

Tioga County Fair

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 & 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 Friday, August 4th by email at cgoodrich4@verizon.net
2. Entries arrive at the Arts & Crafts building on the Fair grounds, Sunday August 6th from 1 PM until 3 PM.
3. There is one entry per person, per class.
4. Household Arts, Ag Products, and Arts & Crafts entries MUST be submitted on a separate entry form.
5. 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 move cards as necessary.
6. 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 tiogacofair.com/rules.htm
7. No entry fees. Each exhibitor may enter up to FIVE entries per division.
8. Only one entry per class per exhibitor.
9. Judges reserve the right to create sub classes should there be a large number of entries.
10. Judging will consist of:
 - a. Appearance- 10%
 - b. Style- 10%
 - c. Workmanship- 50%
 - d. Materials- 30%

Entries must be brought to the Ag Products Building for placement Sunday, August 7th from 1:00 am-3:00 pm no entries on Monday August 7th. EACH item must have a double entry card fastened securely (cards available at the Arts & Crafts Building on the fairgrounds).

JUDGING SCHEDULE:

HOUSEHOLD ARTS (DIVISION 1)- Monday, August 7th at 10:00am

AG PRODUCTS (DIVISION 2)- Monday, August 7th at 1:00 pm

ARTS & CRAFTS (DIVISION 3)- Monday, August 7th at 3:00 pm

Entries can be picked up along with premium money on Sunday, August 14th at 2:00 pm

SHOW AWARDS

1. There will be 1st, 2nd, 3rd, and 4th place ribbons per class. The judge's decisions are FINAL.
2. Judges may withhold ribbons if any entries are deemed unworthy.

SPECIAL AWARDS

1. **Best of Show** Rosette may be awarded to one of the three **Best of Division** winners. **The Best of Show** exhibitor will receive a \$25 Premium for the award.

DIVISION 1

HOUSEHOLD ARTS

SECTION A- CULINARY ARTS- Premiums \$10.00- \$6.00- \$4.00- \$2.00

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 into the competition.
4. Baked goods may not be made from boxed mixes, premixed purchased products such as slice & bake cookies, or purchased "bake and serve" products such as ready-to-bake pies, crusts, brown & 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 them on a paper plate & put in a re-sealable bag appropriate to the size of the items.
7. Bread is 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 re-sealable 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 Bundt, 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
 - e. Recipe card and processing instructions must be placed in a re-sealable bag and taped to the top of ONE jar. Two identical jars of same 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 & 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 & BAKING- Premiums: \$10.00-\$6.00-\$4.00-\$2.00

Canning

- 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
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- **Baking**
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- Class 33 pies
- Class 34 cakes
- Class 35 cookies
- Class 36 breads

DIVISION 2 – 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 exceeds 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. Size..... 20
 - f. Stem.....20
 - g. Total.....100
5. Vegetable exhibits will be judged based on:
 - a. Freedom on inquiry, disease, insect, sunburn, etc..... 30%
 - b. Best market size and quality..... 25%
 - c. Trueness to variety type..... 15%
 - d. Uniformity of size, shape, color, and maturity.....15%
 - e. Attractiveness, cleanliness, color, etc.....15%
6. Flowers exhibitors must furnish your own container for flowers.
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.
 - a. **Class 33 Cut Flowers (3 stems)**- Any cut flowers grown by exhibitor
 - b. **Class 34 Cut flower arrangement**- in a vase appropriate for contents
 - c. **Class 35 Vegetables (3 pieces)** - any vegetable grown conventionally or organically.
 - d. **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-\$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 12oz. clear glass container only. Extra Dark for cooking syrup must be in a 16oz clear glass container only. Maple Cream must be in a 1/2lb clear glass container only. All products must be 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 cooking, 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 container only)
 - **Class 40 Grade B** (clear glass container only)
 - **Class 41 Maple Cream** (1/2 lb. clear glass container only)
 - **Class 42 Maple Sugar uncoated, fancy molds** (at least 1/2 lb. container)
 - **Class 43 Maple Sugar Crystal coated, fancy molds** (at least 1/2 lb. container)
 - **Class 44 Maple Sugar Granulated** (at least 1/2 lb. in a clear plastic bag or glass container)

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

RULEs

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.

1. The exhibit must fulfill the requirements of the class in which it is exhibited.
2. Exhibitors should make every effort to enter extracted honey in its proper color class.
3. All extracted honey must be packed in Queen Line Type or classic jars containing one pound of honey.
4. Section comb honey must be wrapped in clear cellophane or in window cartons.
5. The judges may open and sample any exhibit.
6. No identifying labels on any entry. After judging the entry tag may disclose name and address on the exhibit shown.
7. Only one entry will be allowed per exhibitor in any one class.
8. Ribbons will be awarded to the top four winners.
 - **Class 45 Three 1lb jars of honey, light extracted**
 - **Class 46 Three 1lb jars of honey, light amber extracted**
 - **Class 47 Three 1lb jars of honey, amber extracted**
 - **Class 48 Three 1lb 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, 1lb or more**
 - **Class 53 Beeswax candles**

DIVISION 3- ARTS & CRAFTS

RULES

1. Any articles submitted to classes 58-63 (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 81, 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 & white
 - C. Lithograph
 - D. Collage
- **Class 60** Sculpture- all 3-dimensional work including relief and assemblage made from any media. Also includes quelling 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 & 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, handbags, 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 & 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.

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- **Class 69** Hand knitted home accessory (afghan, runner, decorations etc.)
- **Class 71** Crocheted garment for: a) infant b) child c) adult d) handbags, 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 runners, tree skirts, placemats, pillows, purses, etc.)
- **Class 77** Bed quilts- lap quilt, crib size and smaller
- **Class 78** Bed quilts- twin size and up 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 (appliqué, 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, parody, punch needle)

SECTION G- DECORATIVE ARTS: Premiums: \$10.00-\$6.00-\$4.00-\$2.00

- **Class 93** Pottery a) handcrafted- functional or decorative piece
- b) wheel thrown- functional or decorative piece
- **Class 94** Ceramics a) functional b) decorative
- **Class 95** Decorative painting on objects
 - Blended style- any surface, any medium (still life, fruit, floral, people, animals)
 - Folk art- stroke work (rosemaling, tole, Pennsylvania Dutch, Bavarian, etc...)
 - Primitive style on any surface- any medium including stencil and sponge work

- **Class 96** Woodcrafts
 - Refinished functional piece- finish may be stain, paint, stencil, etc.
 - Original piece- functional (carved, scroll saw, inlay, lathe turned, cabinetry)
 - Original piece- decorative (carved, scroll saw, inlay, lathe turned, cabinetry)
- Function or decorative piece from a kit or pattern.

SECTION H- Craft Beverages (New)

. **Class 97 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 are required. No bottles will be returned to the exhibitor. Standard 750ml (4/5 quart) wine bottles or 375ml 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 much match the information on the entry form.**
5. There is no limit of wines per exhibitor.
6. All wines must be made in NY State by the exhibitor.
7. Wine must be brought to the fairgrounds on Sunday, August 4th, 1:00am-2:00pm

. **Class 98 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:
 - a. Hold a minimum of 10 ounces (296ml) in volume
 - b. No more than 2.75inches (7cm) in diameter and no more than 9 inches (23cm) in height, to ensure that they will fit in a standard longneck case box slot.
 - c. 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.
 - d. 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.
7. Wine must be brought to the fairgrounds on Sunday, August 4th, 1:00am-2:00pm

. **Class 98 Cider**

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 cidermaking or use the services of a commercial 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 375ml wine bottles are acceptable.
2. Each bottle must be identified with the cider maker's name, address, entry category number and fruit variety. **This much matches the information on the entry form.**
3. There is no limit of ciders per exhibitor.
4. All ciders must be made in NY State by the exhibitor.
5. Ciders must be brought to the fairgrounds on Sunday, August 4th, 1:00am-2:00pm

