

Departments 23 - 34 Open Classes

Exhibits in French Building

DEPARTMENT 23 Grange Exhibits

Superintendent: Arlene Dodge

Dedicated to Charlene Hooper In honor of her 35+ years as the exhibit superintendent.

Open to all Granges.

A maximum of 8 feet of space will be provided which must be neatly and attractively filled. There are two (2) classes: Class 1: The Traditional Grange Exhibit

Class 2: A Theme which promotes any aspect of Grange work

A Grange may choose either class in which to exhibit, but may only exhibit in one (1) class.

Class 1: Traditional Grange Exhibit

Each exhibit must include the following:

An American Flag.

A Bible

A loaf of bread

The Name of the Grange

Six (6) or more different vegetables and/or fruits. The number of each and manner of display may be of the Grange's choosing

Four (4) displays of canned fruits and/or vegetables. (Jellies, pickles, and relishes may be used).

Two (2) displays of grains

Four (4) displays of home baked foods (the bread in item #3 may count as one)

One (1) display each of the following: sewing, needlework, knitting, and crocheting

Class 2: Theme exhibit

If a Grange elects to display a Theme exhibit, the exhibit must include:

An American Flag

A Bible

The name of the Grange

The title of the theme displayed, which promotes any phase of Grange work

No part of any Grange Exhibit shall be simultaneously entered into any other Department at the Fair. Classes will be judged as follows:

Attracts attention (stopping power), 20 points

Holds interest (encourages study), 20 points

General appearance (simple, balanced), 20 points

Workmanship (neat, well-constructed), 20 points

Arrangement of articles exhibited, 20 points

Awards: score 90 - 100: \$50; score 80 - 89: \$35; score 70 - 79: \$20

A trophy will be awarded for the top exhibit. Blue, red & white rosettes for top 3. Regular ribbon for non-placement.

DEPARTMENT 24 Hillsborough County Circle of Home & Family (CHF)

Superintendent: Arlene Dodge

Approximate space per exhibit is 8' x 3'. Exhibit must display the group's name and location. Display and articles must be representative of educational projects sponsored by Hillsborough County CHF.

Group CHF Exhibit

Class 1: Educational Exhibit. Conveys educational message on some aspect of an accepted CHF program studied by the group.

Class 2: Skills Exhibit. Attractively displayed articles made by CHF group members. Articles to be included are limited to items found in Departments 27 - 34. The exhibit will be judged as a whole. In addition, any article in the exhibit may also be judged individually and must have its own exhibitor's tag.

Scoring:

Attracts attention (stopping power), 20 points

Holds interest (easily read, encourages study), 20 points

General appearance (neat, balanced), 20 points

Workmanship (well-constructed, clean), 20 points

Class 1 - Conveys clear educational message or Class 2 - Arrangement of articles, 20 points

Awards: First Place \$50; 2nd Place \$35; Third Place \$20.

All other entries receive ribbon and premium: A: \$10, B: \$5, C: \$3

Individual CHF Exhibit.

Approximate space per exhibit is 8' x 3'. Exhibit must display the individuals name(s), CHF Members-at-large, and location. Display and articles must be representative of educational projects sponsored by Hillsborough County CHF.

Class 3: Educational Exhibit. Conveys educational message on some aspect of an accepted CHF program studied by the individual(s).

Class 4: Skills Exhibit. Attractively displayed articles made by CHF Members-at-Large Individuals(s). Articles to be included are limited to Departments 27 - 33. The exhibit will be judged individually and must have its own exhibitor's tag.

Scoring:

Attracts attention (stopping power), 20 points

Holds interest (easily read, encourages study), 20 points

General appearance (neat, balanced), 20 points

Workmanship (well-constructed, clean), 20 points

Class 3 - Conveys clear educational message or Class 4 - Arrangement of articles, 20 points

Awards: A: \$10 (90-100); B: \$5 (80-89); C: \$3 (up to 79)

DEPARTMENT 25 Best Apple Pie

Superintendent: Arlene Dodge

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 of current year)

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

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

Non-placing entries will receive a ribbon and \$3 premium

DEPARTMENT 26 King Arthur Flour Contest

Superintendent: Arlene Dodge

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 Thursday Fair check-in day)

Class 2: Youth Category (ages 18 and under as of Thursday Fair check-in day)

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

Contest Rules:

1. Pre-entry is not required. Entry must be turned in Thursday. 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 & adult categories are available on the website (www.HCAFair.com) or by calling 603-641-6060.

DEPARTMENT 27 Home Baking Contest

Superintendent: Arlene Dodge

Class 1: Adult (age 18 & over as of Thursday Fair check-in day)

Class 2: Youth (age 17 & under as of Thursday Fair check-in day)

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 2017: Zucchini Bread – Entry is one loaf

2 eggs

1 1/4 cup sugar

2/3 cup oil

2 tsp vanilla

2 cups flour

3/4 tsp baking soda

1/4 tsp baking powder

3/4 tsp salt

2 tsp cinnamon

1 1/3 cups zucchini

Preheat oven to 350 degrees F.

In a medium-sized bowl, mix oil, sugar, eggs and vanilla. Sift together flour, baking soda, baking powder, salt and cinnamon. Mix all ingredients together then stir in zucchini. Pour batter into a greased and floured 9 x 5 inch loaf pan. Bake for 50 minutes to 1 hour, until a cake tester inserted in the center comes out clean. Makes 1 loaf

1st place: \$15 & rosette, Adults and Youth classes

2nd place: \$10 & rosette, Adults and Youth classes

Non-placing entries will receive a ribbon and \$3 premium

DEPARTMENT 28 Home Baked Foods

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: Yeast Bread, Quick bread. Entry is 1 loaf each type, any flavor
- Class 2: Yeast rolls, cinnamon rolls, muffins, frosted or unfrosted cupcakes, biscuits, donuts, cookies, bars, brownies, 6 on a plate
- Class 3: Cake, frosted or unfrosted, single layer or multi-layered.
Note: Cake Decorating is in Department 30.
- Class 4: Pie, 1 or 2 crust
- Class 5: Candy or fudge, 5 pieces

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

DEPARTMENT 29 Preserved Products

Superintendent: Arlene Dodge

Food Preservation Rules: No duplicate entries. Products shown should be of the current year's production. Regular Mason-type threaded home canning jars with self-sealing lids must be used. All jars must be labeled neatly on the top of the lid or on the front of the jar, with name of product. 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
- Class 2: Canned fruits
- Class 3: Jellies, jams, preserves, marmalades, fruit butter
- Class 4: Pickles, Relishes
- Class 5: Vegetable sauces
- Class 6: Dried fruits, vegetables, herbs. Items must be clearly displayed in small jars with metal screw band, clear wrap or bags and labeled by name of product and ingredients. Entry can be single fruit or vegetable product, a combination product, a collection of three or more or a single herb.

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

Class 7: Preserved Products Exhibit - One each of several products arranged in an attractive display.

Awards: A: \$3; B: \$2; C: \$1; Rosette 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:*

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| <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 |
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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 Open Classes

Exhibits in Buck Barn

DEPARTMENT 35 Eggs

Superintendent: Carter Brown (painthappy@gmail.com)

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: Carter Brown (painthappy@gmail.com)

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 and should not be over mature, especially Beets and Turnips.
- Cabbage should have a few wrapper leaves left on, 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, 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¢

- 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 38 Fruits

Superintendent: Carter Brown (painthappy@gmail.com)

Class 1: Tree fruits - 5 on a plate of apples, peaches, pears, plums, apricots

Class 2: Grapes, 1 bunch

Class 3: Small fruits or other fruit not listed in another class

Awards: A: \$1; B: .75¢; C: .50¢

DEPARTMENT 39 Flowers & Plants

Superintendent: Cathleen Brown (painthappy@gmail.com)

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

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

Class 3: Foliage Plant

Class 4: Flowering Plant

Class 5: Cacti or Succulent

Class 6: Hanging Plant

Class 7: Oddities - rare or unusual plants

Class 8: Dish gardens and terrariums

Awards: A: .75¢; B: .50¢; C: .25¢

DEPARTMENT 40 Flower Arrangements

Superintendent: Cathleen Brown (painthappy@gmail.com)

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

Awards: A: \$1; B: .75¢; C: .50¢

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

Awards: A: \$1; B: .75¢; C: .50¢

Miniature Arrangements

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

Class 7: Arrangement of Gladioli

Class 8: Arrangement of Dahlias

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

Awards: A: \$1; B: .75¢; C: .50¢

Dried Flower Arrangements

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

Awards: 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: Carter Brown and Cathleen Brown (painthappy@gmail.com)

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

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: Dry Maple Sugar

Class 4: Damp Maple Sugar

Class 5: Best Sugar Cakes, ½ lb net weight

Class 6: Best Maple Cream, ½ lb net weight

Class 7: Best Maple Candy, ½ lb net weight

Awards: Classes 4 - 7: 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¢