GRANGE & HORTICULTURE Department 9

Superintendent: Russell Thorn Assistants: Debra Tournoux Amber Shoemaker

GRANGE DISPLAYS

Department 9 Division 1 <u>CONFINED TO STARK COUNTY</u> Entries close Saturday August 10 @ 5:00 PM

THESE RULES APPLY TO SUBORDINATE EXHIBITS:

- Grange exhibits must consist of a complete and attractively arranged display.
- The Bible and the American Flag must be displayed.
- The State Grange or Building theme must be used.
- Exhibits must be in place by 6:00 PM on Sunday, August 25. May be removed between 6:00 PM & 8:00 PM on Monday, September 2 or by Noon September 3.



THE AMERICAN FLAG SHOULD BE PLACED AT THE LEFT OF THE VIEWER IN ALL GRANGE DISPLAYS

DIVISION 1 – CLASS 1 SUBORDINATE GRANGE EXHIBITS

The space for Division 1 Class 1 will be restricted to 12 feet. The Bible and American flag must be displayed.

All Subordinate Granges will be paid **\$200.00**. Must follow all rules and be a creditable exhibit to qualify for the premium money.

EXHIBITS

- Presentation of Grange activities.
- Presentation of Grange projects and community service.
- Presentation of State Contests from current year.
- Overall effectiveness of display.
- General attractiveness.
- Grange's choice to go with building theme.

"Harvesting 175 Years of Memories"

HAY & GRAIN

DEPARTMENT 9 DIVISION 2 JUDGING WILL TAKE PLACE IN THE GRANGE BUILDING



JUDGING WILL START AT 9:00 AM TUESDAY AUGUST 27

Entries close **Saturday, August 10** at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries **MUST** remain in place until Monday, September 2, and can be removed between the hours of 6:00 PM and 8:00 PM or September 3 by Noon. We are not responsible for articles left after removal time.

Premiums under \$150 can be picked up after Friday <u>during the Fair</u>. Checks will be written for premium totals greater than \$150 and mailed within 30 days after the close of the Fair. It is the recipients' responsibility to check their premium totals before 6 PM on the last day of the Fair.

HAY AND GRAIN GROWN IN 2023 -2024

Confined to Stark and abutting counties

Grain to be shown in one-gallon Zip-Lock bag furnished by the Exhibitor.

GRAIN - WHEAT, OATS, BARLEY, RYE

Classes 1 – 4

- \$4.00 \$3.00 \$2.00
- 1 Any variety, Wheat

Premiums

- 2 Any variety, Oats
- 3 Any variety, Barley
- 4 Any variety, Rye

CORN

(Corn grown in the previous year)

Class 5

\$4.00 \$3.00 \$2.00

5 Any variety of yellow corn, 8 to 10 ears, to be displayed on a tray furnished by the Fair Board. Must be labeled as to what varietv.

Classes 6 - 8

- Premiums
 - \$4.00 \$3.00 \$2.00
- 6 Any variety popcorn, 5 ears 7 Ornamental corn. 5 ears

Premiums

- 8 Shelled corn, 1 gallon

Class 9

\$5.00 Premiums \$4.00 \$3.00 9 Tallest stalks of corn grown in Stark County in 2024. May be any variety - Must be labeled.

Class 10

Premiums \$3.00 \$2.00 \$4.00 10 Longest Ear of Corn

HAY SHOW

The Stark County Soil and Water Conservation will co-sponsor the Hay Show. Ribbons will be awarded to the first three places per class. Two slices (NO BIG BALES) of hay should be brought for judging. A plaque will be presented from the Agriculture Society for the Best Hay of the Show. Hay will be judged on the following:

POINTS

\$2.00

Stage of maturity	30
Color	
Condition	
Leafiness	30
Free of weeds, etc	<u>10</u>
TOTAL POINTS VALUE	100

Classes 11 – 18

Premiums \$4.00 \$3.00

- **FIRST CUTTING**
- 11 Alfalfa, 90% or more alfalfa
- 12 Clover, 90% or more clover
- 13 Mixed, 50% or more legume
- 14 Mixed, 25% or less legume

SECOND CUTTING

15 Alfalfa, 90% or more alfalfa

- 16 Clover, 90% or more clover
- 17 Mixed, 50% or more legume
- 18 Mixed, 25% or less legume

SILAGE

To be shown in a one-gallon Zip-lock bag furnished by the Exhibitor.

Classes 19 - 20

Premiums	\$4.00	\$3.00	\$2.00

- 19 Grass Silage
- 20 Corn Silage

Class 21

Premiums \$4.00 \$3.00 \$2.00

21 High moisture ground corn

Classes 22 - 23

Premiums	\$4.00	\$3.00	\$2.00	
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- 22 Soybeans, one-gallon zip-lock bag, label the variety.
- 23 Soybeans in stalk, 3 stalks to a bunch, label the variety.

VEGETABLES

DEPARTMENT 9 DIVISION 3 JUDGING: STARTING AFTER 9:00 AM TUESDAY, AUGUST 27



Entries close Saturday, August 10, at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries MUST remain in place until Monday, September 2 and can be removed between the hours of 6:00 PM - 8:00 PM or by Noon, Tuesday September 3. We are not responsible for articles left after removal time.

- All articles MUST be submitted by 8:00 PM, otherwise may be disgualified.
- Exhibits showing signs of deterioration will be disposed of.
- All vegetables and fruit must be grown by the Exhibitor.
- The Vegetable Department is open to Stark and any abutting counties.
- Display plates will be furnished by the Fair Board.
- One entry per class.

Premiums up to \$150.00 can be picked up after Friday during Fair week. It is the recipient's responsibility to check their premium totals before 6 PM on the last day of the Fair.

POTATOES

(Plate of 3)

Classes 1 - 6

Premiums Yukon Gold 1

\$4.00 \$3.00 \$2.00

\$2.00

\$2.00

- 4 Red Pontiac 2 Kennebec
 - 5 Russet
- 3 Katahdin
- 6 Any Other Variety Not Listed (Must be labeled)
- **SWEET POTATOES**

\$3.00

(Plate of 3)

Classes 7 - 9

Premiums

7 Beauregard

- 8 Georgia Jet
- 9 Any Other Variety Not Listed (Must be labeled)

BEETS

(Plate of 3)

(Beets should be medium size)

Class 10

- \$3.00 \$2.00 \$2.00 Premiums 10 Best Plate of Beets - Any Variety (Must be labeled)

ONION

(Plate of 3)

Cla	sses 11 - 16			
	Premiums	\$3.00	\$2.00	\$2.00
11	Yellow Ebenezer	14	Red O	nion
12	White Sweet Spanish	15	White	Onion
13	Yellow Sweet Spanish	า 16	Bermu	da Onion

CABBAGE

- **Classes 17 19**
- \$3.00 \$2.00
- 17 Best Early Head

Premiums

\$2.00

- 18 Best Late Head
- 19 Best Red Variety

BEANS

(Quart Basket)

Classes 20 - 23

- Premiums
- \$3.00 \$2.00 20 Green Beans
- 21 Yellow Beans
- 22 Lima Beans (Beans and Pods)
- 23 Any Other Variety Not Listed (Must Be Labeled)

PEPPERS

(Plate of 3)

- Classes 24 35
- \$3.00 \$2.00 \$2.00
- 24 California Wonder 26 Big Bertha

Premiums

- 25 Red Sweet
- 27 Yellow Banana
- 31 Hungarian Yellow Wax

\$2.00

32 Jalapeno

- 28 Pimento
- 29 Cherry Type

33 Cubanelle 34 Habanera

- 35 Mad Hatter
- 30 Long Red Cayenne

TOMATOES

(Plate of 3)

Classes 36 - 57

	Premiums	\$3.00	\$2.00 \$2	2.00
36	Big Boy	47	San Marzano)
37	Better Boy	48	Heinz	
38	Big Girl	49	Lemon Boy	
39	Pink Girl	50	Golden Jubile	e
40	Beef Steak	51	Paste Type	
41	Heirloom	52	Black Cherry	(12 per plate)
42	Early Girl	53	Yellow Pear	(12 per plate)
43	Celebrity	54	Yellow Cherr	y (12 per plate)
44	Roma	55	Juliet	(12 per plate)
45	Marglobe	56	Sweet 100's	(12 per plate)
46	Rutgers	57	Grape	(12 per plate)

CUCUMBERS-PICKLES

Classes 58 - 60

	Premiums	\$3.00	\$2.00	\$2.00
58	Burpless Cucumbers	5		(3 to a plate)
59	Any other variety for	slicing		(3 to a plate)
60	Small Canning Pickl	e Type-2	to 4 inche	es long

(6 to 10 per plate, depending on size)

HERBS

Classes 61 - 67 \$3.00 \$2.00 Premiums \$2.00 61 Dill (2 stems) 62 Lavender (2 stems) 63 Basil (2 stems) 64 Mint (2 stems) 65 Rosemary (2 stems) 66 Arugula (2 stems) 67 Display of 4 Herbs with Variety Labeled (2 stems of each Herb)

MISCELLANEOUS VEGETABLES

Cla	sses 68 - 77			
	Premiums	\$3.00	\$2.00	\$2.00
68	Yellow Sweet Corn		(5 ears	to a plate)
69	White Sweet Corn		(5 ears	to a plate)
70	Multi-Colored Sweet	Corn Y &	& W (5 ea	rs to a plate)
71	Carrots		(6 to a	plate)
72	Kohlrabi		(3 to a	plate)
73	Eggplant		(1 to a	plate)
74	Garlic		(1 to a	plate)
75	Turnips		(1 to a	plate)
76	Radish-Red		(1 to a	plate)
77	The most unusual, sh	naped ve	getable (One)

	Premiums	\$3.00	\$2.00	\$2.00
58	Burpless Cucumbers			(3 to a plate
EΟ	A py other veriety for	مانمنهم		(2 to o ploto

BASKET OF VEGETABLES

Class 78

Premiums \$8.00 \$7.00 \$6.00

78 Display of vegetables arranged in a basket. There should be at least 8 varieties of vegetables. It will be judged on attractiveness, variety, and quality.

MUSKMELON

(One entry)

Class 79

Premiums **\$3.00 \$2.00 \$2.00** 79 Any variety

WATERMELON

(One per class)

- Classes 80 81
- Premiums \$3.00 \$2.00 \$2.00
- 80 Dixie Queen
- 81 Sugar Baby

VEGETABLE DISPLAY

(Choose from Classes 1 - 76)

Class 82

Premiums **\$7.00 \$6.00 \$5.00** 82 2' x 2' display using a mixture of vegetables

GOURD AND MINI PUMPKIN DISPLAY

Class 83

- Premiums \$6.00 \$5.00 \$4.00
- 83 A display of gourds and mini pumpkins, arranged in a fireside basket.

PUMPKINS

(One Per Class)

Classes 84 - 89

- Premiums \$4.00 \$3.00 \$2.00
- 84 Field Pumpkin (Connecticut type)
- 85 Jack O' Lantern
- 86 Small Sugar/Pie Pumpkin
- 87 Jack Be Little Pumpkin
- 88 Baby Boo Pumpkin
- 89 Any Other Variety (Must Be Labeled)

Classes 90 - 92

- Premiums
- 90 Big Max
- 91 Big Moon
- 92 Atlantic Giant

SQUASH

(One Per Class)

Classes 93 - 103

Premiums

- 93 Acorn
- 94 Butternut
- 95 Golden Crookneck
- **\$3.00 \$2.00 \$2.00** 96 Golden Zucchini (10" or less) 97 Golden Zucchini (10" and longer)

\$20.00 \$15.00 \$10.00

98 Green Zucchini (10" or less)

- 99 Green Zucchini (10" and longer) 100 Buttercup
- 101 Cocozelle Bush
- 102 Summer Straight Neck
- 103 Vegetable Spaghetti

GOURDS

\$2.00

\$2.00

\$2.00

\$2.00

\$3.00

Classes 104 - 110

- Premiums
- 104 Crown of Thorns
- 105 Luffa
- 106 Tennessee Spinners
- 107 Straight Dipper or Baton (True Type)
- 108 Any other variety Lagenaria (Labeled)
- 109 Big Apple
- 110 Any other variety gourd (Labeled)

Classes 111 - 115

- Premiums \$3.00
- 111 Display of 5 Warty
- 112 Display of 5 Ornamentals
- 113 Display of 5 Spoon Gourds
- 114 Display of 5 Autumn Wing
- 115 Display of 5 Tennessee Spinner

Premiums **\$3.00 \$2.00 \$2.00** 116 Create a useful item from a gourd

Classes 117 - 118

- Premiums \$4.00 \$3.00 \$2.00
- 117 Most Artistic Decorated
- 118 Gourd container with live plant or plants

<u>"STARK COUNTY FAIR 2024"</u>

Class 119 Premiums \$5.00 \$4.00 \$3.00 119 Best lettered squash to read: "Stark County Fair 2024"

PUMPKINS, SQUASH, AND GOURDS

Class 120

Premiums **\$11.00 \$9.00 \$7.00** 120 3' x 3' display of pumpkins, squash, and gourds Judged on varieties and attractiveness. (Varieties Must Be Named)

GOURD DISPLAY

Class 121 Premiums \$10.00 \$9.00 \$8.00 121 3' x 3' Display of Current Gourds

SUNFLOWER

Class 122 Premiums \$5.00 \$4.00 \$3.00 122 Sunflower - More than one head (Fully mature heads)

ee Spinner

Class 116

THE BIGGER THE BETTER CATEGORY

Largest

(One per Class)

MUST have the variety name on the tag

Class 123 - 128

Premiums \$3.00 \$2.00 \$2.00

- 123 Cabbage-Head Only
- 124 Onion White
- 125 Pepper Green Sweet
- 126 Potato White
- 127 Potato Red
- 128 Tomato

Class 129 - 131

Premiums **\$5.00 \$4.00 \$3.00** 129 Gourd 130 Muskmelon 131 Watermelon

Class 132

Premiums \$250.00 \$100.00 \$50.00 132 Heaviest Pumpkin or Squash (Must weigh at least 50 pounds) Class 132

Sponsored by Kingsway Farms

Class 133

Premiums **\$4.00 \$3.00 \$2.00** 133 Sunflower-Head only

Class 134

Premiums **\$5.00 \$4.00 \$3.00** 134 Tallest Sunflower – (**CUT OFF ROOT BALL**)

YOUTH DIVISION

OPEN TO AGES 17 AND UNDER.

Youth Division Exhibitors are defined as any 4-H Member who has a pre-paid wristband OR a Youth who has purchased a \$6.00 Junior Exhibitor Pass

Premiums \$3.00 \$2.00 \$2.00

Classes 135 - 141

135	Green Pepper	(3 per plate)	
136	Potato White	(3 per plate)	
137	Pumpkin Orange	(One)	
138	Tomato-Big Boy	(3 per plate)	
139	Potato Head	Ages 7 and under	
140	Potato Head	Ages 8 - 13 years	
141	Potato Head	Ages 14 - 17 years	
Create a Potato Head using vegetables, fruits, and flowers of			
your choice. Not to exceed 8" x 8".			

Classes 142 - 144

VEGETABLE CRITTERS

Premiums **\$3.00 \$2.00 \$2.00** 142 Ages 7 and under 143 Ages 8-13 years 144 Ages 14-17 years Using a vegetable as a base (no pumpkins), create a critter. Small amounts of non-vegetable material may be used to accent your critter.

Classes 145 - 150

Premiums \$4.00 \$3.00 \$2.00

JUST FOR FUN

DECORATED PUMPKINS

- Must provide their own pumpkin.
- Must be small enough to be carried by the Exhibitor.
- No carvings.
- You may decorate your pumpkin using plant, floral or vegetable items.
- A minimal amount of non-live material may be used to accent your pumpkin.

Ages 5-8 145 Most Humorous 146 Most Unusual Ages 9 - 12

147 Most Creative148 Most Unusual

Ages 13 - 17

149 Most Creative150 Most Unusual



Classes 151 - 154

SCARECROWS

- Must be freestanding.
- Must not exceed 6' or be less than 3'.
- Depth and width not to exceed 36".
- Use of commercial or rubber masks prohibited.

Judging criteria will be based on Creativity, Originality, Audience Appeal, and Design.

F	Premiums	\$8.00	\$6.00	\$4.00
151	Ages 5-8			
152	Ages 9-12			
153	Ages 13-17			
F	Premiums	\$10.00	\$8.00	\$6.00
154	Adult Entry			

FRUIT

DEPARTMENT 9 DIVISION 4 JUDGING: STARTING AFTER 9:00 AM TUESDAY, AUGUST 27



Entries close **Saturday, August 10** at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries **MUST** remain in place until Monday, September 2, and can be removed between the hours of 6:00 PM – 8:00 PM or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

- Fruit must be grown by the Exhibitor.
- Fruit showing signs of deterioration will be disposed of.

APPLES

Class 1

Premiums \$4.00 \$3.00 \$2.00

1 One variety (7 per plate) Must be labeled. The plate will be furnished by the Fair Board.

Class 2

Premiums \$6.00 \$4.00 \$3.00

2 Display of 5 varieties (7 per plate) Must be labeled. Plate will be furnished by the Fair board.

<u>GRAPES</u>

3 bunches per plate

Classes 3-5

\$3.00 \$2.00 \$2.00

- 3 Red Variety4 White Variety
- 5 Blue Variety

CRABAPPLES

Cla	ass 6			
	Premiums	\$3.00	\$2.00	\$2.00
6	Crabapples	(7 per plate)		

MISCELLANEOUS

Premiums **\$3.00 \$2.00 \$2.00** 7 Miscellaneous Fruits (Not listed above)

FRUIT BOWL

Class 8

Class 7

Premiums **\$5.00 \$4.00 \$3.00** Bowl-Use at least 5 varieties of fruit. It will be iu

8 Fruit Bowl-Use at least 5 varieties of fruit. It will be judged on attractiveness and quality.

MINI ROADSIDE MARKETING DISPLAY

Class 9

Premiums **\$40.00 for each display** Open to any Stark County Commercial Grower and those in adjoining counties. Any commercial grower will be allowed at least six frontage feet in the Grange Building to display fruits, vegetables, honey gift packages, ornamental corn, and other items normally sold in your roadside marketing establishment on a seasonal or year-round basis. An attractive sign should be used for your business. All items must be displayed in an appealing manner. Any perishable fruit or vegetable should be replaced as needed to keep the display inviting throughout the 7-day fair. Exhibitors may take future orders during the fair.

Entries close Saturday, August 10, 2024, at 5:00 PM. All displays should be in place in the Grange Building by 8:00 PM, Monday, August 26. Displays can be removed Monday September 2, between 6:00 PM – 8:00 PM, or Tuesday by Noon September 3.

Premiums up to \$150.00 can be picked up after Friday <u>during Fair week</u>. Checks will be written for premium totals greater than \$150.00 and mailed within 30 days after the close of the Fair.

It is the recipient's responsibility to check their premium totals before 6 PM on the last day of the Fair.

HOMEMADE WINES

DEPARTMENT 9 DIVISION 5 JUDGING: 1:00 PM THURSDAY, August 29



Entries close **Saturday**, **August 10** at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of **9:00 AM and 12:00 Noon** on Thursday, August 29. All entries **MUST** remain in place until Monday, September 2, and can be removed between the hours of 6:00 PM and 8:00 PM or by Noon on Tuesday, September 3. We are not responsible for articles left after removal time.

WINE JUDGING STANDARD

- Appearance
- Aroma/Bouquet
- Taste/Texture
- Aftertaste
- Overall Impression

ENTRY RULES:

- 1. Homemade wine is open to all adult competitors.
- 2. Wines may be made from grapes, other fruits, berries, vegetables, grains, and other suitable ingredients or blend of these.
- 3. Ingredients may be fresh, canned, dried, concentrated, or otherwise preserved.
- Wines should be amateur-homemade by the process of fermentation and must not be blended with commercial wines.
- 5. Wines appropriate for the fortification may be fortified with suitable commercial spirits.
- 6. Each bottle must be labeled as to the kind of fruit (product) used.
- 7. Each bottle will be opened for judging and re-corked and left on display.
- 8. Effective February 1, 1979, no federal certificate is needed for wines made for home use. This provision also allows wine made at home to be taken from the

premises for exhibition or use at homemakers' contests.

- No bottle is to be taller than 12 inches for display purposes.
- 10. When there is no competition, the Judge may award first or no premium, according to the merits of the exhibit.

DESCRIPTIONS FOR JUDGING

- **Red Dry-**Red, blue, or purple of suitable taste and alcohol content for dinner table use.
- White Dry-White or golden with no tinge of brown, pink, or gray; of suitable taste and alcohol content for table wine.
- **Rosé Dry-**Pink, no tinge of brown; delicate in bouquet and flavor; light in body and alcohol; suitable for table wine.
- White Sweet-White or golden with no tinge of pink, brown, or gray; heavier body and flavor, and higher alcohol content than dry table wine. Suitable for general social drinking.

Rosé Sweet-Same as dry rosé except finished slightly sweeter.

Dessert-Red, blue, purple, tawny, or dark brown; rich in bouquet and flavor; medium to sweet; full bodied and of high alcohol content; may be fortified.

Sparkling Wine-Red, white, or rosé; must be naturally carbonated through fermentation; may be sweet or dry; a judicious balance of sweetness.

Define what fruit is used in wine or product.

Classes 1-11

Premiums

\$5.00 \$4.00 \$3.00

STILL WINES (GRAPE)

- 1 White Dry
- 2 Red Dry
- 3 White Sweet
- Red Sweet

FRUIT AND OTHER AGRICULTURAL PRODUCTS

- 5 White Dry
- 6 Rosé Dry
- 7 White Sweet
- 8 Red Sweet
- 9 Rosé Sweet

SPARKLING AND DESSERT WINES (GRAPE OR OTHER FRUITS)

- 10 Sparkling Wine
- 11 Dessert Wine

HOMEBREW COMPETITION

DEPARTMENT 9 DIVISION 6 JUDGING: 1:00 PM FRIDAY, August 30



Entries close **Saturday, August 10** at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of **9:00 AM and 12:00 Noon** on Friday, August 30. All entries **MUST** remain in place until Monday, September 2 and can be removed between the hours of 6:00 PM and 8:00 PM or by Noon on September 3rd. We are not responsible for articles left after removal time.

HOMEBREW JUDGING STANDARD

- Appearance
- Aroma/Bouquet
- Taste/Texture
- Aftertaste
- Overall Impression

ENTRY RULES:

- 1. Beer must be homemade by an amateur. No professional breweries permitted.
- 2. Beer may be made from grapes, other fruits, berries, vegetables, grains, other suitable ingredients, or blends of these.
- 3. Your homebrew must not have been brewed at any place that brews beverages for any commercial research, or production of any other purpose, including brew-on premises establishments.
- 4. Must use standard 10 to 16-ounce glass bottles for each beer entry. All bottles must be labeled as to the kind or product used. No individual name can appear on the label or cap.
- 5. You must bring one bottle for the judging of each entry.

Classes 1-6

Premiums \$5.00 \$4.00 \$3.00

- 1 Ale, Light (American to Pales)
- 2 Ale, Amber (Reds, Bitters)
- 3 Ale, Dark (Browns to Stouts)
- 4 Lagers, Light (Pilsner, Vienna Marzen)
- 5 Lagers, Dark (Bocks)
- 6 Specialty Brews (Fruits, Spices)

FLOWERS

DEPARTMENT 9 DIVISION 7 JUDGING:

TUESDAY, AUGUST 27 @ 9:30 AM



All entries must be made by Saturday, August 10 by 5:00 PM. This includes the Junior Division-17 years and younger.

The Flower Division is open to Stark and abutting counties and amateurs only are permitted to enter. Entries can be removed between 6:00 PM and 8:00 PM on Monday, September 2 or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

First Show Classes 1 – 100 (Show A): Entries for the exhibit should be delivered to the Grange & Horticulture Building on Monday, August 26 between 12:00 Noon and 8:00 PM.

JUDGING: Tuesday, August 27 @ 9:30 AM Entries must be removed for the second show after 8:00 PM, Friday August 30 and by Noon Saturday August 31. Please note entries for POTTED PLANT, TERRARIUMS AND FLOWER BOXES should be delivered to the Grange & Horticulture Building on Monday, August 26, between 12:00 Noon and 8:00 PM. Entries MUST remain for the entire 7 days of the Fair.

<u>Second Show Classes 1 – 110 (Show B)</u>: Entries for exhibit should be delivered to the Grange/Horticulture Building Saturday, August 31 between the hours of 10:00 AM and 12:00 noon.

JUDGING: Saturday, August 31 @ 1:00 PM Exhibitors making entries for the second show may use the 7th Street entrance and drive up to the north end of the Grange/Horticulture Building only until 10:00 AM on Saturday August 31. Help will be provided if needed.

SPECIMENS

- 1. Entries must be grown by the Exhibitor with a limit of one entry per class.
- 2. All specimens must be labeled as to variety.
- 3. Must be de-budded unless schedule states otherwise.
- 4. All foliage must be presented unless the schedule states otherwise.
- Containers to be furnished by the Exhibitor. May use bottle or wide mouth jar when necessary for heavy stemmed specimen.

Classes 1 - 46

Premiums

\$2.00 \$1.00 \$1.00

- 1 Ageratum
- 2 Aster-2 blooms
- 3 Calendula-1 variety, 3 blooms
- 4 Carnations, 3 blooms, any color
- 5 Celosia (Crested, Coxcomb) 1 stem
- 6 Celosia (Plumed or Feathered) 1 stem
- 7 Chrysanthemums, small variety, 1 spray
- 8 Cleome or spider plant, 2 stems
- 9 Coleus, regular leaf, 2 stems
- 10 Coleus, scalloped leaf, 2 stems
- 11 Coreopsis-3 blooms
- 12 Cosmos, any color, 3 stems, buds permitted
- 13 Dahlia, small, 1 bloom
- 14 Dahlia, large, 1 bloom
- 15 Dahlia, Pompons, 3 blooms
- 16 Geranium, 1 bloom
- 17 Gerbera Daisy, 3 blooms, any color
- 18 Gladiolus, 3 spikes, any color
- 19 Gloriosa or Rudbeckia Daisy, 3 blooms
- 20 Globe Amaranth, 3 blooms
- 21 Hydrangea, Cone type
- 22 Hydrangea, Ball type, any color
- 23 Marigold, Large flowered, 3 blooms
- 24 Marigold, Small flowered, 1 spray
- 25 Petunia, 3 blooms, any color
- 26 Double Petunia, 3 blooms
- 27 Phlox, 1 spray
- 28 Roses, Hybrid Tea, 3 blooms, any color
- 29 Roses, Floribunda. 1 spray, any color
- 30 Salvia, 3 stems, any color
- 31 Sedum, 2 stems
- 32 Snapdragons, 3 spikes, any color
- 33 Statice, fresh, 3 stems
- 34 Strawflower, fresh, 3 blooms
- 35 Zinnia, Large variety, 2 blooms
- 36 Zinnia, Small flowered, 1 variety, 3 colors

YOUTH DIVISION

Youth Division Exhibitors are defined as any 4-H member who has pre-paid for a wristband <u>OR</u> a youth who has purchased a \$6.00 Junior Exhibitor Pass.

<u>11 years and under</u>

- 37 Chrysanthemums, small variety, 1 spray
- 38 Geranium, 1 bloom
- 39 Marigold, small flowered, 1 spray
- 40 Petunia, 3 blooms, any color
- 41 Snapdragons, 3 spikes, any color

YOUTH DIVISION

12 years to 17 years

- 42 Chrysanthemums, small variety, 1 spray
- 43 Geranium, 1 bloom
- 44 Marigold, small flowered, 1 spray
- 45 Petunia, 3 blooms, any color
- 46 Snapdragons, 3 spikes, any color

CUT FLOWER DISPLAY

RULES

- 1. Entries must be grown by the Exhibitor with a limit of one entry per class.
- 2. Must be done in an attractive container.
- 3. No pop bottles or jars.
- 4. A display is more than one flower. 3 to 5 stemmed flowers per entry-a bunch or bouquet.

Classes 47 - 88

Premiums	\$3.00	\$2.00	\$2.00
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- 47 Angelonia
- 48 Aster
- 49 Bachelor Button
- 50 Calendulas
- 51 Celosia-Plumed
- 52 Chrysanthemums, Large variety
- 53 Chrysanthemums, Pompom variety
- 54 Cone Flowers
- 55 Coreopsis
- 56 Cosmos
- 57 Coxcomb-Crested
- 58 Dahlias-Small variety
- 59 Dahlias-Cactus variety
- 60 Dahlias-Large variety
- 61 Dahlias-Bi-Color
- 62 Gaillardia
- 63 Gerbera Daisy
- 64 Gladiolus
- 65 Gloriosa/Rudbeckia Daisy
- 66 Hydrangea, Cone shaped
- 67 Hydrangea, Ball Shaped, any color
- 68 Larkspur
- 69 Marigold, Large type

- 70 Marigold, Small type
- 71 Nasturtiums
- 72 Pansy
- 73 Petunia, Single
- 74 Petunia, Double
- 75 Rose
- 76 Scabiosa
- 77 Snapdragon
- 78 Statice
- 79 Strawflower
- 80 Sunflower, Small/Dwarf
- 81 Zinnia, Large type
- 82 Zinnia, Small type

YOUTH DIVISION

Must have a pre-paid 4-H wristband OR have purchased a \$6.00 Junior Exhibitor Pass 11 years and under

- 83 Pansy
- 84 Cone Flowers
- 85 Petunia, Single
- 86 Petunia, Double
- 87 Snapdragon
- 88 Zinnia, Small type

12 years to 17 years

- 89 Pansy
- 90 Cone Flowers
- 91 Petunia, Single
- 92 Petunia, Double
- 93 Snapdragon
- 94 Zinnia, Small type

HOSTA

Classes 95 - 100

- 95 Hosta, Dwarf variety, one mature leaf, under 2", Any color
- 96 Hosta, Small variety, one mature leaf, 2" to 5", Any color
- 97 Hosta, Medium variety, one mature leaf, 5" to 10", Any color
- 98 Hosta, Large variety, one mature leaf, 10" to 16", Variegated
- 99 Hosta, Giant variety, one mature leaf over 16", Any color
- 100 Hosta, one stem in bloom

ARRANGEMENTS

Flowers must be garden grown unless otherwise stated.

- Classes 101 104 Years of Fair Entertainment Premiums \$4.00 \$3.00 \$2.00
- 101 Dixie Chicks "Goodbye Earl"

Arrangement of yellow flowers.

- 102 Toby Keith "Courtesy of the Red, White & Blue"
- Arrangement of red, white & blue colors.
- 103 Neal McCoy "The Shake" Arrangement in Dairy cup.

104	Aaron Tippin – "Kiss This"
	Arrangement of red flowers, & candy kisses.
105	Josh Turner – "Long Black Train"
	Arrangement of dark colors.
106	Lone Star – "Mr. Mom"
	Arrangement of pastel colors.
107	Oak Ridge Boys – "Elvira"
	Arrangement of all white flowers.
108	Tracy Lawrence – "Time Marches On"
	Arrangement surrounding a time piece.
109	Travis Tritt – "Here's a Quarter"
	Arrangement of Blue Spruce and white
	flowers.
110	Ted Nugent – "Cat Scratch Fever"
	Arrangement in a cat vase.

FLOWER DISPLAY

Class 111

Premiums \$10.00 \$8.00 \$6.00

- **111 Display of Cut Flowers Arranged in a 3' x 3' space** Separate bouquets, each labeled as to variety.
 - Judged on variety, condition, and attractiveness.
 - Must be garden grown.

POTTED PLANTS, ETC.

Must remain at the Fair for 7days

SMALL HOUSE PLANTS-12" POT AND UNDER

\$2.00

Classes 112 - 123

- Premiums **\$4.00 \$3.00**
- 112 African Violet. Single bloom
- 113 African Violet, Double bloom
- 114 Begonia
- 115 Boston Fern
- 116 Caladium
- 117 Orchid
- 118 Jade Plant
- 119 Joseph's Coat
- 120 Kalanchoe
- 121 Prayer Plant
- 122 Any plant that vines
- 123 Any small house plant not listed.

LARGE HOUSE PLANTS-OVER 12" POT

Class 124

- Premiums **\$4.00 \$3.00 \$2.00**
- 124 Any large house plant not listed above-Must be labeled.

HERBS AND SUCCULENTS

Classes 125 - 126

- Premiums \$4.00 \$3.00 \$2.00
- 125 Collection of Cactus or Succulents.
- 126 Herb Display Bouquet with label of each herb.

HANGING BASKETS

Classes 127 - 128

Premiums **\$4.00 \$3.00 \$2.00**

127 Hanging plant exhibited for foliage-Labeled.

128 Hanging plant exhibited for flowers-Labeled.

TERRARIUMS

Classes 129 - 130

Premiums \$4.00 \$3.00 \$2.00

129 Container 3" to 9" diameter 130 Container 10" to 18" diameter

FLOWER BOXES

Must remain at the Fair for 7 days

Classes 131 - 133

Premiums \$6.00 \$4.00 \$2.00

131 Decorated Window Box, 24" x 8" x 8" Box, nothing artificial.

132 Patio pot or container

133 Strawberry pot with live plants

MINIATURE DISPLAYS

Classes 134 - 135

Premiums **\$5.00 \$4.00 \$3.00**

- 134 Miniature landscape design created on a tray or plate
- 135 Fairy Garden

Youth Division (NEW)

Must have a pre-paid 4-H Wristband OR have purchased a \$6.00 Junior Exhibitor Pass 11 years and under

Class 136

136 Fairy Garden

12 years to 17 years

Class 137

137 Fairy Garden

Landscape Contest

Department 9 Division 8

Theme for the 2024 Landscape Contest "Celebrating 175 Years of Memories"

Entries Close Saturday August 10 @ 5:00 PM. Exhibits must be in place on August 26 by 7:30 PM. All entries MUST remain in place until Monday September 2, and can be removed between 6:00 PM – 8:00 PM or by Noon Tuesday, September 3. We are not responsible for articles left after removal time.

Judging

Tuesday August 27, 2024

Please use your own interpretation of this year's theme. Each Exhibitor will be offered an area to be decorated for the beautification of the Fairgrounds for the week of August 27 through September 2, using the designated theme. Outside spaces will be offered in the order in which entries are received. The Superintendent will determine the size of the display area. Stark County Agricultural Society is not responsible for lost or stolen items in display.

A \$25.00 Membership is required for entry, payable to the Stark County Agricultural Society.

The name of the Organization must be displayed, and the area must be maintained throughout the week of the Fair.

Premiums

1st - \$150.00 2nd - \$125.00 3rd - \$100.00

Class 1

Amateur

Open to all High School Horticulture Classes, Garden Clubs, Individuals, 4-H Clubs, FFA Clubs, Etc. No business signs, unless they supply articles to the display.

Judging:

Plant Selection	10 - 30 points
Design	10 - 30 points
Theme Used	5 – 15 points

Premiums up to \$150.00 can be picked up after Friday <u>during Fair week</u>. Checks will be written for premium totals greater than \$150.00 and mailed within 30 days after the close of the Fair.

It is the recipient's responsibility to check their premium totals before 6 PM on the last day of the Fair.

DOMESTICS DEPARTMENT 9 DIVISION 9



Entries close **Saturday, August 10, 2024**, at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture building. All entries **MUST** remain in place until Monday, September 2, 2024, and can be removed between the hours of 6:00 PM and 8:00 PM or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

<u>FIRST JUDGING:</u> Tuesday, August 27 at 1:00 PM. Delivery date will be Tuesday, August 27 between the hours of 9:00 AM to 12:00 noon

"Please note **Decorated Cakes Cookies, Cupcakes**, **and Gingerbread Houses (Classes 1-11 only)** can be delivered on Monday, August 26 between the hours of 12:00 Noon and 8:00 PM."

<u>SECOND JUDGING:</u> Wednesday, August 28 at 1:00 PM. Delivery date will be Wednesday, August 28 between the hours of 9:00 AM to 12:00 PM.

For either date, Exhibitors delivering entries should use the Seventh Street gate entrance and may drive up to the North end of the building ONLY until 10:00 AM. After that time, entries will need to be brought in from the parking area. Help will be available.

Entry rules:

- 1. Entries confined to Stark County residents.
- 2. Entries close Saturday, August 10, 2024, by 5:00 PM.
- 3. Entries in all Division 9 Classes are open to adults,18 and over, Youth Baking Classes, which are restricted to 17 years and younger.
- 4. Only one entry per Class.
- 5. Please include a copy of your recipe on a 4 x 6 index card along with your Name and Membership/Exhibitor number.
- Any questions may be directed to <u>grange@starkcountyfair.com</u>. Please include GRANGE in your subject line and include your name and phone number.

 Upon delivery of entries, please make sure if you DO NOT want to donate your baked goods to the auction, that you have your entry marked at check-in.

BAKED GOODS AUCTION 2024 MARK YOUR CALENDARS! JOIN US ONCE AGAIN FOR OUR BAKED GOODS AUCTION ON TUESDAY, AUGUST 27 AND WEDNESDAY, AUGUST 28 AT 6:00 PM IN THE GRANGE AND HORTICULTURE BUILDING. ALL PROCEEDS WILL GO TO THE IMPROVEMENTS IN THE BUILDING. THANK YOU TO KIKO AUCTIONEERS!



Judging on Tuesday, August 27 will take place with the following items and classes:

Decorated Cakes and Cupcakes-	Class 1 - 6
Decorated Cookies and Brownies-	Class 7 - 10
Gingerbread Houses-	Class 11
Cakes-	Class12 - 18
Cookies/Bar Cookies-	Class 19 - 34
Cake Pops/Gingerbread Men-	Class 54 - 56
Gluten Free-	Class 57 - 59
Special Recipe Baking-	Class 66
Men's Cakes-	Class 76 - 78
Men's Cookies-	Class 82 – 84

Judging on Wednesday, August 28 will take place

with the following items and classes:

Honey Baked Cookies, Bread & Cake (Dept 9, Div 10)

	Class 1 - 4
Breads, Rolls, Muffins & Scones-	Class 35 – 46
Snacks-	Class 47 - 49
Candy-	Class 50 - 53
Sugar Free-	Class 60 - 62
Ethnic-	Class 63 - 65
Pies-	Class 67 - 72
Decorative Pie Crust-	Class 73 - 75
Men's Pies-	Class 79 – 81
Men's Candy-	Class 85 - 86
Youth Cakes-	Class 87 – 89
Youth Pies-	Class 90 - 92
Youth Cookies-	Class 93 – 95
Youth Candy/Confections-	Class 96 - 98
As Seen on Pinterest-	Class 99 - 101

DECORATED CAKES

- Cake may be a dummy, just decorations will be judged.
- May use Royal Icing.
- Only one entry per Class.
- Single layer cakes should not be larger than 10" x 15". JUDGING SCORE CARD

\$5.00

Originality	.20 points
Appearance	.30 points
Workmanship	.50 points

Classes 1 - 6

Premiums

- \$8.00 \$6.00 1 Winter Theme
- 2 Nature
- 3 Baby's First Birthday
- 4 Wedding Cake (two-tiered) Base not to exceed 12"
- 5 Any Holiday
- 6 Decorated Cupcakes

Miscellaneous

Classes 7 - 10

- 7 Fall. Decorated. Cut Out Cookies (Plate of 12)
- 8 Halloween, Decorated, Cut Out Cookies (Plate of 12)
- (Plate of 12) 9 Cupcakes
- 10 Brownies (Without Nuts) (Plate of 12)

Class 11

Gingerbread Houses for all ages

	Premiums 11A	\$8.00	\$6.00	\$5.00	
	11B	\$7.00	\$5.00	\$3.00	
	11C	\$5.00	\$4.00	\$3.00	
All gi	ingerbread houses to	o be on	a board no	larger that	n 12".
11A	Gingerbread House	e-	Ages 1	8 and ove	r
11B	Gingerbread House	e-	Ages 1	2-17	
11C	Gingerbread Hous	e-	Ages 1	1 and unc	ler

CAKES

- All departmental rules apply.
- No box mixes.

Premiums

- Cakes are judged on general appearance, lightness, texture, and flavor. Icing is also considered.
- Two layered unless specified.

Classes 12 - 18

\$6.00 \$5.00 \$4.00

- 12 Marble
- 13 Banana Cake with White Frosting
- 14 White Cake with White Frosting
- 15 Pudding
- 16 Yellow Cake with Chocolate Frosting
- 17 Applesauce
- 18 Devil's Food

COOKIES

- All departmental rules apply.
- Cookies (total of 12) are to be delivered on an eightinch plate enclosed in a Zip-lock type bag.
- Cookies are judged on external characteristics such as uniformity in shape and size, and crust evenly browned. Texture of cookie and flavor, true to type of cookie, is considered.

Classes 19 - 30

	Premiums	\$4.00	\$3.00	\$2.00
19	Peanut Butter		20 Lem	on
21	Raisin Filled		22 Snic	kerdoodles
23	Salted Caramel		24 Butte	er Cookie
25	Butterscotch		26 Cho	colate Chip
27	No Bakes		28 Ging	jer Cookie
29	Monster		30 Oatr	neal Raisin

BAR COOKIES

Premiums \$5.00 \$4.00 \$3.00

- Classes 31 34
- 31 S'mores
- 32 Peanut Butter/Chocolate Chip
- 33 Pumpkin Cream Cheese
- 34 Oatmeal Raisin

BREADS

- All departmental rules apply. •
- One loaf per class.
- Place bread in plastic bag and label.
- No bread machine entries.

Classes 35 - 49

Premiums \$4.00 \$3.00 \$2.00

NO YEAST

- 35 Banana Bread
- 36 Zucchini Bread
- 37 Pumpkin Bread
- 38 Orange Bread

YEAST BREADS/ROLLS

39 Dinner Rolls

40 Whole Wheat Bread

41 Sweet Bread42 Caramel Pecan

One Loaf Loaf or Braided Plate of 6

Plate of 6

MUFFINS/SCONES

43	Blueberry Muffins	Plate of 6
44	Cornbread Muffins	Plate of 6
45	Caramel Apple Scones	Plate of 6
46	Gingerbread Scones	Plate of 6

Snacks

Use plastic Ziplock-bag & one sandwich bag needed for Judges. (Attach the recipe with both bags)

47 Trail Mix

- 48 Chex Party Mix
- 49 Granola

CANDY

- Arrange on a six-inch plate.
- Place in a plastic bag.
- Recipe must be written on a 4' x 6' index card.

Classes 50 - 53

	Premiums	\$4.00	\$3.00	\$2.00
50	Chocolate Covered F	Pretzels	Plate of	6
51	Peanut Butter Fudge	;	Plate of	6
52	Buckeyes		Plate of	6
53	Caramels		Plate of	6

CAKE POPS/GINGERBREAD MEN

- Cake pops (6) to be displayed in a 4" x 10" decorated Styrofoam brick.
- Cake pops to be iced and decorated.
- Gingerbread Men Plate of 6

Classes 54 - 56

Premiums \$4.00

- 54 Cake Pops-White
- 55 Cake Pops-Chocolate
- 56 Gingerbread Men-6 decorated

GLUTEN FREE

\$3.00

\$2.00

For a food to be labeled as gluten-free, the FDA states that it must contain no more than 20 parts per million (ppm) of gluten.

- All elements of entry should follow gluten-free standards.
- All classes in this section were selected from <u>www.allrecipes.com</u>.
- Entrants may adjust recipes if gluten-free standards are followed.
- One loaf or 6 items per plate.

Classes 57 - 59

Premiums **\$5.00 \$4.00 \$3.00**

- 57 Double Chocolate Cookies
- 58 Coconut Cake
- 59 White Bread

SUGAR FREE

- All classes in this section chosen from <u>www.allrecipes.com</u>.
- Participants are free to use any recipe if it fits the class description.
- All entries must follow sugar free standards.

Classes 60 - 62

- Premiums \$5.00 \$4.00 \$3.00
- 60 Sugar Free Applesauce Cake
- 61 Sugar Free Blueberry Coffee Cake
- 62 Sugar Free Apple Pie

ETHNIC

- All classes in this section chosen from <u>www.allrecipes.com</u>.
- Participants are free to use any recipe if it fits the class description.

Classes 63 - 65

	Premiums	\$5.00	\$4.00	\$3.00
63	Turkish Thumbprints			

- 64 Italian Wedding Cookies
- 64 Italian wedding Cooke
- 65 Jewish Coffee Cake

SPECIAL RECIPE BAKING

Must use recipe as printed

Class 66

Premiums **\$7.00 \$6.00 \$5.00** 66 Special Recipe Cake

The Best Carrot Cake Recipe

Cake:

- 2 ¹/₂ cups all purpose flour
- 1 cup granulated sugar
- 1 cup dark brown sugar
- 1 ¹/₂ tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt
- 2 tsp. ground cinnamon
- ½ tsp. nutmeg
 - 1 cup canola or vegetable oil
- ½ cup or 1 stick unsalted butter
- 4 large eggs
- 1 Tbsp. vanilla extract
- 3 cups grated carrots



Cream Cheese Frosting

- ¹/₂ cup or 1 stick unsalted butter
- 8 ounces cream cheese, softened
- 1 tsp. vanilla extract
- ¼ tsp. salt
- 4 cups powdered sugar

Cake:

- 1. Preheat oven to 350F and prepare two 8- inch pans by lining the bottoms with parchment paper and lightly greasing and flouring the sides.
- 2. In a large bowl, whisk together your flour, sugars, baking powder, baking soda, salt, cinnamon, and nutmeg.
- 3. Add your canola oil and melted butter and stir well.
- 4. Add eggs, one at a time, stirring well after each addition.
- 5. Stir in vanilla extract.
- Stir in carrots until ingredients are well-combined.
- 7. Evenly divide carrot cake batter into prepared baking pans and bake on 350*F for 40 minutes (toothpick inserted in center should come out mostly clean with a few moist crumbs).
- 8. Allow carrot cake to cool in the pans for 10 minutes, then run a knife around the edge and invert onto cooling rack to cool completely.
- 9. Allow cake to cool completely before covering with cream cheese frosting.

Cream Cheese Frosting:

- 1. Combine butter and cream cheese in a large bowl and use an electric mixer to beat until creamy, well-combined, and lump-free.
- 2. Add vanilla extract and sprinkle salt into the bowl and stir well to combine.
- With mixer on low, gradually add powdered sugar until ingredients are completely combined (be sure to scrape the sides and bottom of the bowl with spatula).
- 4. Once your cake has cooled completely, cover with frosting.

<u>PIES</u>

- Fruit pies are to be two rolled crusts unless a lattice top or a crumb topping is stated.
- Use an 8- or 9-inch disposable pan.
- No graham cracker or cookie crumb crusts.
- Pies are judged on general appearance, tenderness, flakiness, and flavor of the crust. The filling should be well cooked, and flavor should be true to the kind of pie.

Classes 67 - 72

Premiums	\$6.00	\$5.00	\$4.00
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- 67 Peach Pie-2 crust
- 68 Strawberry, Rhubarb
- 69 Dutch Apple
- 70 Cherry-Lattice Top
- 71 Pumpkin
- 72 Triple Berry

DECORATIVE PIE CRUST

Use your imagination and create a beautiful masterpiece! This class will only be judged on appearance, creativity, and originality, so any type of pie will be accepted.

Classes 73 - 75

Premiums	\$5.00	\$4.00	\$3.00
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- 73 Floral
- 74 Abstract
- 75 Holiday

MEN'S BAKING

<u>CAKES</u>

Ja	sses / 6 - / 8			
	Premiums	\$5.00	\$4.00	\$3.00
76	Pod Volvot			

- 76 Red Velvet
- 77 Chocolate Cake with Chocolate Frosting
- 78 White Cake with White Frosting

<u>PIES</u>

Classes 79 - 81

- Premiums \$6.00 \$5.00 \$4.00
- 79 Apple-2 Crust
- 80 Cherry-Crumb Topping
- 81 Peach-2 Crust
 - COOKIES

Classes 82 - 84

Premiums	\$4.00	\$3.00	\$2.00
82 Chocolate Chip-No Nuts		(Plate c	of 12)
83 Peanut Butter		(Plate o	f 12)
84 Oatmeal Raisin		(Plate o	f 12)

<u>Candy</u>

Classes 85 - 86

	Premiums	\$4.00	\$3.00	\$2.00
85	Caramels		(Plate o	of 12)
86	Buckeyes		(Plate c	of 12)

YOUTH BAKING

Youth Division Exhibitors are defined as any 4-H Member who has pre-paid for a wristband <u>OR</u> a Youth who has purchased a \$6.00 Junior Exhibitor Pass.

- Entries open to youth 17 years and younger.
- All participants will need to fill out an entry form. Please include your Junior Exhibitor Pass number or the 4-H wristband number that the Fair Office will assign you.
- Be sure to read all Division 9 rules. Some Classes will have additional rules.
- Follow delivery schedule as specified.

CAKES

Classes 87 - 89

- Premiums **\$5.00 \$4.00**
- 87 White Cake with White Frosting
- 88 Chocolate Cake with White Frosting
- 89 Texas Sheet Cake with Chocolate Frosting (9 x 12 pan)

<u>PIE</u>

Classes	90	-	92	
F	ren	niı	ums	

\$6.00 \$5.00 \$4.00

\$3.00

\$2.00

\$5.00

- 90 Apple
- 91 Pumpkin
- 92 Cherry-Crumb Topping

COOKIES

Classes 9	93 - 95
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Premiums

\$4.00	\$3.00

		+	+	+
	١	www.allrecipe	es.com	
93	Peanut Butter	Blossom Co	okies	(Plate of 12)
94	Chocolate Ch	ip		(Plate of 12)
95	Oatmeal Rais	in		(Plate of 12)

<u>CANDY</u>

Classes 96 - 98

Premiums	\$4.00	\$3.00	\$2.00
Peanut Butter Fudg	ge	(Plate o	of 12)
Cake Pops		(6) on a	i 4" x 10"
		decorat	ed Styrofoam brick
Buckeyes		(Plate o	of 12)
	Peanut Butter Fudg Cake Pops	Peanut Butter Fudge Cake Pops	Peanut Butter Fudge (Plate o Cake Pops (6) on a decorat

AS SEEN ON PINTEREST

Create a domestic item from an idea you have seen on Pinterest! Remember it is judged by appearance only. Please include a copy of your "pin" along with step-by-step instructions with your entry.

Classes 99 - 101

- Premiums **\$7.00 \$6.00** 99 Adult
- 100 Youth 11 years and under
- 101 Youth 12 years to 17 years



HONEY BI-PRODUCTS

DEPARTMENT 9 DIVISION 10

Entries close Saturday, August 10 @ 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries MUST remain in place until Monday September 2, and can be removed between the hours of 6:00 PM and 8:00 PM or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

RULES

- Entries open to Stark County, adjoining counties, and members of the Stark County Beekeepers Association.
- Baked goods in this department must use at least 50% honey as the sweetener used.
- A clearly written recipe card must accompany all entries.
- All entries shall use a plastic bag and be labeled as to variety.
- Entries other than bread class and cake class shall use a 6- or 7-inch plate.
- Following the judging of breads and cakes, a portion will be on display and the rest may be auctioned on Wednesday, August 28, or label NOT for Auction.
- <u>PRE-PACKAGED</u> mixes <u>WILL NOT</u> be accepted.
- JUDGING: TUESDAY, AUGUST 27 @ 1:00 pm

HONEY BAKED GOODS

- All department rules apply.
- Cookies are to be delivered on a plate enclosed in a Zip-Lock bag.
- Cookies are judged on external characteristics such as uniformity in shape and size, and crust evenly browned. Texture of cookie and flavor true to type of cookie is considered.

Class 1

	Premiums	\$4.00	\$3.00	\$2.00
1	Your own cookie recipe		Plate o	f 12

BREAD

- All department rules apply.
- One loaf per class.
- Place bread on a plate in a Zip Lock bag and label.
- No bread machine entries.

Class 2

- Premiums \$4.00 \$3.00 \$2.00 2 Your own bread recipe
- AGE 16

<u>CAKES</u>

- All department rules apply.
- No box mixes.
- Cakes are judged on general appearance, lightness, texture, and flavor, lcing is also considered.
- Two layered unless specified.

Class 3

	Premiums	\$5.00	\$4.00	\$3.00	
3	Your own cake recipe				

NOVELTIES

- All department rules apply.
- Arrange on a 6" plate.
- Place it in a Zip Lock bag.
- Recipe must be written on a 4" X 6" card.

Class 4

- Premiums \$4.00 \$3.00 4 Your own candy recipe Plate of
 - **\$3.00 \$2.00** Plate of 12

CANNED GOODS

DEPARTMENT 9 DIVISION 11 JUDGING: AFTER 9:00 AM

TUESDAY, August 27



Entries close **Saturday, August 10**, at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries **MUST** remain in place until Monday, September 2, and can be removed between the hours of 6:00 PM and 8:00 PM or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

- All canned goods must have been canned since the 2023 Fair.
- Must be labeled with the year "2024" and contents on the lid.

- Follow USDA procedures, which include filling of the jar, color, perfection of food, and appearance.
- Canned goods can be either standard or widemouthed jars.
- No rings.
- No I.D. labels.
- No rust on lids.
- No paraffin.
- No freezer jams.
- No decorative lids.
- Display of fruit, jelly, jam, butter, unusual meat, etc. must be labeled with product of jar.
- Methods are hot water bath and pressure-cooking.
 USDA recommends fruits to be processed by hot water bath and vegetables and meats to be pressure canned.
- The Canned Goods Department is open to Stark County and abutting counties are permitted to enter.

CANNED FRUIT

1 Quart Standard or Wide Mouth Jar Must be labeled

Classes 1-16

	Premiums	\$4.0	0	\$3.00	\$2.00	
1	Apples	9	Ρlι	ums		
2	Applesauce	10	Qu	inces		
3	Blackberries	11	Ra	spberries	s (Black)	
4	Elderberries	12	Ra	spberries	(Red)	
5	Fruit Combination	13	Rh	ubarb		
6	Grapes	14	So	ur Cherri	es	
7	Pears	15	Sw	eet Dark	Red Cherri	es
8	Peaches, Yellow	16	Sw	eet White	e Cherries	
Cla	ass 17					
	Premiums	\$8.0	0	\$7.00	\$6.00	

17 Display of canned Fruit-6 varieties

JELLIES

8 oz. Standard Jelly Jar Must be labeled

Classes 18-29

	Premiums	\$4.0	00	\$3.00	\$2.00
18	Apple	24	Gr	ape	
19	Blackberry	25	Mi	nt	
20	Cherry	26	Ρlι	ım	
21	Crabapple	27	Ra	spberry ((Black)
22	Elderberry	28	Ra	spberry ((Red)
23	Orange	29	Со	rn Cob	

Class 30

- Premiums \$6.00 \$5.00 \$4.00
- 30 Display of Jellies-6 varieties

JAM

8 oz. Standard Jelly Jar Must be labeled

Classes 31-38

	Premiums	\$4.0	0	\$3.00	\$2.00	
31	Tomato	35	Pea	ch		
32	Cherry	36	Ras	pberry (l	Black)	
33	Pineapple	37	Ras	pberry (Red)	
34	Marmalade	38	Stra	wberry		
Class 39						
	Premiums	\$6.0	0	\$5.00	\$4.00	
30	Display of Jame 6 va	riotion	-			

39 Display of Jams-6 varieties

BUTTERS

8 oz. Standard Jelly Jar Must be labeled

Classes 40-45

	Premiums	\$4.00 \$3.00	\$2.00
40	Apple	43 Plum Butter	
41	Grape	44 Pear	
42	Hot Pepper	45 Peach	

Class 46

	Premiums	\$5.00	\$4.00	\$3.00
46	Display of Butter-4	varieties		

SPICED FRUIT

1-quart Standard or Wide Mouth Jar Must be labeled

Classes 47-50

	Premiums	\$4.00	\$3.00	\$2.00
47	Apples	49 Pe	eaches	
48	Cherries	50 P	ears	
CI-	cc 51			

Class 51

Premiums \$5.00 \$4.00 \$3.00

51 Display of Spiced Fruits-3 varieties

CANNED VEGETABLES

1-quart Standard or Wide Mouth Jar Must be labeled

Classes 52-62

Premiums
FIEIIIIUIIIS

\$4.00 \$3.00 \$2.00 58 Cauliflower

- 52 Green Beans
- 53 Pumpkin
- 54 Yellow Beans55 Pickled Beets
- 60 Peas Pint 61 Tomatoes

59 Corn Pint

- 56 Carrots
- 62 Tomato Juice
- 57 Mixed Vegetables

MISCELLANEOUS

Contents and Date Label on Lid

Classes 63-78

	Premiums	\$4.00	\$3.00	\$2.00
63	Catsup			Pint
64	Chili Sauce			Pint
65	Peppers			Quart
66	Pickles-Bread and B	utter		Pint
67	Pickles-Dill			Quart
68	Chow Chow			Quart
69	Pickles-Whole Sour			Quart
70	Pickles-Whole Swee	t		Quart
71	Relish			Pint
72	Salsa			Pint
73	Cucumber Relish			Pint
74	Pepper Relish			Pint
75	Fruit Salsa			Pint
76	Spaghetti Sauce			Quart
77	Vegetable Soup Mix			Quart
78	Bean Soup			Quart

CANNED MEATS

1-quart Standard or Wide Mouth Jar Must be labeled

Classes 79-82

	Premiums	\$4.00	\$3.00	\$2.00
79	Beef	81 Ve	al	
80	Chicken	82 Slo	oppy Joe	

JUICES

1-quart Standard or Wide Mouth Jar Must be labeled

Class 83

Premiums **\$5.00 \$4.00 \$3.00** 83 Display of 6 juices-3 fruit juices and 3 vegetable juices

SPECIAL CANNING DISPLAY

All jars must be labeled

Class 84

Premiums \$11.00 \$10.00 \$9.00

84 Special canning display. Each display shall include five (5) quart jars of food to make a meal. Examples might be meat, vegetables, fruit, but NO juice.

Premiums up to \$150.00 can be picked up after Friday <u>during Fair week</u>. Checks will be written for premium totals greater than \$150.00 and mailed within 30 days after the close of the Fair. It is the recipient's responsibility to check their premium totals before 6 PM on the last day of the Fair.

HONEY BI-PRODUCTS

DEPARTMENT 9 DIVISION 12 JUDGING: AFTER 9:00 AM TUESDAY, AUGUST 27

Entries close Saturday, August 10 @ 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries MUST remain in place until Monday September 2, and can be removed between the hours of 6:00 PM and 8:00 PM or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

RULES

- All canned goods must have been canned since the 2023 Fair.
- Must be labeled with the year 2024 and contents on the lid.
- Follow USDA procedures, which include filling the jar, color, perfection of food and appearance.
- Canned goods should be in either standard or wide mouth jars.
- No rings.
- No rust on lid.
- No paraffin.
- No freezer jams.
- No decorative lids.
- The display of Jelly and Jams must be labeled with product of jar.
- Methods are hot water bath and pressure cooking.
 USDA recommends fruit to be processed by hot water bath.

Entries open to Stark County, adjoining counties, and members of the Stark County Beekeepers Assoc. All entries in this Department must use at least 50% honey as the sweetener.

JELLIES AND JAMS

\$4.00

\$3.00

\$2.00

Classes 1-7

- 1 Apple Jelly
- 2 Strawberry Jelly
- 3 Any Other Jelly Not Listed

Premiums

- 4 Peach Jam
- 5 Strawberry Jam
- 6 Red Raspberry Jam
- 7 Any Other Jam Not Listed

DRIED FRUITS

&

VEGETABLES

DEPARTMENT 9 DIVISION 13 JUDGING: AFTER 9:00 AM TUESDAY, AUGUST 27



Entries close **Saturday, August 10** at 5:00 PM. Articles for the exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries **MUST** remain in place until Monday, September 2, and can be removed between the hours of 6:00 PM and 8:00 PM, or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

DRIED FRUITS AND VEGETABLES

Standard Pint Jars

Classes 1-8

- Premiums \$4
 - **\$4.00 \$3.00 \$2.00** 5 Dried Onions
- Dried Apples
 Dried Peaches
- 3 Dried Corn
- 6 Dried Zucchini7 Any Other Dried Fruit
- 4 Dried Meat Jerky 8 Any Other Dried Vegetable

DRIED HERBS

1/2-Pint Jars

12 Dried Garlic

\$3.00 \$2.00 \$1.00

13 Any Other Dried Herb (labeled)

- Premiums 9 Dried Parsley
- 10 Dried Dill
- 12 Dried Chives

Classes 9-13

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HONEY-PURE DEPARTMENT 9 DIVISION 14



JUDGING: 9:00 AM TUESDAY, AUGUST 27

Entries close **Saturday, August 10** at 5:00 PM. Articles for the exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday, August 26. All entries **MUST** remain in place until Monday, September 2, and can be removed between the hours of 6:00 PM and 8:00 PM, or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

RULES

- Only one entry in each class may be made by an Exhibitor.
- All apiary product exhibits shall be produced by the Exhibitor in his/her own apiary.
- Entries open to Stark County, adjoining counties, and members of the Stark County Beekeepers Association.

Classes 1-14

Premiums \$4.00 \$3.00 \$2.00

(Must use Queen Line glass jars)

	•	•••
1	Extra White Extracted Hone	y Display of 3
~		

- 2White Extracted HoneyDisplay of 33Extra Light Amber Extracted HoneyDisplay of 3
- 4 Light Amber Extracted Honey Display of 3
- 5 Amber Extracted Honey Display of 3
- 6 Dark Amber Extracted Honey Display of 3
- 7 Cut Comb, 12 oz. or more- Must be in clear packaging-Display of 3.
- 8 Round Section Comb, 8 oz.-Must be in clear packaging-Display of 3.
- 9 Honey in extracting frame Shallow or medium <u>Natural</u> wax foundation Ripe Honey. (Must be bee proof using clear wrapping).
- 10 Honey in extracting frame or medium <u>Artificial</u> wax Foundation Ripe Honey. (Must be bee proof using clear wrapping).

- 11 Beeswax (Block at least 6 oz.) wrapped in plastic
- 12 Fancy Molded Beeswax
- 13 Beeswax Candles (Two of a kind, must be identical)
- 14 Pollen 1- 1-pound queen line jar



HONEY-NOVICE DEPARTMENT 9 DIVISION 15

To be eligible to enter the Novice Classes, the Exhibitor shall have not previously entered any Honey Department Class, OR have not been previously placed in any Honey Department Class at the Stark County Fair.

*SEE DIVISION 10 & 12 FOR HONEY BAKED GOODS, JELLIES AND JAM CATAGORIES

Class 1

Premiums \$4.00 \$3.00 \$2.00

1 Liquid Honey-Display of three 1 lb. glass classic or Queen line jars of the same color class. Must be labeled as to color.

Class 2 - 6

Premiums \$4.00 \$3.00 \$2.00 (Judged on appearance)

- 2 Honey Bi-Products Cake One Layer
- 3 Honey Bi-Products Bread One Loaf
- 4 Honey Bi-Products Cookies (5 per plate)
- 5 Honey Bi-Products Jam (Contents labeled on lid)
- 6 Honey Bi-Products Jelly (Contents labeled on lid)

Class 7

Premiums **\$4.00 \$3.00 \$2.00** 7 Non-Edible Products-One of any cosmetic, hand cream,

or lip balm listed in the regular Honey Department Classes.

HONEY **NON-EDIBLE PRODUCTS**

DEPARTMENT 9 DIVISION 16 JUDGING: TUESDAY, AUGUST 27 @ 9:30 AM RULES

- · Entries open to Stark County, adjoining counties, and members of the Stark County Beekeepers Association.
- Classes 1 through 4 must have a clearly written 3 x 5 index card with ingredients listed.
- Products must contain some portion of beeswax, honey, pollen and/or propolis.

Classes 1-4

Premiums

\$4.00 \$3.00 \$2.00

\$4.00

- 1 Soap-3 bars, 3 to 4 ounces 2 Cosmetics (Miscellaneous) 1 container
- 3 Hand Cream-One-4-ounce jar
- 4 Lip Balm-1 tube

Class 5

Premiums \$6.00 \$5.00

5 Gift package (50 percent or more of the products must be made by the exhibitor and weigh less than 10 lbs).

Premiums up to \$150.00 can be picked up after Friday during Fair week. Checks will be written for premium totals greater than \$150.00 and mailed within 30 days after the close of the Fair. It is the recipient's responsibility to check their premium totals before 6 PM on the last day of the Fair.



EGGS

DEPARTMENT 9 DIVISION 17

JUDGING: TUESDAY, AUGUST 27 @ 9:30

Entries close Saturday August 10, at 5:00PM. Articles for the exhibit should be delivered to the Grange & Horticulture Building between the hours of 12:00 Noon and 8:00 PM on Monday August 26. All entries **MUST** remain in place until Monday September 2 and can be removed between the hours of 6:00 PM and 8:00 PM, or by Noon Tuesday September 3. We are not responsible for articles left after removal time.

RULES

- All eggs must be produced by the Exhibitor's home flock.
- Entries should be fresh and clean, but not washed. Eggs should be presented in a fresh egg carton with lid removed.
- Judging will be on uniformity of eggs, egg shape, shell texture and thickness, free from defects and absence of ridges or abnormalities.
- Decorated painted eggs may have contents removed.
- Only one entry per class.

YOUTH

Youth Division Exhibitors are defined as any 4-H Member who has pre-paid for a wristband OR a Youth who has purchased a \$6.00 Junior Exhibitor Pass.

Open to only Stark County Youth and Stark County 4-H Club Members, ages 5-18.

Classes 1-8

	Premiums \$	5.00	\$4.00	\$3.00
1	White Chicken Eggs		One Do	zen
2	Brown Chicken Eggs		One Do	zen
3	Easter Eggs		One Do	zen
4	Duck Eggs		Half Do	zen
5	Turkey Eggs		Half Do	zen
6	Goose Eggs		Half Do	zen
7	Any Other Variety (must be ident	ified)	One Do	zen
8	Three Painted or Decorated Egg	s		

ADULT

Open to Stark County residents only.

Classes 9-16			
Premiums	\$6.00	\$5.00	\$4.00
9 White Chicken Eggs		One Do	zen
10 Brown Chicken Eggs		One Do	zen
11 Easter Eggs		One Do	zen
12 Duck Eggs		Half Do	zen
13 Turkey Eggs		Half Do	zen
14 Goose Eggs		Half Do	zen
15 Any Other Variety (must be	identified)	One Do	zen
16 Painted or Decorated Eggs		3 Eggs	