

ADULT HOME ECONOMICS DEPARTMENT

ADULT HOME ECONOMICS DEPARTMENT (Ages 19 and Older)

CHECK IN TIME: All exhibits will be checked in Sunday, September 8th 2:00 p.m. - 6:00 p.m.

JUDGING TIME: Monday, September 9th, 10:00 a.m. - 2:00 p.m.

CHECK OUT TIME FOR ALL ITEMS: Sunday, September 15th, 1:00 p.m. - 3:00 p.m.

General Rules

PLEASE NOTE CHANGES THROUGHOUT THIS DEPARTMENT!

1. Exhibitors will be allowed to make only one entry per class.
2. Entries must be made in the name of the person doing the work.
3. Items must have been made in the past two years.
4. No blue ribbon winners in previous Fairs may be entered.
5. Every possible care will be taken to protect items; however, the committee assumes no responsibility in case of loss or damage to exhibits. Only under these conditions are entries received.
6. Items deemed soiled or otherwise not acceptable by the department committee may be refused. Items must be in new or "like new" condition.
7. Awards will be given only as the judges consider them worthy. Judges decision will be final.
8. Committee will not be responsible for items not picked up at the designated check-out time.
9. Definition of Kit – a creative collection of materials prepared by a person or company, etc. which contains necessities to complete a project by them and made into a kit.
10. Awards will be given to the FCE club with the largest number of creditable exhibits. FIRST - \$15.00; SECOND - \$10.00; THIRD - \$8.00. Score system used: Blue ribbon – 5; Red Ribbon – 4; White Ribbon – 3; Entry – 1. These awards are sponsored by the Washington County FCE Clubs. Club name must be noted upon entry with fair officials for credit to be given.
11. Any person entering 10 items in the Adult Home Economics Department will be awarded a one-day pass to the Fair. Weekly passes will be given to Best of Show winner in each department.
12. Entry tags are available at the fairgrounds during Sunday registration only. For your convenience and to save time, it is permissible to use pre-printed address labels when filing out your entry tags.
13. No entries will be accepted from anyone under the age of 19.
14. Best of Show winners need to pick up weekly passes at main gate on Monday of the fair.

DEPARTMENT A CRAFTS

PREMIUM: FIRST - \$3.00; SECOND - \$2.00; THIRD - \$1.00

All general rules and regulations will apply regarding entries.

CLASS

1. Pieced bed quilt (non-long arm quilted) **
2. Pieced bed quilt (long arm machine quilted) **
3. Cotton pieced bed quilt (must be hand quilted) **
4. Appliqué bed quilt (appliqué must be dominant technique) **
5. Novelty bed quilt I (embroidery, cathedral window cross-stitch) **
6. Novelty bed quilt II (tied/tacked, textile painted, pre-printed, T-shirt, yo-yo)**
7. Small bed quilt (throws, lap, crib)**
8. Quilted Bed Runner (no table runners)

9. Miscellaneous bed quilt (any bed quilt item not included above)
10. Quilted wall hanging (24" or under on all sides)
11. Quilted wall hanging (over 24" on any side)
12. Non-traditional quilted wall hanging (pictorial, painted, beaded)
13. Quilted household articles (table runners, place mats)
14. Quilted garments/accessories (not including tote bags)
15. Quilted tote bags
16. Quilted purses
17. Covered Clothesline (fabric bowls and fabric articles)
18. Crocheted baby afghans
19. Crocheted afghans - other
20. Adult crocheted garments
21. Baby crocheted garments
22. Crochet article other
23. Adult knitted items
24. Child's knitted items
25. Knitted afghan
26. Felted article
27. Needlepoint article
28. Needlepoint on plastic
29. Embroidery Article
30. Counted cross stitch – other items (no pillows)
31. Stitchery from kit other than those listed
32. Aprons
33. Sewed items – garments
34. Sewed dolls and toys
35. Sewed doll cloths
36. Sewed item – children's garment
37. Sewed items – non-garments
38. Painted fabric garments
39. Appliqued' garments
40. Pillow – Cross stitch
41. Pillows – Others
42. Fiber Weaving (no baskets)
43. Rugs – 4 square foot or smaller
44. Ceramic article – free form (shaped by hand)
45. Ceramic article – form mold
46. Handmade jewelry
47. Decorated Pumpkin – no carving or cutting – (faces only)
48. Decorated Pumpkin – no carving or cutting – design (no faces)
49. Duct Tape Craft Item
50. Repurposed Item
51. Something from nothing (utilitarian)
52. Something from nothing (ornate)
53. Baskets – hand woven (cane, reed, white oak)
54. Baskets – decorated
55. Room Improvement Décor.
56. Woodworking – small
57. Woodworking – larger – not to exceed size of chair or small chest
58. Wood carving six inches and smaller.
59. Woodworking Bowls
60. Wood carving larger than six inches.
61. Bead work – purses and accessories
62. Decorated Flip Flops
63. Christmas Decorations
64. Christmas Ornaments (must include hook)



- 65. Hair Accessories.
 - 66. Holiday Wreaths/Door Décor.*
 - 67. Wreath/Door Décor.*
 - 68. Painted Quilt Square 2ft x 2ft (Similar to Barn quilt square)*
 - 69. Framed pictures – cross stitch (not to exceed 18 X 20 including frame)*
 - 70. Framed pictures – oil, acrylic, water color*
 - 71. Framed pictures – pencil charcoal.*
 - 72. Stained glass – no to exceed 24" x 48" in size*
 - 73. Miscellaneous – any item not included above – duplicates of above
Categories will not be accepted.
 - 74. Photography – color (must be framed)*
 - 75. Photography – Black and White (must be framed)*
 - 76. Photography – Digitally altered/enhanced (must be framed) -
(Small copy of original must be attached to back)*
 - 77. Themed Table Setting (One place setting 24" X 30")
- *Entries in class 66 thru 76 must be prepared for hanging.
** Bed quilt may be twin size or larger.

DEPARTMENT BFOODS

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

RULES

1. Baked goods must be displayed on rigid disposable plates and covered with clear re-sealable plastic bag.
2. All canned products and pickles must be in clear glass **regulation canning jars and properly sealed**. Canned products not in regulation jars (i.e. mayonnaise, peanut butter, pickle, etc.) will not be accepted. No paraffin on jelly.
3. Jellies, jams, preserves and pickles may be opened for judging.
4. Rings must be on jars.
5. General Rules and Regulations apply.
6. The Ball Blue Book recommendations will be used as the criteria when determining if a product is accepted for judging.
7. Baked goods that become visually unattractive will be discarded.
8. No canned foods will be accepted with rust on lids or rings.
9. Canned products not sealed will not be accepted for entry.
10. Canned foods judged on appearance only. Judges will not taste canned foods.

SECTION I – BREADS

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

Standards

LOOKS: tender and good, even, golden brown color, good shape
 TEXTURE: fine, even grain, small thin cell walls, light for size, crisp crust
 CRUMB: creamy white, slightly moist, light and elastic, tender
 FLAVOR: good, well-blended flavor, pleasing

CLASS

1. Three rolls
2. Light loaf bread (½ loaf)
3. Quick sweet bread (½ loaf or whole small loaf)
4. Yeast sweet bread (½ loaf or 3 rolls)
5. Three biscuits
6. Cornbread – two pieces
7. Cornbread – muffins or sticks (2)
8. Muffins (2)
9. Sourdough (½ loaf)
10. Scones
11. Anything made from canned biscuits



SECTION II – SPECIAL BREAD CATEGORY (½ LOAF)

FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00

All entries in this category must be made from the following recipe contributed by Mrs. Kenton Chittum.

2 tablespoons shortening	1 cup scalded milk
1 cup boiling water	1 yeast cake softened in
2 tablespoons sugar	¼ cup lukewarm water
2 teaspoons salt	6 to 6½ cups all-purpose bread flour

Put shortening, sugar and salt in a large bowl without a lid, or in top of large double broiler. Add liquids. Cool to lukewarm. Add yeast. Stir in 3 cups of flour. Mix thoroughly. Add 2 cups of flour, mix and add remaining flour gradually, using just enough to prevent sticking to the bowl.

Put the last ½ cup of flour on the mixing board or cloth and use some of it to dust the board very lightly, pushing the rest aside to work into the dough, if you need it. Turn the ball of dough out onto the board, leaving a clean bowl. Cover and let “rest” 10 minutes, which makes the dough easier to work with.

Knead, let rise, punch down and shape. Let rise until double in bulk (about one hour) and bake. Bake at 375° for 15 minutes and lower oven temperature to 350° and continue baking for 25 to 30 minutes. Your loaf should have a hollow sound when “plunked” on the top.



SECTION III – SPECIAL CAKES (½ Cake)

PREMIUM: FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00

1. All entries in this category must be made from a Carrot cake mix.
2. It may be changed any way desired by cook other than the quantity.
3. Cake will be judged on originality, taste, and appearance. Any frosting or filling may be included.
4. Recipe must be submitted with entry.

SECTION IV – THEME CAKE – “HOME GROWN”

PREMIUM: FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00

1. Entries may be from scratch or boxed mix.
2. Entries may exhibit theme both inside and outside of cake
3. Entries will be cut
4. Cake will be judged on originality, taste, and appearance. Any frosting or filling may be included.

SECTION V – SPECIAL ROLLS (Refrigerator Rolls)

PREMIUM: FIRST - \$10.00; SECOND - \$8.00; THIRD - \$5.00
3 Rolls on Paper Plate in Plastic Bag

INGREDIENTS

¾ C Hot Water
½ C Sugar
1 Tablespoon Salt
3 Tablespoons Margarine
1 C Warm Water
2 Packs dry yeast
1 Egg
5 ¼ C Sifted Flour



Mix hot water, sugar, salt, margarine; cool until luke warm. Measure warm water into large bowl; sprinkle in yeast; stir until dissolved. Stir in lukewarm mixture, egg and 3 cups flour. Beat until smooth. Add the rest of the flour, mixing well. Place dough in greased bowl and brush top with soft margarine. Cover tightly with waxed paper or aluminum foil.

Refrigerate until doubled in bulk or until needed (4 days). To use pinch down, cut off the amount of dough required and form favorite shapes. Cover: let rise in warm draft-free place until doubled in bulk, about 1 hour. Brush with melted margarine. Bake in 400 degree oven about 10-15 minutes or until done.

SECTION VI – ALL-AMERICAN APPLE PIE CONTEST

PREMIUM: FIRST - \$100.00; SECOND - \$50.00; THIRD - \$25.00

Take in for PIES will be at 2:00 p.m on Saturday, September 14, 2019
Judging will be held at 3:00 p.m on Saturday, September 14, 2019
PIES will be taken at main exhibit building (A)

1. 9 – 10 inch round PIE
2. Entries must be made from scratch. (Crusts and filling)
3. PIE will be judged on originality, taste and appearance.
4. Recipe must be submitted with entry.



SECTION VII - CAKES

PREMIUMS: FIRST - \$5.00; SECOND - \$4.00; THIRD - \$3.00

Standards: Level or slightly rounded and uniform in thickness, light, tender, fine and uniform grain. Slightly moist icing – smooth texture, good flavor and appropriate for cake. This does not apply to decorated cakes. No mixes.

CLASS

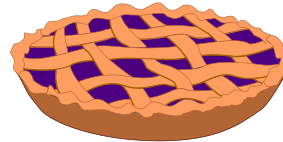
1. Pound or chiffon cake – ½ cake
2. Decorated cakes – Appearance only. Mock forms may be used. Will not cut or taste.
3. 4 cake pops – displayed on form/covered.

SECTION VIII – PIES

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

CLASS

1. Fruit Pie (For example, fruit, cherry, apple, peach, etc.)
2. Fried Pies (same list as above)
3. Tarts

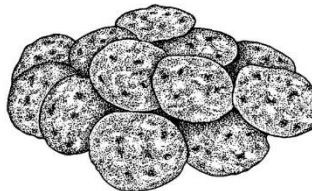


SECTION IX – COOKIES

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

CLASS

1. Brownies – three
2. Other Bar Type Cookies – three
3. Dropped Cookies - three
4. Pressed or Shaped – three



SECTION X – CANDY

PREMIUMS: FIRST - \$4.00; SECOND - \$3.00; THIRD - \$2.00

Smooth consistency, free of crystals, characteristics of type.

CLASS

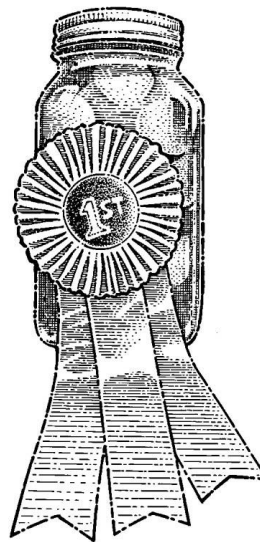
1. Assortment – three varieties, two of each
2. Chocolate fudge – three pieces
3. Peanut butter fudge – three pieces
4. Mints – three pieces
5. Divinity and Sea foam – three pieces
6. Miscellaneous – three pieces

SECTION XI- CANNED FOODS

PREMIUMS: FIRST - \$3.00; SECOND - \$2.00; THIRD - \$1.00

CLASS

1. Apple jelly
2. Crabapple jelly
3. Blackberry jelly
4. Grape jelly
5. Raspberry jelly
6. Hot pepper jelly
7. Miscellaneous jelly
8. Peach preserves
9. Strawberry preserves
10. Miscellaneous preserves
11. Blackberry jam
12. Raspberry jam
13. Strawberry jam
14. Miscellaneous jam
15. Apple butter – crock pot
16. Apple butter – long cooked
17. Whole sweet cucumber pickles
18. Cubed sweet cucumber pickles
19. Sliced sweet cucumber pickles
20. Whole sour cucumber pickles
21. Sliced sour cucumber pickles
22. Dill pickles
23. Pickled Peppers
24. Squash or Zucchini pickles
25. Dilly beans or okra
26. Bread and Butter pickles
27. Miscellaneous pickled vegetables
28. Cucumber relish
29. Chow-Chow
30. Pepper relish
31. Miscellaneous relish
32. Pickled beets
33. Sweet potatoes
34. Green beans (cut)
35. Corn
36. Whole tomatoes
37. Stewed tomatoes
38. Tomato juice
39. Tomato sauce
40. October beans
41. Miscellaneous pepper
42. Kraut (jars must be sealed)
43. Soup mixture
44. Miscellaneous vegetables
45. Apples
46. Applesauce
47. Pears
48. Peaches
49. Grape juice
50. Miscellaneous fruit
51. Molasses and syrups



- 52. Spaghetti Sauce
- 53. Sauce (Ketchup, Barbeque, hot, etc)
- 54. Dehydrated fruit or vegetables
- 55. Salsa
- 56. Meats
- 57. Dried herbs

