

## junior division

DEPARTMENT 200

Superintendent Peggy Sherlock 889-3355

## fruit and vegetables

### 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 12, 2024.
- 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 11. 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 12 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 departments 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. Pumpkin: 1 only that exhibitor can carry, judged on its beauty.	2	1.50	1

### 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 discarded.

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 discarded.

### 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
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## junior plants & cooking

### 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 1 entry per class

Class

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

A special contest for ages 7-17, top 3 winners will receive special ribbons and prize from King Arthur Flour. [www.kingarthur.com](http://www.kingarthur.com)

All participants make the following recipe, bring 4.



### Buttery Snickerdoodles RECIPE BY PJ HAMEL

Most Snickerdoodle recipes rely on vegetable shortening for their crisp/crunchy texture. For those of you who like to avoid shortening, we offer this butter-based Snickerdoodle — which can be either soft and chewy, or crunchy, depending on how long you bake it. Interestingly, they're made with either all-purpose flour or bread flour — tasty evidence that bread flour's not JUST for bread!

Prep 15 mins    Bake 8 to 10 mins    Total 23 mins    Yield 4 dozen 2" cookies

### Ingredients

#### Dough

- 8 tablespoons (113g) unsalted butter, at room temperature\*
  - 3/4 cup (149g) granulated sugar
  - 1 large egg
  - 1 teaspoon King Arthur Pure Vanilla Extract
  - 1 teaspoon baking powder
  - 1/2 teaspoon salt\*
  - 1 1/3 cups (160g) King Arthur Unbleached Bread Flour or King Arthur Unbleached All-Purpose Flour
- \*If you use salted butter, decrease the salt to 1/4 teaspoon.

#### Coating

- 2 tablespoons (25g) granulated sugar
- 1 to 1 1/2 teaspoons cinnamon, to taste

### Instructions

To make the cookies:

1. Preheat the oven to 375°F.
2. Lightly grease (or line with parchment) two baking sheets.
3. Beat together the butter and sugar until smooth.
4. Add the egg, beating until smooth.
5. Beat in the vanilla, salt, and baking powder.
6. Add the flour, mixing until totally incorporated.

To make the coating:

1. Shake together the sugar and cinnamon in a medium-sized zip-top plastic bag.
1. Drop small (1"-diameter) balls of dough into the bag; a teaspoon cookie scoop works well here.
2. Roll/toss the cookies in the cinnamon sugar until they're completely coated.
3. Space the cookies at least 1 1/2" apart on the prepared baking sheets.
4. Use a flat-bottom glass to flatten them to about 3/8" thick; they'll be about 1 1/2" in diameter.
5. Bake the cookies for 8 minutes (for soft cookies) to 10 minutes (for crunchier cookies).
6. Remove them from the oven, and cool them on the rack.

## junior crafts

### SECTION 10 Crafts

Limit 2 entries per class. 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.

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.)			

### SECTION 13 Sewing

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

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			

### 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 16 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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