

Department E
Field Crops, Horticulture, and Agriculture
Located in the BARN

Exhibits in this Department must be grown by the exhibitor. All fruits and vegetables should be in prime eating condition (i.e., not over mature or under ripe). In addition, they should be clean, free from blemishes, uniform in size, shape and color, true-to-variety, free from insects and insect damage, rots or other diseases.

Preparation:

Beans (pole, wax, bush), cucumbers (pickling), and squashes should have a portion of the stem remaining. Peppers, beets, turnips, and carrots should have 1" or more stem remaining. Corn should be husked and wrapped in plastic. Cabbage should have the outer-most wrappers removed. Tomatoes should be 2 1/2" in diameter. Green onions should have 3" to 6" of the stem remaining and mature onions should have a 1" stem with the outer leaves on. Potatoes should be brushed clean, but not washed.

Exhibitors may not compete against themselves in any category.
All entries must be placed into one of the listed classes.

Prizes:

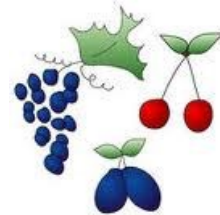
- Best of Show - \$10.00
- 1st Place - \$5.00
- 2nd Place - \$3.00
- 3rd Place - Ribbon



Section I - Small Fruits

A plate of 5 is required for each specimen.

- | | |
|-----------------------|----------------------|
| Class 1. Apples | Class 7. Pears |
| Class 2. Blackberries | Class 8. Plums |
| Class 3. Blueberries | Class 9. Raspberries |
| Class 4. Cherries | Class 10. Rhubarb |
| Class 5. Grapes | Class 11. Other |
| Class 6. Peaches | |



Section II - Vegetables

A plate of 5 is required for each specimen.

- | | |
|---|----------------------------|
| Class 1. Beans | Class 10. Lettuce |
| Class 2. Beets | Class 11. Onions |
| Class 3. Broccoli Spears | Class 12. Peas |
| Class 4. Carrots | Class 13. Peppers |
| Class 5. Corn - Sweet | Class 14. Potatoes |
| Class 6. Cucumbers | Class 15. Potatoes - Sweet |
| Class 7. Garlic | Class 16. Radishes |
| Class 8. Greens - Collard/Kale
Mustard/Other | Class 17. Tomatoes |
| Class 9. Kohlrabi | Class 18. Turnips |
| | Class 19. Other |



Section III - Single Specimen

Class 1. Broccoli
Class 2. Cabbage
Class 3. Cantaloupe
Class 4. Cauliflower
Class 5. Complete Garden
(8 Varieties)

Class 6. Garlic
Class 7. Gourd
Class 8. Head Lettuce
Class 9. Herbs
Class 10. Horseradish
Class 11. Pumpkin

Class 12. Squash
Class 13. Squash - Zucchini
Class 14. Turnips
Class 15. Watermelon
Class 16. Unusual Vegetable
Class 17. Other

Section IV - Farm Products

Class 1. Eggs – One Dozen
Class 2. Farm Wines
Class 3. Herb Garden
Class 4. Honey
Class 5. Maple Syrup
Class 6. Sorghum
Class 7. Sunflower
Class 8. Other



Section V - Forage Crops One square bale is required as exhibit

Class 1. Alfalfa Hay
Class 2. Alfalfa - Mixture
Class 3. Any Other Hay
Class 4. Orchard Grass Hay
Class 5. Red Clover - Mixture
Class 6. Small Grain Hay
Class 7. Timothy Hay
Class 8. Miscellaneous



Section VI – Field Corn

Class 1. 1/2 Gallon Shelled – Yellow
Class 2. 1/2 Gallon Shelled – White
Class 3. 5 Ears – Yellow
Class 4. 5 Ears – White

Class 5. 3 Stalks (Roots Removed)
Class 6. Tallest Stalk (Roots Removed)
Class 7. Popcorn - 5 Ears
Class 8. Popcorn - Shelled
Class 9. Miscellaneous



Department F

Floriculture

Exhibitors may not compete against themselves in any category. All entries must be placed into one of the listed classes.

Prizes:

- Best of Show - \$10.00
- 1st Place – Ribbon Only
- 2nd Place – Ribbon Only
- 3rd Place – Ribbon Only



Section I - Single Specimen

Class 1. Any Single Flower Specimen

Section II - Potted Plants

Class 1. Any Potted Flower

Section III - Artistic Arrangements

- Class 1. Wild Flowers
- Class 2. Mixed Flowers
- Class 3. Dried Flowers



Department G Cultural Arts and Crafts

All entries in this department must have been made by the exhibitor. No article will be allowed to compete for premiums if it has taken a previous premium. Exhibitors may not compete against themselves in any category. All entries must be placed into one of the listed classes.

Prizes:

- Best of Show - \$10.00
- 1st Place - \$5.00
- 2nd Place - \$3.00
- 3rd Place - Ribbon



Section I - Crochet Work

Class 1. Any Crocheted item



Section II – Knitting

Class 1. Any Knitted item



Section III - Sewing

- Class 1. Men's Apparel
- Class 2. Women's Apparel
- Class 3. Child's Apparel
- Class 4. Infant Apparel
- Class 5. Quilts & Wall Hangings
- Class 6. Pillows



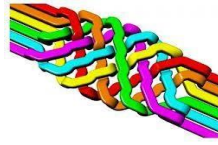
Section IV – Needlework

Class 1. All Needlework items



Section V - Weaving and Latch Hooking

Class 1. Any Weaving or latch hook work



Section VI - Crafts

Class 1. Arts & Crafts Made by Children (12 & under)

Class 2. Baskets – Woven

Class 3. Ceramics

Class 4. Christmas Decoration

Class 5. Dolls & Stuffed Toys

Class 6. Jewelry

Class 7. Painted Items

Class 8. Wood Items

Class 9. Wreaths

Class 10. Novelty Items



Section VII - Sweatshirts

Class 1. Any Embellished Sweatshirt

Department H Food Preservation

Food Preservation Guidelines 2014

We have updated our guidelines for safe and proper food preservation practices. All judging will follow the guidelines from the National Center for Home Food Preservation (NCHFP) and the USDA.

- Website for national judging standards http://nchfp.uga.edu/publications/nchfp/tech_bull.html
- Website for NCHFP <http://nchfp.uga.edu>
(This site provides guidelines for safe and proper food preservation procedures as well as numerous recipes.)
- For local resources contact Lauren Weatherford, Families & Health Agent at the WVU Extension Service – Nicholas County (304) 872-7898, lauren.weatherford@mail.wvu.edu, or <http://nicholas.ext.wvu.edu/>
- Programs and activities offered by WVU Extension Service are available to all persons without regard to race, color, sex, disability, religion, age, veteran status, political beliefs, sexual orientation, national origin, and marital or family status.
- **Judging Criteria:** Appearance 60%, Selection of Products 25%, Container 15%

1. One sample jar of each product will be an exhibit.
2. All entries must use proper canning procedures and recommendations from the NCHFP. Any recipes that do not have recommendations that meet these guidelines are not allowed.
 - a. Therefore we cannot accept canned peppers with meat or dairy products or canned green tomatoes.
3. All entries must have been preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year.
4. All jars used for canning must be in proper canning jars. No commercial jars such as mayonnaise jars are allowed.
5. Jar sizes for which there are no USDA canning recommendations are not allowed.
6. All rings must be free of rust, dark spots and warping. New lids and rings are recommended. Any item with rust, spots or warping will be disqualified by the discretion of the judges. (Rings are not required)
7. Exhibits must be labeled with the name of the food, the date preserved, and the method of food preservation. Entries without required labeling will not be judged.
 - a. If the food is canned, the label must state whether the food was hot or raw packed, boiling water or pressure canned. Labels will be provided at check-in.
8. Unsealed exhibits or products showing signs of spoilage will not be judged.
9. An exhibit may not have been previously entered in the same event.
10. Jams, jellies, marmalades and preserves sealed with paraffin will not be judged; these products must be heat sealed (canned).
11. Fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used
12. Exhibits will not be judged by tasting; visual inspection will be used for the most part.
13. Dried foods should be prepared according to standards by the National Center for Home Food Preservation.

14. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food-quality bags, vacuum-sealed plastic food bags, etc.)
15. Exhibitors may not compete against themselves in any category.
16. All entries must be placed into one of the listed classes.

Prizes:

- Best of Show - \$10.00
- 1st Place - \$3.00
- 2nd Place - \$2.00
- 3rd Place – Ribbon



Section I - Fruits

- | | | |
|-----------------------|-----------------------|----------------|
| Class 1. Fruits | Class 3. Fruit Juices | Class 5. Other |
| Class 2. Fruit Sauces | Class 4. Dried Fruits | |

Section II - Vegetables

- | | | |
|---------------------------|---------------------------|---------------------------|
| Class 1. Beans | Class 4. Tomatoes - Whole | Class 7. Dried Vegetables |
| Class 2. Soups & Other | Class 5. Tomato Sauce(s) | |
| Class 3. Tomatoes – Juice | Class 6. Other Vegetables | |

Section III - Jams, Jellies, & Fruit Butters

- Class 1. All Jams, Jellies, & Fruit Butters



Section IV - Pickles

- | | | |
|----------------------------------|-----------------------------------|-------------------------------|
| Class 1. Cucumber Pickles - Dill | Class 2. Cucumber Pickles – Sweet | Class 3. Relishes & Chow-Chow |
| Class 4. Pickled – other | Class 5. Salsa | Class 6: Other |



Section V – Meats

- Class 1. All meats

Department I Baking

Due to the cost of entering an exhibit in this Department, entries will be judged on Tuesday afternoon and returned to the participants on Tuesday at 9:00 pm. All items must be made by the exhibitor.

Note: Baked goods (hot rolls, muffins, cookies and brownies) must be a plate of four (4).

Exhibitors may not compete against themselves in any category. All entries must be placed into one of the listed classes.

Prizes:

- Best of Show - \$10.00
- 1st Place - \$4.00
- 2nd Place - \$3.00
- 3rd Place - Ribbon



Additionally, Red Star Yeast will award the following to winners in the yeast bread categories: A Red Star oven mitt, A Red Star thermometer, and a Red Star spatula.

Section I – Breads

Section II - Pies

Class 1. Biscuits

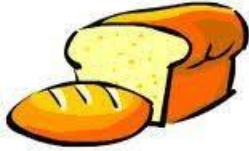
Class 2. Corn Breads

One Crust

Class 3. Muffins

Class 4. Quick Breads

Class 5. Yeast Breads Class 6. Other Breads



Class 1. Cobblers

Class



2.

Class 3. Two Crust

Class 4. Other Pies

Section III - Cakes

In this Section, Class 4 (Decorated Cake) will have a prize of \$6.00 for 1st Place and \$4.00 for 2nd Place. Cakes will be judged on decoration.

Class 1. Cake – Iced

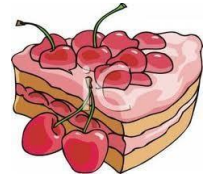
Class 2. Cake - Not Iced

Class 3. Cupcakes

Class 4. Decorated Cake

Class 5. Pound Cake

Class 6. Other Cakes



Section IV - Cookies

Class 1. Brownies

Class 2. Cookies - Bar

Class 3. Cookies - Drop

Cookies



Class 4. Cookies - Filled

Class 5. Cookies - Rolled

Class 6. Other



Section V – Candy & Fudge

Class 1. Candy

Class 2. Fudge

Class 3. Other