

# Home Arts



# King County Fair

## Information & Rules

The following rules and regulations apply to all non-commercial exhibitors/exhibits participating in the current year. Fair exhibitors are required to familiarize themselves with these rules and exhibit in accordance with them. The Fair reserves the final and absolute right to interpret these rules and regulations, arbitrarily settle and determine all matters, questions, and differences in regard thereto, or otherwise arising out of or connected with the Fair.

The King County Fair will be held at the Enumclaw Expo Center July 16– July 19, 2026.

Fair mailing and physical address: **45224 284<sup>th</sup> Ave SE, Enumclaw, WA 98022**. Hard copies of this premium book can be picked up [here](#).

Enumclaw Expo & Events Association is a nonprofit that puts on the annual King County Fair. Main Line – 360-226-3493

### Official Fair Hours:

The Fair will be open to the public at the following times:

Thursday, July 16	10 am to 10 pm
Friday, July 17	10 am to 10 pm
Saturday, July 18	10 am to 10 pm
Sunday, July 19	10 am to 6pm

### Grounds

The general supervision of the grounds, and the entire exhibition, are vested in Fair management. Outside agencies are contracted to provide medical and law enforcement services during the annual Fair. Property of the Fair, or its outside agencies, may not be removed from the grounds. Possession of alcoholic beverages are prohibited at the Fair except in the designated beer gardens and purchased from the Fair.

### Parking

Parking passes and preauthorization required for all vehicles on the grounds inside the gates parked or driving inside barns, buildings or on lawns at any time. Overnight parking is allowed only in Camping Lots. Reservations can be made at [KingCoFair.com](http://KingCoFair.com). Area traffic/parking signs will be observed at all times. Designated fire lanes must be kept clear. No person shall knowingly interfere with the free flow of persons or vehicles upon or through the Fair or otherwise knowingly prevent the orderly and efficient use of Expo property for its primary purpose.

### Lost and Found

Lost and found is located at the Fair Office during business hours. Found items without identifiable ownership or items requiring owner contact, should be taken to the Fair Office. The Fair office will retain lost /found items for a period of (2) two weeks then they will be donated or thrown away.

### Dogs and Other Pets

No dogs or other pets are permitted at The King County Fair. Exception: on duty police dogs, service animals (as defined by ADA), trained animals in scheduled acts and animals entered in competition.

### Advertising

No person shall post, distribute or display signs, advertisement, circulars, printed or written matter at the King County Fair. This includes “FOR SALE” signs over specific exhibits or entries. Please contact your Superintendent for further information.

**HOLD HARMLESS:** The Owner/Exhibitor agrees to protect, defend, indemnify, and save harmless the Enumclaw Expo & Events Association, from any and all costs, claims judgement, and/or awards for damages, arising out of or in any way resulting from activities associated with their entries. The Owner/Exhibitor of the exhibit(s) releases the Enumclaw Expo and Events Association, from any and all liability for loss, damage, or injury to property while at Enumclaw’s King County Fair. In the event the Enumclaw Expo and Events Association incur any judgment, award and/or cost arising there from, including attorneys’ fees to enforce the provisions of this article, all such fees, expenses, and costs shall be recoverable from the Owner/ Exhibitor. Statement of Responsibility: 4-H and Still Life exhibits are entered and displayed at the list of the exhibitor. The Enumclaw Expo and Events Association, WSU, EEEA officers, agents or employees cannot accept responsibility for loss of damage due to the conditions imposed in a Fair setting or for exhibits left after the time specified for removal. 4-H members how have exhibits of great sentimental and/or monetary value should consider whether such exhibits should be entered into the Fair.

### Forfeiture of Privileges or Awards

Any person who violates any general or special rule or intent will forfeit all privileges and premiums and be subject to such penalty as Fair management may deem appropriate, including removal from the Fair grounds.

### First Aid

In the case of a medical situation, exhibitor shall immediately contact the nearest Superintendent or Fair employee. They are responsible for making the appropriate contacts. Exhibitors may help the situation further by keeping the area cleared until medical assistance arrives. The first aid unit is located at the North end of the Exhibit Hall during public hours of the Fair. A First Aid kit and AED Unit is located in the Activity Hall Kitchen.

### Property of Enumclaw Expo

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

### Law Enforcement and Security

Security is provided at the Fair before, during and after public hours. They are based out of the Administration office.

# Open Class Still Life Information & Rules

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**Superintendent: Julie Goetz 360-367-6299**

Fair office: 360-226-3493

## Building Hours:

Thursday, July 16	10 am to 9 pm
Friday, July 17	10 am to 9 pm
Saturday, July 18	10 am to 9 pm
Sunday, July 19	10 am to 6 pm

## Home Arts, Fine Arts, Hobby, Educational Display Divisions and Horticulture

These five divisions offer an opportunity for craftspeople to share the pleasure of their craft with everyone. The pride of creating something beautiful and then submitting it for competition is worthy of celebration regardless of whether the entry wins an award. The individual entry serves to increase a participant's skill level and heighten the appreciation and interest of the general public.

**Entry Check in Times:** All items must be checked in to ensure entry and they are accounted for. Clerks will be on hand to assist you. Please bring entry form (found in the end of this book) with you at check in time.

All entries can be checked in at Restorx Hall (Activity Hall) of the Enumclaw Expo Center (formerly the King County Fair Grounds), Enter Gate #3 on 284<sup>th</sup> Ave SE and exit Gate #4. Grounds map on page 16.

### **Baked Goods:**

Monday, July 13, 9am to 1pm or Tuesday, July 14, 9am to 10am or call Superintendent for other times if you can't make these times.

### **Horticulture:**

Wednesday, July 15, 9am-12:00pm ONLY. Judging will be at 1:00pm. Call Superintendent to arrange additional entry times if needed.

### **All Other Items:**

Saturday, July 11, Noon-4pm  
Sunday, July 12, 10am-3pm  
Monday, July 13, 9am -1pm

### **Entry Check out and Item Pickup Times:**

Items can be picked up between 6:15pm and 7:15pm on Sunday, July 19. All items must be picked up at this time unless prior arrangements have been made with Superintendent. No exceptions!

**A Superintendent must check out all entries.** Clerks will be on hand to assist you.

## Judging

Judging will begin on Tuesday, July 4 at 10am. Please call the Superintendent in advance to reserve a space for collections, educational entries and for any large or fragile items.

Judging is done by the Danish System. Exhibits are judged on their own merit and not against other like entries.

Judges are professionals or highly accredited amateurs trained in judging and working within their field of expertise. Judge's score CARDS WILL BE PROVIDED. Each Judge will provide constructive criticism on each entry. See specific judging criteria in each division as applicable.

Ribbons given are:

**Blue** – excellent; exhibit meets or exceeds the standard

**Red** – good; relative to pre-established standards, a few specific shortcomings.

**White** – fair; many improvements are needed in order to meet standards.

Judges are professionals or highly accredited amateurs trained in judging and working within their field of expertise. Judge's score CARDS WILL BE PROVIDED. Each Judge will provide constructive criticism on each entry. See specific judging criteria in each division as applicable.

### **Entry Age Classification**

State age on entry form for proper classification during judging process:

Youth - Anyone 17 years and younger

Adult - Anyone 18 to 61 years

Senior - Anyone 62 years and older

### **Open Class General Rules – No entry fee required.**

1. All articles must be the handwork of the exhibitor. All departments' categories are for non-professional competition. Fair Superintendent reserves the right to make final determination on professionally created entries.
2. Entries must be completed within the last two (2) years. Exhibits cannot be shown more than once at The King County Fair.
3. All entries must be clean and dry and prepared by the Exhibitor for judging. Fair management reserves the right to dismiss any exhibit offered if it is unsuitable, soiled or requires more space than available.
4. All articles will be placed in the most suitable class. Each exhibitor shall be limited to two (2) articles per lot. Only one collection is allowed per person.
5. The King County Fair and Enumclaw Expo & Events Association will take every precaution for the safe preservation of entries, but will not be responsible for loss or damage.
6. The exhibitor, if desired, may obtain insurance at their own expense.
7. All awards may not necessarily be awarded in each class.
8. The King County Fair assumes no responsibility for awards sponsored by clubs, firms, or individuals.

# Home Arts

## Department 300 - Baked Goods

### Special Rules

- Entries will be accepted on Monday, July 3, 9am-1pm and Tuesday morning, July 14, 9am-10am. See times listed in the Entry Check-In Times.
- Copy of recipe required. Recipes need not be original.
- Bring baked goods in non-returnable containers.
- All baked goods entries will be transferred to uniform plates for display purposes.
- All food becomes the property of The King County Fair and will not be returned. No refrigeration is available. Food items will be removed when spoiled or moldy.
- No cream-filled products that require refrigeration, including cream cheese as an ingredient, whether cooked or uncooked can be accepted due to spoiling and refrigeration needs.

### Criteria for judging:

Texture	35%
Flavor	35%
<u>Appearance</u>	<u>30%</u>
Total	100%

<b>Youth Special Award - \$25</b>
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### Class 1. Cakes - 1/2 cake - plain, glazed or frosted, but not decorated.

- |     |                    |               |
|-----|--------------------|---------------|
| Lot | 1. Angel food      | 6. Pound      |
|     | 2. Chocolate       | 7. Jelly Roll |
|     | 3. White or Yellow | 8. Fruit      |
|     | 4. Spice or Fruit  | 9. Other      |
|     | 5. Vegetable       |               |

### Class 2. Decorated Cakes - Whole cake. No boxes or Styrofoam.

- |     |                          |
|-----|--------------------------|
| Lot | 1. Birthday Cake         |
|     | 2. Special Occasion Cake |
|     | 3. Holiday Cake          |
|     | 4. Wedding Cake          |
|     | 5. Other                 |

### Class 3. Cookies - Six (6) cookies per lot.

- |     |                 |                  |
|-----|-----------------|------------------|
| Lot | 1. Rolled       | 7. Molded/Shaped |
|     | 2. Drop         | 8. Filled        |
|     | 3. Cookie Press | 9. Other         |
|     | 4. Brownies     |                  |
|     | 5. Bar          |                  |
|     | 6. No Bake      |                  |

### Class 4. Yeast Breads - 1/2 loaf plus 1 slice for Judge.

- |     |                         |                            |
|-----|-------------------------|----------------------------|
| Lot | 1. White                | 7. Fruit, Nut or Vegetable |
|     | 2. Whole Wheat          | 8. Other Grains            |
|     | 3. Rye                  | 9. Dinner Rolls (4)        |
|     | 4. Cracked Wheat        | 10. Other Bread            |
|     | 5. French or Sourdough  |                            |
|     | 6. English Muffin Bread |                            |

### Class 5. Machine Bread

- |     |                         |                            |
|-----|-------------------------|----------------------------|
| Lot | 1. White                | 7. Fruit, Nut or Vegetable |
|     | 2. Whole Wheat          | 8. Other Grains            |
|     | 3. Rye                  | 9. Dinner Rolls (4)        |
|     | 4. Cracked Wheat        | 10. Other Bread            |
|     | 5. French or Sourdough  |                            |
|     | 6. English Muffin Bread |                            |

### Class 6. Sweet Yeast Breads

- |     |  |
|-----|--|
| Lot | 1. Fancy Sweet Breads – (1 whole)–coffee cakes, etc. |
|     | 2. Cinnamon Rolls (4)                                |
|     | 3. Sweet Rolls (4)                                   |
|     | 4. Doughnuts, cake (4)                               |
|     | 5. Doughnuts, raised (4)                             |
|     | 6. Other Sweet Breads (1 whole)                      |

### Class 7. Quick Breads

- |     |                |                      |
|-----|----------------|----------------------|
| Lot | 1. Fruit       | 5. Muffins (4)       |
|     | 2. Vegetable   | 6. Biscuits (4)      |
|     | 3. Nut         | 7. Pancakes (3)      |
|     | 4. Gingerbread | 8. Other Quick Bread |

### Class 8. Candy - 6 pieces

- |     |             |                   |
|-----|-------------|-------------------|
| Lot | 1. Caramels | 7. Peanut Brittle |
|     | 2. Divinity | 8. Taffy          |
|     | 3. Fondant  | 9. Uncooked       |
|     | 4. Fudge    | 10. Molded        |
|     | 5. Fruit    | 11. Other         |
|     | 6. Mints    |                   |

### Class 9. Pies – whole pies, disposable pie plate only. No refrigerator-type pies.

- |     |                    |          |
|-----|--------------------|----------|
| Lot | 1. Apple           | 4. Nut   |
|     | 2. Cherry          | 5. Other |
|     | 3. Berry, any kind |          |

### Class 10. Tarts – 9 inch full size, disposable pie plate only. No refrigerator-type tarts.

- |     |              |          |
|-----|--------------|----------|
| Lot | 1. Fruit     | 3. Nut   |
|     | 2. Vegetable | 4. Other |

### Class 11. Gluten Free / Wheat Free

- |     |  |
|-----|--|
| Lot | 1. Yeast Bread – ½ loaf                    |
|     | 2. Quick Bread – ½ loaf                    |
|     | 3. Cookies – 6 total                       |
|     | 4. Pies – Whole pie, disposable plate only |
|     | 5. Cakes – ½ cake                          |
|     | 6. Candy – 6 pieces                        |
|     | 7. Bars – 3 total                          |
|     | 8. Other                                   |

# Department 301 - Food Preservation

## Special Rules:

- All entries must have been processed after July 15, 2025.
- All canned exhibits must be made in standard canning jars. Fruits, vegetables and pickles may be in 1 pint, 1 1/2 pint or quart jars. Jams, jellies, preserves or marmalades may be in 1/2 pint, 1 pint or 1 1/2 pint jars.
- Screw bands must be removed.
- Exhibitors are allowed one item per lot except where noted. Maximum of 20 food preservation entries per person.
- Processing methods MUST follow current Washington State University and U S Dept of Agriculture recommendations.
- Copy of recipe required. Recipes need not be original

All entries must have the following information to complete label upon check-in: A label will be provided.

Type or Variety: _____
Method & Style: _____
Process Time: _____
Date: _____

- Include recipe with following information:

**Type or Variety:** Contents

**Method & Style:** Method processed (pressure or water bath), Style of pack (hot or cold), Type of pre-treatment if dehydrated

**Process Time:** Length of time processed & Poundage if pressure canned

- Entries not properly labeled will be disqualified. In addition, you must list ALL multiple ingredients; this applies to every class.
- Recipes are required for all vinegar products and sauces.
- Tomato products must show how they were acidified; bottled lemon juice or citric acids are the only acceptable acidifiers.
- Seal jams and jellies in water bath for 5 minutes.
- Paraffin seal will not be accepted.

### Criteria for judging

Product	65%
Pack	25%
<u>Container tightly sealed</u>	<u>10%</u>
Total	100%

The decision of the judges is final and will be based on WSU and USDA literature.

### Class 1. Canned Fruit

- |                             |                   |
|-----------------------------|-------------------|
| Lot 1. Apples               | 11. Fruit Salad   |
| 2. Applesauce               | 12. Fruit Juice   |
| 3. Apricots                 | 13. Fruit Syrup   |
| 4. Blackberries             | 14. Nectarines    |
| 5. Blueberries              | 15. Peaches       |
| 6. Boysenberries            | 16. Pears         |
| 7. Cherries - Dark Sweet    | 17. Plums/Prunes  |
| 8. Cherries - Light Sweet   | 18. Raspberries   |
| 9. Cherries – Maraschino    | 19. Rhubarb       |
| 10. Cherries - Sour, pitted | 20. Other berries |

### Class 2. Jelly

- Color must be characteristic of fruits used and translucent. (No freezer jelly)

- |                |                  |
|----------------|------------------|
| Lot 1. Apple   | 10. Mixed        |
| 2. Blackberry  | 11. Plum         |
| 3. Boysenberry | 12. Strawberry   |
| 4. Blueberry   | 13. Quince       |
| 5. Crabapple   | 14. Raspberry    |
| 6. Cherry      | 15. Other Berry  |
| 7. Currant     | 16. Other Citrus |
| 8. Grape       | 17. Other        |
| 9. Mint        |                  |

### Class 3. Jams

- Jams are made of crushed fruit. (No freezer jam)

- |                     |                         |
|---------------------|-------------------------|
| Lot 1. Apple Butter | 10. Pear                |
| 2. Apricot          | 11. Plum or Prune       |
| 3. Blackberry       | 12. Raspberry           |
| 4. Boysenberry      | 13. Strawberry          |
| 5. Blueberry        | 14. Mixture/Combination |
| 6. Cherry           | 15. Other Berry         |
| 7. Grape            | 16. Other Tree Fruit    |
| 8. Marmalade        | 17. Other Citrus        |
| 9. Peach            | 18. Other               |

### Class 4. Marmalades or Conserves

- Jars must have been water bath processed according to USDA recommendations. (No frozen marmalades or conserves)

- |                     |                     |
|---------------------|---------------------|
| Lot 1. Apple Butter | 7. Other Conserve   |
| 2. Pear Butter      | 8. Cherry Marmalade |
| 3. Plum Butter      | 9. Orange Marmalade |
| 4. Other Butter     | 10. Peach Marmalade |
| 5. Cherry Conserve  | 11. Other Marmalade |
| 6. Peach Conserve   |                     |

### Class 5. Vegetables

- Mixtures processed according to vegetable needing longest processing time, i.e. soup mix vegetables and stewed tomatoes.

- |                         |                       |
|-------------------------|-----------------------|
| Lot 1. Asparagus        | 14. Squash or pumpkin |
| 2. Green Beans, cut     | 15. Sauerkraut        |
| 3. Green Beans, whole   | 16. Soup              |
| 4. Wax Beans, cut       | 17. Spaghetti sauce   |
| 5. Wax Beans, whole     | 18. Tomatoes          |
| 6. Beets                | 19. Tomato Juice      |
| 7. Broccoli             | 20. Vegetable Juice   |
| 8. Carrots              | 21. Vegetables, Mixed |
| 9. Cauliflower          | 22. Lima Beans        |
| 10. Corn, whole kernel  | 23. Spinach           |
| 11. Corn, cream         | 24. Other Vegetable   |
| 12. Greens, any variety | 25. Other Green       |
| 13. Peas                | 26. Other Combination |

### Class 6. Sweet Pickled Fruit or Vegetable

- |                     |                 |
|---------------------|-----------------|
| Lot 1. Beet         | 7. Green Tomato |
| 2. Bread and Butter | 8. Zucchini     |
| 3. Sweet Cucumber   | 9. Asparagus    |
| 4. Sweet Dill       | 10. Other Sweet |

- 5. Peach
- 6. Pear
- 11. Other Fruit
- 12. Other Vegetable

- 4. Cookie Mix

**Class 7. Sour Pickled Fruit or Vegetable**

- |     |                   |                         |
|-----|-------------------|-------------------------|
| Lot | 1. Bread & Butter | 5. Zucchini             |
|     | 2. Sour Dill      | 6. Other Sour Vegetable |
|     | 3. Mixed          | 7. Sauerkraut           |
|     | 4. Mustard        | 8. Other                |

**Class 8. Relishes** - Must be in standard quart or pint jars.

- |     |                            |             |
|-----|----------------------------|-------------|
| Lot | 1. Beet                    | 5. Corn     |
|     | 2. Chow                    | 6. Zucchini |
|     | 3. Cucumber                | 7. Chutney  |
|     | 4. Green Tomato/Piccalilli | 8. Other    |

**Class 9. Sauces**

- |     |                   |                             |
|-----|-------------------|-----------------------------|
| Lot | 1. Barbecue Sauce | 6. Spaghetti Sauce w/meat   |
|     | 2. Chili Sauce    | 7. Spaghetti Sauce w/o meat |
|     | 3. Ketchup        | 8. Tomato Sauce             |
|     | 4. Meat Sauce     | 9. Other                    |
|     | 5. Salsa          |                             |

**Class 10. Dehydrated Foods** - Display in canning jars but leave rings on jars. Jar need not be full but must contain at least 6 examples of the product. Fruit leathers at least 1 roll. Put a small label on the top of the jar stating method of drying, drying time, pre-treatment used and the date dried.

- |     |                        |          |
|-----|------------------------|----------|
| Lot | 1. Fruit/Fruit Leather | 3. Meat  |
|     | 2. Vegetable           | 4. Other |

**Class 11. Meat** - Must be in standard quart or pint jars.

- |     |            |                 |
|-----|------------|-----------------|
| Lot | 1. Beef    | 6. Red Salmon   |
|     | 2. Chicken | 7. White Salmon |
|     | 3. Clams   | 8. Rabbit       |
|     | 4. Oysters | 9. Sausage      |
|     | 5. Pork    | 10. Other Meat  |

**Class 12. Vinegars** - List ingredients and attach to jar/bottle.

- |     |            |
|-----|------------|
| Lot | 1. Herbed  |
|     | 2. Fruited |
|     | 3. Other   |

**Class 13. Honey** - Must be processed and packaged according to USDA Standards for honey. Will be judged for color, clarity and packaging.

- |     |                |                  |
|-----|----------------|------------------|
| Lot | 1. Light honey | 4. Creamed honey |
|     | 2. Amber honey | 5. Other         |
|     | 3. Dark honey  |                  |

**Department 302 – Clothing**

**Special Rules:**

- Please read the Open Class General Rules.
- All entries must be clean and dry.
- Entries are limited to two per lot.

**Criteria for judging:**

Workmanship	40%
Suitability of article to purpose	20%
Beauty & Originality of design	20%
<u>Harmony of color and materials</u>	<u>20%</u>
Total	100%

**Youth Special Award - \$25**

**Class 1. Baby/Children's Wear**

- |     |                  |                           |
|-----|------------------|---------------------------|
| Lot | 1. Everyday wear | 4. Christening dress /set |
|     | 2. Party dress   | 5. Sleepwear              |
|     | 3. Coat, jacket  | 6. Other                  |

**Class 2. Tailoring - Men or Women**

- |     |         |                   |
|-----|---------|-------------------|
| Lot | 1. Suit | 3. Jacket, Blazer |
|     | 2. Coat | 4. Other          |

**Class 3. Sportswear - Men or Women**

- |     |                         |                      |
|-----|-------------------------|----------------------|
| Lot | 1. Jogging/Warm-up Suit | 3. Outdoor, rainwear |
|     | 2. Stretch Fabric       | 4. Other             |

**Class 4. Separates - Men or Women**

- |     |                  |                   |
|-----|------------------|-------------------|
| Lot | 1. Skirt         | 4. Sweater, sewn  |
|     | 2. Pants         | 5. Dress, daytime |
|     | 3. Blouse, Shirt | 6. Other          |

**Class 5. Special Occasion - Men or Women**

- |     |                     |            |
|-----|---------------------|------------|
| Lot | 1. Wedding Dress    | 3. Costume |
|     | 2. Long Party Dress | 4. Other   |

**Class 6. Miscellaneous**

- |     |                      |                |
|-----|----------------------|----------------|
| Lot | 1. Robe              | 4. Accessories |
|     | 2. Nightgown/pajamas | 5. Apron       |
|     | 3. Doll Clothes      | 6. Other       |

**Department 303 – Needle Art**

**Special Rules:**

- The size must not exceed 70" width and length combined including frame. Professional mounting and framing is permissible.
- Limit of two items per lot.

**Class 14. In-A-Jar** – Ingredients must be in a pint or quart jar with ring and no lid embellishments. They must be visually appealing with recipes for the ingredients and recipes for use. No perishable ingredients allowed.

- |     |                 |              |
|-----|-----------------|--------------|
| Lot | 1. Beverage Mix | 5. Snack Mix |
|     | 2. Bread Mix    | 6. Soup Mix  |
|     | 3. Cake Mix     | 7. Other Mix |

**Criteria for judging:** Departments 303-308:

Judging will be based on completed piece including finishing and/or framing.

Individuality of design	10%
Color Harmony	20%
Texture Harmony	10%
Technique appropriate for design	10%
<u>Workmanship on finish of article</u>	<u>50%</u>
Total	100%

**Class 1. Crewel**

Lot 1. Picture	3. Garment
2. Pillows	4. Other

**Class 2. Counted Thread - Other than Cross Stitch**

Lot 1. Picture	2. Other
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**Class 3. Counted Cross Stitch**

Lot 1. Picture	4. Blanket
2. Garment	5. Other
3. Home Decor	

**Class 4. Cross Stitch**

Lot 1. Picture	2. Other
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**Class 5. Bunka**

Lot 1. Picture	2. Other
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**Class 6. Brazilian/Dimensional Embroidery**

Lot 1. Picture	2. Other
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**Class 7. Traditional Embroidery**

Lot 1. Dish Towel	4. Garment
2. Table Cloth	5. Felt
3. Picture	6. Other

**Class 8. French Ribbon Embroidery**

Lot 1. Picture	3. Other
2. Garment	

**Class 9. Smocking**

Lot 1. Garment
2. Other

**Class 10. Candle wicking**

Lot 1. Picture	3. Garment
2. Pillow	4. Other

**Class 11. Pettipoint**

Lot 1. Picture	2. Other
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**Class 12. Picture**

Lot 1. Traditional
2. Contemporary
3. Other

**Class 13. Original Design**

Lot 1. Original
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**Class 14. Punch Needling**

Lot 1. Hoop Art	3. Rug
2. Wall Hanging	4. Other

**Class 15. Latch Hook**

Lot 1. With Kit	2. No kit
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**Class 16. Other**

Lot 1. Other needle art
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**Department 304– Crochet****Special Rules:**

- No framed or mounted crochet work will be accepted.
- Limit of two (2) items per lot.
- See judging criteria in Department 303.

**Class 1. Large Items**

Lot 1. Afghan, standard size
2. Other

**Class 2. Small Items** (no more than 3 pieces)

Lot 1. Baby Afghan	4. Toys
2. Pillow	5. Doily
3. Doll Clothes	6. Other

**Class 3. Wearing Apparel**

Lot 1. Dress, Coat, Suit	5. Infant Wear
2. Sweater	6. Scarf, Stole, Shawl
3. Vest	7. Accessories
4. Children's Wear	8. Other

**Class 4. Tunisian Crochet**

Lot 1. Large	3. Weaving
2. Small	4. Other

## Department 305 – Knitting

### Limit of two (2) items per lot

- See judging criteria in Department 303

#### Class 1. Machine Knit

- Lot 1. Household articles 6. Toys  
2. Adult Dress 7. Other  
3. Adult Sweater, Jacket  
4. Children's Wear  
5. Infant Wear

#### Class 2. Hand-Knit Household Articles

- Lot 1. Bedspread or Tablecloth  
2. Afghan, standard size  
3. Baby Afghan  
4. Doll Clothes  
5. Toys  
6. Other

#### Class 3. Hand-Knit Wearing Apparel

- Lot 1. Dress, Suit 6. Scarf, Stole, Shawl  
2. Sweater, Jacket 7. Hat, Purse  
3. Vest 8. Socks, Gloves, Mittens  
4. Children's Wear 9. Other  
5. Infant Wear

## Department 306- Lace/Open Work

- Limit of two (2) items per lot.
- See judging criteria in Department 303.

#### Class 1. Bobbin Lace

- Lot 1. All lace project  
2. Lace & fabric combined  
3. Other

#### Class 2. Needle-Made Lace

- Lot 1. Drawn (Hardanger)  
2. Pulled  
3. Cut  
4. Mixed  
5. Other

#### Class 3. Tool-Made Lace

- Lot 1. Tatting  
2. Crochet  
3. Knit  
4. Other

## Department 307 – Rug Making

- Limit of two (2) items per lot.
- See judging criteria in Department 303.

#### Class 1. Rugs

- Lot 1. Hooked 4. Other  
2. Punch  
3. Braided

## Department 308 – Weaving

- Limit of two (2) items per lot.
- See judging criteria in Department 303.

#### Class 1. Loom Weaving

- Lot 1. Floor Loom  
2. Inkle Loom  
3. Table Loom  
4. Other

#### Class 2 Tufting

- Lot 1. Wall Hangings  
2. Rug  
3. Pillow  
4. Other

#### Class 3. Other Weaving

- Lot 1. Baskets  
2. Belts/Straps  
3. Rugs  
4. Wall Hangings  
5. Other

## Department 309– Macrame

- Limit of two (2) items per lot.
- See judging criteria in Department 303.

#### Class 1. Macrame

- Lot 1 1. Home Décor  
2. Jewelry  
3. Other

## Department 310 – Quilts

- Limit of two (2) Items per lot.
- Quilts are defined as having three layers - a top, a batting, and a backing.
- All quilts must be completely finished.
- Quilts that are soiled, worn, or deemed unworthy of judging will not be accepted. Quilts should be clean and free of odors and pet hair.
- Quilts may have a hanging sleeve but are not required to.
- Because of limited show space, please note that some quilts may be displayed folded if necessary.
- Cover any quilt label or name of quilter on front.

### Criteria for judging:

<i>Craftsmanship</i>	40%
<i>Overall Appearance</i>	20%
<i>Design</i>	20%
<i>Degree of Difficulty</i>	<u>20%</u>
	100%

### Class 1. Bed Size Quilts – Hand Quilted

- Lot
1. Hand Pieced
  2. Machine Pieced
  3. Hand Appliqué
  4. Machine Appliqué
  5. Mixed Techniques
  6. Other

### Class 2. Bed Size Quilts – Self Machine Quilted

- Lot
1. Hand Pieced
  2. Machine Pieced
  3. Hand Appliqué
  4. Machine Appliqué
  5. Mixed Techniques
  6. Other

### Class 3. Bed Size Quilts – Machine Quilted by Other

- Lot
1. Hand Pieced
  2. Machine Pieced
  3. Hand Appliqué
  4. Machine Appliqué
  5. Mixed Techniques
  6. Other

### Class 4. Baby, Lap or Wall Quilts - Hand-quilted

- Lot
1. Hand Pieced
  2. Machine Pieced
  3. Hand Appliqué
  4. Mixed Appliqué
  5. Mixed Techniques
  6. Other

### Class 5. Baby, Lap or Wall Quilts – Self Machine-quilted

- Lot
1. Hand Pieced
  2. Machine Pieced
  3. Hand Appliqué
  4. Machine Appliqué
  5. Mixed Techniques
  6. Other

### Class 6. Baby, Lap or Wall Quilts - Machine Quilted by Other

- Lot
1. Hand Pieced
  2. Machine Pieced
  3. Hand Appliqué
  4. Machine Appliqué
  5. Mixed Techniques
  6. Other

### Class 7. Quilted by Other Techniques (Tied, etc.)

- Lot
1. Hand Pieced
  2. Machine Pieced
  3. Hand Appliqué
  4. Machine Appliqué
  5. Mixed Techniques
  6. Other

### Class 8. Group Quilts

- Lot
1. Large Group
  2. Duet
  3. Other

### Class 9. Miscellaneous Small Items

- Lot
1. Garment
  2. Pillow
  3. Miniature Quilt
  4. Other

## ***The King County Fair Presents: Patriotic Quilt Square Contest!***

The theme for this contest is Patriotic. You may be as creative as you wish with the theme! These quilt squares will be hung up and voted on in a 'people's choice' voting style in the Still Life Building during the fair. The quilt square with the most votes, will win a Best in Show Ribbon.

Please Submit your unfinished 12.5in x 12.5in quilt square to the Still Life Department.

# Open Class Entry Form 2026

Date \_\_\_\_\_

**Please Print or Type Entire Form**

**Please check one:** Senior (62 & Older)  Adult (18 – 61 years old)  Youth (17 & younger)  Grade level when entry completed \_\_\_\_\_

**Exhibitor Name:** Last \_\_\_\_\_ First \_\_\_\_\_ Phone - \_\_\_\_\_

**Exhibitor Address:** \_\_\_\_\_ **City** \_\_\_\_\_ **State** \_\_\_\_\_ **Zip** \_\_\_\_\_

**Email Address** \_\_\_\_\_

RELEASE: The owner and/or Exhibitor agree to protect, defend, indemnify and save harmless Enumclaw Expo & Event Association, their officers, employees, and agents from any and all costs, claims, judgments, and or awards for damages, arising out of or in any way resulting from the activities associated with this entry form. In the event the Association incurs any judgment, award and/or cost arising there from, including attorney's fees to enforce the provisions of this article, all such fees, expenses, and costs shall be recoverable from the Owner/Exhibitor.

Signature \_\_\_\_\_ Owner's/Exhibitor's signature or parent/guardian if Owner/Exhibitor is under 18 years of age.

**This release must be signed, or form will not be accepted.**

**Admin Use Only:** Total Number of Entries: \_\_\_\_\_ Received By: \_\_\_\_\_

Dept #	Class	Lot	Description of Entries: Use Premium Book Wording	Tag #
Dept #	Class	Lot	Description of Entries: Use Premium Book Wording	Tag #

