

# Tioga County Fair 2021

## DEPARTMENT 10 HOUSEHOLD ARTS - AG PRODUCTS - ARTS & CRAFTS

The primary purpose of this department is to conduct an annual celebration of the economic, and cultural strengths indigenous to Tioga County with a special emphasis on agriculture as one of the County's (and State's) largest and most important industries. The Fair promotes agricultural growth and awareness through educational programs, demonstrations and competitions that promote and support the sale of the State's agricultural and food products. SUPERINTENDENT: Cindy Lou Goodrich - 607-687-1719 /cgoodrich4@verizon.net

### General Rules:

1. Completed entry forms accepted until Thursday, August 2nd by email at cgoodrich4@verizon.net4
2. There is one entry per person per class.
- 3 Household Arts, Ag Products, and Alts & Crafts entries **MUST** be submitted on a separate entry form\*
4. Double Entry Exhibit cards (available at the Main Gate), must be filled out completely, signed, and attached to your entry in a manner that will not interfere with the judging of the entry. Show officials reserve the right to remove cards, as necessary.
5. Exhibits must be entirely the work of the individual exhibitor unless otherwise stated in the rules and must have been completed within the last two years by a Tioga County resident. Previously entered articles will not be accepted Entry forms are available online at: <http://tiogacofair.com/rules.htm>
6. No entry fees. Each exhibitor may enter up to FIVE entries per division.
7. Only one entry per class per exhibitor.
8. Judges reserve the right to create sub classes should there be many entries.
9. Judging will consist of:
  - a. Appearance — 10 percent
  - b. Style 10 percent
  - c. Workmanship — 50 percent
  - d. Materials 30 percent

Entries must be brought to the Ag Products Building for placement: Sunday, August 8th from 10:00 am 2:00 pm OR by 10:00am on Monday, August 9th. EACH item must have a double entry card fastened securely (cards are available at the main gate in the Ag Products Building on the fairgrounds. TWO copies of the completed entry form(s) must accompany submissions.

### Judging Schedule:

HOUSEHOLD ARTS (DIVISION 1) - Monday, August 9th at 10:00 am  
AG PRODUCTS (DIVISION 2) - Monday, August 9th at 1:00 pm  
ARTS & CRAFTS (DIVISION 3) - Monday, August 9th at 3:00 pm

Entries can be picked up along with premium checks on Sunday, Aug. 15th at 2:00 PM.

### WARDS

- I. There will be 1st, 2nd, 3rd, 4th place ribbons per class. Judges may award unlimited honorable mentions. The judge's decisions are FINAL.

2. Judge may withhold ribbons if any entries are deemed unworthy.

### SPECIAL AWARDS

1. Best of Show rosette may be awarded one of the three Best of Division winners. The Best of Show exhibitor will receive a \$25 Premium for the award.
2. Best of Division rosette may be awarded to one blue ribbon winner each Division.
3. Best of Section rosette may be awarded to one blue ribbon winner each Section.
4. Sweepstakes Ribbon may be awarded to the entrant winning the most blue ribbons in the Department\*

SECTIONA- CULINARYARTS - Premiums: \$10.00 - \$6.00 - \$4.00 \$2.00

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### RULES

1. No food items, other than sealed canned goods, will be returned to the exhibitor at the end of the Fair.
2. Recipes need to be printed or typed clearly on a 3x5 or 4x6 index card and need to accompany EACH entry. Without the recipe presented as above, the item will be disqualified.
3. Place recipe and entry cards in a re-sealable sandwich bag and tape to the top of the exhibit. Recipes will not be returned to the exhibitor. Committee reserves the right to publish or distribute recipes entered competition.
4. Baked goods may not be made from boxed mixes, premixed purchased products such as slice and bake cookie\* or purchased "bake and serve" products such as ready-to-bake pies, crusts, brown and serve rolls etc. unless otherwise specified.
5. No perishable dairy components or uncooked ingredients may be used, such as egg custard fillings, cheesecakes, pumpkin pies, whipped cream toppings, etc.
6. Classes for dinner rolls, cookies, biscuits, muffins, and cupcakes consist of three pieces. When the items are cool, place on a paper plate and put in a re-sealable bag appropriate to size of the items.
7. Breads are to be baked in a loaf pan > sized for the recipe or shaped as specified in the recipe. When cool, remove from pan BUT DO NOT SLICE. Place loaf in appropriately sized resealable bag.
8. Cakes should be baked in a square, rectangular, or round layer pan, sized to recipe, unless recipe calls for a special pan such as bunt > angel food, etc. Cakes need to be cool upon entering and they may remain in their baking pan if preferred.
9. Process canned foods in standard canning jars using self-sealing lids with rings. NO •PARAFFIN! Apply a label to jar listing:
  - a. Type of food
  - b. Processing method (water bath or pressure)
  - c. Number of minutes processed
  - d. Date of processing

Recipe card and processing instructions must be placed in re-sealable bag and taped to the top of ONE jar. An identical jar of the product must be submitted for each entry for comparison of contents.

- 10 If participating in the Ball / Kerr Fresh Preserving Award, canning entries must be prepared in any kind of Ball or Kerr canning jars, sealed with Ball / Kerr lids and bands, and soft spreads must be prepared with Ball pectin: Classic, Low or No Sugar Needed or Liquid. Please bring in pectin proof of purchase and / or label with entries.

~~SECTION B - CANNING~~ Premiums: \$10.00 - \$6.00 - \$4.00 - \$2.00

- Class 26. Favorite pickles — any vegetable or fruit
- Class 27. Condiments and/or Relish — any kind
- Class 28. Canned fruit
- Class 29. Canned vegetables
- Class 30. Favorite jam, preserve, conserve or marmalade
- Class 31. Favorite jelly
- Class 32. Favorite Butters

DIVISION 1 - AG PRODUCTS

SECTION A - FRESH FROM THE GARDEN - Premiums: \$10.00 \$6.00 - \$4.00 - \$2.00

RULES:

1. Exhibitors are permitted two entries in each class, provided the second entry is plainly a different variety and is so labeled on the entry tag.
2. Classes may be subdivided into additional classes if the number of entries of any one flower / vegetable exceed SIX.
3. The decision of the judges is final,
4. Flower exhibits will be judged on basis of scale of points from Judging Manual of Men's Garden Clubs of America, as follows:

a. Color.....	15
b. Condition.....	10
c. Foliage.....	10
d. Form.....	10
e.ize.....	20
f. Stem.....	20

Total 100 pt.

5. Vegetable exhibits will be judged based on 300:
  - a. Freedom of injury, disease, insect, sunburn, etc.
  - b. Best market size and quality
  - c. Trueness to variety type.
  - d. Uniformity of size, shape, color and maturity
  - e. Attractiveness, cleanliness, color, etc.
6. Flowers's exhibitors must furnish your own container for flowers with long stems. The fair will provide jars for display. Stems entered that will not fit in a quart jar, must be displayed in a container furnished by the exhibitor. Specimen stems should not be taller than 18 inches.
- 7, Entry tags must be attached to the horticulture exhibit containers, either by string or rubber band, to avoid becoming separated from the exhibit

8. Judges reserve the right to establish sub-classes if there are more than THREE entries of the same variety in a class.

Class 33. Cut Flowers (3 stems)— Any cut flowers grown by exhibitor

Class 34. Cut flower arrangement — in a vase appropriate for contents.

Class 35. Vegetables (3 pieces)— any vegetable grown conventionally or organically

Class 36. Fruit (3 pieces) or Berries (pint)— any fruit or berries grown conventionally or organically.

### SECTION B - MAPLE SYRUP

Premiums: \$10.00 - \$6.00 - \$4.00 - S.2.00

1. Entries may be made by individuals only: only one entry will be allowed per exhibitor per class. All products entered for judging must be made by the exhibiting producer. Product must have been produced in the year it is judged.

2. Entries are limited to pure maple products; no foreign products added.

3. Each syrup entry (except Extra Dark for Cooking) must be in a oz. clear glass container only. Extra Dark for Cooking syrup must be in a 16 oz. clear glass container only. Maple Cream must be in a h lb. clear glass container only. All products must be in indicated packaging with producer's standard identifying packaging label, ready for retail market. All retail labels must conform to NYS Ag & Markets labeling requirements.

4. All syrup containers must display a label identifying the syrup as to grade, Grade A Light amber. Grade A Medium amber, Grade A Dark amber. Extra dark for in addition to the numerical NYS Fair entry label.

5. An entry that does not meet all the requirements of the class in which it is exhibited will be disqualified Class 37. Golden Maple Syrup (clear glass container only)

Class 38. Amber Maple Syrup Grade A (clear glass containers only)

Class 40. Grade B (clear glass container only)

Class 41. Maple Cream (h lb. clear glass container only)

Class 42. Maple Sugar uncoated, fancy molds, (at least h lb. container)

Class 43. Maple Sugar crystal coated, fancy molds, (at least h lb, container)

Class 44. Maple Sugar Granulated (at least h lb. in a clear plastic bag or glass container)

### SECTION C - HONEY Premiums: \$10.00 - \$6.00 - \$4.00 \$2.00 RULES

1. All honey products exhibited must be the product of the entrant's apiary and must be produced in New York State during the current calendar year.

2. The exhibit must fulfill the requirements of the class in which it is exhibited.

3. Exhibitors should make every effort to enter extracted honey in its proper color class.

4. All extracted honey must be packed in Queen Line Type or classic jars containing one pound of honey.

5. Section comb honey must be wrapped in clear cellophane or in window cartons.

6. The judges may open and sample any exhibit.

7. No identifying labels on any entry. After judging, entry tag may disclose name and address on the exhibit shown.

8. Only one entry will be allowed per exhibitor in any one class.

9. Ribbons will be awarded to the top four winners.
10. An amount of \$ 100.00 will be paid for erecting and maintaining the Bee Exhibit in the Agriculture Products Building for the duration of the fair.

- Class 45 - Three 1-1b. jars of honey, light extracted
- Class 46 Three 1-1b. jars of honey, light amber extracted
- Class 47 -Three 1-1b. jars of honey, amber extracted
- Class 48 Three 1-1b. jars of honey, dark amber extracted
- Class 49 Three section boxes of comb honey
- Class 50 Three packages of cut comb honey, 4" square
- Class 51 - Three circular sections of comb honey
- Class 52 - Single piece, pure beeswax, 1 lb. or more
- Class 53 - Beeswax candles

### DIVISION 3 - ARTS & CRAFTS

#### RULES

- 1 Any articles submitted to Classes and 6 (painting, graphics and photography) must be properly framed. mounted and wired for hanging or with easel mount backing.
- 2 All exhibit cards should state whether the article is of original design or from a pattern or kit,
3. Any identification on the article itself (e.g. sewn on name tag signed painting etc.) must be concealed by the exhibitor.
4. Section E: Quilting: all entries except class 23 must be quilted (no tied quilts) and except for class 81m the work of a single maker. Quilts must have been completed within the last 5 years. Please note on the exhibit card the pattern name or if the design is original. Any item to be hung must be suitably prepared with a rod pocket. Please bring a rod.
5. Please note: Any class that is subdivided by an 'a', 'b', 'c' etc. is considered a separate class  
Ex: Class 5a is a separate class from Class 5b

#### SECTION A - FINE ARTS

Original Work — no kits or commercial designs Premiums:

\$10.00 - \$6.00 - \$4.00 \$2.00

- Class 58. Painting any medium applied with a brush on canvas, board, paper or fabric (limited to 36" maximum in any direction).
- Class 59. Graphics: all drawing on paper using pencil, pen and ink, chalk, ink markers etc. (limited to 36" maximum in any direction).
  - a. Color b. Black and white c. Lithograph d. Collage
- Class 60. Sculpture all 3-dimensional work including relief and assemblage made from any media. Also includes quilling and fine paper cutting.

#### SECTION B - PHOTOGRAPHY Premiums:

\$10.00 - \$6.00 \$4.00 \$2.00

- Class 61. Color Photography — single print
- Class 62. Black and White Photography —single print
- Class 63. Photography collage— grouping of three or more in a single frame

#### SECTION C -SEWING MACHINE OR HAND

Premiums: \$10.00 - \$6.00-\$4.00 -\$2.00

- Class 64. Garments (Adult, Children, hand bags, purses, wallets, backpacks etc.)  
 Class 65. Computer generated thread painting created with sewing machine  
 Class 66. Any home accessory (placemats, tree skirts, pillows, curtains etc.) from an original design.  
 Class 67. Any home accessory (placemats, tree skirts, pillows, curtains etc.) from a kit or commercial pattern.

#### SECTION D - KNITTING CROCHET AND

TATTING Premiums: \$10.00 - \$6.00 - \$4.00 - \$2.00

- Class 68. Hand knitted garment for:  
 a. infant b. Child c. Adult d. Handbags, purses, wallets, backpacks etc.,  
 Class 69. Hand knitted home accessory (afghan, runner, decorations etc.)  
 Class 71. Crocheted garment for:  
 a. Infant b. Child c. Adult d. Hand bags, purses, wallets. backpacks etc.  
 Class 72. Doily  
 Class 73. Crocheted afghan or crib blanket any size

#### SECTION E - QUILTING

Premiums: \$15.00 - \$10.00 - \$7.50 \$5.00

- Class 75. Wearable quilts — any quilted item intended for use as clothing  
 Class 76. Domestic quilts — quilted items for use in the home other than wall decoration (ex: table  
 a, Hand quilted b. Machine etc.) Class 78. Bed quilts — twin size and up Class 77. Bed quilts —  
 lap quilt, crib size and smaller  
 a. Hand quilted b. Machine quilted by exhibitor c. Machine quilted — long arm Class 79.  
 Wall hangings— quilts of any size intended for a decorative use on walls.  
 a. Hand quilted b. Machine quilted by exhibitor c. Machine quilted — long arm  
 Class 80- Tied quilts — Layers of fabric sewn together at edges by hand or machine to form a coverlet;  
 layers in body of quilt held together by yarn or thread knotted through all layers. No other  
 stitching of any type through ALL layers is permitted. Decorative elements (applique,  
 embroidery, etc.) allowed if they do not go through all layers. Any size quilt allowed.  
 Class 81. Group quilts: quilt top pieced by more than one person.  
 a. Hand quilted  
 b. machine quilted

#### SECTION F - NEEDLEWORK

Premiums: \$10.00 \$6.00 \$4.00 \$2.00

- Class 82. Needlepoint  
 Class 83. Embroidery, including crewel work  
 Class 84. Counted cross stitch  
 Class 85. Macramé  
 Class 86. Candlewick

Class 87. Beadwork

Class 88. Spinning: two skeins of same yarn, approx. 2 ounces in weight

Class 89. Weaving

a. Loom woven yardage — 1 yard b. Article made from such yardage

Class 90. Felting: Any wearable or non-wearable article made from hand felted fiber.

Class 91. Basket: Willow work, caning, reeds, pine needle (one article any size)

Class 92. Rug hooking (Traditional rug hooking, Latch hook, braided, woven, punch needle)

#### SECTION G DECORATIVE ARTS.

Premiums:                   \$6.00 \$4.00 \$2.00

Class 93. Pottery

a. Handcrafted - functional or decorative piece

b. wheel or thrown — functional or decorative piece.

Class 94. Ceramics

a. Functional

b. Decorative

Class 95. Decorative painting on objects

a. Blended style — any surface, any medium (still life, fruit, floral, people, animals)

b. Folk art — stroke work (rosemaling, tole, Pennsylvania Dutch, Bavarian, etc.)

c. Primitive style on any surface — any medium including stencil and sponge work.

Class 96. Woodcrafts a, refinished functional piece — finish may be stain, paint, stencil, etc.

b. Original piece — functional (carved, scroll saw, inlay, lathe turned, cabinetry)

c. Original piece — decorative (carved, scroll saw, inlay, lathe turned, cabinetry)

d. Functional or decorative piece from a kit or pattern

# Section D Craft Beverages

## Rules (Wine)

1. Open to any Amateur Winemaker, 21 years or older, who is a resident of Tioga County.
2. No exhibitor shall be involved in commercial winemaking or use the services of a commercial winemaking facility. This is an amateur competition.
3. Two (2) bottles of each entry is required. No bottles will be returned to the exhibitor. Standard 750ml (4/5 quart) wine bottles or 375 ml wine bottles are acceptable
4. Each bottle must be identified with the wine maker's name, address, entry category number and grape or fruit variety. This must match the information on the entry form.
5. There is no limit of wines per exhibitor.
6. All wines must be made in New York State by the exhibitor.
7. Wine must be brought to the fairgrounds on Sunday, August 8 th 10 am — 2pm.

## Rules (Brew)

1. Open to any Amateur Brewer, 21 years or older, who is a resident of Tioga County.
2. No exhibitor shall be involved in commercial brewing or use the services of a commercial brewing facility. This is an amateur competition.
3. Beer, mead and cider entries must be in sealed, food-safe containers that meet these criteria:
  - Hold a minimum of 10 ounces (296 ml) in volume e No more than 2.75 inches (7 cm) in diameter and no more than 9 inches (23 cm) in height, to ensure that they will fit in standard longneck case box slot.
  - Must be free of ink, paint, or paper labeling other than the competition entry label. Obliterate any lettering or graphics on the cap with a permanent black marker.
  - Bottles not meeting the above requirements will be disqualified.
4. Entry must include TWO (2) bottles for each entry competing.
5. If more than 6 entries are submitted, the judges have the right to establish sub- classes.
6. The 2016 National Homebrew Competition Style Guidelines will be used to evaluate entries.