

DEPARTMENT C -AGRICULTURE-

Raechel Neal, 304-586-0217

1. All exhibits will be registered either at the Putnam County Extension Office (July 6th 8:30am-7:00pm, July 7th 8:30am-7:00pm, or July 8th 8:30am-12:00pm) or at the Mary Ball Exhibit Hall (July 8th 3:00pm-6:00pm).
2. All exhibits must be removed from the Exhibit Hall beginning at 9:30 p.m. on Saturday, July 16th, or 8:00am-12:00pm Sunday, July 17th, or July 18th-22nd from 8:30am-4:30pm. If items/prizes **AREN'T** picked up within this frame, items will be donated/trashed, and prize money given back to the program.
3. All exhibits must be from 2021-2022 crops. Only one exhibit per category.
4. Only one exhibit per category.
5. Awards: Blue \$3.00; Red \$2.00; White \$1.00.
6. Jumbo Awards: Blue \$2.00 (one award per class).
7. Best of Show \$5.00. (Agronomy or Horticulture)
19. Sweet Corn, 5 ears
20. Squash, 3
21. Red Tomatoes, 5
22. Tomatoes, Salad, 5
23. Tomatoes, Yellow, 5
24. Turnips, 5
25. Kale or other leafy vegetable, ½ bag
26. Okra, 5
27. Parsley (sprig)
28. Miscellaneous Vegetable, 5
29. Home Garden display must consist of 5 different vegetables
30. Zucchini, 3
31. Garlic, 3

Section 3 – Jumbo Vegetables

(Exhibits must be grown by exhibitor.)

32. Largest Pumpkin
33. Largest Cabbage (wt.)
34. Largest Cucumber (wt.)
35. Largest Tomato (wt.)
36. Largest Watermelon (wt.)
37. Largest Potato (wt.)
38. Largest Pepper (wt.)
39. Longest Carrot
40. Longest Bean
41. Longest Stalk Rhubarb
42. Largest Squash (wt.)
43. Largest Beet (wt.)
44. Jumbo Onion (wt.)

Section 4 – Fruits

45. Apples, 5, any variety
46. Peaches, 5, any variety
47. Grapes, any variety (3 pods)
48. Berries (pt.)
49. Miscellaneous fruits, 5

HELPFUL HINTS

1. Farm Crops: Judges will deduct points for immaturity, cuts or bruises, pest damage, irregularity in shape, color, and overall appearance. Also, do not forget to bind ¼ bale hay with twine. Berries must be in plastic containers.
2. Vegetables: Judges will be looking for a nice, firm, mature product, but not overly ripe. Leave stems on vegetables. One inch long when possible. Multiple vegetable displays should be uniform in size and shape. Bind with masking tape such vegetables as rhubarb, turnips, beets, etc. Leave tops on these vegetables.

DIVISION 1 – VEGETABLES

Section 1 – Potatoes

1. Irish Cobbler (12)
2. Pontiac (12)
3. Kennebec (12)
4. Other Vegetables (12)

Section 2 – Vegetables

5. Pole Beans, 1 qt.
6. Bush Beans, 1 qt.
7. Lima Beans, 1 qt.
8. Beets
9. Broccoli, 1 bunch
10. Cabbage, 1 head
11. Carrots, 5
12. Cucumbers, 5
13. Onions, Dry, 5
14. Peppers, Green, 5
15. Pumpkins, 1
16. Hot Peppers, 5
17. Kohlrabi, 1
18. Rhubarb, 5 stalks

DIVISION II – AGRONOMY

51. Hay

DIVISION III – EGGS

Section 5-Eggs

(Submitted by the Dozen)

52. White Eggs
53. Brown Eggs
54. Colored (Blue/Green) Eggs
55. Misc. Eggs (Variety of Color)

DEPARTMENT D
FOOD PRESERVATION, QUILTING, CRAFTS, ART AND PHOTOGRAPHY,
NEEDLE WORK, AND FLOWERS

Chairpersons:
 Tim Sayre, 304-586-0217
 Myra Simmons, 304-562-0873

RULES

1. All entries will be registered at either the Putnam County Extension Office (July 6th 8:30am-7:00pm, July 7th 8:30am-7:00pm, or July 8th 8:30am-12:00pm) or at the Mary Ball Exhibit Hall (July 8th 3:00pm-6:00pm).
2. All exhibits must be removed from the Exhibit Hall beginning at 9:30 p.m. on Saturday, July 16th, or 8:00am-12:00pm Sunday, July 17th, or July 18th-22nd from 8:30am-4:30pm. If items/prizes **AREN'T** picked up within this frame, items will be donated/trashed, and prize money given back to the program.
3. Food Preservation:
 - A. All entries must be from 2021-2022 crops.
 - B. All preserved foods must be processed according to current USDA guidelines. For current guidelines, refer to the National Center for Home Food Preservation website (<https://www.uga.edu/nchfp/>) or contact the Extension Office at 304-586-0217.
 - C. Exhibitors must use canning jars (no mayonnaise, salad dressing, peanut butter, or other types of commercially canned jars will be permitted). Improper jars will NOT be accepted.
 - D. All entries must be prepared and/or baked by exhibitor.
 - E. One entry per class.
4. Quilts:
 - A. All entries must have been completed within one year – except old quilts.
 - B. One quilt per class.
 - C. All entries from Quilt Kits should be marked during registration.
 - D. Quilts from Putnam County will have priority for exhibit space. Quilts from other counties will be accepted as exhibit space allows. Quilts will be placed on a first-come, first-served basis.
5. Crafts:
 - A. One can exhibit three entries per class.
6. Arts and Photography:
 - A. Limited to two entries per section.
 - B. Exhibitors must furnish their own easels.
7. Needle Work:
 - A. One entry per class.
8. Flower Show:
 - A. All classes are open to the public. Commercial growers and dealers not eligible to exhibit.
 - B. One entry per class in each flower section.
 - C. Exhibitors must furnish own appropriate flower vase for specimens; plastic drink bottles are unacceptable.

- D. All specimens for Horticulture must be grown by exhibitor.
- E. Cultivated flowers only. NO wildflowers.
9. Junior entries will be accepted for all divisions. (Under age 16)
10. All entries must be the work of individual exhibitors. No entries from licensed business will be accepted.

AWARDS:

Blue Ribbon.....	\$ 3.00
Red Ribbon.....	\$ 2.00
White Ribbon.....	\$ 1.00
Division Best of Show (if any).....	\$ 5.00

DIVISION 1
FOOD PRESERVATION
(HOME CANNED)

Division Chair: Tim Sayre, 304-586-0217

CANNED GOODS: Judges will deduct points for old or rusted rings, improperly sealed, fluid too high or too low, the use of a nonstandard canning jar, and overall appearance of the food therein.

Section 1 – Preserves
(exhibit in Jelly Jars or Pint Jars)

- | | |
|------------------|-------------------|
| 1. Peaches | 6. Blueberry |
| 2. Pears | 7. Strawberry |
| 3. Cherries | 8. Blackberry |
| 4. Tomato | 9. Raspberry |
| 5. Ground Cherry | 10. Grape |
| | 11. Miscellaneous |

Section 2 – JAMS
(exhibit in Jelly Jars or Pint Jars)

- | | |
|-------------------|-------------------|
| 12. Grape | 17. Peach |
| 13. Blackberry | 18. Plum |
| 14. Red Raspberry | 19. Peach Butter |
| 15. Black Rasp. | 20. Apple Butter |
| 16. Strawberry | 21. Miscellaneous |

Section 3 – JELLIES
(exhibit in Jelly Jars or Pint Jars)

- | | |
|----------------|-------------------|
| 22. Apple | 27. Peach |
| 23. Crabapple | 28. Plum |
| 24. Blackberry | 29. Strawberry |
| 25. Grape | 30. Corncob |
| 26. Raspberry | 31. Miscellaneous |

Section 4 – CANNED FRUITS
(exhibit in a canning jar)

- | | |
|-------------------|------------------|
| 32. Peaches | 37. Cherries |
| 33. Spiced Apples | 38. Blackberries |
| 34. Pears | 39. Raspberries |
| 35. Applesauce | 40. Strawberries |

36. Apples, quartered 41. Tomatoes
 42. Miscellaneous

DRIED FRUITS

43. Fruits 44. Leathers

**Section 5 – Vegetables
 (exhibits in pint or quart jars)**

Canned

- | | |
|-----------------------|--------------------------|
| 45. Corn (pints only) | 52. Peppers (red, green) |
| 46. Carrots | 53. Sweet Potatoes |
| 47. Beets | 54. Tomato Juice |
| 48. Peas | 55. Vegetable Soup |
| 49. Beans | 56. Squash |
| 50. Lima Beans | 57. Pumpkin |
| 51. Dried Bean | 58. Zucchini |
| 59. Other | |

Dried

59. Vegetables 60. Leathers 61. Herbs

Section 6 – PICKLES/SAUCES/CONDIMENTS

- | | |
|------------------------------------|---------------------------------------|
| 62. Beans | 68. Beets |
| 63. Kraut | 69. Cukes (sweet) |
| 64. Cukes (dill) | 70. Peppers |
| 65. Mixed Relish | 71. Salsa |
| 66. Spaghetti Sauce
(with meat) | 72. Spaghetti Sauce
(without meat) |
| 67. Mustard | 73. Ketchup |

Section 7 – MEAT

74. Dried Beef 75. Other

Section 8 – BAKED GOODS

- | | |
|-------------|-------------|
| 76. Breads | 79. Cakes |
| 77. Cookies | 80. Candies |
| 78. Pies | |

DIVISION 2 – QUILTING

Division Chairperson:

Myra Simmons, 304-562-0873

Section 1 – QUILTS

1. Hand pieced, hand quilted
2. Machine pieced, hand quilted
3. Hand pieced, machine quilted
4. Machine pieced, machine quilted
5. Hand appliqued, hand quilted
6. Machine appliqued, hand quilted
7. Hand appliqued, machine quilted
8. Machine appliqued, machine quilted
9. Tied quilts or comforters
10. Combination quilts (combination of any of the previous methods or other miscellaneous methods in a single quilt)
11. Quilts from a kit
12. Quilts from pre-printed fabric

Section 2 – BABY QUILTS

13. Any method

Section 3 – QUILTED WALL HANGINGS

14. Any method.

Section 4 – MISCELLANEOUS

15. Pillow Tops
16. Place Mats
17. Preprinted Fabric items
18. Sweatshirt

19. Other

Section 5 – GROUP QUILTS

Exhibit Only – Not Judged

Section 6 – OLD QUILTS

Exhibit Only – Not Judged

Please tag with estimated date quilt was made and include a brief history.

DIVISION 3 – CRAFTS

Division Chairperson:

Tim Sayre, 304-586-0217

Myra Simmons, 304-562-0873

Section 1 – Leather

Section 2 – Metals

Section 3 – Ceramics

- A. Glaze
- B. Stains
- C. Drybrush

Section 4 – Pottery

Section 5 – Wood

Section 6 – Weaving

- A. Basketry
- B. Seat Weaving
- C. Loom Weaving

Section 7 – Handcrafts

Section 8 – Wreaths/Door Hangings

Section 9-Soaps

DIVISION 4 – ARTS AND PHOTOGRAPHY

Division Chairperson:

Tim Sayre, 304-586-0217

Section 1 - PAINTING

- | | |
|----------------|------------------------------|
| 1. Charcoal | 6. Acrylic |
| 2. Ink | 7. Pastels |
| 3. Pencil | 8. Tole Painting |
| 4. Oil | 9. Painting on wood or metal |
| 5. Water Color | 10. Other |

Section 2 – PHOTOGRAPHY

11. Color photographs, any subject
12. Black and White photographs, any subject

Section 3 – MISCELLANEOUS ART

- | | |
|---------------|---------------|
| 13. Sculpture | 14. Wood Cuts |
| | 15. Other |

DIVISION 5 – NEEDLEWORK

Division Chairperson:

Myra Simmons, 304-562-0873

Clothing will be judged on general appearance, clean and well pressed. New work and new ideas will be considered. Please bring entries in hangers and in a clear plastic bag.

Section 1 – CHILDREN’S CLOTHING

1. All Children’s Clothing

Section 2 – ADULT CLOTHING

2. All Adult Clothing

Section 3 – NEEDLECRAFTS
Embroidery, Counted Cross Stitch,
Candlewicking, Smocking,
Hemstitching, Huck Weaving, Cut Work

- | | |
|---------------------------|--------------------------------|
| 3. Dresser Scarf | 9. Tablecloth |
| 4. Pillowcases | 10. C.C.S. a. Aida
b. Linen |
| 5. Luncheon Set | 11. Pocket Book |
| 6. Pillowcases,
sheets | 12. Bed Spread |
| 7. Place Mats | 13. Clothing |
| 8. Cushions | 14. Towels (2) |
| | 15. Other |

Section 4 – KNITTING

- | | |
|---------------------|-------------------------------------|
| 16. Afghan | 19. Infants, Children's
Clothing |
| 17. Sweater | |
| 18. Mittens, gloves | 20. Vest |
| | 21. Other |

Section 5 – CROCHET OR TATting

- | | |
|----------------|-----------------------|
| 22. Afghan | 27. Pillowcase Edging |
| 23. Bedspread | 28. Cushions |
| 24. Tablecloth | 29. Pocketbook |
| 25. Sweater | 30. Slippers |
| 26. Doily | 31. Booties |
| | 32. Other |

Section 6 – RUGS

33. All Rugs

Section 7 – MACRAME

34. All Macrame Items

DIVISION 6 – FLOWERS

Division Chairperson:

Myra Simmons, 304-562-0873

Section 1 – ANNUALS AND PERENNIALS

(One bloom on one stem unless otherwise noted)

- Class 1 Chrysanthemum
a. Large b. Small c. Spray
- Class 2 Gloriosa Daisy
- Class 3 Marigolds
a. Large b. Dwarf c. Spray
- Class 4 Phlox (stems, same variety)
- Class 5 Salvia (sage)
- Class 6 Zinnia (3 blooms, same variety)
a. Giant b. Pompom
- Class 7 Everlasting (dried)
(3 blooms, 1 variety)
- Class 8 Any other annual not listed above
- Class 9 Any other perennial not listed above

Section 2 - ROSES

- Class 1 Hybrid Tea
(one bloom on one stem, grown disbudded)
- Class 2 Grandiflora, any color
a. Grown disbudded b. Spray
- Class 3 Floribunda
(must have more than 3 blooms on stem)
- Class 4 Climbers
a. White b. Pink c. Blend d. Red
- Class 5 Miniatures
a. White b. Pink c. Blend d. Red

Section 3 – CORMS, BULBS AND TUBERS

- Class 1 Begonia (one stem)
- Class 2 Caladium (one stem)
- Class 3 Canna (one stem)
- Class 4 Dahlia (one stem)
a. Large b. Dwarf
- Class 5 Gladiolus (one stem)
a. Large b. Dwarf
- Class 6 Any other not listed above

Section 4 – FLORAL DESIGN

- Class 1 A floral design not to exceed 20" high, 14" wide, and 10" deep.
Plant materials: All fresh or all dried or combination.

Section 5 – JUNIOR HORTICULTURE

(must be under 16 years of age)

Mark A: 12-16; Mark B: 9-11 years;

Mark C: Under 9

- Class 1 Cut specimen bloom
a. Annual b. Perennial
- Class 2 Potted plants
(pots not to exceed 7 inches)
- Class 3 Terrariums and planters

Section 6 – POTTED PLANTS IN BLOOM

- Class 1 African Violets (single crown only)
a. Singles b. Doubles c. Ruffled
- Class 2 Begonia
a. Tuberous b. Wax c. Other
- Class 3 Geranium
- Class 4 Any other

Section 7 – FOILAGE POTTED PLANTS

- Class 1 Begonia
a. Tuberous b. Wax c. Other
- Class 2 Coleus
- Class 3 Ferns
- Class 4 Sansevieria
- Class 5 Vines
- Class 6 Cacti
- Class 7 Any other foliage plant not listed

**Class 8 – PLANTERS AND
HANGING CONTAINERS**

- Class 1 Planters (must have 3 or more different plants)
- Class 2 Hanging Container
(with all same variety)
- Class 3 Hanging Container
(with 3 or more different plants)
- Class 4 Any other

DEPARTMENT E
PUTNAM COUNTY FAIR BAKING COMPETITION
Chairperson: Tim Sayre and Chuck Talbott, 304-586-0217

Registration

- All entries will be registered at either the Putnam County Extension Office on July 8th 8:30am-12:00pm or at the Mary Ball Exhibit Hall on July 8th 3:00pm-6:00pm.
- All exhibits must be removed from the Exhibit Hall beginning at 9:30 p.m. on Saturday, July 16th, or 8:00am-12:00pm Sunday, July 17th, or July 18th-22nd from 8:30am-4:30pm. Judging will take place at 6:30pm. Participants of the baking contest will not be allowed in the Exhibit Hall during judging. Awards may be picked up during fair week in the Exhibit Hall.

Entries

- Entrants may submit only one entry per category. The 2022 baking contest categories are as follows:
 - Family Cookie Contest
 - Healthy Dessert Contest
 - Cake Decorating Contest
 - Homemade Cupcake Contest
 - Homemade Bread Contest
- Entries must have a 3"x5" recipe card listing all ingredients.
- All entries must be made from scratch—NO MIXES allowed.
- PLEASE BRING IN DISPOSABLE CONTAINERS.** Containers and baked goods **WILL NOT** be returned to the entrant.
- All entrants must be individuals or non-profit organizations. No bakery may submit an entry under the bakery's name. However, owners and individual employees may submit their own entries under their own names.

Judging

- Specific judging criteria is listed in the individual contest.
- AWARDS:** 1st \$3; 2nd \$2; 3rd \$1; Best of Fair \$5.
- Winners will be selected based on the highest point accrual. Please see individual contest rules for point categories.

FAMILY COOKIE COMPETITION
(Parent/Child, Grandparent/Grandchild,
Guardian/Child)

Special Rules

- All cookies must be prepared by the child with the assistance of the parent, grandparent, or guardian.
- The age of a child must not exceed 12 years of age by July 12, 2022.
- All entries must contain a minimum of six cookies.
- The name/flavor of the cookie must be provided.
- Cookies will be judged based on point accrual. There are 100 points possible. Point distribution is as follows:
 - Flavor – 30 points

- Overall appearance – 25 points
- Moistness and crumb/texture – 20 points
- Consistency (size and shape) – 15 points
- creativity (appearance, ingredients, etc.) – 10 points

HEALTHY DESSERT COMPETITION

Special Rules

- Entries will qualify in one of five ways:
 - A regular dessert recipe was modified to reduce the calorie content by at least 20% through lowering the carbohydrate (sugar) or fat content.
 - A regular dessert recipe was modified to provide (per serving) one of the following or at least 10% of the daily value of any vitamin or mineral, 3g or more fiber, or 5g or more protein.
 - An original dessert recipe was created that contains no more than 250 calories per serving.
 - An original dessert recipe was created that contains (per serving) one of the following: at least 10% of the daily value of any vitamin or mineral, 3g or more fiber, or 5g or more protein.
 - A regular or original dessert contains 1 serving of fruit, vegetables, or high protein foods as defined by the USDA My Plate (choosemyplate.gov).
- Modified recipes must include a recipe card for the original recipe and the modified recipe with all changes highlighted.
- Recipes that qualify via methods 1-4 must contain a printout of the recipe calorie and nutrient content. Participants may use easy online resources such as www.fitwatch.com, or www.nutritiondata.self.com. Contact chairperson, Tim Sayre (304-586-0217) if you need help.
- Entries must be considered "baked goods" and must not require refrigeration (i.e., no yogurt parfaits, frozen yogurt cakes, etc.). Entries may include cakes, pies, cookies, etc.
- Desserts will be judged based on point accrual. There are 100 points possible. Point distribution is as follows:
 - Meets healthy dessert qualifications – 25 points
 - Flavor – 20 points
 - Overall appearance – 20 points
 - Creativity (ingredients, appearance, etc.) – 15 points
 - Moistness and crumb/texture – 10 points
 - Consistency (size and shape) – 10 points

CAKE DECORATING CONTEST

Special Rules

- Cardboard base for cakes must not exceed 13 inches round or square.
- Any edible or non-edible medium may be used in the decoration of the cake.

3. Decorated cakes will not be judged on flavor.
4. Cakes will be judged based on point accrual. There are 100 points possible. Point distribution is as follows:
 - a. Overall appearance – 30 points
 - b. Creativity/Originality – 30 points
 - c. Difficulty – 25 points
 - d. Consistence (size and shape) – 15 points

HOMEMADE CUPCAKE CONTEST

Special Rules

1. Entrants may use their favorite homemade cake or cupcake recipe, and entries may be uniquely decorated.
2. Entries must contain at least six cupcakes.
3. Cupcakes will be judged based on point accrual. There are 100 points possible. Point distribution is as follows:
 - a. Flavor – 30 points
 - b. Overall appearance – 25 points
 - c. Moistness and crumb/texture – 15 points
 - d. Consistence (size and shape) – 15 points
 - e. Creativity (ingredients, appearance, etc.) – 15 points

HOMEMADE BREAD CONTESTS

Special Rules

1. Contestants must enter (3) of their best samples from the class they are entering.
2. Entries must be identified as one of the following classes:
 - ___ Yeast Breads
 - ___ Quick Breads
 - ___ Rolls
3. Breads will be judged based on point accrual. There are 100 points possible. Point distribution is as follows:
 - a. Flavor – 30 points
 - b. Overall appearance – 25 points
 - c. Moistness and crumb/texture – 20 points
 - d. Consistency (ingredients, appearance, etc.) – 10 points