

Grayson County Agricultural Fair



2018 Exhibit Book
Entry Rules & Regulations

For Specific Exhibit Questions.

Contact the Exhibit Coordinator:

Michelle Pridgen

(276) 768-0597

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For General Fair Questions:

Grayson County Extension Service

114 Courthouse Street

Independence, VA

(276) 773-3128

General Information & Rules

There is No Entry Fee for any Exhibit

Exhibit entries will be accepted on Thursday, August 9, 2018 from 5:00 p.m. until 8:00 p.m. and Friday, August 10, 2018, from 10:00 a.m. until 3:00 p.m.

Exhibits should be brought to Bottomley's Evergreens and Farm 10278 Elk Creek Pkwy, Elk Creek, VA 24326 A pre-registration form is available on line at [www.graysoncountyva.com lhck](http://www.graysoncountyva.com/lhck) under **EXHIBITS**. Exhibitors should print and fill out the form to bring with exhibits on Thursday or Friday August 9th or 10th. Please print legibly. Pre-registration is not necessary in order to participate in the county fair but *is highly recommended*.

All products must be grown or made by the exhibitor during the current calendar year, unless otherwise specified in a category.

The other two Class Entry designations are “A” for Adults and “Y” for youth

The Grayson County Fair assumes no responsibility in case of loss or damage to exhibits.

All fruits and vegetables should be in their natural state. No waxing. Refer to *Exhibiting Fruits and Vegetables* at [www.graysoncountyva.com lhck](http://www.graysoncountyva.com/lhck) undgt the **EXHIBITS** link.

Perishable products may be removed by the Exhibit Coordinators from display after judging if the product reaches a state of decomposition.

No entry will be judged unless it meets the class specifications with regard to quantity and quality.

If only one exhibit is entered in a category, a blue ribbon will be awarded if the judge(s) consider it representative of First Place. If exhibit is considered unworthy of first place, the judge(s) will award appropriate placing, provided exhibit is worthy. Judges reserves the right to withhold all prizes if no exhibits are considered worthy of class.

During the judging process on Friday afternoon- evening August 10, the public, including exhibitors, will not be allowed within the Exhibit Hall.

Prizes: **1st, 2nd, and 3rd place ribbons** in each category as stated above.

Release time for exhibits will be Sunday, August 12, 2018 starting at 4:00 p.m. thru 6:00 p.m. -No exhibits may be removed until release time. In case of an extenuating circumstance for early release, exhibitor must check out with Exhibit Coordinator Michelle Pridgen.

It is the exhibitor's responsibility to pick up or dispose of their exhibits on or after August 12th. Any exhibits left will be held for one week. After that time, all entries will be considered abandoned, and the fair will in no way be responsible for them. All perishable items will be disposed of.

To properly display various fruits and vegetables, refer to *Exhibiting Fruits & Vegetables*, a publication from Kansas State University, in the Grayson County Agricultural Fair Events Exhibits Area of the Website.

Fruits, Vegetables and Other Produce

Department A

Dept & Category	Item Code	Department Name	Sub-Category	Category	Quantity
A1	001	Fruit	Fruit	Apples	4
A1	002	Fruit	Fruit	Blackberries	1 cup
A1	003	Fruit	Fruit	Blueberries	1 cup
A1	004	Fruit	Fruit	Cherries/Ground	1 cup
A1	005	Fruit	Fruit	Grapes	1 bunch
A1	006	Fruit	Fruit	Peaches	3
A1	007	Fruit	Fruit	Pears	3
A1	008	Fruit	Fruit	Plums	3
A1	009	Fruit	Fruit	Rhubarb/stalks	6
A1	010	Fruit	Melon	Cantaloupe	1
A1	011	Fruit	Melon	Citron Melon	1
A1	012	Fruit	Melon	Watermelon/Large	1
A1	014	Fruit	Melon	Watermelon/Small	1
A1	015	Fruit	Pumpkin	Buckskin	1
A1	016	Fruit	Pumpkin	Cinderella	1
A1	017	Fruit	Pumpkin	Fairy Tale	1
A1	018	Fruit	Pumpkin	Jack-O-Lantern	1
A1	019	Fruit	Pumpkin	Jarrahdale	1
A1	020	Fruit	Pumpkin	Largest	1
A1	021	Fruit	Pumpkin	Lumna	1
A1	022	Fruit	Pumpkin	Miniature	1
A1	024	Fruit	Pumpkin	Peanut	1
A1	025	Fruit	Pumpkin	Pie	1
A1	026	Fruit	Pumpkin	Red Warty	1
A1	027	Fruit	Pumpkin	White	1
A2	001	Other	Eggs	Blue Chicken	6
A2	002	Other	Eggs	Brown Chicken	6
A2	003	Other	Eggs	White Chicken	6
A2	004	Other	Eggs	Duck	6
A2	005	Other	Gourd	Gourd, Edible	1
A2	014	Other	Home Garden Special	Home Garden Special	1
A2	011	Other	Honey (Raw)	Comb - Honey	1 pint jar
A2	012	Other	Honey (Raw)	Strained - Honey	1 pint jar
A3	002	Vegetable	Beans	Green Beans	8
A3	003	Vegetable	Beans	October Beans	1 pint
A3	004	Vegetable	Beans	Pole Beans	8
A3	005	Vegetable	Beans	Lima/shelled	1 pint

Fruits, Vegetables and Other Produce

Department A

Dept & Category	Item Code	Department Name	Sub-Category	Category	Quantity
A3	006	Vegetable	Beans	Wax Beans	8
A3	007	Vegetable	Beets	w/3 inch leaf stem	6
A3	075	Vegetable	Cabbage	Cabbage	1
A3	008	Vegetable	Carrots	w/3 inch leaf stem	6
A3	076	Vegetable	Cauliflower	Cauliflower	Bunch
A3	009	Vegetable	Collards	Collards	1 bunch
A3	011	Vegetable	Corn	Sweet Corn	3 ears
A3	012	Vegetable	Cucumber	Pickling	3
A3	013	Vegetable	Cucumber	Slicers	3
A3	015	Vegetable	Cultivar Group	Broccoli	1 bunch
A3	016	Vegetable	Cultivar Group	Brussel Sprouts	1 pint
A3	017	Vegetable	Cultivar Group	Cabbage	1 head
A3	018	Vegetable	Cultivar Group	Cauliflower	1 head
A3	019	Vegetable	Eggplant	Eggplant	1
A3	080	Vegetable	Garlic	Garlic	1 bulb
A3	081	Vegetable	Herbs	Herbs (dill, etc.)	1 bunch
A3	022	Vegetable	Kohlrabi	w/3 inch leaf stem	3
A3	023	Vegetable	Lettuce	Leaf	1 plate
A3	024	Vegetable	Lettuce	Head	2
A3	077	Vegetable	Misc. Vegetable	Misc. Vegetable	N/A
A3	032	Vegetable	Okra	Okra	6
A3	026	Vegetable	Onion	Green	6
A3	027	Vegetable	Onion	Red	4
A3	028	Vegetable	Onion	White	4
A3	029	Vegetable	Onion	Yellow	4
A3	034	Vegetable	Peas	Edible Shell	8
A3	035	Vegetable	Peas	Garden Shelled	1 pint
A3	036	Vegetable	Peppers	Banana	4
A3	037	Vegetable	Peppers	Hot	6
A3	039	Vegetable	Peppers	Sweet Bell	3
A3	041	Vegetable	Peppers	Yellow	3
A3	042	Vegetable	Potato	Irish Cobbler	4
A3	043	Vegetable	Potato	Kennebec	4
A3	044	Vegetable	Potato	Red	4
A3	045	Vegetable	Potato	Fingerling	4
A3	046	Vegetable	Potato	Sweet Potato	4
A3	047	Vegetable	Potato	White	4
A3	048	Vegetable	Potato	Yukon Gold	4
A3	021	Vegetable	Root	Kale	1 bunch
A3	025	Vegetable	Root	Mustard	1 bunch

Fruits, Vegetables and Other Produce

Department A

Dept & Category	Item Code	Department Name	Sub-Category	Category	Quantity
A3	033	Vegetable	Root	Parsnips	3
A3	049	Vegetable	Root	Radish	6
A3	050	Vegetable	Root	Hanovers or Rutabaga	1
A3	071	Vegetable	Root	Turnips	4
A3	051	Vegetable	Salsify	Salsify	4
A3	052	Vegetable	Squash	Acorn	1
A3	053	Vegetable	Squash	Ball Squash	1
A3	054	Vegetable	Squash	Buttercup (round green/blue)	1
A3	055	Vegetable	Squash	Butternut	1
A3	056	Vegetable	Squash	Cushaw	1
A3	057	Vegetable	Squash	Delicata (cream w/stripes)	1
A3	058	Vegetable	Squash	Hubbard	1
A3	060	Vegetable	Squash	Patty Pan	1
A3	061	Vegetable	Squash	Spaghetti	1
A3	062	Vegetable	Squash	Turks Turban	1
A3	063	Vegetable	Squash	Yellow	2
A3	064	Vegetable	Squash	Zucchini	2
A3	065	Vegetable	Swiss Chard	Swiss Chard	1 bunch
A3	066	Vegetable	Tomato	Heirloom Varieties	4
A3	068	Vegetable	Tomato	Red	4
A3	069	Vegetable	Tomato	Small Novelty	8
A3	070	Vegetable	Tomato	Yellow Tomato	4
A3	072	Vegetable	Tomato	German Pink	4
A3	073	Vegetable	Tomato	Tomatillo	4
A3	078	Vegetable	Tomato	Pink Lady	4
A3	079	Vegetable	Tomato	Supersonic	4

To be eligible for judging, entries must be in regulation canning jars with a two-piece vacuum seal lid. Judges may open the top four (4) jars in each category and taste to determine the 1st, 2nd, and 3rd place winners in each category. If necessary, more jars may be opened to determine a winner. No paraffin wax may be used. Entries will be judged on appearance, texture, and container. Flavor may be a part of the judging process in any category if needed to determine winners. No food coloring is allowed. Product must have been canned or preserved within the last year by the entrant.

Food Preservation

Department D

Dept/Category	Item Code	Department	Sub-category	Category
D1	001	Food Preservation	Fruit	Apple butter
D1	002	Food Preservation	Fruit	Apple Pie Filling
D1	003	Food Preservation	Fruit	Applesauce
D1	004	Food Preservation	Fruit	Grape Juice
D1	005	Food Preservation	Fruit	Nectarines
D1	006	Food Preservation	Fruit	Peach Pie Filling
D1	007	Food Preservation	Fruit	Other Pie Filling
D1	008	Food Preservation	Fruit	Peaches
D1	010	Food Preservation	Fruit	Pears
D1	011	Food Preservation	Fruit	Pumpkin
D1	012	Food Preservation	Fruit	Berry Fruit
D1	013	Food Preservation	Fruit	Rhubarb
D2	001	Food Preservation	Jams	Blackberry
D2	002	Food Preservation	Jams	Cherry
D2	003	Food Preservation	Jams	Raspberry
D2	004	Food Preservation	Jams	Blueberry
D2	006	Food Preservation	Jams	Peach
D2	007	Food Preservation	Jams	Strawberry
D2	008	Food Preservation	Jams	Unusual Jam
D3	001	Food Preservation	Jellies	Apple
D3	002	Food Preservation	Jellies	Blackberry
D3	003	Food Preservation	Jellies	Grape
D3	004	Food Preservation	Jellies	Strawberry
D3	005	Food Preservation	Jellies	Raspberry
D3	006	Food Preservation	Jellies	Unusual Jelly
D4	001	Food Preservation	Other	Dried Fruit (any type)
D4	002	Food Preservation	Other	Dried Meat/Jerky (any type)
D4	003	Food Preservation	Other	Dried Vegetables (any type)
D4	004	Food Preservation	Other	Canned Cake
D4	005	Food Preservation	Other	Meat (any type)
D4	006	Food Preservation	Other	Molasses
D4	007	Food Preservation	Other	Salsa

Food Preservation

Department D

Dept/Category	Item Code	Department	Sub-category	Category
D4	008	Food Preservation	Other	Sauce - BBQ
D4	010	Food Preservation	Other	Sauce - Spaghetti
D4	011	Food Preservation	Other	Sauce - Tomato
D4	012	Food Preservation	Other	Soup (any type)
D4	015	Food Preservation	Other	Unusual Preserved Item
D5	001	Food Preservation	Pickles	Beet Pickles
D5	002	Food Preservation	Pickles	Eggs/Pickled
D5	003	Food Preservation	Pickles	Dill/Sour/Salt Brine Pickles
D5	004	Food Preservation	Pickles	Sweet/Bread & Butter Pickles
D5	006	Food Preservation	Pickles	Beans- Dilly
D5	005	Food Preservation	Pickles	Unusual Pickles
D6	001	Food Preservation	Preserves	Fruit Preserves (any type)
D7	001	Food Preservation	Relish	Relish - Chow Chow
D7	002	Food Preservation	Relish	Relish - Chutney
D7	003	Food Preservation	Relish	Relish - Corn
D7	004	Food Preservation	Relish	Relish - Hot Dog
D7	005	Food Preservation	Relish	Relish - Sweet Indian
D7	006	Food Preservation	Relish	Relish - Tomato
D8	002	Food Preservation	Vegetables	Beans - Green String
D8	003	Food Preservation	Vegetables	Beans - Shelled
D8	004	Food Preservation	Vegetables	Beets
D8	005	Food Preservation	Vegetables	Carrots
D8	006	Food Preservation	Vegetables	Cabbage
D8	007	Food Preservation	Vegetables	Greens (any type)
D8	008	Food Preservation	Vegetables	Corn
D8	010	Food Preservation	Vegetables	Mushrooms
D8	011	Food Preservation	Vegetables	Mustard Greens
D8	012	Food Preservation	Vegetables	Peas
D8	013	Food Preservation	Vegetables	Potatoes
D8	014	Food Preservation	Vegetables	Sweet Potatoes
D8	015	Food Preservation	Vegetables	Sauerkraut
D8	016	Food Preservation	Vegetables	Squash
D8	017	Food Preservation	Vegetables	Tomato Juice
D8	018	Food Preservation	Vegetables	Tomatoes - Stewed/Chopped

Exhibitors must have food on a disposable plate and in zipper type plastic bags, except for decorated cakes. Larger items that do not fit in plastic bags must be easy to open. All baked exhibits will be judged according to taste, appearance, and texture. Decorated cakes will be judged on appearance alone and will not be cut or tasted, so that forms may be used. All food must have been prepared by the exhibitor.

Food Preparation

Department E

Dept/Category	Item Code	Department	Sub-Category	Category	Quantity
E1	001	Food Prep.	Bread	Biscuits	Plate of 3
E1	002	Food Prep.	Bread	Fruit/Nut Bread	Whole
E1	003	Food Prep.	Bread	Muffins	Plate of 3
E1	004	Food Prep.	Bread	Quick Bread (fruit/veg/herb/cheese/grain)	Whole
E1	005	Food Prep.	Bread	Quick Bread (Sweet & Savory)	Whole
E1	006	Food Prep.	Bread	Yeast Bread	Whole
E1	007	Food Prep.	Bread	Yeast Roll	Plate of 3
E2	001	Food Prep.	Brownies	Brownies	Plate of 3
E3	001	Food Prep.	Cake	Carrot Cake	Whole
E3	002	Food Prep.	Cake	Chocolate Cake	Whole
E3	003	Food Prep.	Cake	Coconut Cake	Whole
E3	004	Food Prep.	Cake	Cream Cake	Whole
E3	005	Food Prep.	Cake	Decorated Cake	Whole
E3	006	Food Prep.	Cake	Decorated Cupcakes	Plate of 3
E3	007	Food Prep.	Cake	Pound Cake	Whole
E3	008	Food Prep.	Cake	Short Cake	Whole
E3	009	Food Prep.	Cake	Upside Down Cake	Whole
E4	001	Food Prep.	Candy	Fudge	Plate of 3
E4	002	Food Prep.	Candy	Hard Candy	Plate of 3
E4	004	Food Prep.	Candy	Rolled Candy	Plate of 3
E5	001	Food Prep.	Cookies	Bar Cookie	Plate of 3
E5	002	Food Prep.	Cookies	Drop cookie	Plate of 3
E5	003	Food Prep.	Cookies	Rolled/cut out cookie	Plate of 3
E6	001	Food Prep.	Pie	2-crust Pie	Whole
E6	004	Food Prep.	Pie	Pumpkin/Squash Pie	Whole
E6	005	Food Prep.	Pie	Chocolate Pie	Whole
E6	006	Food Prep.	Pie	Cream Pie	Whole
E6	007	Food Prep.	Pie	Custard Pie	Whole
E6	009	Food Prep.	Pie	Fruit Pie (any)	Whole
E6	011	Food Prep.	Pie	Savory Pie	Whole