ADULT COMMUNITY ARTS COMPETITION DIVISIONS 40 THRU 48 GENERAL RULES

Superintendent:

Rules:

- 1. Exhibit fee is \$1.00 per item per class.
- 2. Entry deadline is July 15th, 2025. 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, July 26, 2025 from 12:00 p.m. 4:00 p.m.
- 5. Perishable exhibits (Divisions 41, 47 & 48) will be accepted on Saturday, August 2, 2025 from 12:00 p.m. 4:00 p.m.
- 5. Items will be released on Saturday August 9th between 9 p.m.-10 p.m. and Sunday, August 10th, 2025 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. Exhibitor must be 19 years or older 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.

DIVISION 40 COMMUNITY ARTS – NEEDLEWORK

SECTION – 1: Sewing

282. Any Other 283. Hand Sewn

	1 5				
Rule: Article MUST be cle	an or they will no	t be judged.			
1 st thru 6 th Rosette	1 st	2^{nd}	3 rd	4 th -6 th Rosette	
	\$3.00	\$2.00	\$1.00	No Premium	
Class 270 thru 283 for An	nateurs		Class 285 thru 29	97 for Professional	
271. Creative Clothing 286. Creative Clothing			othing		
272. Doll Clothing			288. Wearing Ap	parel – Child	
273. Wearing Apparel – C	hild		289. Wearing Ap	289. Wearing Apparel – Adult	
274. Wearing Apparel – A	dult		294. Costume – A	Adult/Child	
276. Beaded or Sequin Clo	thing		295. Formal & W	edding Gowns	
279. Costume – Adult/Child 296.			296. Decorated S	hirt	
280. Formal & Wedding Gowns 297. Any Other					
281. Decorated Shirt			·		

SECTION - 2: Counted Cross Stitch

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3^{rd}
Class:	\$3.00	\$2.00	\$1.00
405. Mounted Image	e (Maxin	num size 8"	x10")
406. Household Item	1		

- 407. Beaded Cross Stitch
- 408. Original Design (Any Size)
- 409. Clothing
- 410. Any Other

SECTION - 4: Embroidery & Other

Needle Arts 18	st thru 6 th	- Rosette	
1 st thru 6 th - Rosette	1^{st}	2^{nd}	3^{rd}
Class:	\$3.00	\$2.00	\$1.00

- 430. Hardanger
- 431. Original Design
- 432. Stamped
- 433. Crewelwork
- 434. Machine Embroidery
- 435. Any Other

SECTION - 6: Quilting

Note: Novelty Quilts are not usually Quilted (yo-yo, tied) 1st thru 6th - Rosette 1st 2^{nd} 3rd **Class:** \$3.00 \$2.00 \$1.00 450. Group Project 451. Hand Pieced 452. Machine Pieced 453. Hand Appliqué 454. Machine Appliqué 455. Single Technique (Hand Sewn/Hand Quilted) 456. Machine (Pieced and Quilted) 457. Mixed Technique (Machine Pieced/Hand Quilted) 458. Pillow 459. Novelty

- 460. Wall Hanging
- 461. Any Other

SECTION - 3: Crocheting

1 st thru 6 th - Rosette	1 st	2^{nd}	3^{rd}
Class:	\$3.00	\$2.00	\$1.00

- 415. Afghan
- 416. Baby Afghan
- 417. Child Garment/Sweater
- 418. Shawls/Stoles
- 419. Adult Sweater
- 420. Sets (Hat & Mittens, etc.)
- 421. Tablecloths
- 422. Doily
- 423. Doll Clothes
- 424. Any Other

SECTION - 5: Knitting

1^{st} 2^{nd}	3 rd		
Class:	\$3.00	\$2.00	\$1.00
440. Afghan			
441. Baby Afghan			
442. Shawls/Stoles			
443. Child's Garment/S	weater		
444. Sets (Hat & Gloves	s, etc.)		
445. Doll Clothing			
446. Household Items			
447. Adult Sweater			
448. Any Other			
449. Felting			

SECTION – 7: Rugs

1 st thru 6 ^{th –} Rosette	1^{st}	2^{nd}	3rd
Class:	\$3.00	\$2.00	\$1.00
470. Rag			
471. Hook Pre-stamped			
472. Hook Original			
473. Braided			

474. Any Other

Best Entry Trophy will be awarded for Division 40 - Needlework

DIVISION 41 ADULT COMMUNITY ARTS – CULINARY ARTS

Superintendent:

Rules:

- 1. All entries must be on a disposable plate and in a zip-type bag. No package mixes unless indicated.
- Recipe **must** accompany entry. Please include name and entry number. 2.
- 3. Judging will be based on eating quality and general appearance.
- 4. The exhibitor **must** make all entries in each section entered.
- 5. Exhibitor 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.

SECTION – 1: Quick Breads

(1 Loaf / 6 Muffins)					
1 st th	ru 6 th - Rosette	1 st	2^{nd}	3 rd	
Class	s:	\$3.00	\$2.00	\$1.00	
1. 4	Apple				
2. 1	Banana				
3. (Corn				
4. l	Fruit				
5. 2	Zucchini				
6. l	Monkey Bread (Pull Apart)			
7. I	Muffins				
8. (Coffee Cake (No	o Yeast)			
9. 4	Any Other				
10. l	Professional Qui	ick Bread			
11. I	Professional Mu	ffins			

SECTION – 3: Rolls (6)

1 st thru 6 th - Rosette	1 st	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
25. Cinnamon Rolls			
26. Pecan Rolls			
27. Any Other			

28. Professional

SECTION – 5: Layer, ¹/₂ Sheet, or Pound Cake

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
40. Professional Choco	olate		
41. Professional White	/Yellow		
42. Chocolate			
43. German Chocolate			
44. Marble			
45. White			
46. Yellow			
47. ¹ / ₂ Sheet Cake			
48. Pound			
49. Any Other			

50. Professional Any Other

SECTION – 2: Yeast Breads (1 Loaf)

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3^{rd}
Class:	\$3.00	\$2.00	\$1.00
15. Coffee Cake			
16. Herb			
17. Fruit			
18. White			
19. Any Other			
20. Machine Made			
21. Professional			

SECTION – 4: Cookies (6)

1 st thru 6 th - Rosette	1 st	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
30. Chocolate Chips			

- 31. Bar Cookies (More Than 2 Layers)
- 32. Filled Cookie (Sandwich Type)
- 33. Peanut Butter
- 34. Pressed Cookies
- 35. Brownies
- 36. Any Other
- 37. Professional

SECTION – 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.

 2^{nd} 3rd 1st thru 6th - Rosette 1st \$3.00 \$2.00 \$1.00

- Class:
- 51. Anniversary, Wedding, Birthday Cake 52. Theme Cake (Doll, Bear, Holiday, etc.)
- 53. Any Other

SECTION – 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.
- 1^{st} thru 6th Rosette 1^{st} 2^{nd} 3^{rd}
- Class: \$3.00 \$2.00 \$1.00
- 55. Anniversary, Wedding, Birthday Cake
- 56. Theme Cake (Doll, Bear, Holiday, etc.)
- 57. Any Other

SECTION – 9: Cupcakes (6)

	-	• • •	
1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
65. Professional White	e/Yellow		
66. Professional Choco	olate		
67. Chocolate			
68. White			
69. Yellow			
F O 1 O 1			

- 70. Any Other
- 71. Professional Any Other

SECTION – 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.

1 st thru 6 th - Rosette	1 st	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
85. Cakes			
86. Brownies			
87. Muffins			
00 D:			

- 88. Pies
- 89. Any Other

SECTION – 13: Pastry

1 st thru 6 th - Rosette	1 st	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
100. Strudel - Amateu	ır		
101. Any Other - Ama	ateur		
102. Strudel - Profess	ional		
103. Any Other - Prof	essional		

SECTION – 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.
- 1^{st} thru 6^{th} Rosette 1^{st} 2^{nd} 3^{rd}
- Class: \$3.00 \$2.00 \$1.00
- 60. Anniversary, Wedding, Birthday
- 61. Theme Cake (Doll, Bear, Holiday, etc.)
- 62. Any Other

SECTION – 10: Pies

1 st thru 6 th - Rosette	1 st	2^{nd}	3^{rd}
Class:	\$3.00	\$2.00	\$1.00
75. Any Cream			
76. Any Fruit			
77. Any Other			

SECTION – 12: Candy (6 Pieces)

Rules:

- 1. Judging guidelines are texture, flavor, general appearance, color, gloss and taste.
- 1^{st} thru 6^{th} Rosette 1^{st} 2^{nd} 3^{rd}
- Class: \$3.00 \$2.00 \$1.00
- 90. Beaten (Divinity, Fondant, etc.)91. Brittles (Peanut, English, Toffee, etc.)
 - 1. Brittles (Peanut, Engl
- 92. Fudge
- 93. Nut Clusters
- 94. Pecan Roll
- 95. Any Other
- 96. Decorated Confection Amateur
- 97. Decorated Confection Professional

ADULT CANNING AND PRESERVING 2025 JUDGING GUIDELINES

APPOINTING JUDGES

- 1. Judges to be appointed by the Superintendent.
- 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 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 preserving.
- 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

- Product should be free from blemishes, stems, pits and peels. Some recipes may state 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.
- 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. Jar 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.

SECTION- 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 $\frac{1}{4}$ of the top of jar.
- 3. Process should be boiling water bath.

1 st thru 6 th - Rosette	1 st	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00

- 140. Any Jam
- 141. Any Jelly
- 142. Marmalade (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)
- 143. Soft Spread (Apple Butter, etc.)
- 145. Conserves (made from fruit or combination of fruit cooked until the syrup is quite thick and clear and the fruit is transparent and plump)
- 146. Any Other

SECTION - 15: CANNED GOODS

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.

or syrup, color, siz	c, and sha	pe or mun	•
1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
160. Fruits			
161. Vegetables			
162. Beans			
163. Beets			
164. Pickles			
165. Peppers			
166. Relish			
1 (7 1 0.1			

167. Any Other

SECTION 17: Herbal Vinegars & Vinaigrettes

Rule:

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

1^{st} thru 6^{th} – Rosette	1^{st}	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00

205. Herbal Vinegars

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

206. Special Vinegar

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

207. Fruit Vinegars and Vinaigrettes

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

Best Entry Trophy will be awarded Division 41 Class 1 thru Class 135

SECTION – 16: Dehydrated Food

1 st thru 6 th - R	osette	1 st 2 nd	3 rd
Class: \$3	.00	\$2.00	\$1.00
200. Fruits			
201. Vegetabl	es		

DIVISION 42 ADULT COMMUNITY ARTS – FINE ARTS

Superintendent:

Rules:

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

SECTION - 1: Sculpture

1 st thru 6 th - Rosette	1 st	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
210. Metal			
211. Paper Maché			
212. Stone			
213. Clay (Slip)			
214. Wood			
215. Any Other			

SECTION - 3: Literary

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

1 st thru 6 th – Rosette	1^{st}	2 nd	3 rd
Class:	\$3.00	\$2.00	\$1.00
235. Poetry			
236. Short Stories			
237. Any Other			

SECTION - 2: Ceramics

	CHINC		
1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00

Class: 219 thru 225 for Beginners

- 219. Dry Brush
- 220. Glaze
- 221. Stain
- 222. Sculpture
- 223. Mixed Techniques
- 224. China Painting
- 225. Other Techniques

Class: 226 thru 232 for Advanced

- 226. Dry Brush
- 227. Glaze
- 228. Stain
- 229. Sculpture
- 230. Mixed Techniques
- 231. China Painting
- 232. Other Techniques

Class: 232 for All Exhibitors

232. Pottery

SECTION – 4: Art

Rules:

- 1. Item 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.

Classes 240 thru 250	for Ama	teur		Classes 251 thru 261 f	or Profess	sionals	
1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd	1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00	Class:	\$3.00	\$2.00	\$1.00
240. Mixed Medium				251. Pencil/Colored Pe	encil		
241. Pencil/Colored I	Pencil Dra	awing		252. Pen & Ink			
242. Pen & Ink				253. Charcoal			
243. Charcoal				254. Pastel			
244. Pastel				255. Watercolor			
245. Watercolor				256. Oil			
246. Oil				257. Acrylic			
247. Acrylic				258. Air Brushing			
248. Air Brushing				259. Mixed Medium			
249. Computer Gener	ated Art			260. Computer Genera	ted Art		
250. Any Other				261. Any Other			

Best Entry Trophy will be awarded for Division 42 Classes 240 thru 261

DIVISION 43 ADULT COMMUNITY ARTS – FOLK ART

Superintendent:

Rules:

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

SECTION 1: Fabric Painting

Rules:

302. Tie Dye303. Stencil304. Applique305. Hand Painted306. Airbrushing307. Any Other

SECTION 2: Creative Crafts

1st thru 6th – Rosette 1 st 2nd 3rd Class: \$3.00 \$2.00 \$1.00 310: Beadwork - Professional 311: Wood Burning 312: Baskets - Hand Woven 313: Baskets - Professional and Decorated 314: Beadwork 315: Trash to Treasure - (Before photo is required) 316: Glass - Etched 317: Glass - Stained 318: Plastic Canvas 319: Leather 320: Wall Decoration 321: Handmade Cards 322: Jewelry- Non-kit 323: Metal Work 324: Wreaths 325: Holiday Decorations 326: Collections 327: Diamond Painting 328: Any Other

SECTION 3: Dolls

Rules:

1.All items must be hand made						
1 st thru 6 th – Rosette	1^{st}	2^{nd}	3 rd			
Class:	\$3.00	\$2.00	\$1.00			
355: Porcelain Doll						
356: Cloth Doll						
357: Any Other						

SECTION - 4: Wood Working

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd	
Class:	\$3.00	\$2.00	\$1.00	
360. Lawn Decoration (Not to exceed 4' x 6')				
361. Wood Item (Not to exceed 3' x 6')				
(Small Furnitu	re, Chest,	etc.)		
362. Inlay Wood Ite	em			

- 363. Turned Wood Item
- 364. Small Wood Item (Shelf, Toy, etc.)
- 365. Intarsia
- 366. Any Other

SECTION - 5: Wood Carving

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd
Class:	\$3.00	\$2.00	\$1.00
370. Bird			
371. Animal			
372. Picture			
070 1 0 1			

373. Any Other

SECTION - 6: Therapeutic Crafts (Disabled/Special Needs) Rule:

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

 3^{rd} 1st thru 6th - Rosette 2^{nd} 1^{st} \$2.00 \$3.00 **Class:** \$1.00 375. Crochet Item 376. Ceramics 377. Knitted Item 378. Latch Hook Article 379. Plastic Canvas 380. Art 381. Woodworking 382. Literary 383. Quilts 384. Any Other

> Best Entry Trophy will be awarded Division 43 Classes 302 thru 373 Best Entry Trophy will be awarded Division 43 Classes 375 thru 384

DIVISION 44 ADULT COMMUNITY ARTS - PHOTOGRAPHY

Superintendent:

Rules:

- Color or Black-and-White prints or color slides may be entered for competition. 1.
- The hanging apparatus must be attached to the frame, 14-ply matting, or foam core board with wire. Please do 2. 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.
- Prints must be marked "A" for Amateur or "P" for Professional. An Amateur is a Photography student or 5. 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.

Class:

- 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.

SECTION - 1:

Classes 540 thru 553 for Amateurs

Clusses 540 thru 555 for Annateurs				
1 st thru 6 th - Rosette	1^{st}	2^{nd}	3 rd	
Class:	\$3.00	\$2.00	\$1.00	
540. Landscape/Scenic	c – Black	x & White	e	
541. People – Black &	White			
542. Animal/Wildlife -	– Black	& White		
543. Flower – Black &	White			
544. Action – Black &	White			
545. Computer Enhanced – Black & White				
546. Any Other - Blac	k & Wh	ite		
547. Landscape/Scenic	c – Color	ſ		
548. People – Color				
549. Animal/Wildlife -	– Color			
550. Flower - Color				
551. Action – Color				
552. Computer Enhance	ced – Co	lor		

553. Any Other - Color

SECTION - 3:

C

Classes 570 and 571 for All Exhibitors				
1 st thru 6 th - Rosette	1 st	2^{nd}	3^{rd}	
Class:	\$3.00	\$2.00	\$1.00	

- 570. Photo of "Kids with Critters"
- 571. Scrapbook (Artistic Scrapbook Photo Display Submit two (2) 12x12 pages in plastic sleeve)

Best Entry Trophy will be awarded for Division 44 - Photography

SECTION - 2: Classes 555 thru 568 for Professional

556. People – Black & White

558. Flower - Black & White 559. Action - Black & White

564. Animal/Wildlife - Color

561. Any Other - Black & White 562. Landscape/Scenic - Color

567. Computer Enhanced – Color

1st thru 6th - Rosette

563. People – Color

565. Flower - Color 566. Action – Color

568. Any Other - Color

 3^{rd}

\$1.00

 2^{nd}

\$2.00

 1^{st}

\$3.00

555. Landscape/Scenic - Black & White

557. Animal/Wildlife - Black & White

560. Computer Enhanced – Black & White

DIVISION 47 ADULT COMMUNITY ARTS - FLORICULTURE

Superintendent:

Rules:

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

SECTION - 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 classes 246 and 250.

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3^{rd}
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Class: \$3.00 \$2.00 \$1.00

245. Garden Flowers (Homegrown flowers, native to Michigan)

- 246. Amateur Flower Growers Display (Display of homegrown flowers using the theme "The Best of Michigan." Accessories permitted to enhance display.)
- 247. Silk Flower Arrangement
- 248. Corsage or Wedding Bouquet (Silk Flowers)
- 249. Any Other

THE USE OF ENDANGERED OR PROTECTED SPECIES IS PROHIBITED.

SECTION - 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 vase.
- 3. Wilted flowers must be replaced as needed.
- 4. All plants and flowers must be grown by exhibitor.

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3^{rd}
Class:	\$3.00	\$2.00	\$1.00

- 255. Perennials
- 256. Annuals
- 257. Fairy Garden (may contain live or artificial plants)
- 258. Planter Over 12" in Diameter
- 259. Hanging Basket Must be grown by exhibitor for one full growing season.
- 260. Terrariums
- 261. Houseplants Must be owned and grown one year before being exhibited by same exhibitor.
- 262. Cactus & Succulents
- 263. Dish Gardens Must be grown by exhibitor for one full growing season.
- 264. Herb Garden Must be grown by exhibitor for one full growing season.
- 265. Container Garden For Apartment Gardener Tomato Plant or Green Beans in a Pot
- 266. Any Other

Best Entry Trophy will be awarded Division 47

Class 245 thru Class 266

DIVISION 48 ADULT COMMUNITY ARTS - HORTICULTURE

Superintendent:

Rules:

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

SECTION - 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.

 1^{st} thru 6^{th} - Rosette 1^{st} 2^{nd} 3^{rd}

- Class: \$3.00 \$2.00 \$1.00
- 220. Sweet Corn Display Half bushel of prime market-ready freshly picked sweet corn. At least one (1) dozen ears.
- 221. A Peck Basket of Mixed Vegetables: Michigan grown only.
- 222. Michigan Basket A basket of products that are raised in Lower Michigan. May include nuts, fruits, vegetables, herbs, eggs, honey, maple syrup, etc. Exhibitor 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.
- 223. Homemade Scarecrow
- 224. Ear Corn 6 Ears
- 225. Head of Cabbage
- 226. Sunflower Head
- 227. Green Beans in container
- 228. Tomatoes 6 in container
- 229. Squash
- 230. Vegetable Display one (1) display of homegrown vegetables of at least five (5) different kinds but not more than ten (10)
- 231. Fruit Display Homegrown fruit in a container At least six (6) pieces, same or different fruit
- 232. Green Peppers Six (6) in container
- 233. Bunch of Carrots
- 234. Zucchini
- 235. Any Other

SECTION - 3: Herbs

1 st thru 6 th - Rosette	1^{st}	2^{nd}	3^{rd}	
Class:	\$3.00	\$2.00	\$1.00	
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240. Fresh Cut - at least three (3) stalks to be exhibited in a dish

241. Dried Edible or dehydrated (in a dish or container)

Best Entry Trophy will be awarded Division 48 Class 220 thru Class 236