each of the following: Beets, Carrots, Radishes, Onions, Parsnips, Sweet Corn, Hops, Popcorn, Rhubarb, Leeks, Scallions, Onions, Ornamental Corn, Gourds, Mini-Pumpkins, Pickling Cucumbers, Potatoes, Ripe Tomatoes, Green Tomatoes (Note: Ripe Tomatoes and Green Tomatoes will be judged as separate vegetables. Example: 5 Green Big Boy is one entry, 5 Ripe Big Boy is another entry. Do not mix. Ripe and Green on one plate; they will be disqualified.)
- Class 4: Ten of the following: Lima, Shell, String Beans (green, yellow, or purple), Brussel Sprouts, Peas, Cherry Tomatoes.
- Class 5: One-half Pint container of dry beans or shelled peas, labeled with date harvested (must have been harvested during current, or previous year's growing season).
- Class 6: Herbs - Fresh garden herbs, in water container (cultivated culinary herbs); 5 stems.
- Class 7: Herbs - Dried garden herbs, (cultivated culinary herbs); 5 stems.
- Class 8: Others
- Class 9: Character Vegetables - using one or more vegetables to create a "Veggie" character.
- Awards: Classes 1 - 9 A: .75¢; B: .50¢; C: .25¢

Sweepstakes Award Requirements: Eight or more entries exhibited in above classes. Quantity and quality count.

One point for each blue ribbon, five rosettes and trophies will be awarded. Optional — Poster with name and town of exhibitor.

Awards: 1st: \$25; 2nd: \$15; 3rd: \$10; 4th: \$5; 5th: \$3

Class 10: Organically grown vegetable collection

Class 11: Organically grown fruit collection

Class 12: Garden Collection: Collection of six varieties of garden vegetables in quantities listed above. This collection must be exhibited in a box, basket, etc.

Awards: Classes 10 - 12: 1st: \$5; 2nd: \$3; 3rd: \$2

Class 13: Largest Sunflower Head.
Class 14: Tallest Sunflower Plant
Class 15: Largest Tomato - by weight
Class 16: Largest Cabbage - by measure
Class 17: Longest Zucchini - by measure
Class 18: Giant Pumpkin or Squash
Awards: Classes 13 - 17: 1st: \$3; 2nd: \$2 (With Rosettes)

DEPARTMENT 37 Giant Pumpkin Contest - there will not be a weigh-off contest this year. Giant Pumpkin growers are invited to enter their pumpkins in Department 38 Class 18.

DEPARTMENT 38 Fruits

Superintendent: Joe Constance

Plate of Individual Fruits

Class 1: Apples (5)
Class 2: Peaches (5)
Class 3: Pears (5)
Class 4: Plums (5)
Class 5: Grapes (1 bunch)
Class 6: Raspberries (1 pt.)
Class 7: Strawberries (1 pt.)
Class 8: Blueberries (1 pt.)
Class 9: Huckleberries (1 pt.)

Awards: A: \$1; B: .75¢; C: .50¢

DEPARTMENT 39 Flowers & Plants

Exhibits in Buck Barn

Superintendent: Alyssa Van Guilder

No duplicate entries allowed.

Flower must be from a private garden and have been grown in cultivation for at least one month by the exhibitor.

Exhibits will be judged on horticulture perfection, uniformity of size and shape, and maturity.

Class 1: Annuals - 3 or more stems each from any type or variety of annual

Class 2: Perennial - 1 stem of any type or variety

Class 3: Gladioli - single stem named variety

Class 4: Gladioli - miniature, single specimen, named variety

Class 5: Dahlia - single specimen, named variety Potted Plants

Class 6: Foliage Plant

Class 7: Flowering Kale

Class 8: Flowering Plant

Class 9: Cacti or Succulent

Class 10: Hanging Plants

Class 11: Oddities - rare or unusual plants

Class 12: Dish gardens and terrariums

Awards: A: .75¢; B: .50¢; C: .25¢

DEPARTMENT 40 Flower Arrangements

Superintendent: Alyssa Van Guilder

No duplicate entries.

Flowers must be grown for at least one month by the exhibitor and must be from a private garden.

Entries will be judged on artistic arrangement, choice of container, and quality of flowers.

Garden Flowers

Class 1: Only one kind of flower

Class 2: Two or more kinds of flowers

Dining Table Arrangements - To be viewed from all sides, and must be of a height to be seen over while seated at a table.

Class 3: Only one kind of flower

Class 4: Two or more kinds of flowers

Class 5: Fruit in suitable container

Miniature Arrangements

Class 6: Total height not to be over 4 inches. Any flower or foliage in good scale Gladioli and Dahlias

Class 7: Arrangement of Gladioli

Class 8: Arrangement of Dahlias Basket Arrangements

Class 9: Arrangements of one or more kinds of flowers in small basket only

Dried Flower Arrangements

Class 10: Arrangement of one or more kinds of natural materials.

Awards: Classes 1 - 10 - A: \$1; B: .75¢; C: .50¢

Special Compositions

No duplicate entries allowed. Flowers must be from a private garden and have been grown for at least one month by the exhibitor. Materials may be fresh or dried flowers; all arrangements must contain plant materials, although accessories are permitted.

Class 11: Happy Birthday - Arrangement depicting this day.

Class 12: The Japanese Influence - Oriental arrangement

Class 13: Beachcomber - Arrangement including seashore materials.

Class 14: Garden Wedding - Arrangement depicting this day.

Class 15: Happy Fourth of July - Red, White, and Blue.

Awards: A: \$2; B: \$1.50; C: \$1

Class 16: Commercial Florists

Arrangement of exhibitor's choice using one or more kinds of flowers; a shop sign may accompany the arrangement, but may not exceed 5 x 8 inches.

Fair Board Rosettes awarded to the three best commercial florist arrangements (decision of the judges).

DEPARTMENT 41 Fletcher Wason Memorial Garden Club

Superintendent: Alyssa Van Guilder

Class 1: Displays: Space 6' wide x 10' long maximum. If exhibit exceeds this area only the designated 6' x 10' area will be judged. Please make arrangements ahead of time if more space is needed. Exhibit should consist of a garden arrangement of living flowers and plants. Stones, chips, water, etc., may be used. No silk or plastic flowers or plants. All specimens should be well groomed (clean, free of damage, disease, insects, dead flowers and foliage).

Criteria – 100 total points possible and each criteria point is worth 20 pts – Attractiveness, Execution of Theme, Use of Organic Material, Plant Maturity & Balance

Awards: A:(100-90) \$100; B:(89-80) \$75; C:(79-70) \$50 *Decision of the judges is final. Judges have the right to remove anything they feel is inappropriate.*

DEPARTMENT 42 Maple Products

Exhibits in Buck Barn

Superintendent: Skip Cilley

Class 1: Best Pint jar of maple syrup

Awards: A: \$1; B: .75¢; C: .50¢

Class 2: Best Quart of maple syrup

Awards: A: \$2; B: \$1.50; C: \$1

Class 3: will not be offered for 2015

Class 4: Dry Maple Sugar

Class 5: Damp Maple Sugar

Class 6: Best Sugar Cakes, ½ lb net weight

Class 7: Best Maple Cream, ½ lb net weight

Class 8: Best Maple Candy, ½ lb net weight

Awards: Classes 4 - 8: A: \$3; B: \$2; C: \$1

DEPARTMENT 43 Honey Department

Superintendent: Skip Cilley

Class 1: One 1 lb. box of comb honey

Class 2: One 8 fluid ounce, or larger, glass container of extracted honey

Class 3: One pint or larger, glass container of chunk comb honey

Awards: A: \$2; B: \$1; C: .75¢