

GENERAL RULES - 2024

All exhibits must have been made or grown by the exhibitor; family members or club members may enter for servicemen.

Exhibitors must enter exhibits according to the classification of the premium list. Any articles not listed in the premium list may be shown, but may not receive premium money. Final decisions will be made by the building superintendent.

No exhibit shall be entered in more than one lot and no exhibitor shall enter more than one exhibit in any one lot. An exhibitor may enter in as many different lots as desired.

Awards in all classes will be made on the Danish point system: The blue-ribbon group will include all exhibits scoring over 90 percent, with 100 percent as the standard of perfection. The red-ribbon group will include all exhibits scoring from 80 to 89, inclusive. The white-ribbon group will include all exhibits scoring from 70 to 79, inclusive. Point values will be listed for each class of exhibits. The money value per point will be the same for all exhibits. Rosettes will be awarded in each department for 'Best of Show.'

Due to lack of proper facilities **NO HORSES** will be accepted for exhibit.

Anyone entering adult open class must earn at least \$5 in premium money to be paid.

Please check department sections for additional rules.

Exhibit Entry Dates:

- **Baked Goods:** Thursday, 8:30am to 11:00am
- **Cereal Grains and Forage:** Tuesday, 9:00am to 9:00pm
- **Crafts:** Tuesday, 9:00am to 9:00pm
- **Fine Arts:** Tuesday, 9:00am to 9:00pm
- **Floral:** Thursday, 8:30am to 11:00am
- **Food Preparation and Canning:** Tuesday, 9:00am to 9:00pm
- **Fruits and Vegetables:** Tuesday, 9:00am to 9:00pm
- **Livestock:** Thursday, 9:00am to 9:00pm. All feeding and watering must be completed by 10:00pm.
- **Needlework:** Tuesday, 9:00am to 9:00pm
- **Photography:** Tuesday, 9:00am to 9:00pm
- **Quilting:** Tuesday, 9:00am to 9:00pm

- **Rabbits and Poultry:** Thursday, 2:00pm to 9:00pm. All feeding and watering must be completed by 10:00pm.
- **Sewing:** Tuesday, 9:00am to 9:00pm
- **Special Contests:** Tuesday, 9:00am to 9:00pm

Exhibit Release

- No exhibits or livestock may be removed before 6:00pm on Sunday. Any violations will result in forfeiture of premiums.

**While the fair committee will make every effort to protect your exhibit, we will not be responsible for any loss or damage that may occur. Security will be provided day and night to patrol the grounds.

FOOD PREPARATION AND CANNING (DEPARTMENT F)

Food Preparation Superintendent: Katie Kitterman

Canning Superintendent: Kay Kjack

**All baked goods are to be entered on Thursday, 8:30am to 11:00am.

The exhibitor with the most blue ribbons in Division 1 (Food Preparation) will receive 50 extra points. Award will be given to both the Adult and Junior winner.

The exhibitor with the most blue ribbons in Division 2 (Canning) will receive 50 extra points. Award will be given to both the Adult and Junior winner.

BREAD BAKING CONTEST (SPONSORED BY THE WASHINGTON ASSOCIATION OF WHEAT GROWERS)

To promote the use of wheat products, the Washington Association of Wheat Growers is offering exhibitors the following awards to the best overall exhibits in the flour baking category:

- Adult open class division
 - First place: cookbook and rosette ribbon
 - Second place: cookbook
- Youth 4-H and junior open division
 - First place: cookbook and rosette ribbon
 - Second place: cookbook

**Must mark entry as “Wheat Contest” when entering.

All entries in this contest must contain some form of wheat. Baking entered in this contest will also be judged and receive points on the same basis as the baking entered in Division

APPLE PIE CONTEST

Break out the old family recipe or find a new one to submit your Apple Pie to this special contest! Half Pies allowed. Awards will be given to 1st place winners only. Awards will be separated by Adult, Junior Open, and 4-H categories. Examples of winnings will be a bundle and/or basket of baking supplies or literature pertaining to the craft of baking. Award items themselves are submit to change based off the superintendents section.

Judging Criteria:

- Pies are judged on appearance, taste and consistency
- Pies must be in a disposable pie tin
- Crust: Flaky, melt in your mouth consistency that has a mild, pleasant flavor and is baked evenly throughout to a light golden color. The crust should have a tight seal around the edges
- Filling: Smooth, uniform components with pleasant aroma and flavor which matches the advertised flavor, appealing color, and a nice aftertaste. Fruit used in quality pies should be well defined: good size, evenly distributed and have firm, but not overly crisp texture.

FOOD PREPARATION (DIVISION 1)

**Cream pies or any food item requiring refrigeration will not be accepted.

Class A: Yeast Breads

Point Value: Blue 15, Red 10, White 7

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|--------------------------|-----------------------|
| 1. White | 7. Dinner rolls (4) |
| 2. Salt rising | 8. Cinnamon rolls (4) |
| 3. Graham or whole-wheat | 9. Sweet bread, other |
| 4. Rye | 10. Corn |
| 5. Coffee Cake | 11. Other |
| 6. Doughnuts (4) | |

Class A1: Bread Machine

Point Value: Blue 10, Red 7, White 4

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|----------|--------------|
| 1. White | 4. Rolls (4) |
| 2. Wheat | 5. Other |
| 3. Fruit | |

Class B: *Quick Breads*

Point Value: Blue 10, Red 7, White 4

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|--------------------------------|------------------------|
| 1. Biscuits, baking powder (4) | 6. Nut bread |
| 2. Biscuits, soda (4) | 7. Fruit bread |
| 3. Muffins (3) | 8. Doughnuts, cake (4) |
| 4. Banana bread | 9. Other |
| 5. Zucchini bread | |

Class C: *Butter Cakes*

Point Value: Blue 10, Red 7, White 4

**Half-cakes may be entered.

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|--------------------------|--------------------------|
| 1. White, frosted | 6. Pound cake, unfrosted |
| 2. Yellow, frosted | 7. Cupcakes (4) |
| 3. Spice, frosted | 8. Sponge cake, specify |
| 4. Chocolate, frosted | 9. Other |
| 5. Applesauce, unfrosted | |

Class D: *Decorated Cake*

Point Value: Blue 10, Red 7, White 4

** Cake will be judged for quality. Use edible base. Decorations must be edible; exception: dolls and candles. Gingerbread house MUST be made of gingerbread.

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|------------------------|----------------------|
| 1. Anniversary/wedding | 5. Gingerbread house |
| 2. Birthday | 6. Petites (4) |
| 3. Holiday | 7. Other |
| 4. Novelty | |

Class E: *Cookies-Plate of 4*

Point Value: Blue 10, Red 7, White 4

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|--------------------------------|------------------------------|
| 1. Drop, chocolate chip | 7. Rolled. With rolling pin. |
| 2. Drop, other | 8. No-bake, bar |
| 3. Refrigerator | 9. No-bake, drop |
| 4. Brownies | 10. Holiday |
| 5. Bar, other | 11. Molded, by hand |
| 6. Pressed. With cookie press. | 12. Other |

Class F: *Pies*

Point Value: Blue 10, Red 7, White 4

**Half-pies may be entered.

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|----------------|---------------------|
| 1. Apple | 4. Cherry |
| 2. Mixed-fruit | 5. Peach or apricot |
| 3. Berry | 6. Other |

Class G: *Candy-Plate of 4*

Point Value: Blue 10, Red 7, White 4

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|------------------|---------------------------------------|
| 1. Divinity | 8. Hard candy |
| 2. Fondant | 9. Popcorn treats. One cup, in a bag. |
| 3. Taffy | 10. Popcorn balls |
| 4. Caramels | 11. Bark-type |
| 5. Almond Roca | 12. Brittle |
| 6. Mints | 13. Other |
| 7. Fudge/Penuche | |

Class H: *Gluten-free*

Point Value: Blue 10, Red 7, White 4

**Half-cakes and pies may be entered.

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|----------------|--------------------|
| 1. Yeast bread | 5. Cake, frosted |
| 2. Quick bread | 6. Cake, unfrosted |
| 3. Cookies (4) | 7. Cupcakes (4) |
| 4. Pie | 8. Other |

Class I: *Sugar-free*

Point Value: Blue 10, Red 7, White 4

**Half-cakes and pies may be entered.

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|----------------|----------|
| 1. Cake | 4. Pie |
| 2. Cookies (4) | 5. Other |
| 3. Candy (4) | |

Class J: *Sour Dough*

Point Value: Blue 15, Red 10, White 7

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|-------------------|-----------------|
| 1. Rustic Loaf | 5. Drop Cookies |
| 2. Sandwich Bread | 6. Bagels |
| 3. Dinner Rolls | 7. Pastries |
| 4. Muffins | 8. Other |

CANNING (DIVISION 2)

Point Value: Blue 10, Red 7, White 4

**The altitude at which canning was done needs to be noted on the bottom of the jar on a label when entering each exhibit.

Judging standards will be based on the latest USDA, Kerr, or Ball canning book standards. If an unusual or specialty recipe is used, please bring the recipe.

Contest Information:

- All exhibits must be in standard canning jars such as Kerr, Ball, etc.
- Exhibits must be preserved since last year's fair.
- Screw rings must be removed from exhibit jars.
- No Refrigerated or Frozen items accepted.
- **Exhibitor must label the process method, time, pressure, hot or cold pack, date, altitude, and any unusual ingredients on bottom of jar.**
- All products must be preserved. No refrigerated or frozen items accepted.

Class A: *Canned Fruit*

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|------------------|--------------------------------|
| 1. Apples | 11. Peaches |
| 2. Applesauce | 12. Pears |
| 3. Apricots | 13. Plums |
| 4. Blackberries | 14. Prunes |
| 5. Boysenberries | 15. Raspberries |
| 6. Cherries | 16. Rhubarb |
| a. Sweet, light | 17. Strawberries |
| b. Sweet, dark | 18. Salad fruit/Fruit cocktail |
| c. Sour | 19. Grapes |
| 7. Fruit juice | 20. Pie filling |
| 8. Gooseberries | 21. Nectarines |
| 9. Huckleberries | 22. Other |
| 10. Loganberries | |

Class B: *Canned Vegetables*

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|-----------------|----------------------------|
| 1. Asparagus | 7. Greens |
| 2. Beets | 8. Onions |
| a. Baby | 9. Sauerkraut |
| b. Mature | 10. Squash/Pumpkin |
| 3. Beans | 11. Tomatoes |
| a. Green, snap | 12. Tomatoes, stewed |
| b. Yellow, snap | 13. Tomato sauce |
| 4. Peas | 14. Tomato juice |
| 5. Carrots | 15. Zucchini |
| a. Baby | 16. Juice, mixed vegetable |
| b. Mature | 17. Salsa. Bring recipe. |
| 6. Corn | 18. Peppers |
| a. Whole kernel | 19. Other |
| b. Creamed | |

Class C: *Miscellaneous*

1. Meat/Mincemeat
2. Dried soup mix in a jar. Adornment (such as ribbons, etc.) may be added, but shall not cover any of the soup layers. Please include the original recipe on an index card.
3. Other, please specify

Class D: *Jams and Preserves*

**Exhibits must be in standard jelly glasses, Kerr, or Ball pint or half-pint jars, sealed with a lid. They may be opened for judging and must be properly labeled as to their contents and the date preserved.

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|------------------|------------------------|
| 1. Apples | 12. Pear |
| 2. Apple butter | 13. Plum |
| 3. Blackberry | 14. Prune |
| 4. Boysenberry | 15. Raspberry |
| 5. Crabapple | a. Red |
| 6. Cherry | b. Black |
| a. Sweet | 16. Strawberry |
| b. Sour | 17. Marmalade |
| 7. Ground cherry | 18. Rhubarb |
| 8. Grape | 19. Strawberry-rhubarb |
| 9. Huckleberry | 20. Blueberry |
| 10. Loganberry | 21. Other |
| 11. Peach | |

Class E: *Jelly and Syrup*

**Exhibits must be in standard jelly glasses, Kerr, or Ball pint or half-pint jars, sealed with a lid. They may be opened for judging and must be properly labeled as to their contents and the date preserved.

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| 1. Apples, specify | 11. Raspberry |
| 2. Blackberry | a. Red |
| 3. Boysenberry | b. Black |
| 4. Crabapple | 12. Rhubarb |
| 5. Grape | 13. Strawberry |
| 6. Dewberry | 14. Syrup |
| 7. Huckleberry | a. Fruit |
| 8. Loganberry | b. Combination, specify |
| 9. Mint | 15. Peach |
| 10. Plum | 16. Other |

Class F: *Pickled Items*

**The Mary Heck Award will be presented to the best product from Lot 2(Cucumbers), as chosen by the canning department judge.

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| 1. Beets | 7. Corn relish |
| 2. Cucumber | 8. Green beans |
| a. Bread and butter | 9. Dilly beans |
| b. Whole | 10. Fruit |
| c. Chips | 11. Tomato relish |
| d. Chunk | a. Green |
| e. Dill | b. Ripe |
| f. Spears | 12. Mixed relish |
| g. Sweet | 13. Sauerkraut |
| h. Sweet dills | 14. Tomato preserves |
| 3. Asparagus | 15. Ketchup |
| 4. Zucchini relish | 16. Sweet relish |
| 5. Zucchini pickles | 17. Peppers |
| 6. Chili sauce | 18. Other |

Class G: *Dried foods*

**Display 0.5 cup in a re-sealable plastic bag. Entries must be labeled with the method of drying, method of pre-treatment, if any, date, and type of food

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|---------------------|-----------------------|
| 1. Apples | 11. Beans |
| 2. Apricots/Peaches | 12. Onions |
| 3. Bananas | 13. Carrots |
| 4. Cherries | 14. Peppers |
| 5. Citron | 15. Tomatoes |
| 6. Fruit leather | 16. Mixed vegetables |
| 7. Prunes | 17. Vegetables, other |
| 8. Pears | 18. Meat |
| 9. Strawberries | 19. Other |
| 10. Fruit, other | |

Class H: *Herbs*

**Display ½ cup of exhibit in a re-sealable plastic bag. Must be labeled with drying method, method of pre-treatment (if any), date, and type of herb.

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| 1. Basil | 6. Sage |
| 2. Chives | 7. Thyme |
| 3. Celery | 8. Rosemary |
| 4. Dill | 9. Oregano |
| 5. Parsley | 10. Other |

EDUCATIONAL DISPLAYS (DIVISION 3)

Point Value: Blue 20, Red 15, White 10

The purpose of this contest is to share your knowledge of any subject related to this department with other fairgoers. Display must be of educational value and fair quality. It should be presented on poster board no bigger than 22" x 28".

Posters will be judged in three categories:

Subject and Content/Information - 40%

- Educational value
- Accuracy of information
- Clear and concise

Design/workmanship - 40%

- Overall impact
- Use of white space/illustrations/easy to read
- Eye-catching/attractive

Originality/creativity - 20%

- Unique aspects
- Personality of presenter shows