

DEPARTMENT 200

Rules For Junior Division

- All entries must have been made or grown by the exhibitor
 - Exhibitors must be under the age of 18 as of September 11, 2014
 - Fill entry form with age and printed name. Have parent or guardian sign form.
 - Pre-register!; Enter what you think you might bring, items can be deleted more easily than added.
 - **DEADLINE** Sept 1—no guarantee of acceptance after that date.
 - Bring items to the Junior Division, which is located in Floral Hall. Come early, avoid long lines.
 - Items accepted from 9AM until 6:30PM on Wednesday, Sept 10. Items not pre-registered cannot be accepted after 5pm. You must pre-register to enter more than 3 items.
 - Items will be judged on Thursday, Sept 11 and remain on display until Sunday evening.
 - Items must be picked up Sunday between 6-7PM or Monday from 9-11AM.
 - Any items not picked up will be disposed of.
 - Articles exhibited at owner's risk.
 - Please read standards and note entry limits.
 - Call the superintendent with questions or if your exhibit is very large.
- Best of Class rosettes will be awarded.*

JUNIOR ANIMALS

See livestock shows for entry

SECTION 1 Fruits and Vegetables

Exhibits by individuals showing the best of their garden produce. **Exhibits will be judged on the quality of the produce as well as the attractiveness of the display.** Include names of all fruits and vegetables on entry blank. For classes 1-10, exhibit one variety per class, containing **3 uniform pieces displayed in your container.** Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Tomatoes	\$2	1.50	1
2. Potatoes	2	1.50	1
3. Carrots	2	1.50	1
4. Cucumbers	2	1.50	1
5. Beets	2	1.50	1
6. Peppers	2	1.50	1
7. Summer Squash	2	1.50	1
8. Onions	2	1.50	1
9. Corn	2	1.50	1
10. Other small vegetable or fruit not listed above	2	1.50	1

For Classes 11-15, enter one variety per class. Limit 1 entry per class.

11. Winter Squash	2	1.50	1
12. Cabbage	2	1.50	1
13. Melon	2	1.50	1
14. Largest Zucchini	2	1.50	1
15. Other not listed above	2	1.50	1
16. Dry Beans: 1 pint jar. Limit 4 different varieties, please label.	2	1.50	1
17. Pumpkin: 1 only that exhibitor can carry, judged on its beauty.	2	1.50	1

junior division fruits & vegetables

Peggy Sherlock 802-889-3355—Superintendent
*This year's Fair celebrates the Orange County Sugarmakers.
 Exhibits related to the theme
 will be given special consideration.*



ART BY NATHAN GNODDLE

SECTION 2 Market Basket

Enter at least 6 different fruit/vegetables grown by exhibitor in an attractive display. Judged on quality of produce as well as attractiveness of display. Limit 1 entry.

1. Market Basket	\$ 4	3	2
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SECTION 3 Decorated Vegetables

Exhibitors should use their imagination in decorating and displaying articles in this category. Limit 1 entry per class. Due to spoilage any carved entry will automatically be marked down. Entries showing rot will be disposed of.

Class	Excellent	Good	Fair
1. Decorated Vegetable. Use your imagination by using sequins, paints, glue, paper, cloth, etc.	\$3	2	1
2. Diorama: group of decorated vegetables in a scene	3	2	1

SECTION 4 Sunflowers

Limit 1 entry per class. Judged on size. Pick up entry tag at Floral Hall, then take to Dodge-Gilman to be measured and displayed

Class	Excellent	Good	Fair
1. Largest Sunflower Head	\$3	2	1
2. Tallest sunflower Cut roots off at soil line, one head	3	2	1

Tall sunflowers may be picked up at 6PM on Sunday. Any not picked up at that time will be disposed of.

junior fruits & vegetables



19th Century Apples & Cheese Harvest Festival

& Apple Pie Baking Competition

Sunday, September 28th

11AM - 3PM

Justin Morrill Homestead

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Bring the whole family. Make cider in an antique press, taste cheese donated by the Cabot Creamery Cooperative, hand-crank ice cream, taste a variety of heirloom apples, play period games, hike the lookout trail and play Valley Quest. Live music by the ever popular band Rockit Science and an apple pie contest! Rain or shine. Supported in part by Flint Blake Boles Roofing

junior plants & food

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CENTRAL VERMONT'S #1 FOR CLASSIC HITS

junior plants & food



SECTION 5 Scarecrows

Pick up entry tag at Floral Hall, then take to Dodge-Gilman for display. Limit 1 entry per exhibitor. Judged on originality, design and method of display.

5 4 3

SECTION 6 Plants & Flowers

All entries judged on quality, symmetry of arrangement, the use of color, and the method of display. Limit of one entry per class.

	Excellent	Good	Fair
1. Potted Plant	3	2	1
2. Dry Flower Arrangement	3	2	1
3. Fresh Flower Arrangement	3	2	1
4. Dry Herbs—Exhibit at least 4 different varieties. Dried herbs may be hung, displayed in jars or in prepared products such as tea bags, potpourri's, etc. All herbs should be properly labeled.	3	2	1
5. Fresh Herbs—Exhibit at least 3 different labeled varieties, each in its own bottle of water with 3-5 stems per bottle.	3	2	1
6. Collection of Gourds—Several different varieties in an attractive display	3	2	1
7. Other	3	2	1

SECTION 7 Food

Limit of 1 entry in each class

Entries judged on appearance and taste. Please consider food will be displayed at room temperature for several days. Any food showing spoilage may be disposed of. Bring all items on disposable dishes of appropriate size wrapped in clear plastic. Due to health regulations all food will be disposed of at 6PM on Sunday.

Class	Excellent	Good	Fair
1. Bread—1 loaf	4	3	2
2. Cake—1	4	3	2
3. Pie—1, Please, no custard or cream pies	4	3	2
4. Cookies—3	3	2	1
5. Brownies—3	3	2	1
6. Cupcakes—3	3	2	1
7. Muffins—3	3	2	1
8. Candies, Confections—3	3	2	1
9. Other	3	2	1

Prize in memory of Mary Ellen LaFrancis

SECTION 8 Home Canned Foods

Exhibit 1 standard pint canning jar of produce. Jams and jellies should be exhibited in standard jelly jars. This class will be judged on attractiveness, jar fill, clarity of liquid, cleanliness, color, label and quality.

Limit of 5 entries per exhibitor.

Class	Excellent	Good	Fair
1. Jams or Jellies	2	1.50	1
2. Fruit or Vegetable	2	1.50	1
3. Pickles or Relish	2	1.50	1
4. Sauces	2	1.50	1
5. Other	2	1.50	1

SECTION 9

NEW this year. A special contest for ages 7-17, top 3 winners will receive special ribbons and prize from King Arthur Flour.

All participants make the following recipe, bring 4 cookies.

Basic Drop Cookies

Drop cookies (the kind you can mix up, drop from a spoon onto a cookie sheet and bake right away) are an instant gratification kind of cookie, the kind kids are most likely to make themselves when the spirit moves them. These require the least fussing and can be dropped in traditional small blobs or in giant ones to make those huge creations that are the current rage. This drop cookie version will make three dozen 3 1/2 to 4-inch large cookies or five dozen 2 1/2 to 3-inch smaller cookies.

1 cup (2 sticks) unsalted butter
 3/4 cup white sugar
 3/4 cup brown sugar, packed
 1 teaspoon vanilla
 2 eggs
 2 cups King Arthur Unbleached All-Purpose Flour
 1 cup King Arthur Traditional Whole Wheat or White Whole Wheat Flour
 1 teaspoon salt (decrease the salt to 1/2 teaspoon if using salted butter)
 1 teaspoon baking powder
 1/2 teaspoon baking soda
 1/4 cup milk
 Up to 2 cups of additions - chocolate chips, nuts, dried fruit, candy, etc.

Preheat your oven to 375°F.

In a large bowl or stand mixer cream the butter and both sugars together until light. Add the vanilla and eggs and beat until the mixture becomes fluffy.

When you cream butter for cookies (or cakes, for that matter), it may seem at the beginning as if you're just mashing it flat. But if you persevere, you'll notice that it begins to get fluffy. What you're really doing is beating air into it. As you add the sugar, the mixture will become even fluffier, evidence of more air. And when the eggs are finally beaten in, the fluffiness created by those air bubbles is at its peak. The more air bubbles you can beat in at this stage of baking, the more air bubbles there are to expand in the heat of the oven.

In a separate bowl thoroughly combine the flours, salt, baking powder and baking soda. Add about 1 cup of this mixture to the butter mixture. Blend in the milk and then the remaining dry ingredients. Lastly, stir in the additions (chocolate chips, etc.). If time allows, chill dough overnight to develop flavor.

Drop the dough from a teaspoon or tablespoon (depending on whether you want small or large cookies) onto a lightly greased cookie sheet and bake from 10 minutes (small cookies) to 14 minutes (large cookies) or until the edges are beginning to brown. Allow to set on tray for 2 minutes and then move to a cooling rack.

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SECTION 10 Crafts

Limit 2 entries per class, except as noted. Judged on workmanship appropriate to age, completeness and originality. You must call the superintendent if your craft is larger than 24" by 24".

Class	1st	2nd	3rd
1. Woodworking	\$4	3	2
2. Metalwork	4	3	2
3. Ceramics, clay/sculpy	3	2	1
4. Jewelry	3	2	1
5. Paper Craft	3	2	1
6. Other, not listed above			
Please describe item	3	2	1

SECTION 11 Building Blocks

Building Block Creation, bring on a base of appropriate size.

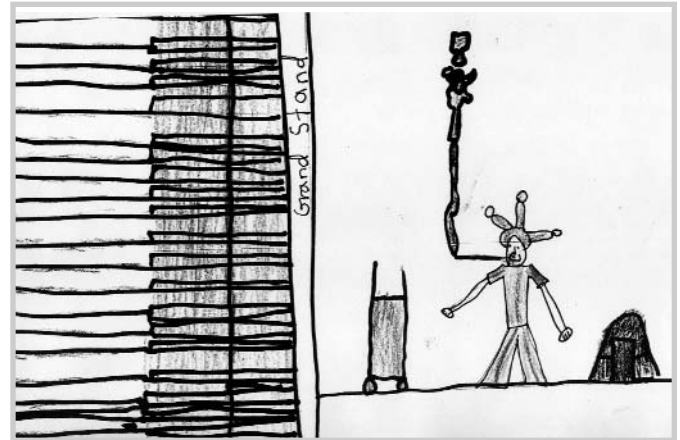
LIMIT 1 (ie. Lego®)	3	2	1
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SECTION 12 Yarnworks

Judged on workmanship, material, completeness, style and originality.

Limit 2 entries per class	Excellent	Good	Fair
1. Knitting	4	3	2
2. Crocheting	4	3	2
3. Home spun yarn	4	3	2
4. Weaving	4	3	2
5. Felting	4	3	2
6. Needlework	4	3	2

(cross stitch, embroidery, latch hook etc.)



ALEX THE JESTER ART BY COLBY EATON

SECTION 13 Sewing

Articles will be judged on style, color, material, originality, trimming, pressing, cleanliness, workmanship and completeness. Limit 2 entries per class

	Excellent	Good	Fair
1. Pillow	3	2	1
2. Doll clothes	3	2	1
3. Clothing articles	5	4	3
4. Quilt	5	4	3
5. Wall Hanging	4	3	2
6. Other, please describe	4	3	2



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crafts

SECTION 14 Art

All entries in this category must be framed or matted with a sturdy hanger. String or wire held on by duct tape etc. is not acceptable. Art size limited to 20" by 24" including frame. Any entry that doesn't meet these standards will not be accepted. Entries will be judged on design, workmanship and quality. Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Drawings: pencil, ink charcoal or Painting: pastels, oil or watercolor	\$4	3	2

SECTION 15 Photography

All entries must be mounted in an appropriate frame with a sturdy hanger, so they can be hung safely. Limit 1 entry per class.

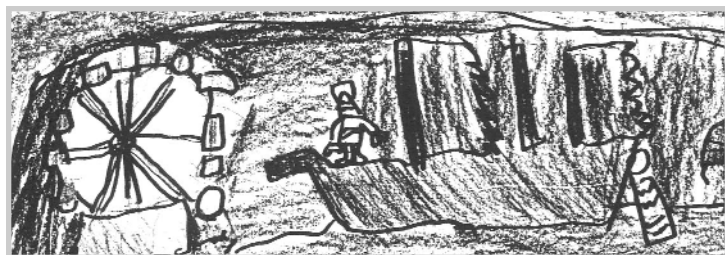
1. Photo	3	2	1
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SECTION 15 School or Group Art or Craft

Articles entered in this class will consist of one or more craft items prepared by a group of young people under the direction of a teacher or leader. It can be one large item prepared by the group, such as a quilt or a wall hanging, or a collection of many similar items made by individual students in a group. Group crafts may be brought in Tuesday Evening with permission from superintendent—Call to arrange time.

Please describe the article on the entry blank, with approximate size. The craft must be contained in a way to make it easily moved. Each group should have unique name. Limit 1 entry per group.

1. School or Group Art or Craft	10	8	6
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