

2024 4-H AND COMMUNITY FAIR
FAMILY ARTS
EXHIBITS

GUIDELINES

1. Exhibits must be entered on Saturday, June 15, from 9:00a.m. to 11:30a.m. Flower show entries is on Wednesday, June 19. Flowers may be entered from 9:00a.m. to 10:55a.m. with CLOSED JUDGING at 11:00 a.m.
2. Exhibits are open to all Dearborn County residents. Professionals are excluded.
3. All exhibits must have been made during the past year, except quilts which must have been made during the past 5 years.
4. Each exhibit must have a separate entry tag.
5. Only one entry per class per section.
6. Blue, red or white ribbons will be awarded in each division. A Champion purple ribbon will be awarded to each department.
7. All pictures, wall hangings, door decorations, etc., must be ready for hanging. Photographs are to be mounted on a solid back or can be matted, and must be ready for hanging.
8. All food items must be entered in a firm, non-returnable container, with your name, the name of your entry, and recipe directions on a recipe card.
9. **NO ALCOHOL.**
10. A portion of each baked product will be kept for exhibit. The remaining portion must be picked up between 1:30-2:00 p.m. on Saturday, June 15. Any item left after 2:00p.m. become the property of the Dearborn County Fair Board.
11. Release date is Friday, June 21, 8:00-10:00p.m. and Saturday, June 22, 7:00-8:00a.m. no exceptions. Please make arrangements to pick up items at this time. We will not be responsible for exhibits not picked up.
12. NO EARLY RELEASE. EARLY RELEASE WILL RESULT IN FORFEITURE OF ANY RIBBONS.
13. ALL EXHIBIT ITEMS NOT CLAIMED BY JULY 4 WILL BE DONATED TO LOCAL CHARITIES.
14. We will make every effort to keep your project clean and safe. Dearborn County Fair Board will not be responsible for loss or damage of exhibits. Security is provided.
15. If you wish to make an entry into the 2024 State Fair, you are responsible for making your own entry by July 1, 2024. You will need to check with the Extension Office for details. The office number is 926-1189.
16. **For food competitions:** Filling, frosting, glazing, pie filling, 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 activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Additionally, 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 or included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. Whenever possible, baked products should be transported and stored in chilled coolers (41°F). 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. Tasting of a food product is solely at the discretion of the judge. 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. Consumers of competitive food exhibits being sold at auction or used for hospitality purposes should be notified they could be 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.

Exhibit Hall Hours

Saturday, June 15-Closed for entry, judging & set-up

Sunday-Closed

Monday-Immediately following Opening Ceremony-close 10:00 p.m.

Tuesday-10:00-10:00

Wednesday-9:00-10:00

Thursday-10:00-10:00

Friday- 10:00-7:00 (project release 8:00-10:00pm)

Saturday-Closed (Project release 7:00-8:00am)

Department: Prepared Foods

Exhibits may be entered at Family Arts on Saturday, June 15 from 9:00-11:30am. You may enter one in each division.

EXAMPLE: Class I Cakes

- A. Angel food cake
- B. Devil's food cake
- C. Spice cake

Recipe submitted, not on bottom.

NO ALCOHOL

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Class I-Cakes (no box mixes. Place on covered cardboard)

- A. Angel food cake
- B. Devil's food cake
- C. Spice cake
- D. White cake
- E. Carrot Cake
- F. German Chocolate
- G. Any other cake

Class II-Cookies (6 cookies on paper plate)

- A. Drop cookies
- B. Ice box cookies
- C. Sugar cookies
- D. Bar cookies
- E. Molded cookies
- F. Brownies
- G. Any other cookies

Class III-Plain Yeast Breads

- A. White breads-individual loaf on covered cardboard
- B. Dinner rolls-(any shape) 6 on paper plate
- C. Herb bread-on covered cardboard
- D. Yeast doughnuts—6 on paper plate
- E. Any other yeast bread-properly exhibited on covered cardboard

Class IV-Fancy Yeast Breads

- A. Iced rolls-6 on paper plate
- B. Cinnamon rolls-6 on paper plate
- C. Coffee cake-on covered cardboard
- D. Any other yeast bread-properly exhibited on covered cardboard

Class V-Quick Breads

- A. Baking powder biscuits-6 on paper plate
- B. Fruit and/or nut bread-on covered cardboard
- C. Vegetable Bread-on covered cardboard
- D. Muffins-6 on paper plate
- E. Any other quick bread

Class VI-Breadmaker Products (no mixes)

- A. White
- B. Wheat
- C. Sweet
- D. Any other

Class VII-Homemade Candy-6 pieces on paper plate

- A. Divinity
- B. Fondant
- C. Fudge
- D. Fancy candies
- E. Peanut brittle
- F. Any other homemade candy

Class VIII-Special Diet (low, fat, low cholesterol or diabetic)

Recipe must be submitted with the exhibit

- A. Cakes-on covered cardboard
- B. Cookies-6 on a paper plate
- C. Muffins-6 on a paper plate
- D. Brownies
- E. Any other

Class IX-Enhanced Box Mix-Recipe must be submitted with the exhibit (ingredients added to mix beyond recipe)

- A. Cake
- B. Muffin
- C. Cookie
- D. Bread
- E. Brownies
- F. Any other

Class X-Pies

- A. Apple
- B. Cherry
- C. Peach
- D. Berry
- E. Other

Department: Preserved Foods

Exhibits may be entered at Family Arts on Saturday, June 15 from 9:00-11:30 a.m. You may enter one in each division. EXAMPLE: Class I-Canned Fruits

- A. Berries
- B. Cherries
- C. Fruit juice

Canning jars—regular, wide mouth quarts, pints, ½ pints.

Class I-Canned Fruits

- A. Berries (any variety)
- B. Cherries
- C. Peaches
- D. Fruit juice
- E. Applesauce
- F. Any other fruit

Class II-Canned Vegetables

- A. Green beans
- B. Tomatoes
- C. Tomato juice
- D. Squash- any type
- E. Kraut
- F. Any other vegetable

Class III-Soups

- A. Vegetables
- B. Including meat
- C. Any other

Class IV-Canned Meat

- A. Beef
- B. Poultry
- C. Pork
- D. Any other

Class V-Canned Pickles

- A. Sweet pickles
- B. Bread and butter pickles
- C. Pickled beets
- D. Dill pickles
- E. Hot pickle
- F. Any other pickle

Class VI-Canned Relish

- A. Vegetable Relish
 - 1. Hot relish
 - 2. Sweet
 - a. bell pepper
 - b. zucchini
 - c. corn

- B. Any other

Class VII-Sauces

- A. Sauces
 - a. chili
 - b. pizza

- B. Salsa
- C. Fruit
- D. Catsup
- E. Spaghetti
- F. Hot Mustard
- G. Any other

Class VIII-Jelly (no paraffin)

- A. Apple jelly
- B. Berry jelly
 - a. Blackberry
 - b. Raspberry
 - c. Strawberry
- C. Grape jelly
- D. No sugar
- E. Special
- F. Any other jelly

Class IX-Canned Fruit Jam (no paraffin)

- A. Berry
 - a. blackberry
 - b. raspberry
 - c. strawberry
 - B. Peach
 - C. No sugar
 - D. Special
 - E. Any other
- ### Class X-Canned Fruit Preserves (no paraffin)
- A. Fruit preserves (the fruit retains its shape)
 - a. tomato
 - B. Fruit conserves (two or more fruits with nuts and/or raisins added)
 - C. Fruit butter
 - 1. apple
 - 2. pear
 - D. Any other

Class XI-Syrup

- A. Maple
- B. Any other

Class XII-Honey

- A. Pear
- B. Strawberry
- C. Any other

Horticulture Department

Exhibits may be entered at Family Arts on Saturday, June 15 from 9:00-11:30 a.m. You may enter one in each division.

EXAMPLE: Class I Root Crops

- A. Beets
- B. Carrots
- C. Onions

Class I-Root Crops

- A. Beets any variety-topped to ½ inch-3
- B. Carrots, any variety-topped to ½ inch-3
- C. Onions, any variety-topped to ½ inch-3
- D. Potatoes, Irish, any variety-3
- E. Green onions-3 (topped to 8 inches)
- F. Turnip-3
- G. Radishes-3
- H. Any other-3

Class II-Cucurbits

- A. Cucumbers pickling-3
- B. Cucumbers-slicing-3
- C. Squash-tables-1
- D. Any other-1

Class III-Crucifers

- A. Broccoli-1 head
- B. Cabbage-1 head
- C. Cauliflower-1 head
- D. Kohlrabi-3
- E. Lettuce-1 head
- F. Any other

Class IV-Others

- A. Beans-string-10 pods
- B. Beans-stringless-10 pods
- C. Beans-wax-10 pods
- D. Shellie beans-1/2 pint
- E. Lima Beans-10 pods
- F. Peas-edible pod-10 pods
- G. Peas-non-edible pod-10 pods
- H. Peas-chick-10 pods
- I. Shelled horticulture beans -1/2 pint
- J. Peppers-sweet mango-3
- K. Peppers-pimento-3
- L. Peppers-pepper-3
- M. Peppers-wax-3
- N. Sweet corn-3 in husk
- O. Table tomatoes-3
- P. Salad tomatoes
 - 1. Pear-5
 - 2. Cherry-5
- Q. Pasta tomato (example: Roma)--5
- R. Eggplant-1
- S. Any other-3

Class V-Fruits

- A. Berries-1/2 pint
- B. Apple-3
- C. Any other-3

Department: Needle Crafts and Sewing Class

All articles must be completed and ready to use. Exhibits may be entered at Family Arts on Saturday, June 15 from 9:00-11:30am. You may enter one in each division.

EXAMPLE: Class I-Crochet

- A. Wearable
- B. Non-wearable

Class I-Crochet

- A. Wearable
- B. Non-wearable

Class II- Knitting

- A. Wearable
- B. Non-wearable

Class III-Applique

- A. Hand applique
 - 1. Wearable
 - 2. Non-wearable
- B. Machine applique
 - 1. Wearable
 - 2. Non-wearable

Class IV-Embroidery

- A. Crewel
- B. Basic embroidery
- C. Cross stitch—stamped design
- D. Cutwork
- E. Silk ribbon embroidery
- F. Any other

Class V-Counted Cross Stitch

- A. Framed picture-cross stitched area larger than 10x5
- B. Framed picture-cross stitched area smaller than 10x5
- C. Sampler (must include alphabet)
- D. Wall hanging-backed but not framed
- E. Christmas ornament
- F. Holiday picture
- G. Afghan
- H. Pillow
- I. Any other

Class VI—Canvas Work

- A. Needlepoint
- B. Plastic canvas

Class VII—Quilts

A. Quilts produced totally by one individual

- 1. Hand pieced
- 2. Machine pieced
- 3. Applique
- 4. Embroidered
- 5. Knotted
- 6. Other

Class VIII-Quilt Articles

- A. Pillow
- B. Wall hanging
- C. Wearable
- D. Table runner
- E. Other

Class IX-Sewing

- A. Wearable
- B. Non-wearable

Department: Photography

Exhibits may be entered at Family Arts on Saturday, June 15 from 9:00-11:30 a.m. One (1) entry per class.
PICTURES SHOULD BE READY FOR HANGING.

The following categories are included under each section:

- A. Photo 11"x14"
- B. Photo 8"x10"
- C. Photo 4"x6"-display 4 totally different prints on 16"x20" mat board.
- D. 5"x7"-3 pictures
- E. Any other size photo-display 4 totally different prints on 16"x20" mat board.

DEPARTMENT: CRAFTS

Exhibits may be entered at Family Arts on Saturday, June 15 from 9:00-11:30 a.m. You may enter one in each division:

- Example: Class I-Crafts
A. Purse
B. Pillow
C. Handmade Toy

Class I – Crafts

- A. Purse
- B. Pillow (needlework not included) for decorated purpose.
- C. Handmade toy
- D. Angels, any material
- E. Scarecrow
- F. Doll
- G. Recycle materials made into something useful or decorative.
- H. Any other

Class II-Crafts

- A. Flower Arrangement (other than fresh flowers)
 - 1. Bridal or nosegay
 - 2. Dried nature arrangement
 - 3. Silk or fabric
 - 4. Any other
- B. Weaving
 - 1. Loom technique
 - 2. Basket
 - 3. Any Other
- C. Decorative Painting
 - 1. Glass
 - 2. Wood
 - 3. Fabric
 - 4. Any other
- D. Wreath
 - 1. Fabric
 - 2. Natural materials
 - 3. Any other
- E. Wearable Art
 - 1. Painted
 - 2. Applique
 - 3. Jewelry
 - 4. Any other
- F. Stamping
 - 1. Paper
 - 2. Wearable
 - 3. Any other
- G. Stained Glass
- H. Woodworking
- I. Any Other craft

Class III-Ceramics

- A. Stains
- B. Underglaze
- C. Glaze
- D. Glaze on glaze
- E. Lamps
- F. China Painting
- G. Porcelain
- H. Related articles-not more than five
- I. Dolls
- J. Any other wired article
- K. Any other ceramic article

Class IV-Holiday Decorations

- A. Table Centerpiece (any holiday)
- B. Wreath
- C. Any other handmade decorations (any holiday)
- D. Christmas Decorations
 - 1. Christmas ornaments
 - 2. Christmas door decorations
 - 3. Christmas stockings
 - 4. Wreath
 - 5. Snowman
 - 6. Santa
 - 7. Any other Christmas decoration
- E. Holiday Wearables
 - 1. Jewelry
 - 2. Sweatshirt
 - 3. Any other

Class V-Memorabilia

- A. Framed
- B. Under glass
- C. Any other

Class VI-Gourds

- A. Painted
- B. Birdhouses

Fine Arts Department

(PICTURES SHOULD BE READY FOR HANGING)

Exhibits may be entered at Family Arts on Saturday, June 15 from 9:00-11:30 a.m.

Class I-Oil or Acrylic

1. Landscape
2. Still Life
3. Portrait
4. Abstract

Class II-Watercolor

1. Landscape
2. Still Life
3. Portrait
4. Abstract

Class III-Pastel

1. Landscape
2. Still Life
3. Portrait
4. Abstract

Class IV-Drawing (charcoal, pencil, pen & ink)

1. Landscape
2. Still Life
3. Portrait
4. Abstract

Class V-Sculpture (clay, metal, etc.)

Class VI-Collage

Class VII-Any other medium: as an example, print (woodcut, linoleum, monoprint, etching); airbrush: scratch board; reverse glass; etc., (state medium on entry card)

1. Landscape
2. Still Life
3. Portrait
4. Abstract

Entries for “Pies For Prizes”

- A. Entries must be a two crust fruit pie. No cream & no custard accepted. Pies should be cooled before entry. A copy of the complete recipe is required with each exhibit.
- B. **NO ALCOHOL.**
- C. Prizes: 1st place \$150.00, 2nd place \$100.00, 3rd place \$50.00
- D. Entries will be accepted on Wednesday, June 19 between 3:30-5:30pm.
- E. Judging will begin at 6:00pm.
- F. The decision of the judges is final.
- G. Pies for Prize auction will begin at 8:30pm. All proceeds from the Pies For Prize auction will go to community projects and activities.
- H. Blackberry contest auction will be immediately following the Pies For Prize auction. All proceeds from Blackberry contest will go to 4-H.
- I. **YOU MUST PICK UP THE PRIZE MONEY AND RIBBONS AT THE AUCTION ON WEDNESDAY NIGHT OR YOU FORFEIT THE PRIZE MONEY.**
- J. See guideline #16.
- K. **NO CRUMB TOPPING. 2 CRUSTS.**
- L. Sponsored by Ewan Law, the City of Aurora, and Mr. and Mrs. Mel Green.

Blackberry Contest—Wednesday June 19, 2024

1. This blackberry contest is open to all Dearborn County residents.
2. Adults 19 and up and Youth 3-12 grade.
3. The blackberry product must have been made by the exhibitor.
4. **NO ALCOHOL.**
5. Each entry must be accompanied with the complete recipe, please put name on back of recipe card.
6. **DO NOT PLACE RECIPE ON BOTTOM OF PIE.** The recipe becomes the property of the Fair Board.
7. Each entry must contain blackberry in the product.
8. **NO CRUMB.**
9. **2 CRUST.**
10. Entries will be accepted from 3:30-5:30pm at Agner Hall. Judging will begin at 6:00pm.
11. Awards will be presented to the 1st place exhibit in each category. 1st-\$10.00
12. A portion of each winning entry will be displayed.
13. All items entered and judged will be auctioned off to the highest bidder at the Pie For Prizes Auction.

14. Prizes:

➤ Youth 3rd-12th Grade

- 1st Best Overall place \$25.00
- 2nd Best Overall place \$15.00
- 3rd Best Overall place \$10.00

Sponsored cash prizes donated by Dearborn County Fair Board.

➤ ADULTS 19 AND UP

- 1st Best Overall \$200.00
- 2nd Best Overall \$75.00
- 3rd Best Overall \$25.00

Sponsored cash prizes by donated by Beiersdorfer Orchard.

15. Blackberry contest auction will be immediately following the Pies For Prize auction. All proceeds from blackberry contest will go to 4-H.
16. See guideline #16.
17. **YOU MUST PICK UP THE PRIZE MONEY AND RIBBON AT THE AUCTION ON WEDNESDAY NIGHT OR YOU FORFEIT THE PRIZE MONEY.**
18. You may enter one (1) in each category.
19. Please allow items to cool before bringing for entry.

Blackberry Bake Off Categories

- A. Pie
- B. Cake
- C. Bread
- D. E. Cookies—6 exhibited on a paper plate
- E. F. Muffins—6
- F. G. Other

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WEDNESDAY, JUNE 19—FAMILY DAY

**Day Sponsor
St. Elizabeth Hospital**

8:00 AM	Rabbit Show *Livestock Show Arena
9:00 AM	4-H Pygmy Fiber Class & Dairy Goat Show *Livestock Show Arena
9-10:55 AM	Flower Show Entries *Agner Pavilion
10-10:00 PM	Agner Hall—Exhibit Hall Open
11:00 AM	Flower Show Closed Judging *Agner Pavilion
3:30-5:30 PM	Entries for Blackberry Contest
3:30-5:30 PM	Entries For Pies for Prizes (Judging afterwards) *Agner Pavilion
4:00 PM	Lil Miss and Mister Interviews
5:00 PM	Fashion Review *Agner Hall Pavilion or Haag Ford Stage
5:00-10:00 PM	Midway Open with Carnival Rides
5:00	Petting Zoo
5:30-7:00 PM	Baby Show Registration
6:00 PM	Judging Pies for Prizes & Blackberry Contest *Agner Pavilion
6:00 PM	Lil Mister Mister Show
7:00 PM	Baby Show
7:00 PM	Swine Show *Livestock Show Arena
8:30 PM	Pies for Prizes Auction & Blackberry Contest *Agner Pavilion