GRANGE & HORTICULTURE

DEPARTMENT 9 DIVISION 1

GRANGE DISPLAYS

CONFINED TO STARK COUNTY
Entries close Saturday August 12 @ 5:00 PM
JUDGING – SUNDAY, August 27

Superintendent: Russ Thorn
Assistant: Debra Tournoux

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 27. May be removed between 6:00 PM
 8:00 PM on Monday, September 4.
- Competent judges will be employed to judge the exhibits.



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 will be judged only for critique.

EXHIBITS WILL BE JUDGED ON THE FOLLOWING:

- 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

"Stark County Fair Salutes the Red White and Blue"

HAY & GRAIN

DIVISION 2 <u>JUDGING WILL TAKE PLACE IN THE</u> GRANGE BUILDING



JUDGING WILL START AT 9:00 AM TUESDAY AUGUST 29

Entries close **Saturday**, **August 12** 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 28. All entries **MUST** remain in place until Monday, September 4, and can be removed between the hours of 6:00 PM and 8:00 PM that evening. We are not responsible for articles left after removal time.

HAY AND GRAIN GROWN IN 2022 -2023

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

Premiums

\$4.00 \$3.00 \$2.00

- 1 Any variety, wheat
- 2 Any variety, oats
- 3 Any variety, barley
- 4 Any variety, rye

CORN

(Corn grown in the previous year)

Class 5

Premiums

\$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 variety.

Classes 6 - 8

Premiums \$4.00 \$3.00 \$2.00

- 6 Any variety popcorn, 5 ears
- 7 Ornamental corn, 5 ears
- 8 Shelled corn, 1 gallon

Class 9

Premiums \$5.00 \$4.00 \$3.00

9 Tallest stalks of corn grown in Stark County in 2023 May be any variety – Must be labeled

Class 10

Premiums \$4.00 \$3.00 \$2.00

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:

	PUINI
Stage of maturity	30
Color	10
Condition	20
Leafiness	30
Free of weeds, etc	<u>10</u>
TOTAL POINTS VALUE	100

Classes 11 – 18

Premiums \$4.00 \$3.00 \$2.00

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 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

- 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 29



Entries close **Saturday**, **August 12**, 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 28. All entries **MUST** remain in place until Monday, September 4 and can be removed between the hours of **6:00 PM – 8:00 PM**. We are not responsible for articles left after removal time.

- All articles MUST be submitted by 8:00 PM, otherwise may be disqualified.
- Exhibits showing signs of deterioration will be disposed of.
- All vegetables and fruit must be grown by the exhibitor.
- Vegetable Department is open to Stark and any abutting counties.
- Display plates will be furnished by the fair board.

POTATOES (Plate of 3)

Classes 1-6

Premiums **\$4.00 \$3.00 \$2.00**Yukon Gold 4 Red Pontiac

2 Kennebec 5 Russet

Katahdin 6 Any other variety not listed (Must be labeled)

SWEET POTATOES (Plate of 3)

Classes 7-9

Premiums \$3.00 \$2.00 \$2.00

- 7 Beauregard
- 8 Georgia Jet
- 9 Any other variety not listed (Must be Labeled)

BEETS

(Plate of 3, Medium Sized))

Class 10

Premiums **\$3.00 \$2.00 \$2.00**10 Best plate of beets - any variety (Must be labeled)

ONION (Plate of 3)

Classes 11-16

Premiums \$3.00 \$2.00 \$2.00

11 Yellow Ebeneezer 14 Red Onion

12 White Sweet Spanish 15 White Onion

13 Yellow Sweet Spanish 16 Bermuda Onion

CABBAGE

Classes 17-19

Premiums **\$3.00 \$2.00 \$2.00**17 Best Early Head

18 Best Late Head

19 Best Red Variety

BEANS

(Quart Basket)

Classes 20-23

Premiums \$3.00 \$2.00 \$2.00 20 Green Beans

21 Yellow Beans

22 Lima Beans (beans and pods)

23 Any other variety not listed (Must be labeled)

<u>PEPPERS</u>

(Plate of 3)

Classes 24-35

Premiums	\$3.00	\$2.00 \$2.00
California Wonder	30	Long Red Cayenne
Red Sweet	31	Hungarian Yellow Wax
Big Bertha	32	Jalapeno
Yellow Banana	33	Cubanelle
Pimento	34	Habanera
Cherry Type	35	Mad Hatter
	California Wonder Red Sweet Big Bertha Yellow Banana Pimento	California Wonder 30 Red Sweet 31 Big Bertha 32 Yellow Banana 33 Pimento 34

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	е
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 Cherry	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

88 Burpless Cucumbers (3 to a plate)

99 Any other variety for slicing (3 to a plate)

60 Small Canning Pickle Type-2 to 4 inches long (6 to 10 per plate, depending on size)

HERBS

Classes 57-61

Premiums \$3.00 \$2.00 \$2.00

57 Dill (2 stems)

58 Lavender (2 stems)

59 Parsley (2 stems)

60 Mint (2 stems)

61 Display of 4 herbs with variety labeled (2 stems of each Herb)

MISCELLANEOUS VEGETABLES

Classes 62-71

	Premiums	\$3.00	\$2.00 \$2.	.00
62	Yellow Sweet Corn		(5 ears to a	plate)
63	White Sweet Corn		(5 ears to a	plate)
64	Multi-Colored Sweet	Corn Y 8	W (5 ears to	a plate)
65	Carrots		(6 to a plate	e)
66	Kohlrabi		(3 to a plate	e)
67	Eggplant		(1 to a plate	e)
68	Garlic		(1 to a plate	e)
69	Turnips		(1 to a plate	e)
70	Radish-Red		(1 to a plate	e)
71	The most unusual, s	haped ve	getable (On	e)

BASKET OF VEGETABLES

Class 72

Premiums \$8.00 \$7.00 \$6.00

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

MUSKMELON

(One entry)

Class 73

Premiums **\$3.00 \$2.00 \$2.00**73 Any variety

WATERMELON

(One per class)

Classes 74-75

Premiums \$3.00 \$2.00 \$2.00

74 Dixie Queen75 Sugar Baby

VEGETABLE DISPLAY (Classes 1 – 75)

Class 76

Premiums \$7.00 \$6.00 \$5.00 76 2' x 2' display using a mixture of vegetables from

GOURD AND MINI PUMPKIN DISPLAY

Class 77

Premiums \$6.00 \$5.00 \$4.00

77 A display of gourds and mini pumpkins, arranged in a fireside basket.

PUMPKINS

(One Per Class)

Classes 78-83

Premiums \$4.00 \$3.00 \$2.00

- 78 Field Pumpkin (Connecticut type)
- 79 Jack O' Lantern
- 80 Small Sugar/Pie Pumpkin
- 81 Jack Be Little Pumpkin
- 82 Baby Boo Pumpkin
- 83 Any other Variety (Must Be Labeled)

Classes 84-86

Premiums \$20.00 \$15.00 \$10.00

84 Big Max 85 Atlantic Giant

86 Big Moon

SQUASH

(One Per Class)

Classes 87-97

Premiums \$3.00 \$2.00 \$2.00

87 Acorn 94 Buttercup

88 Butternut 95 Cocozelle Bush

89 Golden Crookneck 96 Summer Straight neck

90 Golden Zucchini 97 Vegetable Spaghetti

91 Golden Zucchini (10" or less)

93 Green Zucchini (10" and longer)

GOURDS

Classes 98-104

Premiums \$3.00 \$2.00 \$2.00

- 98 Crown of Thorns
- 99 Luffa
- 100 Tennessee Spinners
- 101 Straight Dipper or Baton (True Type)
- 102 Any other variety Lagenaria (Labeled)
- 103 Big Apple
- 104 Any other variety gourd (Labeled)

Classes 105-108

Premiums \$3.00 \$2.00 \$2.00

- 105 Display of 5 Warty
- 106 Display of 5 Ornamentals
- 107 Display of 5 Spoon Gourds
- 108 Display of 5 Autumn Wing

Class 109

Premiums \$3.00 \$2.00 \$2.00 109 Create a useful item from a gourd

Classes 110-111

Premiums \$4.00 \$3.00 \$2.00

110 Most Artistic - Decorated

111 Gourd container with live plant or plants

"STARK COUNTY FAIR 2023"

Class 112

Premiums \$5.00 \$4.00 \$3.00

112 Best lettered squash to read:

"Stark County Fair 2023"

PUMPKINS, SQUASH, AND GOURDS

Class 113

Premiums \$11.00 \$9.00 \$7.00

113 3' x 3' display of pumpkins, squash, and gourds
Judged on varieties and attractiveness.

(Varieties Must Be Named)

GOURD DISPLAY

Class 114

Premiums \$10.00 \$9.00 \$8.00 114 3' x 3' Display of Current Gourds

SUNFLOWER

Class 115

Premiums \$5.00 \$4.00 \$3.00 115 Sunflower - More than one head (Fully mature heads)

THE BIGGER THE BETTER CATEGORY

Largest

(One per Class)

MUST have the variety name on the tag

Class 116-121

Premiums \$3.00 \$2.00 \$2.00

- 116 Cabbage-Head only
- 117 Onion White
- 118 Pepper Green Sweet
- 119 Potato White 120 Potato Red
- 121 Tomato

Class 122-124

Premiums \$5.00 \$4.00 \$3.00

- 122 Gourd
- 123 Muskmelon
- 124 Watermelon

Class 125

Premiums \$250.00 \$100.00 \$50.00

125 Heaviest Pumpkin or Squash

(Must weigh at least 50 pounds)

Class 126

Premiums **\$4.00 \$3.00 \$2.00**126 Sunflower-Head only

Class 127

Premiums \$5.00 \$4.00 \$3.00

127 Tallest Sunflower

JUNIOR DIVISION

OPEN TO AGES 17 AND UNDER.

Must have Youth Exhibitor Pass

Premiums \$3.00 \$2.00 \$2.00

Classes 128-134

128 Green Pepper (3 per plate)
129 Potato White (3 per plate)
130 Pumpkin Orange (One)

131 Tomato-Big Boy
132 Potato Head
133 Potato Head
134 Potato Head
135 Ages 7 and under
136 Ages 8 - 13 years
137 Ages 14 - 17 years

Create a Potato Head using vegetables, fruits, and flowers of your choice. Not to exceed 8" x 8".

Classes 135-137

VEGETABLE CRITTERS

Premiums \$3.00 \$2.00 \$2.00

135 Ages 7 and under

136 Ages 8-13 years

137 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.

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

Classes 138-143

Ages 13 - 17 142 Most creative 143 Most unusual

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.

Classes 144-147

Premiums \$8.00 \$6.00 \$4.00
144 Ages 5-8
145 Ages 9-12
146 Ages 13-17
Premiums \$10.00 \$8.00 \$6.00
147 Adult entry

FRUIT

DEPARTMENT 9 DIVISION 4

JUDGING: STARTING AFTER 9:00 AM TUESDAY, AUGUST 29



Entries close **Saturday**, **August 12** 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 28. All entries **MUST** remain in place until Monday, September 4 and can be removed between the hours of 6:00 PM – 8:00 PM. 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. Plate will be furnished by the Fairboard

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 Fairboard.

GRAPES

3 bunches per plate

Classes 3-5

Premiums \$3.00 \$2.00 \$2.00

- 3 Red Variety
- 4 White Variety
- 5 Blue Variety

CRABAPPLES

Class 6

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

MISCELLANEOUS

Class 7

Premiums \$3.00 \$2.00 \$2.00

7 Miscellaneous fruits (Not listed above)

FRUIT BOWL

Class 8

Premiums \$5.00 \$4.00 \$3.00

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

9 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 6-day fair. Exhibitors may take future orders during the fair. Entries close Saturday, August 7, 2021 at 5:00 PM. All displays should be in place in the Grange building by 8:00 PM, Monday, August 30, 2021.



HOMEMADE WINES

DEPARTMENT 9 DIVISION 5

JUDGING: 1:00 PM THURSDAY, August 31



Entries close **Saturday**, **August 12** at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture building between the hours of **9:30 AM and 12:00 noon** on Thursday, August 31. All entries **MUST** remain in place until Monday, September 4, and can be removed between the hours of 6:00 PM and 8:00 PM. 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.
- 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.
- Each bottle will be opened for judging and re-corked and left on display.

- 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.
- 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.
- Rose 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.
- Rose Sweet-Same as dry rose 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 rose; 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
- 4 Red Sweet

FRUIT AND OTHER AGRICULTURAL PRODUCTS

- 5 White Dry
- 6 Rose Dry
- 7 White Sweet
- 8 Red Sweet
- 9 Rose 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, SEPTEMBER 1



Entries close **Saturday**, **August 12** at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture building between the hours of **9:30 AM and 12:000 Noon** on Friday, September 1. All entries **MUST** remain in place until Monday, September 4 and can be removed between the hours of 6:00 PM and 8:00 PM. We are not responsible for articles left after removal time.

HOMEBREW JUDGING STANDARD

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

ENTRY RULES:

- Beer must be homemade by an amateur. No professional breweries permitted.
- Beer may be made from grapes, other fruits, berries, vegetables, grains, other suitable ingredients, or blends of these.
- 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.
- Must use standard 10 to 16-ounce glass bottles for each beer entry. All bottles must be labeled as to kind or product used. No individual name can appear on the label or cap.
- 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 29 @ 9:30 AM
SPONSORED BY THE TUSLAW
GARDEN CLUB



All entries must be made by Saturday, August 12 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 4, unless arrangements have been made with the Superintendent. We are not responsible for articles left after removal time.

First Show (Show A): Entries for the exhibit should be delivered to the Grange & Horticulture building on **Monday**, **August 28 between 12:00 Noon and 8:00 PM**.

Entries must be removed after 8:00 PM, Friday Sept. 1st.

Please note entries for potted plant, terrariums and flower boxes should be delivered to the Grange & Horticulture building on Monday, August 28, between 12:00 Noon and 8:00 PM.

Entries MUST remain for the entire 6 days of the Fair.

Second Show (Show B): Entries for exhibit should be delivered to the Grange/Horticulture building Saturday September 2 between the hours of 10:00 AM and 12:00 noon.

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 September 2. Help will be provided if needed.

SPECIMENS

- 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.
- All foliage must be presented unless schedule states otherwise.
- Containers to be furnished by the exhibitor. May use bottle or wide mouth jar when necessary for heavy stemmed specimen.
- 6. Label all specimens by using a 3"x5" index card.

Classes 1-41

Premiums \$2.00 \$1.00 \$1.00

- 1 Ageratum
- 2 Aster-2 blooms
- 3 Calendula-1 variety, 3 bloom
- 4 Carnations, 3 bloom, 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

JUNIOR DIVISION

17 years and under

- 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

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 42-89

Premiums \$3.00 \$2.00 \$2.00

- 42 Angelonia
- 43 Aster
- 44 Bachelor Button
- 45 Calendulas
- 46 Celosia-Plumed
- 47 Chrysanthemums, Large variety
- 48 Chrysanthemums, Pompom variety
- 49 Cone Flowers
- 50 Coreopsis
- 51 Cosmos
- 52 Coxcomb-Crested
- 53 Dahlias-Small variety
- 54 Dahlias-Cactus variety
- 55 Dahlias-Large variety
- 56 Dahlias-Bi-Color
- 57 Gaillardia
- 58 Gerbera Daisy
- 59 Gladiolus
- 60 Gloriosa/Rudbeckia Daisy
- 61 Hydrangea, Cone shaped
- 62 Hydrangea, Ball Shaped, any color
- 63 Larkspur
- 64 Marigold, Large type
- 65 Marigold, Small type
- 66 Nasturtiums
- 67 Pansy
- 68 Petunia, Single
- 69 Petunia, Double
- 70 Rose
- 71 Scabiosa
- 72 Snapdragon
- 73 Statice
- 74 Strawflower
- 75 Sunflower, Small/Dwarf
- 76 Zinnia, Large type

77 Zinnia, Small type

JUNIOR DIVISION 17 years and under

- 78 Pansy
- 79 Cone Flowers
- 80 Petunia, Single
- 81 Petunia, Double
- 82 Snapdragon
- 83 Zinnia, Small type

HOSTA

- 84 Hosta, Dwarf variety, one mature leaf, under 2", Any color
- 85 Hosta, Small variety, one mature leaf, 2" to 5", Any color
- 86 Hosta, Medium variety, one mature leaf, 5" to 10", Any color
- 87 Hosta, Large variety, one mature leaf, 10" to 16", Variegated
- 88 Hosta, Giant variety, one mature leaf over 16", Any color
- 89 Hosta, one stem in bloom

ARRANGEMENTS

Flowers must be garden grown unless otherwise stated.

Classes 90-99

Premiums \$4.00 \$3.00 \$2.00

- 90 New Year's Day-Festive arrangement
- 91 Valentine's Day-Use of red flowers and candy
- 92 St. Patrick's Day-All green arrangement
- 93 Easter-Pastel colors in a basket
- 94 Memorial Day-Use a white vase, American flag and white flowers
- 95 July 4th-Red, White and Blue arrangement
- 96 Labor Day-Arrangement in a lunch pale
- 97 Halloween-use a pumpkin as a vase
- 98 Thanksgiving Day-Use sunflowers and fall colors
- 99 Christmas Day-use evergreens in a 12" long wooden box

JUNIOR DIVISION FIRST SHOW (A) AND SECOND SHOW (B) 17 years and under

Classes 100-101

Premiums \$4.00 \$3.00 \$2.00

- 100 Quail Hollow Park-Hartville-Scenic arrangement.
- 101 Hoover Historical Center-North Canton-Colorful arrangement

FLOWER DISPLAY

Classes 102-103

Premiums \$10.00 \$8.00 \$6.00

- Display of cut flowers done in a 3' x 3' space.
- Judged on variety, condition, and attractiveness.
- Must be garden grown.
- 102 Dairy Container
- 103 Arrangement in a recycled container

POTTED PLANTS, ETC.

Must remain at the Fair for 6 days

SMALL HOUSE PLANTS-12" POT AND UNDER

Classes 104-115

Premiums \$4.00 \$3.00 \$2.00

- 104 African Violet, Single bloom
- 105 African Violet, Double bloom
- 106 Begonia
- 107 Boston Fern
- 108 Caladium
- 109 Orchid
- 110 Jade Plant
- 111 Joseph's Coat
- 112 Kalanchoe
- 113 Prayer Plant
- 114 Any plant that vines
- 115 Any small house plant not listed

LARGE HOUSE PLANTS-OVER 12" POT

Class 116

Premiums \$4.00 \$3.00 \$2.00

116 Any large house plant not listed above-Must be labeled

HERBS AND SUCCULENTS

Classes 117-118

Premiums \$4.00 \$3.00 \$2.00

- 117 Collection of Cactus or Succulents
- 118 Herb Display Bouquet with label of each herb

HANGING BASKETS

Classes 119-120

Premiums \$4.00 \$3.00 \$2.00

- 119 Hanging plant exhibited for foliage-Labeled
- 120 Hanging plant exhibited for flowers-Labeled

TERRARIUMS

Classes 121-122

Premiums \$4.00 \$3.00 \$2.00

- 121 Container 3" to 9" diameter
- 122 Container 10" to 18" diameter

FLOWER BOXES

Must remain at the Fair for 6 days

Classes 123-125

Premiums \$6.00 \$4.00 \$2.00

- 123 Decorated window box-Must have live plants and nothing artificial
- 124 Patio pot or container
- 125 Strawberry pot with live plants

MINIATURE DISPLAYS

Classes 126-127

Premiums \$5.00 \$4.00 \$3.00

- 126 Miniature landscape design created on a tray or pot
- 127 Fairy Garden

Landscape Contest

Department 9 Division 8

Theme for the 2023 Landscape Contest

"Stark County Fair Salutes the Red White and Blue"

Entries Close Saturday August 12 @ 5:00 PM.
Exhibits must be in place on August 27 by 7:00 PM.
All entries MUST remain in place until Monday
September 4, and can be removed between 6:00
PM – 8:00 PM. We are not responsible for articles
left after removal time.

Judging

Tuesday August 29, 2023

"Stark County Fair Salutes the Red White and Blue"

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 29 through September 4, using the designated theme. Outside spaces will be offered in the order in which entries are received. Superintendent will determine size of 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. Name of organization must be displayed and area must be maintained throughout the week of the fair.

Premiums

1st - \$150.00 2nd - \$125.00 3rd - \$100.00 4th - \$75.00

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:

DOMESTICS

DEPARTMENT 9 DIVISION 9



Entries close **Saturday**, **August 7**, **2021**, at 5:00 PM. Articles for exhibit should be delivered to the Grange & Horticulture building. All entries **MUST** remain in place until Monday, September 6, 2021, and can be removed between the hours of 9:00 AM and 3:00 PM. We are not responsible for articles left after removal time.

FIRST JUDGING: Tuesday, August 29 at 1:00 PM. Delivery date will be Tuesday, August 29 between the hours of 9:00 AM to 12:00 noon

"Please note Decorated cakes, cookies, cupcakes, and Gingerbread Houses (Classes 1-9 only) can be delivered on Monday, August 28 between the hours of 12:00 Noon and 8:00 PM."

<u>SECOND JUDGING:</u> Wednesday, August 30 at 1:00 PM. Delivery date will be Wednesday, August 30 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 7, 2021 by 5:00 PM.
- Entries in all Division 8 Classes are open to adults 18 and over except Junior Baking classes, which are restricted to 17 years and younger.
- 4. 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 2023

MARK YOUR CALENDARS!

JOIN US ONCE AGAIN FOR OUR BAKED GOODS
AUCTION ON TUESDAY, AUGUST 29 AND
WEDNESDAY, August 30 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 29 will take place with the following items and classes:

Decorated Cakes- Decorated Cookies and Cupcakes-	Class 1-6 Class 7-8
Gingerbread Houses- Cakes-	Class 9 Class10-16
Cookies/Bar Cookies-	Class 17-29
Cake Pops/Gingerbread Men-	Class 46-48
Gluten Free-	Class 49-51
Special Recipe Baking-	Class 58
Men's Cakes-	Class 68-70
Men's Cookies-	Class 74-76
Jr. Cakes-	Class 79-81
Jr. Cookies-	Class 85-87

Judging on Wednesday, August 30 will take place with the following items and classes:

Breads- Candy- Sugar Free- Ethnic- Pies- Decorative Pie Crust- Men's Pies-	Class 30-41 Class 42-45 Class 52-54 Class 55-57 Class 59-64 Class 65-67 Class 71-73 Class 82-84
Jr. Pies-	Class 82-84
Jr. Candy/Confections-	Class 88-90

Men's CandyAs Seen on PinterestClass 77-78
Class 91-92

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

Originality	20 points
Appearance	30 points
Workmanship	50 points

Classes 1-8

Premiums \$8.00 \$6.00 \$5.00

- 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

7 Decorated Cookies (Plate of 6) 8 Cupcakes (Plate of 6)

Gingerbread Houses for all ages

Premiums 9A	\$8.00	\$6.00	\$5.00
9B	\$7.00	\$5.00	\$3.00
9C	\$5.00	\$4.00	\$3.00

All gingerbread houses to be on a board no larger than 12" square

9A Gingerbread House-9B Gingerbread House-9C Gingerbread House-9C Ages 12-17 Ages 11 and under

CAKES

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

Classes 10-16

Premiums \$6.00 \$5.00 \$4.00

- 10 Marble
- 11 Banana Cake with White Frosting
- 12 White Cake with White Frosting
- 13 Pudding
- 14 Yellow Cake with Chocolate Frosting
- 15 Applesauce
- 16. 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 17-26

Premiums \$4.00 \$3.00 \$2.00

17 Peanut Butter 18 Lemon

19 Raisin Filled 20 Snickerdoodles

21 Salted Caramel 22 Butter Cookie

23 Butterscotch 24 Chocolate Chip

25 Raisin Filled 26 Ginger Cookie

BAR COOKIES

Premiums \$5.00 \$4.00 \$3.00

Classes 27-31

- 27 S'mores
- 28 Peanut Butter/Chocolate Chip
- 29 Monster
- 30 Pumpkin cream cheese
- 31 Oatmeal Raisin

BREADS

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

Classes 32-43

Premiums \$4.00 \$3.00 \$2.00

NO YEAST

- 32 Banana Bread
- 33 Zucchini Bread
- 34 Pumpkin Bread
- 35 Orange Bread

YEAST BREADS/ROLLS

36 Dinner Rolls
 37 Whole Wheat Bread
 38 Sweet Bread
 39 Caramel Pecan
 Plate of 6
 One Loaf
 Loaf or braided
 Plate of 6

MUFFINS/SCONES

40	Blueberry Muffins	Plate or 6
41	Cornbread Muffins	Plate of 6
42	Caramel Apple Scones	Plate of 6
43	Gingerbread Scones	Plate of 6

CANDY

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

Classes 44-47

	Premiums	\$4.00	\$3.00	\$2.00
44	Chocolate covered p	retzels	Plate of	f 6
45	Peanut Butter Fudge)	Plate of	f 6
46	Buckeyes		Plate of	f 6
47	Caramels		Plate of	f 6

CAKE POPS/GINGERBREAD MEN

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

Classes 48-50

Premiums \$4.00 \$3.00 \$2.00

- 48 Cake Pops-White
- 49 Cake Pops-Chocolate
- 50 Gingerbread Men-6 decorated

GLUTEN FREE

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 www.allrecipes.com.
- Entrants may adjust recipes if gluten-free standards are followed.
- One loaf or 6 items per plate.

Classes 51-53

Premiums \$5.00 \$4.00 \$3.00

- 51 Double Chocolate Cookies
- 52 Coconut Cake
- 53 White Bread

SUGAR FREE

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

Classes 54-56

Premiums \$5.00 \$4.00 \$3.00

- 54 Sugar Free Applesauce Cake
- 55 Sugar Free Blueberry Coffee Cake
- 56 No sugar Apple Pie

ETHNIC

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

Classes 57-59

Premiums \$5.00 \$4.00 \$3.00

57 Turkish Thumbprints

58 Italian Wedding Cookies

59 Jewish Coffee Cake

SPECIAL RECIPE BAKING

Must use recipe as printed

Class 60

Premiums **\$7.00 \$6.00 \$5.00**60 Special Recipe Cake

Best Lemon Buttermilk Cake

Cake:

- 2 1/2 cups all-purpose flour
- 1/4 cup cornstarch
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. salt
- 2 cups granulated sugar
- 10 Tbsp. unsalted butter, softened
- 4 large eggs
- 1/4 cup vegetable oil
- Zest of 1 lemon (save juice for frosting)
- 1 Tbsp. vanilla extract
- 1 tsp. lemon extract
- 3-5 drops yellow food coloring (optional)
- 1 1/4 cup whole-fat buttermilk

Frosting:

- 1 1/2 cups or 3 sticks unsalted butter, softened
- 3 Tbsp. buttermilk
- 1 1/2 Tbsp lemon juice
- 5-7 cups powdered sugar

Cake:

- Preheat oven to 350 degrees F. Spray or grease two 9-inch round cake pans. Cut out 9-inch parchment paper circles and press down in the bottom of each pan. (Trace the pan for perfect circles.)
- 2. For the Cake: In the bowl on an electric stand mixer, cream the butter and sugar together until light and fluffy. (Cream: Beat on high approximately 3-5 minutes to break down the sugar crystals.)
- In a separate bowl, mix the cake flour, baking powder, baking soda, and salt.

- 4. Once the butter and sugar are well creamed, scrape the mixing bowl with a rubber spatula. Then turn the mixer on low and beat in the eggs, oil, lemon zest, vanilla extract, and yellow food coloring.
- 5. Scrape the bowl again. Turn the mixer back on low and alternate adding the flour mixture and buttermilk until both are well combined. Turn off the mixer.
- Pour the batter evenly into the two prepared pans.
 Bake on the middle rack, undisturbed for 30 minutes.
- If the center of the cake is puffed up, check the cake by inserting a toothpick into the center. If the toothpick has batter on it, bake another 5-10 minutes and recheck
- 8. Allow the cakes to cool 10 minutes in the pans. Then carefully flip them out on a cooling rack. Remove the parchment paper and cool completely.

For the Frosting:

- Once the cakes are room temperature, place the butter in a clean stand mixer bowl. Beat until fluffy. Then scrape the bowl and turn on low. Mix in the buttermilk and lemon juice. Then add the powdered sugar one cup at a time, beating to incorporate.
- After adding 5 cups of powdered sugar. Turn the mixer up to beat out any clumps. Check the consistency of the frosting. If it is too loose, add another 1-2 cups of powdered sugar and beat until smooth.
- 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 a spatula).
- Once your cake has cooled completely, cover with frosting.

PIES

- 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. Filling should be well cooked, and flavor should be true to kind of pie.

Classes 61-66

Premiums \$6.00 \$5.00 \$4.00

- 61 Peach Pie-2 crust
- 62 Strawberry, Rhubarb
- 63 Dutch Apple
- 64 Cherry-Lattice Top
- 65 Pumpkin
- 66 Blueberry

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 67-69

Premiums \$5.00 \$4.00 \$3.00

67 Floral

68 Abstract

69 Holiday

MEN'S BAKING
OPEN TO MEN ONLY

CAKES

Classes 70-72

Premiums \$5.00 \$4.00 \$3.00

70 Red Velvet

71 Chocolate Cake with Chocolate Frosting

72 Carrot

PIES

Classes 73-75

Premiums \$6.00 \$5.00 \$4.00

73 Apple-2 crust

74 Cherry-Crumb Topping

75 Peach-2 crust

COOKIES

Classes 76-78

Premiums \$4.00 \$3.00 \$2.00

76 Chocolate Chip-No nuts

77 Peanut Butter 78 Oatmeal Raisin

CANDY

Classes 79-80

Premiums \$4.00 \$3.00 \$2.00

79 Caramel

80 Buckeyes

YOUTH BAKING

- Entries open to youth 17 years and younger
- Any 4-H member that has a wristband will not need to pay for entry fees.
- All other youth will need to purchase a \$6.00 Youth Exhibitor Pass.
- All participants will need to fill out an entry form. Please include your wristband number. The Fair office will assign you a Junior Exhibitor number.
- Be sure to read all Division 8 rules. Some Classes will have additional rules.
- Follow delivery schedule as specified.

CAKES

Classes 81-83

Premiums \$5.00 \$4.00 \$3.00

81 White Cake with White Frosting

82 Carrot

83 Texas Sheet Cake (9 x 12 pan)

PIE

Classes 84-86

Premiums \$6.00 \$5.00 \$4.00

84 Apple

85 Pumpkin

86 Cherry-Crumb Topping

COOKIES

Classes 87-89

Premiums \$4.00 \$3.00 \$2.00

87 Peanut Butter Blossom Cookies - www.allrecipes.com

88 Chocolate Chip

89 Oatmeal Raisin

CANDY

Classes 90-92

Premiums \$4.00 \$3.00 \$2.00

90 Peanut Butter Fudge

91 Cake Pops (3)-Chocolate-Iced and Decorated Displayed on a 4" x 6" Styrofoam brick

92 Buckeyes-6 pieces

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 93-94

Premiums \$7.00 \$6.00 \$5.00

93 Adult

94 Youth 17

years and younger

CANNED GOODS

DEPARTMENT 9 DIVISION 10

JUDGING: AFTER 9:00 AM TUESDAY, August 29



Entries close Saturday, August 12, 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 28. All entries MUST remain in place until Monday, September 4, and can be removed between the hours of 6:00 PM and 8:00 PM that evening. We are not responsible for articles left after removal time.

- All canned goods must have been canned since the last Fair.
- Must be labeled with the year "2023" on the lid.
- Follow USDA procedures, which include fill of the jar, color, perfection of food, and appearance.
- Canned goods can be in 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.
- 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	00	\$3.00	\$2.00	
1	Apples	9	PΙι	ums		
2	Applesauce	10	Qι	iinces		
3	Blackberries	11	Ra	spberries	(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 Che	rries
8	Peaches, Yellow	16	Sw	eet White	e Cherrie	S

Class 17

Premiums \$8.00 \$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	0 \$3.	00 \$2.00
	Apple	24	Grape	
19	Blackberry	25	Mint	
20	Cherry	26	Plum	
21	Crabapple	27	Raspbe	rry (Black)
22	Elderberry	28	Raspbe	rry (Red)
23	Orange	29	Corn C	ob

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	00 \$3.0	0 \$2.00
31	Tomato	35	Peach	
32	Cherry	36	Raspberr	y (Black)
33	Pineapple	37	Raspberr	y (Red)
34	Marmalade	38	Strawber	ry

Class 39

	Premiums	\$6.00	\$5.00	\$4.00
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	Plυ	ım Butter	
41	Grape	44	Pea	ar	
42	Hot Pepper	45	Pe	ach	
Cla	ss 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 Peaches 48 Cherries 50 Pears

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
 \$4.00
 \$3.00
 \$2.00

 52
 Beans (Green)
 58
 Cauliflower

 53
 Pumpkin
 59
 Corn (Pint)

 54
 Beans (Yellow)
 60
 Peas (Pint)

 55
 Beets (Pickled)
 61
 Tomatoes

 56
 Carrots
 62
 Tomato juice

 57
 Vegetables (Mixed)

Vegetables (Mixed)

MISCELLANEOUS

Must be labeled

Classes 63-78

Premiums \$4.00 \$3.00 \$2.00

- 63 Catsup-Pint
- 64 Chili Sauce-Pint
- 65 Peppers-Quart
- 66 Pickles-Bread and Butter-Pint
- 67 Pickles-Dill-Quart
- 68 Chow Chow-Quart
- 69 Pickles-Whole Sour-Quart
- 70 Pickles-Whole Sweet-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

CANNED MEATS

1-quart standard or wide mouth jar Must be labeled

Classes 79-82

Premiums \$4.00 \$3.00 \$2.00

79 Beef80 Chicken81 Veal82 Sloppy 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.

DRIED FRUITS AND VEGETABLES

DEPARTMENT 9 DIVISION 11

JUDGING: AFTER 9:00 AM TUESDAY, AUGUST 29



Entries close **Saturday, August 12** 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 28. All entries **MUST** remain in place until Monday, September 4, and can be removed between the hours of 6:00 PM and 8:00 PM that evening. We are not responsible for articles left after removal time.

DRIED FRUITS AND VEGETABLES

Standard pint jars

Classes 1-8

Premiums \$4.00 \$3.00 \$2.00

1 Dried Apples 5 Dried Onions
2 Dried Peaches 6 Dried Zucchini
3 Dried Corn 7 Any other dried fruit
4 Dried Meat Jerky 8 Any other dried vegetable

DRIED HERBS

1/2-pint jars

Classes 9-13

Premiums **\$3.00 \$2.00 \$1.00**9 Dried Parslev 12 Dried Garlic

10 Dried Dill 13 Any other d

11 Dried Chives

13 Any other dried herb (labeled)

HONEY-PURE

DEPARTMENT 9 DIVISION 12



JUDGING: 9:00 AM TUESDAY, AUGUST 29

Entries close **Saturday, August 12** 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 28. All entries **MUST** remain in place until Monday, September 4 and can be removed between the hours of 6:00 PM and 8:00 PM that evening. 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 1-12

Premiums \$4.00 \$3.00 \$2.00

(Must use Queen Line glass jars)

1 White Extracted Honey

Color 18-32 mm- Display of 3-1# Glass jars

2 Extra Light Amber Extracted Honey

Color 35-50 mm-Display of 3- 1# Glass jars

3 Light Amber Extracted Honey

Color 51-85 mm-Display of 3-1# Glass jar

- 4 Amber and Dark Amber Extracted Honey Color 86+mm-Display of 3- 1# Glass jars
- 5 Cut Comb, 12 oz. or more- Must be in clear packaging-Display of 3
- 6 Round Section Comb, 8 oz.-Must be in clear packaging-Display of 3

- 7 Honey in extracting frame Shallow or medium <u>Natural</u> wax foundation Ripe Honey. (Must be bee proof using clear wrapping)
- 8 Honey in extracting frame or medium <u>Artificial</u> wax Foundation Ripe Honey. (Must be bee proof using clear wrapping)
- 9 Beeswax (Block at least 6 oz.) wrapped in plastic
- 10 Fancy molded beeswax
- 11 Beeswax candles (Two of a kind, must be identical)
- 12 Pollen 1- 1-pound queen line jar

HONEY-NOVICE

DEPARTMENT 9 DIVISION 13

To be eligible to enter the novice classes, the Exhibitor shall have not previously entered any Honey Department class, OR have not previously placed in any Honey Department class at the Stark County Fair.

Class 1

Premiums \$4.00 \$3.00 \$2.00

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

Class 2

Premiums \$4.00 \$3.00 \$2.00

2 Honey Bi-Products-One of any baked good, jam or jelly listed in the regular honey department classes.

Class 3

Premiums \$4.00 \$3.00 \$2.00

3 Non-Edible Products-One of any cosmetic, hand cream, or lip balm listed in the regular honey department classes.



HONEY BI-PRODUCTS

DEPARTMENT 9 DIVISION 14

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 Tuesday, August 29 or label NOT for Auction
- PRE-PACKAGED mixes WILL NOT be accepted.

HONEY BAKED GOODS

Class 1

Premiums **\$4.00 \$3.00 \$2.00**1 Your own cookie recipe

BREAD

Class 2

Premiums \$4.00 \$3.00 \$2.00

2 Your own bread recipe

CAKES

Class 3

Premiums \$5.00 \$4.00 \$3.00

3 Your own cake recipe

NOVELTIES

Class 4

Premiums \$4.00 \$3.00 \$2.00

4 Your own candy recipe

JELLIES AND JAMS

Classes 5-11

Premiums \$4.00 \$3.00 \$2.00

- 5 Apple Jelly
- 6 Strawberry Jelly
- 7 Any other than above jelly
- 8 Peach Jam
- 9 Strawberry Jam
- 10 Red Raspberry Jam
- 11 Any other than above jam

HONEY NON-EDIBLE PRODUCTS

DEPARTMENT 9 DIVISION 15

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

- 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 \$4.00

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



EGGS

DEPARTMENT 9 DIVISION 16



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.
- 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.

YOUTH

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 Dozen	
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 idea	ntified)	One Do	zen
8	Three Painted or Decorated eg	gs		

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 b	oe identified)	One Do	zen
16	Painted or Decorated egg	js –	3 Eggs	