Updated: 4-18-23

2023 WARRICK COUNTY EXTENSION HOMEMAKERS ASSOCIATION & OPEN CLASS EXHIBIT RULES AND REGULATIONS

IMPORTANT DATES:

Monday July 17th 8:30-11:00am Check In Exhibits, with tags and applicable fees
Monday July 17th 4:00pm Exhibits open for public viewing through Fri. July 21st
Saturday July 22rd 9:30-10:30am Pick up exhibits, check out, receive scorecard & ribbon

- 1. Persons belonging to a Warrick County Extension HOMEMAKERS Club are eligible to enter one or more classes under each division, with only one item per class.
- 2. OPEN CLASS exhibitors will be charged **\$2/entry**, with a \$20 maximum fee for any number of entries over 10.
- 3. Entries exhibited MUST be made by the exhibitor.
- 4. All entries or partial entries (ex: quilt top vs. fully finished quilt) MUST NOT have been exhibited in previous Warrick County Fairs.
- 5. 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 1 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.
- 6. Entries are to be checked-in on **Monday, July 17**th, 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 Exhibitor.
- 7. Tags will be available in advance from the Extension Office. Exhibit tags should be completed in advance by 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.
- 8. PLEASE NOTE For those who cannot bring their exhibits on Monday morning, they can be left in the Homemakers Building on **Sunday July 16**th 1:**00-2:00 p.m.** NOTE: they will not be checked in until Monday and MUST have a completed entry tag attached; OPEN CLASS entries also need \$2.00 ENTRY FEE per entry in sealed envelope attached.
- 9. Exhibits will be judged Monday afternoon, beginning at 12:00 noon. *Only Judges and assistants will be allowed in the Homemakers Building during judging.* The exhibit will be open for public viewing on Monday, **July 17**th at 4:00 p.m. in the Homemakers Building.
- 10. Each entry will be judged on its own merit. The judges' decision will be final. Scorecards with judging comments will be folded & stapled to Exhibit Tag.
- 11. If an exhibitor chooses to have an exhibit judged, but not on display, 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 17th. A photograph (provided by exhibitor) will be displayed during the fair.

- 12. All entries must be picked up between 9:30 a.m. 10:30 a.m. on Saturday, July 22nd NO EXHIBITS WILL BE RELEASED PRIOR TO THIS TIME. It is the responsibility of the exhibitor to arrange for pickup of his/her exhibits. If you are unable to be there, please arrange for someone else to pick up and sign for your entry.
- 13. Management will not be responsible for any losses or damages that may occur to the exhibits.
- 14. Definition of "miscellaneous" class: miscellaneous is defined as a project that does not fit into any category with a division.

ONLY ARTICLES LISTED BELOW CAN BE EXHIBITED DIVISIONS AND CLASSES FOR 2023

DIVISION I – BAKING-Three (3) cookies, muffins, rolls, or cupcakes displayed on white paper plate

FOOD SAFETY RULE FOR **2023** FOR BAKED PRODUCT COMPETITIONS: Filling, frosting, glazing, pie filling, and meringue, (whether uncooked or cooked) <u>are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream</u> as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e., pasteurized <u>or</u> 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 within 48 hours of recovering from any illness. Whenever possible, baked products should be transported/stored in chilled coolers (41°F).

Recipes cards (on 3x5) <u>must be provided</u> that show which ingredients were used in each part of the product – please list any allergens (ex: nuts, dairy, etc.). Recipe cards are for judging only to be stored until project checkout. **Display:** All baked goods must be exhibited on a white paper plate.

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 a "potentially hazardous food" has been properly prepared or handled before, during or following the competition. Judges are <u>NOT</u> 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.

Breads

101 – Quick breads (loaves, muffins, biscuits)

102 - Yeast or Sourdough (loaves or rolls)

Cakes

103 – Variation of cake mix with or without frosting (cake or 3 cupcakes)

104 – Made from scratch with or without frosting (cake or 3 cupcakes)

Cookies (display 3 cookies on a white paper plate)

105 – Cookies

106 - Bars/Brownies

DIVISION II – FOOD PRESERVATION (Exhibit should be exhibited with name of product and date preserved. Products are judged by appearance). All Food Preservation entries <u>MUST</u> 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, Jellies, Preserves, Marmalades, Butters)

202 – Vegetables and Vegetable products

203 - Fruit and Fruit Products

204 - Pickles and Pickled Products

205 - Tomatoes, Tomato Products

206 - Frozen Foods

a. Fruits

b. Vegetables

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

301 – Fudge

302 – Divinity

DIVISION IV - SEWING

401 – Child's Garment (Birth to 14 years)

402 – Dress or Jumper

403 - Tops (blouse, shirt, Casual Top) any age or sex

404 – Unlined Jacket (any age or sex)

405 - Bottoms (shorts, slacks, skirt) any age or sex

406 - Loungewear

407 – Pieced Quilt Top

408 - Miscellaneous

DIVISION V – WEARABLE ART (Decorated Clothing)

501 – Machine Embroidery

502 - Miscellaneous

DIVISION VI – FINE ARTS (Originals Only) – PICTURES MUST BE ABLE TO BE HUNG

601 – Painting (oils, acrylics, watercolors)

602 - Ink or Pencil Drawing

603 - China and Glass Painting

DIVISION VII - NEEDLECRAFT and NEEDLEWORK

701 – Hand embroidery 707 – Stamped Cross Stitch

702 – Machine embroidery 708 – Hand Applique' (fabric or felt) 703 – Beaded embroidery 709 – Machine Applique' (fabric or felt)

704 – Needlepoint 710 – Crochet 705 – Plastic Canvas 711 – Knitting

706 – Counted Cross Stitch 712 – Miscellaneous

DIVISION VIII - FIBER ART

801 – Weaving 804 – Woolen Hooking 802 – Felting 805 – Miscellaneous

803 - Rugs



DIVISION IX - HAND QUILTED BY EXHIBITOR (All sizes)

901 - Hand Pieced

902 - Machine Pieced

903 – Appliqué

904 - Cross Stitched or embroidery

905 - Miscellaneous

DIVISION X - MACHINE QUILTED BY EXHIBITOR (All sizes)

1001 - Hand Pieced

1002 - Machine Pieced

1003 - Applique'

1004 - Cross Stitch or Embroidery

1005 – Miscellaneous

DIVISION XI – QUILTED ITEMS other than a quilt (wall hangings, pillows, etc.)

1101 - Hand quilted, hand pieced

1102 - Hand quilted, machine pieced

1103 - Machine quilted, machine pieced

1104 - Machine quilted, hand pieced

DIVISION XII - CRAFTS

1201 – Hanging decoration (wreaths, door décor, brooms, etc.)

1202 - Table decorations

1203 - Ceramics & porcelain

1204 - Handmade toys and dolls

1205 - Handmade Woven baskets

1206 - Accessory (Hair bow, headband, jewelry, purse)

1207 - Flower Pots and glass crafts

1208 - Recycled

1209 - Miscellaneous

DIVISION XIII – FLOWERS

(REAL FLOWERS SHOULD BE HOME GROWN ONLY). Flower arrangements are to be exhibited in unbreakable, attractive containers. We will not be held responsible if an item exhibited in a glass container is broken.

Cut Flowers ONLY

1301 – Zinnia – 3 stems 1309 – Sunflowers – 1 stem

1302 – Marigold – 3 stems 1310 – Patio Plants (potted or hanging)

1303 – Petunia – 3 stems 1311 – House Plants

1304 – Gladioli – 3 stems 1312 – Miscellaneous

1305 – Coneflowers – 3 stems

1306 - Rose - 3 stems

1307 - Daylilies - 3 stems

1308 - Wildflowers - 3 stems

DIVISION XIV – FLOWER ARRANGEMENTS

(Real, silk, or dried flowers can be used in arrangement unless noted.)

- 1401 Cut Flower Arrangements (real flowers, home grown)
- 1402 Small Thoughts (miniature arrangements, flower diameter no larger than 1")
- 1403 Silk or Dried Flower arrangements
- 1404 Cut Flower Arrangements (real flowers purchased)
- 1405 Succulents Individual or planter

DIVISION XV - GARDEN

- 1501 Garden display of three (3) different vegetables, any variety on one plate
- 1502 Herbs, potted or dried
- 1503 Largest Grown Zucchini (One)
- 1504 Largest Grown Sunflower (Head Only)
- 1505 Display three (3) of one (1) type of garden product (exception: 1 pumpkin or melon)

DIVISION XVI - PHOTOGRAPHY

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

Any questions can be directed to the following:

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