

WARRICK COUNTY OPEN CLASS EXHIBIT RULES AND REGULATIONS

Coordinated by Warrick County Extension Homemakers

Important Dates

- ❖ Monday, July 15th 8:30 – 11:00 a.m. - Check in exhibits in Homemakers Building
- ❖ Monday, July 15th 5:00 p.m. - Exhibits open for public viewing
- ❖ Friday, July 19th 7:00 – 8:00 p.m. – Pick up exhibits, check out, receive scorecards and ribbons

Exhibit Rules and Regulations

1. Exhibitors are eligible to enter one or more classes under each division, with only one item per class.
2. Definition of “miscellaneous” class: MISCELLANEOUS is defined as a project that does not fit into any other classification within a division.
3. No entry fees this year!
4. Entries exhibited **MUST** be made by the exhibitor.
5. All entries or partial entries (ex. Quilt top vs. fully furnished quilt) **MUST NOT** have been exhibited in previous Warrick County Fairs.
6. A Blue, Red, or White ribbon will be awarded to each entry. A Class Champion ribbon will be selected from the blue-ribbon group if there are 2+ blue awards. If there is only one blue award, then selecting a Class Champion is at the discretion of the judge. A Grand Champion Ribbon for the division **MUST** be selected from the Class Champion group.
NOTE: In Warrick County **NO PREMIUM MONIES WILL BE AWARDED TO exhibitors.**
7. Entries are to be checked in on Monday, July 15th, from 8:30 a.m. to 11:00 a.m. in the Homemakers Building. *For security reasons, an exhibit may be judged, photographed, and returned to the Exhibitor.*
8. Tags will be available in advance from the Extension Office. Exhibit tags should be completed in advance by the exhibitor – **DIVISION & CLASS** must be included. On the back you can include an optional “*note to judge*” to describe your project or learning experience. After exhibitor submits their entry, exhibits cannot be changed to a different class or division.
9. **PLEASE NOTE** – For those who cannot bring their exhibits on Monday morning, they can be left in the Homemakers Building on Sunday, July 14th, 1 p.m. – 2 p.m. **NOTE:** Exhibits will not be checked in until Monday and **MUST** have a completed entry tag attached.
10. Exhibits will be judged on Monday afternoon, beginning at 12:00 noon. Only judges and assistants will be allowed in the Homemakers Building during judging.
11. Exhibits will be open for public viewing on **Monday, July 15th at 5:00 p.m.** in the Homemakers Building.
12. Each entry will be judged on its own merit. The judges’ decision will be final. Scorecards with judging comments will be folded and stapled to the Exhibit Tag.

13. If an exhibitor chooses to have an exhibit judged, but not displayed, please mark this on the entry tag. The exhibit will need to be SIGNED OUT and picked up after judging at 4:00 p.m. on Monday, July 15th. A photograph (provided by the exhibitor) will be displayed during the fair.
14. All entries must be picked up between 7:00- 8:00 p.m. on Friday, July 19th. NO EXHIBITS WILL BE RELEASED PRIOR TO THIS TIME. It is the responsibility of the exhibitor to arrange for pickup of his/her exhibits.
15. Management will not be responsible for any losses or damage that occur to the exhibits.

FOOD SAFETY RULES FOR 2024 FOR BAKED PRODUCT COMPETITIONS:

- ❖ Filling, frosting, glazing, pie fillings, and meringue (whether uncooked or cooked) are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activities can be ideal growing condition for food borne pathogens, even if the ingredient is part of the batter or baked.
- ❖ Raw milk, raw mild products, or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e., pasteurized or included as part of a batter and baked) are acceptable.
- ❖ No home-canned fruits, vegetables, or meats are permitted in products.
- ❖ Before preparing foods, contestants should carefully wash their hands. Make sure hands do not have any open cuts. Contestants should not be preparing food withing 48 hours of recovering from any illness.
- ❖ Whenever possible, baked products should be transported/stored in chilled coolers (41°F).

Tasting of a food product is solely at the discretion of the judge. Judges and individuals who will consume products from county and state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry which may be “potentially hazardous food” has been properly prepared and handled before, during, or following the competition. Judges are NOT to taste any low-acid or acidified preserved food, like green beans or tomato products, and are discouraged from tasting any other home preserved food.

Recipes cards (on 3x5) MUST BE PROVIDED that show ingredients used in each part of the product – please LIST ANY ALLERGENS (milk, eggs, soybeans, wheat, fish, crustacean shellfish, peanuts, tree nuts, sesame). Recipe cards are for judging only, returned at project checkout.

Display: All baked goods must be exhibited on a white paper plate.

DIVISION I - BAKING

Breads (display on white paper plate)

- 101 Quick Breads – 1 loaf, 3 muffins, or 3 rolls
- 102 Yeast or Sourdough – 1 loaf, 3 muffins, or 3 rolls

Cakes (display on white paper plate)

- 103 Cake Mix – with or without frosting or 3 decorated cupcakes
- 104 Made from Scratch – with or without frosting or 3 decorated cupcakes

Cookies (display 3 on white paper plate)

- 105 Baked
- 106 “No bakes”
- 107 Bar cookies or brownies
- 108 Miscellaneous

Pies (display on disposable foil pan)

- 109 Fruit
- 110 Vegetable
- 111 Miscellaneous

Snack Mixes

- 112 Savory
- 113 Sweet

DIVISION II – FOOD PRESERVATION Exhibit should be exhibited with name of product and date preserved; (products are judged by appearance). Entries MUST be exhibited in regulation, colorless, glass canning jars; leave rings on the jars; frozen products should be exhibited in plastic freezer bags or containers.

- 201 Soft Spreads – (Jam, Jelly, Preserves, Marmalades, Butters)
- 202 Vegetables and vegetable products
- 203 Fruits and fruit products
- 204 Pickles and pickled products
- 205 Tomatoes and tomato products
- 206 Sauces and syrups
- 207 Frozen Foods a. Fruits b. Vegetables
- 208 Dehydrated foods
- 209 Miscellaneous

DIVISION III – CANDY (display 3 pieces on a paper plate)

- 301 Fudge
- 302 Divinity
- 303 Miscellaneous

DIVISION IV – SEWING

- 401 Child’s Garment (Birth – 14 years)
- 402 Dress or Jumper
- 403 Tops (blouse, shirt, casual top, any age)
- 404 Jacket, coat, or suit
- 405 Bottoms (shorts, slacks, skirt, any age)
- 406 Loungewear
- 407 Pieced Quilt top
- 408 Miscellaneous

DIVISION V – WEARABLE ART (Decorated Clothing)

- 501 Machine Embroidery
- 502 Painted Article
- 503 Holiday
- 504 Miscellaneous

DIVISION VI – FINE ARTS (Originals only, must be ready to hand)

- 601 Oil Painting
- 602 Acrylics
- 603 Watercolors
- 604 Ink or pencil drawing
- 605 China and glass painting
- 606 Miscellaneous

DIVISION VII – FIBER ART

- 701 Weaving
- 702 Felting
- 703 Rugs
- 704 Woolen Hooking
- 705 Holiday
- 706 Miscellaneous

DIVISION VIII – NEEDLEWORK and NEEDLECRAFT

- 801 Hand Embroidery
- 802 Machine Embroidery
- 803 Needlepoint Framed
- 804 Needlepoint Item (belt, ornament, etc.)
- 805 Plastic Canvas
- 806 Counted Cross-stitch Framed
- 807 Counted Cross-stitch Item
- 808 Stamped Cross-stitched
- 809 Hand Applique' (fabric or felt)
- 810 Machine Applique' (fabric or felt)
- 811 Crochet Garment
- 812 Crochet Afghan
- 813 Crochet Item
- 814 Crochet Item Framed
- 815 Knitted Garment
- 816 Knitted Afghan
- 817 Knitted Item
- 818 Holiday
- 819 Miscellaneous

DIVISION IX – HAND QUILTING (Quilts Only, All Sizes)

- 901 Hand Pieced and hand quilted by exhibitor
- 902 Applique' and cross-stitched embroidery stitched, pieced, and hand quilted by exhibitor
- 903 Machine pieced and hand quilted by exhibitor
- 904 Hand or machine pieced by exhibitor and hand quilted by someone else
- 905 Whole cloth quilt top, no piecing, hand quilted by exhibitor
- 906 Holiday
- 907 Miscellaneous

DIVISION X – MACHINE QUILTING (Quilts Only, Any Size)

- 1001 Hand pieced and machine quilted by exhibitor
- 1002 Machine pieced and machine quilted by exhibitor
- 1003 Applique', cross-stitched, or embroidery machine quilted by exhibitor
- 1004 Hand or machine pieced by exhibitor and machine quilted by someone else
- 1005 Printed item, no pieced, machine quilted by exhibitor
- 1006 Holiday
- 1007 Miscellaneous

DIVISION XI – QUILTED ITEMS - *No Quilts* – (Wall hangings, pillows, table runners, etc.)

- 1101 Machine pieced and hand quilted by exhibitor
- 1102 Hand pieced and hand quilted by exhibitor
- 1103 Hand pieced, machine quilted by exhibitor
- 1104 Machine pieced and machine quilted by exhibitor
- 1105 Printed item, no piecing needed, machine or hand quilted by exhibitor
- 1106 Holiday
- 1107 Miscellaneous

DIVISION XII – CRAFTS

- 1201 Hanging decorations (wreaths, door décor, brooms, etc.)
- 1202 Table decorations
- 1203 Ceramics & porcelain
- 1204 Handmade toys and dolls
- 1205 Recycled
- 1206 Flowerpots and glass crafts
- 1207 Patio or outdoor accessory
- 1208 Accessory (hair, headband, jewelry, purse, hat)
- 1209 Holiday
- 1210 Miscellaneous

DIVISION XIII – FLOWERS (Cut flowers only except 1310-1312)

- 1301 Zinnia – 3 stems
- 1302 Marigold – 3 stems
- 1303 Petunia – 3 stems
- 1304 Gladioli – 3 stems
- 1305 Cone flowers – 3 stems
- 1306 Rose – 3 stems
- 1307 Daylily – 3 stems
- 1308 Wildflowers – 3 stems
- 1309 Sunflowers – 1 stem
- 1310 Patio Plants (potted or hanging)
- 1311 House Plants
- 1312 Individual perennial succulent
- 1313 Miscellaneous

DIVISION XIV – FLOWER ARRANGEMENTS (Real, silk, or dried flowers can be used unless noted)

- 1401 Cut Flower Arrangement (real flowers, home grown)
- 1402 Small Thoughts (miniature arrangement, flower diameter no longer than 1")
- 1403 Silk or Dried Flowers
- 1404 Succulents – individual or planter
- 1405 Miscellaneous

DIVISION XV – GARDEN (*Display on white paper plate*)

- 1501 Garden display of 3 different vegetables, any variety (1 each of large variety, 5 each of small variety – beans, peas, carrots)
- 1502 Herbs (potted or dried)
- 1503 Largest grown zucchini (one)
- 1504 Largest grown sunflower (head only)
- 1505 Display 3 of 1 type of garden product (example 3 Roma tomatoes on 1 plate)
- 1506 Display 3 varieties of one small vegetable (example 1 cherry, 1 Roma, 1 beefsteak tomato) on 1 plate
- 1507 Display 1 large garden product (pumpkin, squash, melon, etc.)

DIVISION XVI – PHOTOGRAPHY

- 1601 One to six pictures (photo size 5" x 7" or smaller), mounted or framed, display not be larger than 16" x 22", black & white
- 1602 One to six pictures (photo size 5" x 7" or smaller), mounted or framed, display not be larger than 16" x 22", color
- 1603 One Photo Enlargement, 8" x 10" or larger, black & white or color

Any questions, contact: Jo Gilreath, HHS Extension Educator
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