

King County Fair Exhibitor Fair Guide

Enumclaw Expo Center

July 11-14, 2024



**LIVESTOCK, SMALL ANIMAL & STILL LIFE
GENERAL RULES & INFORMATION**

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Forms can be found on the King County 4-H website for Animal Entry form, Still Life/Poster Exhibit Entry, Photo Form, and Entry Tags.

Welcome to the King County Fair Exhibitor Guide

On behalf of the Board of Directors of the Enumclaw Expo & Event Center and King County Fair, THANK YOU for being a part of the exhibits and bringing energy to our Fair. We are the oldest Fair west of the Mississippi – we are the Fair to see since 1863! Let’s kick the dust up and have a good ‘ole time at this year’s King County Fair!

BOARD OF DIRECTORS

*Tami Dunn, President
Scott Gray, Vice-President
Kevin Wright, Secretary
Brian Bowen, Trustee
Anthony Wright, City Council Liaison*

EXPO CENTER STAFF – 360-226-3493

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KING COUNTY FAIR CONTACTS

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4-H animal and static project entries
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King County Junior Livestock Show
Kaitlin Norton, kaitlin_norton@enumclaw.wednet.edu |
FFA animal projects
Hollie Rubin, 253-09-1869 hollierubin@comcast.net |
Open Class non-animals (separate exhibitor guide)*

All animal entries will be entered on the Animal Entry List. Still life and other exhibits will be entered on entry forms and will have specific drop off entry dates before Fair.

***BARNS WILL BE OPEN FOR SET UP: JULY 6&7 9AM-4PM and July 8 12:00PM-8:00PM
PLEASE CHECK WITH LEADERS FOR ASSIGNED TIMES***

GENERAL FAIR INFORMATION

FAIR HOURS	BARN HOURS	CARNIVAL HOURS
Thursday 10am – 10pm Friday 10am – 10pm Saturday 10am – 10pm Sunday 10am – 6pm	Barns will be open to the public from 10AM-9PM Thursday through Saturday, and 10AM-6PM on Sunday	Thursday-11AM-9PM Friday – 11AM-10PM Saturday 10AM-10PM Sunday – 10AM-6PM

GENERAL RULES FOR ALL EXHIBITORS

1. It is the expectation of the King County Fair that all exhibitors' actions, displays and/or behaviors will promote a safe family experience for patrons and exhibitors, and anything judged to be inappropriate by the King County Fair Board are grounds for removal and disqualification from the King County Fair.
2. Exhibitors of articles, animals and/or livestock at the fair accept the risk of loss or damage to their articles, animals and/or livestock while displayed at the fair and agree to hold the King County Fair harmless if such damage or loss should occur. Exhibitors shall be responsible to secure any insurance or other protection against said damage or loss.
3. The Fair Board reserves the right to accept, reject, or accept conditionally any entry or application.
4. Exhibits entered in the wrong lots may be reclassified by the superintendent.
5. Smoking and vaping is prohibited in and around barns and buildings at Enumclaw Expo Center

GENERAL LIVESTOCK RULES 4-H - FFA - OPEN CLASS

1. **JUDGING ORDER** - The order of showing livestock will be as listed in the premium book. All items not covered in the premium book shall be left to the decision of the Barn Superintendent.
 2. **JUDGING SHOW TIME** - Exhibitors will promptly lead their animals into the ring for competition when called by the Superintendent or may forfeit premiums. If you are showing in both 4-H/FFA and Open Class, you must pay attention to show time. Youth exhibitors also in 4-H and FFA will be required to do their own fitting and prepping.
 3. **ANIMAL CONTROL** - All unruly animals or animals that require medication or special equipment to handle or restrain are not to be brought to the Fair. (Exception: open class bull with approval from Livestock Superintendent.) If an animal is unruly or the exhibitor does not show he or she can control the animal, the Superintendent can disqualify the animal. (Exception: open class bull with approval from Livestock Superintendent.) Exhibitors are liable for damage caused by animals they entered.
 4. Any deviation from these guidelines may result in loss of premiums and/or disqualification from the Fair.
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PROHIBITED ITEMS

No person shall possess or discharge any firearm, bow and arrow, air or gas weapon, slingshot, fireworks, or explosive at the Fair. Exceptions made for archery competitions. Persons on the premises must abide by the Enumclaw Expo & Event Center policies. Prohibited items include skateboards, rollerblades, animals other than registered projects and official service animals, weapons, alcoholic beverages, controlled substances, and marijuana. *All bags, blankets, coolers etc are subject to search by Fair Management and/or Security and Law Enforcement on-site.*

PREMIUM CHECKS

Premium checks will be made available around October 1 of the current year and will be mailed to exhibitors at the mailing address associated with their entry form. Checks must be cashed by December 31st of the current year issued. No checks will be reissued after December 1 of the current year. All checks not cashed by December 31, will be considered a donation to the Fair.

Any error in the records of premiums caused by oversight or neglect shall be subject to correction whenever proof is furnished to the fair office that a mistake has been made. Errors and checks not received in the mail by November 1st of current year should be reported via email to re nep@enumclawexpo.com.

Checks that are lost or damaged will be subjected to a \$35.00 fee for canceling and replacing a check.

1099 Information: If you exceed \$600.00 in total premiums, you will need to file a W-9 form. These are available in the fair office. Premium checks will not be issued unless we have the completed W-9 form.

EXHIBITOR PARKING PASSES

It is mandatory that all exhibitors entering livestock and/or small animals into the King County Fair and who will be parking a vehicle, must purchase an Exhibitor Pass at time of entry.

- Exhibitor Parking Permits may be purchased only at the Fair Office or on-line.
 - All parking permits are issued for one vehicle.
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EXHIBITOR ENTRY TICKETS

Information will be available on the King County Fair website. Tickets available beginning May 1st - link to buy tickets will also be shared in the 4-H Newsletter.

STALL / PEN / CAGE / TACK REQUESTS

The Livestock Superintendents shall assign all spaces, stalls, pens, and cages. Each 4-H, FFA, OC Livestock Superintendent must indicate on entry forms the number of pens requested. The following is needed for EACH club/chapter: number of exhibitors, number of pens, stalls, cages, and/or benches and number of tack/carding pens.

TACK/PEN SPACE - is available as room allows. Space will be assigned on set-up day. Stall, pen and cage assignment and structure of pens will not be altered without approval from Fair Manager or designee – NO EXCEPTIONS.

FEED & ANIMAL BEDDING

ANIMAL FEED - Each exhibitor shall furnish necessary feed for his animals and arrange for their care.

BEDDING - Sawdust bedding will be provided by the Fairgrounds for all barns. Sawdust is to be used moderately. The amount used will be monitored and regulated by superintendents.

STRAW will be ordered in advance and must be included on the supply list by each superintendent or leader. Straw will be made available to other exhibitors based on leftover availability only.

CLEANLINESS DURING AND END OF FAIR

BEDDING AND MANURE must be deposited in DESIGNATED AREAS. Dumpsters are provided at that North end of the Livestock Barn and on the East side of the Horse Barn for manure disposal. Anyone dumping or depositing bedding or manure in the Fair garbage containers or any other area is subject to forfeiture of premiums or disqualification in future fairs.

CLEAN UP - At the conclusion of the fair, all animal owners will remove their animal's bedding before departure from the fairgrounds, if exhibitor does not comply, they will be billed a \$50 pen/tie/stall cleaning charge, or the amount will be withheld from premium checks.

PROPERTY OF ENUMCLAW EXPO CENTER

The general supervision of the grounds, and the entire exhibition, are vested in Enumclaw Expo Center management. Property of the Enumclaw Expo Center may not be removed from the grounds.

LOAD-IN DAY

Please contact your Department Superintendent for the authorized date and time to drive onto the fairgrounds. Load-In times will be assigned by animal species. Non-authorized vehicles are not allowed on the fairgrounds. No vehicle entry Thursday, Friday, Saturday, or Sunday. Absolutely, no inside fairground parking allowed. Your vehicle will be towed.

VETERINARIAN CHECK & ANIMAL ILLNESS

VETERINARIAN INSPECTION - All animals will be subject to a clinical inspection by the veterinarian in charge at the time of entry. Any animals showing evidence of disease may be refused entry. The professional advice of local veterinarians will be considered by barn superintendents when decisions are made about an animal's admittance to the grounds.

EVIDENCE OF DISEASE - Any animal or bird showing evidence of contagious or infectious disease, including but not limited to, abscess, sore mouth, mastitis, foot rot, warts, boils, or ringworm, will be refused entry into the fairgrounds or removed from the fairgrounds at the discretion of the superintendent.

SICK ANIMALS – when an animal or bird develops a disease condition during the Fair, please notify the barn superintendent to begin the process to determine if the animal will need to be released. One criterion for release of a sick animal will be a rise in temperature.

THE EXHIBITOR IS FINANCIALLY responsible for veterinary care received during the Fair for animals sick or injured. (Department Superintendent can make a vet call if attempts to contact the exhibitor are unsuccessful).

DOGS & PETS

No dogs or other pets are permitted at Enumclaw's Expo Center. Exception: on duty police dogs, service animals (as defined by ADA), trained animals in scheduled acts, and animals entered in competition. Household and family pets, whether domestic or wild, and service animals not recognized by the Americans with Disabilities Act (ADA) Section 36.104 are not permitted on the Fairgrounds during the King County Fair.

HERDSMANSHIP

Herdsmanship at King County Fair is required in each animal department. 4-H exhibitors are required to do exhibitorship in the Still Life building. Accommodations can be requested for 4-H youth - contact Nancy at nbaskett@wsu.edu.

LOAD OUT AND RELEASE OF ANIMALS

RELEASE OF LIVESTOCK EXHIBITS - No livestock exhibit will be permitted to be removed before 6:00 PM, Sunday of Fair. Any exception to this rule must be with the approval. Any animal released early will not be permitted to return to the Fair.

Animals located in the Livestock barn will be informed of the time vehicles can enter through gate 1. Large livestock that was auctioned at the sale is being transported off-site. The transporters have priority through gate 1 and it must be kept clear until the large livestock is loaded and removed from the grounds. **NO EXCEPTIONS!**

STATE 4-H FAIR

4-H Still Life Exhibitors who qualify by receiving a blue ribbon placing in a still life project are eligible to enter at the 4-H State Fair hosted at the Washington State Fair in Puyallup.

Animals will be eligible to enter the 4-H State Fair based on allocations and placing. For more information, contact Nancy Baskett at 253-224-2884.

Poultry are shown at the Junior Poultry Show at the Washington State Fair.

GROUNDS & BUILDING USE

- All 4-H exhibitors who are in the campsite must be accompanied by an adult chaperone. 4-H members are not allowed to sleep overnight in any building or barn.
 - 4-H members staying overnight with other than a parent/legal guardian should have a medical release form with them at night. Club leaders must have a medical form for all members of their club on fair site with them for the duration of the fair.
 - Smoking is prohibited in and around barns and buildings. Expo Center will designate smoking areas.
-

Food Activities



Food Activities

Superintendent	Floy Ziegler flzwez@yahoo.com
Entries - open to 4-H members in King County	Must be a registered 4-H member by May 15 and be enrolled in Family Living project. Note Class 12 exceptions
Entries due	June 3rd
Still Life Entry Form	Bring/attach with entry/entries - form available at end of Fair Book
Educational Posters	See Educational Display Department
Activity Building Set up time	Sunday, July 7th at 11:00 - 330 pm
Herdsmanship	Herdsmanship must be done in the Activity Hall by all exhibitors to qualify for the State Fair. Youth must each do one hour
Exhibit release time	Sunday, July 14th at 630 pm

Members participating in any food activity must provide a signed by parent Food Activity Registration form to the Superintendent no later than June 3rd. Request form from superintendent. Be familiar with the specific rules for your foods activity found in your current project materials. Be sure to use the newest revised edition of Publication EM4733E "4-H Food Activity Guidelines" for all 4-H foods activities. Graduating seniors will be given priority in scheduling. All members participating in activities will receive a copy of the final schedule and kitchen inventory prior to June 30

Participants must be enrolled in a food project to participate.

Members may be restricted to one contest each, depending on kitchen schedule.

Ribbon placing may be reduced if herdsmanship and/or dress code are not followed.

When participating in an activity requiring a copy of the food recipe(s), each recipe must include measurements, steps in processing, time and temperatures as well as number of servings. Recipe must be legible (typed is preferable). Age club name and leader's name must appear at the top of the recipe(s).

- Cloverbuds do not compete, but are encouraged to participate in Class 2 at King County Fair. Juniors must have previously participated in Salad-Sandwich contest prior to being scheduled for a kitchen activity.
- Juniors in the 5th grade may be excused from this requirement with prior permission from the Superintendent. Foods, recipes and menus selected should be appropriate for the age and experience of the member.
- Contestants should be knowledgeable about My Plate - www.choosemyplate.gov. Contestants are judged through a personal interview method.
- Members may compete as teams (two (2) per team) in Class 9.
- Contestants need to bring all food preparation and service items from home. A microwave will be provided.. Items brought from home must be sanitized on site before use. Plan to accomplish sanitizing within the activity time limit. Dishes will be washed by hand. Refer to EM4808E

Class 1: **Table Setting - County and State Contest**

Premium Points, Blue 30 - Red 23 - White 17

Participants will set the table in front of a judge. Paper & plastic may be used where appropriate to carry out themes. For more information:

4-H Table Setting Activity

Lot A - Advanced Table Setting (individuals) County and State Contest For Juniors, Intermediates, and Seniors enrolled in a food project Participant will bring a written plan, listing menu, and planned occasion.

Use their own dishes, utensils, glassware, linens and centerpiece to demonstrate the correct setting for two (2) places. 3 ft. x 3 ft. square card table will be provided. 45 minute maximum.

Class 2: Sandwich or Salad Making County Contest

Premium Points, Blue 20 - Red 15 - White 10

Lot A - Cloverbud with Superintendents permission

Lot B - Junior

Lot C - First Year Intermediate

Sanitizing supplies will be provided. Prepare a favorite sandwich or salad and present a written plan of a well- -H meal planning form, KC4-H7003a, to the judge at time of contest. (Contact superintendent for form) Table will be provided for preparation. Contestants must bring: Foods, bowl, cutting board, utensils (tongs, knife, etc.) to prepare sandwich or salad and a plate and fork for the judge to use in sampling the food. Only purchased ingredients may be used (no home grown, gleaned or preserved foods). Sanitation on site of materials brought from home is not necessary.

Following judges evaluation, contestants must clean the area and remove all of their supplies and food from the area.

Class 4: Quick to Fix Meals County and State Contest

Premium Points, *Blue 30 Red 23 White 17*

Lot A - Junior

Lot B - Intermediate

Lot C - Senior

or

Make a simple meal that demonstrates food and kitchen safety, appropriate preparations skills, and knowledge. Up to 2 hours allowed for activity completion including set- review, and clean - up.

Class 5: Favorite Foods County and State Contest

Premium Points, *Blue 75 - Red 55 - White 40*

Lot A - Juniors (Individual only); up to 1½ hours

Lot B - Intermediates (Individual or team); up to 3 hours

Lot C - Seniors (Individual or team); up to 3 hours

Class 6: Bread Baking County and State Contest

Premium Points, *Blue 75 - Red 55 - White 40*

Lot A - 2 hours - Quick Breads Lot B - 3 hours - Yeast Breads

Juniors may only enter in Lot A. Intermediate & Seniors may enter either lot. No bread-baking machines allowed. Contestants will furnish any needed equipment and supplies. Ingredients must be brought in their original packaging. Cost and nutrition questions will be emphasized in the judging of the finished product. Do not bring any items to be served with the bread.

Class 7: Food Preservation County and State Contest

Premium Points, Blue 75 - Red 55 - White 40

May compete as an individual or team (2 per team). Juniors may enter in food dehydration or food freezing only. May can, freeze, or dry fruits, vegetables, meat, fish and poultry, pickles, syrups or preserves, jams or jellies.

1 hour is allowed for food dehydration

1½ hours for food freezing and jam/jellies 2 hours for water bath canning

3 hours for pressure canning

Current USDA processing recommendations must be followed.

http://www.uga.edu/nchfp/publications/publications_usda.html

Bring a sample of dried food since not enough time is allotted for drying time. Drying of raw meats is not permitted. Use of approved recipes for pre-cooked meats before drying will be required. Members will furnish any needed equipment and supplies. Ingredients must be brought in their original packaging.

Class 8: Foods of the Pacific Northwest County and State Contest

Premium Points, Blue 75 - Red 55 - White 40

Lot A - Junior

Lot B - Intermediate

Lot C - Senior

Demonstrate knowledge and skill in preparing an attractive, nutritious and good tasting food product that highlights an agricultural product of the Pacific Northwest. Ingredients must be brought in their original packaging. Be prepared to discuss with the judge the educational display and the nutritional, historical and cultural aspects of the Pacific Northwest agricultural product highlighted in the activity. 3 hours (2½ hours average) allowed to complete the activity. This includes set up and display, use of the kitchen, evaluation by Product.

Class 9: Food for All Occasions County and State Contest

Premium Points, Blue 75 -Red 55 - White 40

or

May compete as an individual or in teams (2 Juniors, 2 Intermediates or 2 Seniors per team). Juniors may NOT compete at State level. Total cost of food is not to exceed \$10 per guest. Contestants must furnish all foods and needed supplies and do full preparation of meal in the Fair kitchen. Individual contestants will prepare and serve a complete meal for four people. Guests must be invited by the exhibitor and notified to arrive 15 minutes before the meal is served. Family members are not allowed to participate as guests. Microwave is available for preparation. 3 hours will be allocated for preparation, serving, clean-up and evaluation by a judge.

Lot A - Individuals - Individuals will prepare and serve a complete meal for four people, which will include contestant, judge and guests.

Lot B - A two person team activity. Team members must both be either intermediates or seniors. Teams will prepare a meal for six, themselves and four guests,

Class 10: Lunch On The Go County and State Contest

Premium Points, Blue 30 Red 23 -White 17

Lot A - Junior

Lot B - Intermediate

Lot C - Senior

Prepare lunch for one (1) from beginning to end and demonstrate food and kitchen safety, appropriate preparation skills and knowledge appropriate for the age and experience of the member. Consideration of how/where the lunch will be stored prior to eating, where it will be eaten, and good safety practices related to storage is of greatest importance. Activity is 300 minutes - with 10 minutes for clean-up. A short interview with the judge will follow. Participants must bring all food and needed equipment to prepare the lunch and complete the clean up. Lunches may contain some commercial foods or foods prepared prior to the activity. Foods may be cookies, puddings, cupcakes, etc. Items such as sandwiches, tortilla wraps, bagel sandwiches, fruit salads, etc. should be made on site. Include beverages in the lunches

FOOD AND NUTRITION

Superintendent	Floy Ziegler flzwez@yahoo.com
Assistant Superintendent	Emily Peel
Entry	Must be a registered 4-H member by May 15th
Entries can be dropped off/ Set up time for area	Sunday, July 7th 11:00 am - 3:30 pm at EXPO Center
Educational Displays	See Educational Display Department Class due June 3rd
Exhibitorship :	must be done by all exhibitors in order to qualify for State Fair. Youth and parents are each required to do one hour.
Exhibit Release Time	Sunday, July 14th at 630 pm

- Information must be complete, legible and accurate.
- A Still Life Entry Tag must be attached to each exhibit.
- Please use simple class/lot names on entry forms and tags, as appropriate.
- Exhibits must be made in the current 4-H project year and/or not have been entered in previous fairs. Early removal of an exhibit without permission will forfeit awards.
- **All entries will remain on display until food shows sign of spoilage.** Otherwise all entries will remain on display until checkout on the day and time shown above.
- **Perishable food products will not be returned due to health regulations.**
- **Please bring items on a disposable plate covered with plastic wrap.**
- **Items needing refrigeration will not be accepted.**
- Entries made from/using commercial products are not allowed.
- Alcoholic products are not allowed.
- Entries made with bread-making machines are not allowed.
- **Recipes must be followed and provided for all entries, including:**
 - Ingredients and quantities
 - Steps in processing
 - Time and temperatures
 - Number of servings
 - Name and age of 4-H member

Premium Points, Classes 1 - 5: Blue 30 - Red 23 - White 17

Class 1: BAKED ITEMS - State Fair Class 120 Premium Points – Blue 30 - Red 23 - White 17

LOT A - Yeast Bread/Roll (1/4 loaf including end or 4 rolls)

LOT B - Quick Bread and Muffins. (1/4 loaf including end or 4 rolls)

LOT C - Desserts. (4 cookies, ¼ cake, 4 pieces of candy, whole pie, cobbler or tarts)

LOT D – Nutritious Snacks

LOT E: Any baked item featuring a northwest agricultural product for flavor.

LOT F: Special Diet Baked Item (diabetic, gluten free vegan, etc.

Class 2: PRESERVED FOODS Premium Points – Blue 30 - Red 23 - White 17

- Preserved entries must follow current USDA publications for food preservation processing times and methods.
- Include the method of preparation and/or processing time and length of storage
- Homegrown, gleaned or home preserved products are not allowed.
- Items with missing required labels will be disqualified.

LOT A – Single Container Preserves - State Fair Class 130

1/4 to 1/2 cup dried food product in plastic food storage bag (with completed C0804 label. One jar of canned fruit or vegetable in standard canning jar, sealed with flat metal lid and screw band (with completed C0803 label in lid)

One jar of pickles, relish, chutney, jelly, hams, conserve or marmalades

One jar of meat, fish or poultry

LOT B – Preserved Quick Meal - State Fair Class 125

Includes a menu for a meal accompanied by 3 to 5 jars of home canned or dried foods to be used in the meal. A 3 x 5 card with nutritional information and meal preparation methods of preserved items must be included.

Class 3: HOMEMADE DRIED MIXES

Must include recipe of how mix is made, storage and quality date instructions. Must also include a separate recipe for use of dry mix. Applications of decorations and gift tags are acceptable, provided the product is thoroughly visible. *Premium Points – Blue 30 - Red 23 - White 17*

Class 4: FOOD GIFT BASKET/CONTAINER - State Fair Class 125

Premium Points – Blue 30 - Red 23 - White 17

Must include no less than three different home prepared food items: e.g., baked, canned, dried, food mixes, etc. A 3 x 5 card describing the occasion and or purpose of the basket must be included.

Class 5: MODIFIED RECIPE - State Fair Class 125

A recipe that has been modified for a special diet or to make it healthier. Submit both the original and modified recipe. List the changes made to make the items healthier (less calories, less fat content etc.). *Premium Points – Blue 30 - Red 23 - White 17*

Class 6: MENU PLAN - State Fair Class 125 List a menu plan for three days on 8 ½ x 11 sheet of paper. Include a personal recipe book with at least ten recipes that you will use during those three days. Recipes to include ingredient list and preparation instructions

***Decorated Food Arts – see Creative and Expressive Arts Class 1 Lot E

***4-H Youth in Action See 4-H Youth in Action Department

Revised 3/2024