

**THEME: PROUD OF OUR HERITAGE, ENVISIONING THE FUTURE**

**DEPARTMENT XX – GROUP EXHIBITS**

Grange display to setup on Saturday, August 7, 2010 at 11:00 a.m.

Exhibit to be removed between 1:00 P.M. and 3:00 P.M., Sunday, August 15.

**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