

2023 BOTETOURT COUNTY FAIR RULES AND REGULATIONS

THESE RULES, REGULATIONS AND GUIDELINES ARE PART OF EACH VENDORS AND EXHIBITOR CONTRACT

1. Entries will be accepted as outlined in each contest section in this booklet.
2. Any person entering more than one exhibit is requested to use the same name and full mailing address on all exhibits.
3. Entries MUST NOT be removed from the exhibit area before times listed by each department or premium money will be withheld.
4. Classes with only one entry will be awarded placing at the judge's discretion.
5. Classes and division are subject to change. Classes and divisions may be combined, removed, or added up until judging starts depending on the number and variety of entries. Changes are up to fair staff and volunteers and are considered final.
6. The Botetourt County Fair Association, Inc., reserves the right to refuse any entry offered and to require removal from grounds, any exhibit or animal which the Extension Agent(s) shall, for any reason, deem unfit or objectionable.
7. The exhibitor/vendor assumes all risks of damage or loss either to person or property for any cause whatsoever. It is further expressly understood and agreed between the exhibitor and the Botetourt County Fair Association, Inc., and the Town of Buchanan that the said Fair and Town of Buchanan incur no liability or obligation to the exhibitor other than permitting the exhibitor to use the ground and/or building for exhibits.
8. All complaints must be presented in writing to the Botetourt County Fair Association, Inc., no later than (30) days after the close of the fair. Complaints will be considered by the Botetourt County Fair Association, Inc., and their decision shall be final.
9. Articles exhibited must be the work of the person in whose name they are entered and must have been made or completed with the guidelines set by each department.
10. Premiums will be paid as soon as possible after the Fair.
11. Premium checks must be cashed within 45 days of issue.
12. NOTE: Be sure to read each department's General Rules.
13. Management reserves the right to refuse admission to any person(s) in the interest of the safety and welfare of all those in attendance.
14. Check in hours for vendors and concessions are 7:00 am – 8:30 a.m. Saturday August 12, 2022. We ask all vendors to stay in place until 4:00 p.m. Saturday evening.

15. Space assignments will be made by the Botetourt County Fair Association, Inc., according to the date on which the appropriate fee and application is received. Vendors and Exhibitors agree to accept the space assigned by the Fair and agree to accept re-assignment, if necessary to create a more effective Fair. Such changes will not be made unless deemed absolutely necessary by the Fair.

16. CANCELLATIONS: The site fee is NON-Refundable.

17. Displays: Attractive, informational, and attention- getting displays are encouraged. In no event shall a display interfere with a neighboring exhibit. The Botetourt County Fair Association, Inc., shall be the judge of display or exhibit acceptability.

18. SOUND LEVEL: Any device which produces sound must be operated so as not to be disturbing to other exhibitors. Management reserves the right to determine acceptable sound level in all instances.

19. UNAUTHORIZED ADVERTISING AND DISPLAYS: Only individuals, firms, or organizations currently contracted with the Fair for vendor space, shall be allowed to exhibit or display any products, processes, or services and/or solicit, advertise, or distribute any materials. Infringement of this rule will result in prompt removal of the offending party from the grounds.

20. PARKING: Vendors will park in the general parking area. Horse and livestock exhibitors will have designated parking areas close to the barns and as space allows, otherwise parking in the general parking area.

21. EXHIBITOR CONDUCT: All exhibitors are reminded that the Fair is open to the general public and as such there will be many people present who are not familiar with animals and their actions. Therefore, it is important that you conduct yourself and your animals in the safest manner possible.

22. NO SMOKING ON THE GROUNDS.

23. Electricity: Vendor sites with electricity will be assigned on a first come first serve basis and by request only.

24. Questions should be directed to the Botetourt County Fair Association, Inc., at botetourtcountyfair@gmail.com

Department "A" - HOME MAKING

Rules and Regulations:

1. Residents of all counties are eligible to enter exhibits. Botetourt County residents will be eligible for the "Best in Botetourt" award.
2. The Youth Division will include ages 9 to 19 (ages are as of September 30th, 2023, per 4-H guidelines). The Cloverbud Division ages 5 to 8 will not be judged, participation ribbon only.
3. Exhibits will only be accepted between 5:00 p.m. and 7:00 p.m. Friday August 11, 2023.
*No entries or exhibits will be accepted Saturday (August 12, 2023) morning.
4. No exhibitor will be allowed to exhibit more than 1 article in an individual class.
5. Articles must be homemade and the handiwork of the exhibitor. No unfinished work will be accepted. All entries must have been completed since August 2022.
6. No article will be accepted unless there is a section and class covering it as listed in the Fair Book.
7. The exhibitor is solely responsible for deciding on the proper section and class for his/her entry. The Fair reserves the right to accept or refuse any exhibit.
8. The Fair assumes no responsibility in case of loss or damage to exhibits from any cause.
9. The exhibitor may place any article in a clear plastic bag for its protection; such an article will be removed from said bag for judging.
10. Awards will be made on quality of workmanship and originality of design.
11. Ribbons will be awarded on a Danish system; there will be a Best in Show ribbon in each division.
12. No exhibits will be released before 4:00 p.m. Saturday August 12, 2023.
13. The homemaking department will not be responsible for any entry not picked up by 5:00 p.m. Saturday August 12, 2023. After this time, they will be donated to a charitable organization or disposed of in a suitable manner.
14. General Rules and Regulations in this book apply to all departments.

Division 1- Baked Goods

All entries in this division must be exhibited in clear plastic zipper bags on white disposable plates.

Class 1: Cookies

Standards: Shape - uniform size, not over 3 inches in diameter. Color- delicately browned. Flavor- not too intense. (3 cookies per entry.)

Class 2: Cakes (Not Decorated, Iced, or Frosted)

- You may choose to bring one-half of each cake entered.
- Cakes must be placed on a piece of heavy cardboard that is covered with aluminum foil
- A hole must be punched in the cardboard and the entry tag tied to the front right- hand corner of the cardboard.
- Aluminum foil covered cardboard must NOT extend more than 1-inch beyond cake.

Standards: Level or slightly rounded and uniform in thickness, light, tender, fine and uniform grain. Slightly moist. Icing smooth in texture, good flavor and appropriate to type of cake. – *Cheesecake not accepted due to risk of spoilage—*

Class 3: Cakes (Iced or Frosted)

Standards: Level or slightly rounded and uniform in thickness, light, tender, fine and uniform grain. Slightly moist. Icing – smooth textured, good flavor and appropriate to type cake.

Class 4: Pies

- Entry must be a whole pie
- Entry must be in a pie plate **Standards:** Pie Shell—Appearance: golden brown color, uniform, attractive edge free from cracks or breaks. Tenderness: cuts easily and holds shape without crumbling. Texture: flaky, layered crust, crisp, not doughy. Pie Filling—Characteristic of its kind.

–Cream, meringue and custard pies not accepted due to risk of spoilage—

Class 5: Yeast Breads

- Loaf bread must be displayed on disposable white plate with entry tag attached to the plate.
- Entire loaf must be entered.
- Three (3) yeast rolls must be displayed on a disposable white plate.

Standards: Looks tender, even golden brown color, good shape. Texture: Fine, even grain, Light for size, crisp crust. Slightly moist, light and elastic and tender. Flavor: good, well-blended, pleasing.

Class 6: Quick Breads

- Entire loaf bread must be displayed on disposable white plate with entry tag attached to the plate.
- Three (3) biscuits, three (3) muffins must be displayed on a disposable white plate.

Standards: Appearance: Looks tender and good, even, golden brown color, good shape. Texture: Fine, even grain, small, thin cell walls, light for size, crisp crust. Crumb: Good color, slightly moist, light and elastic, and tender. Flavor: Good, well-blended flavor, pleasing.

Division 2- Canned and Preserved Goods

1. All entries must be in clean, regulation pint, half pint, or quart canning jars. Entries with rusty lids or not in regulation canning jars will not be accepted.
2. Jars must be sealed with two-piece vacuum caps with jar rings left on. No zinc lids or paraffin will be accepted.
3. Jar must be labeled with: a. Contents b. Type of processing (boiling water or pressure) c. Length of processing time d. Pounds of pressure e. Date of preparation
4. Any entry exhibiting spoilage will be disqualified.
5. No artificial coloring will be allowed. 6. Any jar may be opened at the discretion of the judge.

Standards: Pronounced and natural color, clear, no sign of crystallization, natural fruit flavor, tender, holds shape, should not be syrupy. Note- Sugar free and regular will NOT be judged separately.

***Jelly is made from fruit juice; Jam is made from pureed fruit; Preserves are made from whole fruit.**

Class 1: Apple Butter

Class 2: Jams

Class 3: Jellies

Class 4: Preserves

Class 5: Cucumber Pickles

Class 6: Other Pickled Items

Class 8: Canned Vegetables

Class 9: Canned Fruits

Class 10: Canned Meat

Class 11: Jerky

Class 12: Cured Ham/Bacon

Division 3 - Honey

1. Entry identification tags will be provided. Other identifying labels on the entries are forbidden.

Class 1: Liquid Honey

Division 4- Needlework and Sewing

1. All articles must be finished and ready for use.
2. Pictures should be framed and ready for hanging.

Standards: General appearance: Design suitable to materials, pleasing color/texture combination, cleanliness. Workmanship: Neatness, suitability, practical method of construction, durability, practicality.

Class 1: Needlework

*The Needlework class will include cross stitch, embroidery, knitting, crocheting, needlepoint, hooked, braided, smocking, and applique.

Class 2: Sewing *Hand or Machine

Class 3: Quilting (Machine)

Class 4: Quilting (Hand Sewn)

Class 5: Miscellaneous

Division 5: Crafts

1. All articles must be finished.
2. Pictures should be framed and ready for hanging.

Class 1: 4-H Camp Craft

Class 2: Tie-Dye - Youth Division

Class 3: Tie-Dye - Cloverbud Division

Class 4: Miscellaneous Craft

Division 6: Wood Working

1. All articles must be finished and ready for use.

Class 1: Bird house/feeder

Class 2: Furniture

Class 3: Miscellaneous

Division 7: Photography

1. All photography exhibits must have a finished product (including mat) that is less than 12in.X14in.
2. Guidelines for judging: a) Aesthetics, b) Design Concepts, c) Technical
*All photographs entered in the agriculture classes should have a theme relating to agriculture.

Class 1: Photography- Black & White-Agriculture

Class 2: Photography- Black & White-Miscellaneous

Class 3: Photography- Color-Agriculture

Class 4: Photography-Color- Miscellaneous

Division 8: Produce

1. Exhibits will only be accepted between 5:00 p.m. and 7:00 p.m. Friday August 11, 2022.
*No entries or exhibits will be accepted Saturday (Aug. 12, 2022) morning.
2. No exhibitor will be allowed to exhibit more than 2 articles in any one class.
3. All exhibits must be grown by the exhibitor.
4. All entries should be clean.
5. No waxing or polishing product.
6. All decisions of the judges are final.
7. Set standard number of items presented for each product (i.e. 3 tomatoes)

Standards: Natural vegetable color, tender, characteristic flavor and smell. Ripened but not overripe. Graded and sorted size.

Class 1: Sweet Corn (3 per exhibit)

Class 2: Tomatoes (3 per exhibit)

Class 3: Squash-Yellow (3 per exhibit)

Class 4: Squash- Zucchini (3 per exhibit)

Class 5: Peppers (3 per exhibit)

Class 6: Potatoes (3 per exhibit)

Class 7: Melons (1 per exhibit)

Class 8: Vegetable Basket (personal assortment)

Division 9: Crops

1. Hay should be presented in bundles of three flakes/bats from a square bale, tied together OR 12" sheaf from center of round bale.
2. Hay will be judged on appearance and visual observation. No testing will be done.
3. Corn stalk must have an ear present to be accepted.
4. Soybean entries will only be accepted as a bundle of three stalks.

Class 1: Grass Hay

Class 2: Non-grass Hay (legumes i.e., alfalfa or clover)

Class 3: Field Corn - Tallest stalk (must include attached ear)

Class 4: Soybeans on Stalk (3 stalks/entry)

Division 10: Floral Arrangement

1. All specimens must have been grown by the exhibitor.
2. Container grown plants must have been in the possession of the exhibitor for not less than three months.
3. No oiling, dressing or surface treatment of foliage is permitted.
4. A blossom should be in proportion to its stem.
5. The exhibitor must furnish containers in proportion to size of the exhibit for cut specimens. It is important to provide containers that have no letter or decorations to detract from the beauty of the specimen.

6. Cotton or Styrofoam wedges may be used in the neck of the container as wedging material for support of the specimen, if necessary.
7. Stem must be visible for judging.
8. Length of each exhibit should be in accordance with the growth habit but may not exceed 30" from cut end to tip of specimen.

Class 1: Cut flowers

Division 11: Eggs

1. Entries will be received between 5:00 pm and 7:00 pm Friday, August 11, 2021.
2. All exhibits must be produced by the exhibitor.
3. All entries should be clean and presented in a cardboard egg carton.
4. No waxing or polishing product.
5. All decisions of the judges are final.

Standards: Clean with no evidence of stains or adhering dirt and foreign material; appropriate and usual shape with no faulty texture or abnormal ridges. Shell thickness should be strong enough to withstand reasonable handling and eggs should be free of body check.

Class 1: One Dozen White Eggs

Class 2: One Dozen Brown Eggs

Class 3: One Dozen Colored Eggs