

**ADULT COMMUNITY ARTS COMPETITION
DEPARTMENTS 40 THRU 48
GENERAL RULES**

Superintendent: Alexyia Yost 734-419-9678

Rules:

1. Exhibit fee is \$2.00 per item per class.
2. Entry deadline is **July 15th, 2026. ALL CLASS ENTRIES MUST BE POSTMARKED BY JULY 15 AND PAYMENT ENCLOSED. NO LATE ENTRIES.**
4. **Non-perishable** exhibits (Divisions 40, 42, 43 & 44) will be accepted on **Saturday, August 1st, 2026 and Sunday, August 2nd, 2026 from 12:00 p.m. – 4:00 p.m.**
5. **Perishable** exhibits (Divisions 41, 47 & 48) will be accepted on **Saturday, August 8, 2024 from 12:00 p.m. – 4:00 p.m.**
5. Items will be released on Saturday August 15th between 9 p.m.-10 p.m. and Sunday, August 16th, 2026 10:00 a.m.-12:00 p.m.
6. All entries in each section **MUST** be made by the exhibitor.
7. **NO PREVIOUSLY ENTERED ITEMS ALLOWED.**
8. General Rules, Section 2, #1, governs the acceptance of exhibits.
9. Exhibitors must be 21 years or older as of January 1st to exhibit in the Community Arts Building. **(Cannot enter in both Youth and Adult Community Arts.)**
10. Age **must** be included on entry form to be eligible for the oldest exhibitor.
11. No exhibit will be changed to another category after the intake day. Make sure all exhibits are in the proper category.
12. An **“Amateur”** is a person that does baking, crafts or photography for family and friends. A **“Professional”** is a person that sells baked goods, crafts or photography or gets paid to do any of the above.
13. **No changes will be made after an exhibit is received.**

**DEPARTMENT 40
COMMUNITY ARTS – NEEDLEWORK**

DIVISION – 1: Sewing

Rule: Article **MUST** be clean or they will not be judged.

1st thru 6th Rosette

Class 01 thru 10 for Amateurs

01. Creative Clothing
02. Doll Clothing
03. Wearing Apparel – Child
04. Wearing Apparel – Adult
05. Beaded or Sequin Clothing
06. Costume – Adult/Child
07. Formal & Wedding Gowns
08. Decorated Shirt
09. Any Other
10. Hand Sewn

Class 11 thru 17 for Professionals

11. Creative Clothing
12. Wearing Apparel – Child
13. Wearing Apparel – Adult
14. Costume – Adult/Child
15. Formal & Wedding Gowns
16. Decorated Shirt
17. Any Other

DIVISION - 2: Counted Cross Stitch

1st thru 6th - Rosette

Class:

01. Mounted Image (Maximum size 8"x10")
02. Household Item
03. Beaded Cross Stitch
04. Original Design (Any Size)
05. Clothing
06. Any Other

DIVISION - 3: Crocheting

1st thru 6th - Rosette

Class:

01. Afghan
02. Baby Afghan
03. Child Garment/Sweater
04. Shawls/Stoles
05. Adult Sweater
06. Sets (Hat & Mittens, etc.)
07. Tablecloths
08. Doily
09. Doll Clothes
10. Any Other

DIVISION - 4: Embroidery & Other

Needle Arts

1st thru 6th - Rosette

Class:

01. Hardanger
02. Original Design
03. Stamped
04. Crewelwork
05. Machine Embroidery
06. Any Other

DIVISION - 6: Quilting

Note: Novelty Quilts are not usually Quilted (yo-yo, tied)

1st thru 6th - Rosette

Class:

01. Group Project
02. Hand Pieced
03. Machine Pieced
04. Hand Appliqué
05. Machine Appliqué
06. Single Technique (Hand Sewn/Hand Quilted)
07. Machine (Pieced and Quilted)
08. Mixed Technique (Machine Pieced/Hand Quilted)
09. Pillow
10. Novelty
11. Wall Hanging
12. Any Other

DIVISION - 5: Knitting

1st thru 6th - Rosette

Class:

01. Afghan
02. Baby Afghan
03. Shawls/Stoles
04. Child's Garment/Sweater
05. Sets (Hat & Gloves, etc.)
06. Doll Clothing
07. Household Items
08. Adult Sweater
09. Any Other
10. Felting

DIVISION – 7: Rugs

1st thru 6th - Rosette

Class:

01. Rag
02. Hook Pre-stamped
03. Hook Original
04. Braided
05. Any Other

Best of Show Award Department 40

DEPARTMENT 41 ADULT COMMUNITY ARTS – CULINARY ARTS

Superintendent: Alexyia Yost: 734-419-9678

Rules:

1. All entries must be on a disposable plate and in a zip-type bag. No package mixes unless indicated.
2. Recipe **must** accompany entry. Please include name and entry number.
3. Judging will be based on eating quality and general appearance.
4. The exhibitor **must** make all entries in each section entered.
5. Exhibitors may not enter the same recipe for competition more than once.
6. General judging guidelines are: Yeast and quick breads, egg and butter cakes, and cookies will be based on general appearance, lightness, texture, moisture, flavor, aroma, etc. Icing, frosting and filling will be judged on appearance, consistency of texture and flavor.
7. For safe eating, eggs should be cooked to 180 degrees. If nuts or nut products are used please add a sign to your dish.

DIVISION – 1: Quick Breads

(1 Loaf / 6 Muffins)

1st thru 6th - Rosette

Class:

01. Apple
02. Banana
03. Corn

DIVISION – 2: Yeast Breads (1 Loaf)

1st thru 6th - Rosette

Class:

01. Coffee Cake
02. Herb
03. Fruit
04. White

- 04. Fruit
- 05. Zucchini
- 06. Monkey Bread (Pull Apart)
- 07. Muffins
- 08. Coffee Cake (No Yeast)
- 09. Any Other
- 10. Professional Quick Bread
- 11. Professional Muffins

DIVISION – 3: Rolls (6)

1st thru 6th - Rosette

Class:

- 01. Cinnamon Rolls
- 02. Pecan Rolls
- 03. Any Other
- 04. Professional

DIVISION – 5: Layer, ½ Sheet, or Pound Cake

1st thru 6th - Rosette

Class:

- 01. Professional Chocolate
- 02. Professional White/Yellow
- 03. Chocolate
- 04. German Chocolate
- 05. Marble
- 06. White
- 07. Yellow
- 08. ½ Sheet Cake
- 09. Pound
- 10. Any Other
- 11. Professional Any Other

DIVISION – 7: Decorated Cake

Advanced

Rules:

- 1. Forms **MAY** be used.
- 2. Judged on decorations only.
- 3. The Judge will be looking for consistent borders, shape of flowers, evenly spaced decorations and overall neatness.

1st thru 6th - Rosette

Class:

- 01. Anniversary, Wedding, Birthday Cake
- 02. Theme Cake (Doll, Bear, Holiday, etc.)
- 03. Any Other

DIVISION – 9: Cupcakes (6)

1st thru 6th - Rosette

Class:

- 01. Professional White/Yellow
- 02. Professional Chocolate
- 03. Chocolate
- 04. White
- 05. Yellow
- 06. Any Other
- 07. Professional Any Other

- 05. Any Other
- 06. Machine Made
- 07. Professional

DIVISION – 4: Cookies (6)

1st thru 6th - Rosette

Class:

- 01. Chocolate Chips
- 02. Bar Cookies (More Than 2 Layers)
- 03. Filled Cookie (Sandwich Type)
- 04. Peanut Butter
- 05. Pressed Cookies
- 06. Brownies
- 07. Any Other
- 08. Professional

DIVISION – 6: Decorated Cake Teacher and Professional

Rules:

- 1. Forms **MAY** be used.
- 2. Judged on decorations only.
- 3. The Judge will be looking for consistent borders, shape of flowers, evenly spaced decorations and overall neatness.

1st thru 6th - Rosette

Class:

- 01. Anniversary, Wedding, Birthday Cake
- 02. Theme Cake (Doll, Bear, Holiday, etc.)
- 03. Any Other

DIVISION – 8: Decorated Cake

Amateur Open

Rules:

- 1. Forms **MAY** be used.
- 2. Judged on decorations only.
- 3. The Judge will be looking for consistent borders, shape of flowers, evenly spaced decorations and overall neatness.

1st thru 6th - Rosette

Class:

- 01. Anniversary, Wedding, Birthday
- 02. Theme Cake (Doll, Bear, Holiday, etc.)
- 03. Any Other

DIVISION – 10: Pies

1st thru 6th - Rosette

Class:

- 01. Banana Cream
- 02. Chocolate Cream
- 03. Any Other Cream
- 04. Nut
- 05. Apple
- 06. Cherry
- 07. Peach
- 08. Cheesecake
- 09. Any Other

DIVISION – 11: Creative Baking

Note: This is prepared using a mix but combining your own extra ingredients and imagination to create an original and innovative dish. If you start with a cake mix you should not end up with a cake. **Example:** A cake mix becomes muffins, a pie, or another food item. This does not mean simply adding decorations.

02. 1st thru 6th - Rosette

Class:

01. Cakes
02. Brownies
03. Muffins
04. Pies
05. Any Other

DIVISION – 13: Pastry

Class:

01. Strudel - Amateur
02. Any Other - Amateur
03. Strudel - Professional
04. Any Other - Professional

DIVISION – 12: Candy (6 Pieces)

Rules:

1. Judging guidelines are texture, flavor, general appearance, color, gloss and taste.

1st thru 6th - Rosette

Class:

01. Beaten (Divinity, Fondant, etc.)
- Brittles (Peanut, English, Toffee, etc.)
03. Fudge
04. Nut Clusters
05. Pecan Roll
06. Any Other
07. Decorated Confection - Amateur
08. Decorated Confection - Professional

ADULT CANNING AND PRESERVING

2026 JUDGING GUIDELINES

APPOINTING JUDGES

1. Judges to be appointed by the Wayne County Fairboard.
2. One of the judges will be a trained person, Extension Agent or Master Food preserver from the County Extension Office.
3. Judges will not be allowed as a contestant for what they are judging.
4. We recognize the following guidelines as authorities in safe food preservation. Judges may use them to validate quality criteria of entries. Although information in these references may differ slightly, each book is correct and safe.
 - Ball Blue Book of Preserving, copyright 2006
 - Ball Complete Book of Home Preserving, copyright 2006
 - USDA Complete Guide to Home Canning, 5th Edition

ENTRANT ELIGIBILITY

1. All eligible entries must be preserved in the same brand of jar and lid: Ball® Jar sealed with a Ball® Lid and Band, or Ball® Collection Elite® Lid and Band, or canned in a Kerr® Jar sealed with a Kerr® Lid and Band.
2. Entries in the Soft Spread category must be prepared using Ball® Pectin: Original, No Sugar Needed, or Liquid. The UPC from the Ball® Pectin package must accompany the entry as proof of purchase.
3. Entries must be labeled with product name, date of preparation, processing method and processing time.
4. All preserved foods must have been prepared within a one-year (1) period prior to the judging date.

JUDGES DO NOT TASTE PRESERVED FOODS AS PART OF JUDGING.

QUALITY CRITERIA

1. FILLED JAR

- Headspace must correspond to instructions on the jar and lid packaging or the reference guides listed. The top of the finished recipe or liquid covering produce should provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. Gas bubbles denote spoilage and are identified by movement of bubbles to the surface of the product while the jar is stationary.
- Bands should remain in place to transport preserved food. Remove bands carefully to determine if the headspace is correct. Replace bands for display.

2. HEAT PROCESS

- Methods used to heat process foods must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid foods and steam-pressure process for low-acid foods are the only recommended methods to heat process foods for preservation.
- Times for heat processing preserved foods correctly vary depending on each specific recipe or food type. Processing times must be in agreement with those listed in the approved reference guides.

3. PRODUCT APPEARANCE

- Products should be free from blemishes, stems, pits and peels. Some recipes may state that stems, pits and peels are not removed, and this is acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquid must be clear and free from cloudiness and small particles, unless the ingredients added to the recipe would naturally affect the clarity.
- The color of the finished product should be as close to its natural characteristics as possible or standard for cooked product.
- Texture is affected by heat processing yet the finished product should not appear over-cooked or break down.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces, of uniform size, should be packed evenly in the jar yet allowing adequate room for liquid to circulate throughout the jar.
- Safety is of utmost importance. Any entry exhibiting spoilage or not in compliance with judging guidelines *must be disqualified*.

ADULT CANNING AND PRESERVING

Rules:

1. One jar for each class.
2. Jars may be opened at the Judge's discretion. Judges do not taste the food. They are looking at the color and consistency and if the jar is filled correctly.
3. If commercial pectin is used in jam or jelly, this must be stated on the label.

DIVISION- 14: JELLY, JAM OR SOFT SPREAD

Rules:

1. Judging guidelines will be color, clearness (jelly), crystals (lack of), and consistency.
2. The jar should be filled to ¼" of the top of the jar.
3. The process should be a boiling water bath
4. Marmalade is defined as: made from fruit or combination of fruit including citrus fruit. The fruit and peel appear in small thin pieces throughout the clear, transparent jelly-like product
5. Soft Spread is defined as: Apple Butter, Other Fruit Butters, etc.
6. Conserves are defined as: made from fruit or combination of fruit cooked until the syrup is quite thick and clear and the fruit is transparent and plump

1st thru 6th - Rosette

Class:

- | | | |
|-----------------------|---------------------|---------------------|
| 01. Apple Jelly | 08. Any Other Jelly | 15. Mixed Fruit Jam |
| 02. Cherry Jelly | 09. Blackberry Jam | 16. Any other Jam |
| 03. Blueberry Jelly | 10. Grape Jam | 17. Conserves |
| 04. Grape Jelly | 11. Peach Jam | 18. Marmalade |
| 05. Raspberry Jelly | 12. Raspberry Jam | 19. Soft Spread |
| 06. Strawberry Jelly | 13. Strawberry Jam | 20. Any Other |
| 07. Mixed Fruit Jelly | 14. Blueberry Jam | |

DIVISION - 15: CANNED FRUIT

Rules:

1. Judging guidelines will be based on proper proportion of juice to fruit, clearness of juice or syrup, color, size, and shape of fruit.

1st thru 6th - Rosette

Class:

01. Apple
02. Peach
03. Pear
04. Juice
05. Applesauce
06. Cherries
07. Any Other

DIVISION - 17: PICKLED FOOD

Rules:

1. If coloring or preservative compound is used, the label must state this.
2. Judging guidelines will be color, appearance, texture and pack.

1st thru 6th - Rosette

Class:

01. Beans
02. Beets
03. Bread & Butter
04. Dill
05. Sweet Pickles
06. Peppers
07. Any Other

DIVISION - 16: CANNED VEGETABLES

Rules:

1. Judging guidelines will be based on appearance, color, ripeness or maturity of vegetable, pack and liquid.

1st thru 6th - Rosette

Class:

01. Mixed Vegetables
02. Green Beans
03. Beets
04. Corn
05. Tomatoes
06. Juice
07. Any Other

DIVISION – 18: RELISHES & MISCELLANEOUS

Rules:

1. Judging guidelines will be color, texture and pack.

1st thru 6th - Rosette

Class:

01. Chow-Chow
02. Corn
03. Any Other Relish
04. Chili Sauce
05. Salsa
06. Barbecue Sauce
07. Any Other

DIVISION – 19: Dehydrated Food

1st thru 6th - Rosette

Class:

01. Fruits

02. Vegetables

DIVISION 20: Herbal Vinegars & Vinaigrettes

Rule:

1. **DO NOT** wax shut caps or corks. The judges may evaluate aroma.

1st thru 6th - Rosette

Class:

01. Herbal Vinegars

For flavor, color and eye appeal - vinegar infused with herbs such as garlic, sage, tarragon, rosemary, thyme – to list a few.

02. Special Vinegar

For flavor, color and eye appeal. Vinegars infused with allium, peppercorns, mustard seed, allspice, cinnamon, etc.

03. Fruit Vinegars and Vinaigrettes

Raspberry, peach, blackberry, cherry, vinegar and sugar. To be used as a dressing on salads or meats.

Best Entry Award

Department 41

Best Canning Entry Award

Department 41

DEPARTMENT 42
ADULT COMMUNITY ARTS – FINE ARTS

Superintendent Alexyia Yost: 734-419-9678

Rules:

1. All entries in each section **must** be made by the exhibitor and be of original design. AI is prohibited as a final product
2. ***NO PREVIOUSLY ENTERED ITEMS ALLOWED.***

DIVISION - 1: Sculpture

1st thru 6th - Rosette

Class:

01. Metal
02. Paper Maché
03. Stone
04. Clay (Slip)
05. Wood
06. Any Other

DIVISION - 2: Ceramics

1st thru 6th - Rosette

Class:

01. Beginner Dry Brush
02. Beginner Glaze
03. Beginner Stain
04. Beginner Sculpture
05. Beginner Mixed Techniques
06. Beginner China Painting
07. Other Beginner Techniques
08. Advance Dry Brush
09. Advance Glaze
10. Advance Stain
11. Advance Sculpture
12. Advance Mixed Techniques
13. Advance China Painting
14. Other Advance Techniques
15. Pottery (All Exhibitors)

DIVISION - 3: Literary

Objective: Exhibitor will create an original piece of work to be judged on creativity and grammar.

1st thru 6th – Rosette

Class:

01. Poetry
02. Short Stories
03. Any Other

DIVISION – 4: Art

Rules:

1. Items must be marked “**A**” for **Amateur** or “**P**” for **Professional**. An **Amateur** is a student or nonprofessional who has not established themselves professionally. A **Professional** is a person who teaches professionally and/or does extended exhibiting or sells their work.
2. All pieces must be framed and ready for hanging. If not framed, it must be matted. It is suggested that 14-ply matting be used for framing or foam core board. **NO CONSTRUCTION PAPER FOR MATTING.**
3. The hanging apparatus must be attached to the frame, 14-ply matting, or foam core board with wire. Please do not use any tape for hanging as it will not hold through the week of Fair.
4. If using the 14-ply matting, or foam core board, punch holes about 1-inch in from top and sides and string wire through.
5. A \$5.00 penalty fee will be assessed for any hanging art not following the above rules for wire hanging.

1st thru 6th - Rosette

Class:

01. Amateur Mixed Medium
02. Amateur Pencil/Colored Pencil Drawing
03. Amateur Pen & Ink
04. Amateur Charcoal
05. Amateur Pastel
06. Amateur Watercolor
07. Amateur Oil
08. Amateur Acrylic
09. Amateur Air Brushing
10. Amateur Computer Generated Art
11. Amateur Any Other

Class:

12. Professional Pencil/Colored Pencil
13. Professional Pen & Ink
14. Professional Charcoal
15. Professional Pastel
16. Professional Watercolor
17. Professional Oil
18. Professional Acrylic
19. Professional Air Brushing
20. Professional Mixed Medium
21. Professional Computer Generated Art
22. Professional Any Other

Best Entry Trophy Award Department 42

DEPARTMENT 43
ADULT COMMUNITY ARTS – FOLK ART

Superintendent: Alexyia Yost: 734-419-9678

Rules:

1. All entries in each section **must** be made by the exhibitor and be of original design.
2. ***NO PREVIOUSLY ENTERED ITEMS ALLOWED.***

DIVISION - 1: Fabric Painting

Rule: Clothing, Personal Accessories and Household Items.

1st thru 6th - Rosette

Class:

01. Tie Dye
02. Stencil
03. Appliqué
04. Hand Painted
05. Airbrushing
06. Any Other

DIVISION – 3: Collections

1st thru 6th - Rosette

Class:

01. Antiques - Antique Display (More than one item)
02. Miniatures - Doll House/Room
03. Sporting/Outdoor Collections
04. Household items Collection
05. Miniatures – Other
06. Models – Non-motorized
07. Toys/Dolls Collection
08. Any Other
09. Stamps or Coin Collections
10. Pins or Jewelry Collections

DIVISION - 5: Dolls

Rule: All items must be handmade.

1st thru 6th - Rosette

Class:

01. Porcelain Doll
02. Cloth Doll
03. Any Other

DIVISION - 2: Creative Crafts

1st thru 6th - Rosette

Class:

01. Beadwork - Professional
02. Wood Burning
03. Baskets - Hand-woven
04. Baskets - Professional & Decorated
05. Beadwork
06. Trash to Treasure - Taking trash to make a treasure (a before photo is required for this class). Example: Bread bags become a rug.
07. Glass - Etched
08. Glass - Stained
09. Plastic Canvas
10. Leather
11. Wall Decoration
12. Handmade Cards (Other than Holiday)
13. Jewelry - Not from kit
14. Metal Work
15. Any Other
16. Wreath (Non-Holiday)
17. Diamond Painting

DIVISION - 4: Holiday Decorations

Rule: Decorations in this category may be for any recognized holiday.

1st thru 6th - Rosette

Class:

01. Holiday Stocking
02. Holiday Table Decoration
03. Holiday Wall Decoration
04. Holiday Wreath
05. Holiday Pillow
06. Holiday Cards
07. Any Other
08. Holiday Ornament

DIVISION - 6: Wood Working

1st thru 6th - Rosette

Class:

01. Lawn Decoration (Not to exceed 4' x 6')
02. Wood Item (Not to exceed 3' x 6')
(Small Furniture, Chest, etc.)
03. Inlay Wood Item
04. Turned Wood Item
05. Small Wood Items (Shelf, Toy, etc.)
06. Intarsia
07. Any Other

DIVISION - 7: Wood Carving

1st thru 6th - Rosette

Class:

01. Bird
02. Animal
03. Picture
04. Any Other

DIVISION - 8: Therapeutic Crafts (Disabled/Special Needs)**Rule:**

1. Exhibitors must be disabled to enter into this section.

1st thru 6th - Rosette

Class:

01. Crochet Item
02. Ceramics
03. Knitted Item
04. Latch Hook Article
05. Plastic Canvas
06. Art
07. Woodworking
08. Literary
09. Quilts
10. Any Other

**Best Entry Award
Department 43
Best Entry Award
Department 43 - Division 8**

DEPARTMENT 44
ADULT COMMUNITY ARTS - PHOTOGRAPHY

Superintendent: Alexyia Yost: 734-419-9678

Rules:

1. Color or Black-and-White prints or color slides may be entered for competition.
2. The hanging apparatus must be attached to the frame, 14-ply matting, or foam core board with wire. Please do not use any tape for hanging as it will not hold through the week of Fair.
3. If using the 14-ply matting, or foam core board, punch holes about 1-inch in from top and sides and string wire through. **NO CONSTRUCTION PAPER FOR MATTING.**
4. A \$5.00 penalty fee will be assessed for any hanging art not following the above rules for wire hanging.
5. Prints must be marked “A” for **Amateur** or “P” for **Professional**. An Amateur is a Photography student or nonprofessional who does not sell their work. A Professional is a photographer who teaches or earns money professionally or does extended exhibitions.
6. One or more prints may be mounted together but must be either both black-and-white or both color photos if they are in the same frame.
7. **SIZE OF PRINT WITH FRAME SHALL NOT EXCEED 11”x 14”.**
8. Only one (1) photo per class in numbers 540-571.
9. A photo may only be entered in one (1) class per year.
10. AI is prohibited as a final product.

DIVISION - 1: Amateurs

1st thru 6th - Rosette

Class:

01. Landscape/Scenic – Black & White
02. People – Black & White
03. Animal/Wildlife – Black & White
04. Flower – Black & White
05. Action – Black & White
06. Computer Enhanced – Black & White
07. Any Other – Black & White
08. Landscape/Scenic – Color
09. People – Color
10. Animal/Wildlife – Color
11. Flower – Color
12. Action – Color
13. Computer Enhanced – Color
14. Any Other – Color

DIVISION - 2: Professional

1st thru 6th - Rosette

Class:

01. Landscape/Scenic – Black & White
02. People – Black & White
03. Animal/Wildlife – Black & White
04. Flower – Black & White
05. Action – Black & White
06. Computer Enhanced – Black & White
07. Any Other – Black & White
08. Landscape/Scenic – Color
09. People – Color
10. Animal/Wildlife – Color
11. Flower – Color
12. Action – Color
13. Computer Enhanced – Color
14. Any Other – Color

DIVISION - 3: All Adult Exhibitors

1st thru 6th - Rosette

Class:

01. Photo of "Kids with Critters"
02. Scrapbook (Artistic Scrapbook Photo Display – Submit two (2) 12x12 pages in plastic sleeve)

Best Entry Award
Department 44

DEPARTMENT 47
ADULT COMMUNITY ARTS - FLORICULTURE

Superintendent: Alexyia Yost: 734-419-9678

Rules:

1. Exhibitor to furnish container unless otherwise stated.
2. Exhibitors must remove all flowers to be found spoiling from display. This must be done before the Fair opens.
3. Wilted flowers must be replaced.

DIVISION - 1: Flower Arrangements

Rule: The arrangement may not exceed overall diameter of 18" or overall height of 18".

Judging:

1. Proportion & Stability (arrangement to base) 30
2. Color, Harmony, Rhythm 40
3. Balance and Symmetry 30

Note: The judge will make special note of the trueness of color in species in the arrangement when judging class 02.
1st thru 6th - Rosette

Class:

01. Garden Flowers (Homegrown flowers, native to Michigan)
02. Amateur Flower Growers Display (Display of homegrown flowers using the theme "The Best of Michigan." Accessories permitted to enhance display.)
03. Silk Flower Arrangement
04. Corsage or Wedding Bouquet (Silk Flowers)
05. Any Other

THE USE OF ENDANGERED OR PROTECTED SPECIES IS PROHIBITED.

DIVISION - 2: Flowers, Ornamentals and Container Garden

Rules:

1. Exhibits will be displayed in a narrow neck vase.
2. The foliage must be left on the specimens exhibited - above the water line of the vase.
3. Wilted flowers must be replaced as needed.
4. All plants and flowers must be grown by the exhibitor.

1st thru 6th - Ribbons

Class:

01. Perennials
02. Annuals
03. Fairy Garden (may contain live or artificial plants)
04. Planter - Over 12" in Diameter
05. Hanging Basket - Must be grown by the exhibitor for one full growing season.
06. Terrariums
07. Houseplants - Must be owned and grown one year before being exhibited by the same exhibitor.
08. Cactus & Succulents
09. Dish Gardens - Must be grown by the exhibitor for one full growing season.
10. Herb Garden - Must be grown by the exhibitor for one full growing season.
11. Container Garden - For Apartment Gardener - Tomato Plant or Green Beans in a Pot
12. Any Other

Best Entry Award
Department 47

DEPARTMENT 48

ADULT COMMUNITY ARTS - HORTICULTURE

Superintendent: Alexyia Yost: 734-419-9678

Rules:

1. Exhibitor to furnish container unless otherwise stated.
2. Exhibitors must remove all fruits and/or vegetables found to be spoiling from display. This must be done before the Fair opens.
3. Wilted flowers must be replaced.

DIVISION - 1: Farm Crops & Vegetables

Rule: Entries judged on quality and display.

Objective: Exhibitor will create an **ORIGINAL** scarecrow to be judged on creativity and quality.

1st thru 6th - Rosette

Class:

01. Sweet Corn Display – Half bushel of prime market-ready freshly picked sweet corn. At least one (1) dozen ears.
02. A Peck Basket of Mixed Vegetables: Michigan grown only.
03. Michigan Basket – A basket of products that are raised in Lower Michigan. May include nuts, fruits, vegetables, herbs, eggs, honey, maple syrup, etc. Exhibitors need not raise all items. Example: bottle of maple syrup or honey, bag of sugar. **ALL ITEMS MUST BE GROWN IN LOWER MICHIGAN AND PACKAGED HERE. ALL ITEMS MUST BE LABELED. JUDGES HAVE THE RIGHT TO INSPECT ITEMS FOR THEIR POINTS OF ORIGIN.** This basket should be arranged to represent the bounty of the Lower Peninsula. Judging will be 50% on attractiveness and 50% on quality and quantities in display.
04. Homemade Scarecrow
05. Ear Corn - 6 Ears
06. Head of Cabbage
07. Sunflower Head
08. Green Beans - in container
09. Tomatoes - 6 in container
10. Squash
11. Vegetable Display - one (1) display of homegrown vegetables of at least five (5) different kinds but not more than ten (10)
12. Fruit Display - Homegrown fruit in a container - At least six (6) pieces, same or different fruit
13. Green Peppers - Six (6) in container
14. Bunch of Carrots
15. Zucchini
16. Any Other

DIVISION - 3: Herbs

1st thru 6th - Rosette

Class:

01. Fresh Cut - at least three (3) stalks to be exhibited in a dish
02. Dried Edible or dehydrated (in a dish or container)

Best Entry Award
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