

THEME: FROM THE FARM GATE TO THE DINNER PLATE
DEPARTMENT XX – GROUP EXHIBITS

Grange display to setup on Saturday, August 6, 2011 at 11:00 a.m.
Exhibit to be removed between 1:00 P.M. and 3:00 P.M., Sunday, August 14.

SECTION 1 GRANGES

Class 1 – No. 1, Large Booths
Class 2 – No. 2, Small Booths
Class 3 – Pomona

SECTION 2 GARDEN CLUB EXHIBITS
(follow same points judging as granges)

Class 1 – No. 1, Large Booths
Class 2 – No. 2, Small Booths
First - \$100.00 Second - \$75.00 Third - \$50.00
Plus Ribbons

Attracts Attention	20 points
Use of color, motion, light, figures. While attention getting is important, the reaction should be favorable.	
Arouses interest.....	10 points
Encouraging additional study. Personal appeal to the type viewer for whom the exhibit was designed.	
Theme Development	30 points
The message should be understandable to the viewer for whom the exhibit was intended.	
Design	20 points
The message should be a part of the design and not something apparently added as an afterthought. Simplicity is the key here.	
Workmanship.....	10 points
Neat, well constructed for the purpose. This does not imply that expensive materials be used.	
Originality and uniformity	10 points
Fruits, vegetables and candy – 3 specimens Nuts, rolls, cookies – 3 specimens	
	100 points

Judges have the privilege of cutting pastries and opening jellies and jams.

DEPARTMENT XXI – WINE

SECTION 1

Wine

1. Only non-commercial classes allowed for wine.
2. Only one entry (one bottle) per category.
3. All bottles must be labeled with the year.
4. No transportation certificate of Federal Registration is required for non-commercial wines.
5. Wines entered for competition in this Department must be amateur wine, home produced under regulations of Part 540 of the Code of Federal Regulations. No exhibitor shall be involved with commercial winemaking or use the facilities or products, other than juice (which may be sulfite) of a commercial winery during any stage of wine preparation and/or storage of the wine.
6. Breakage due to incomplete fermentation will not be the responsibility of the Fair.
7. Must be Pre-Registered

Premiums: \$5.00 \$3.00 \$2.00

- Class 1 White Table Wines - Dry or Semi-Sweet, less than 3% sugar
- A. Old Eastern Grape Varieties
 - B. Hybrid Grape Varieties
 - 1. Seyval
 - 2. Vidal
 - 3. Any other
 - C. Vinifera Grape Varieties
 - D. Blended
 - E. Other Fruits
- Class 2 Red Table Wines - Dry or Semi-Sweet, less than 3% sugar
- A. Old Eastern Grape Varieties
 - B. Hybrid Grape Varieties
 - C. Vinifera Grape Varieties
 - D. Blended
 - E. Other Fruits
- Class 3 Pink and Rose Wines - Dry or Semi-sweet, less than 3% sugar
- A. Grape
 - B. Other Fruits

- Class 4 Sweet Wines - 3% or more sugar
 - A. Grape, White
 - B. Grape, Red
 - C. Other Fruits
 - D. Blossom or Honey
- Class 5 Sparkling Wines
 - A. White
 - B. Red
 - C. Pink
- Class 6 Most attractive Packaging - Standard wine bottle, label capsule, etc.

DEPARTMENT XXII
APIARY PRODUCTS – MAPLE PRODUCTS
SECTION 1 – BEES, HONEY AND WAX

1. Comb honey to be judged on perfection in filing, capping uniformity, neatness and cleanliness of section.
2. Extract honey to be judged on body, clarity and cleanliness.
3. Beeswax to be judged on color and purity.

Premiums: \$3.00 \$2.00 \$1.00

- Class 2 Honey – 1 # Section
 - A. Light comb, 3 sections
 - B. Dark comb. 3 sections
 - C. 3 one-pound jars
 - D. Amber extracted honey, 3 one-pound jars
 - E. Dark amber extracted honey, 3 one-pound jars
 - F. Finely crystalized honey, 3 one-pound jars
 - G. Cut comb honey
- Class 3 Beeswax, not less than 1 lb.
- Class 4 Collective exhibit – 1 lb. total shall be made up of samples, at least one of each corresponding to those in each of the foregoing classes. Products entered in this class may not compete in any other class.

SECTION 2 – MAPLE SYRUP AND MAPLE PRODUCTS

1. Syrup to be judged on flavor, color, density and clarity.
2. Sugar to be judged on flavor, appearance and texture.

Class 1	Maple syrup, one quart container	\$5.00	\$4.00	\$3.00
Class 2	Maple Sugar, one pound cake	5.00	4.00	3.00
Class 3	Maple cream, one pound	5.00	4.00	3.00
Class 4	Maple Sugar, soft, small individual cakes not less than one pound.....	5.00	4.00	3.00
Class 5	Collective exhibit – shall be made up of samples, at least one of each, corresponding to those in classes 1, 2, 3, and 4. Products in this class cannot compete in any other class.....	10.00	8.00	6.00

DEPARTMENT XXII

SECTION 3

Ladies' & Shepherds' Leadline Contest

Janet Mawhinney, jbmmd@windstream.net, Waynesburg, PA 15370 – Phone 724-966-2577

Entry Fee \$2.00

Monday, August 8, 2011 – 7:00 P.M.

ENTRY DEADLINE: AUGUST 2nd (absolutely **no** exceptions!) Entry forms should be typed.

The objectives of this class are to promote the sheep industry by presenting a class of sheep in a most attractive manner and to give spectators an opportunity to see the best of the sheep and wool industry.

1. The competition is open to male or female with competition being divided into the following categories:

LADIES

- Class 2 Tiny Tots (3-7)
- Class 3 Junior Division (8-13)
- Class 4 Intermediate Division (14-19)