



www.BigFairFun.com

**Community Competitions Handbook for
Culinary Arts, Creative Hobbies, and Horticulture**

WASHINGTON COUNTY FAIR

801 NE 34TH AVE, HILLSBORO OR 97124

503-648-1416

WWW.BIGFAIRFUN.COM

SUBJECT TO CHANGE WITHOUT NOTICE

TABLE OF CONTENTS

Entry Calendar	Page 3
Judging Information	Page 3
Awards & Prize Information	Page 3
Entry Requirements and General Rules	Page 4
Culinary Arts Entry Requirements	Page 5
Creative Hobbies Entry Requirements	Page 5-6
Apiary Products Entry Requirements	Page 6
Horticulture Entry Requirements	Page 7
Culinary Arts – Department 01	
Baked Goods & Candies	Page 8
Food Preservation	Page 8
Creative Hobbies – Department 02	
Fine Arts	Page 9-10
Fiber Arts	Page 10-11
Home Arts	Page 11
Apiary Products – Department 03	Page 12-15
Horticulture – Department 04	
Floral	Page 16
Produce	Page 16-17

ENTRY CALENDAR

<u>Date</u>	<u>Time</u>	<u>Description</u>
Thursday, May 1, 2025	9:00 a.m.	Online Registration Opens at www.bigfairfun.com If you are having trouble entering, please call Sarah Renee at 509-609-6260. Please do not wait until the last minute to call for help!
Friday, July 11, 2025	4:00 p.m.	Online Registration Closes
Saturday, July 12, 2025	2:00 p.m. to 7:00 p.m.	Entry Drop-Off for Creative Hobbies & Culinary Arts (excluding baked goods)
Wednesday, July 23, 2025	7:00 a.m. to 12:00 p.m.	Entry Drop-Off for Horticulture & Baked Goods
Monday, July 28, 2025	4:00 p.m. to 7:00 p.m.	Pick up All Entries & Awards

JUDGING

The Washington County Fair uses the Danish System of judging which judges an entry based upon established criteria of quality for each type of product. In this system each exhibit is judged according to how well it meets the criteria rather than how well it compares with other exhibits. The Danish System of Judging does not compare one person's work to another. All judges' decisions are final. The following ribbon colors are used to indicate how the exhibit meets the criteria:

- Purple — Excellent. It is outstanding in all respects and needs no improvement.
- Blue — Exceeds all minimum criteria, but there may be a few minor areas of improvement.
- Red — Average. Met all minimum criteria but needs improvement.
- White — Failed to meet the minimum criteria and needs major improvement.

AWARDS

Unless listed otherwise, Cash Awards for all departments shall be:

Purple Ribbon \$10.00, Blue ribbon – \$8.00, Red ribbon - \$6.00, White ribbon - \$0.00 (no award)

- No award will be paid on items removed without prior approval of Management.
- All awards must be picked up in person at the designated times. Awards will not be mailed.
- Judging reports will be used as evidence for award. Ribbons and tags will not be accepted.

ENTRY REQUIREMENTS AND GENERAL RULES

1. Please read all descriptions carefully so your entry will be correctly prepared.
2. This competition is for residents of Washington County Oregon.
3. Professional exhibitors are not allowed to enter. A Professional is someone who has: 1) sold items from entered category 2) taught a class for payment 3) employed in the industry in which the item is entered.
4. All entries must be registered on-line at www.bigfairfun.com. To be eligible, exhibits must be registered online and dropped off at stated time. See Entry calendar on page 3 for details.
5. With submission of entry registration, exhibitor confirms their ability to deliver the entry to the Fair on the posted date(s) and time(s).
6. Items must have been made/processed/grown/finished between August 2023 & July 2024.
7. If products wilt, spoil, or otherwise become unfit for display they will be disposed of at the discretion of the Fair staff.
8. Entry Drop-Off and Entry Pick-up: See calendar for date and time. The fair is not responsible for items left past pick-up day, except when arrangements have been made with Fair Management in advance. Perishable items will be disposed of.
9. The Fair reserves the right to refuse any entry or refuse to display any entry considered not to be in the best interest of the Fair. No entry will be accepted where an exhibitor prescribes conditions under which they will exhibit. Once submitted, all exhibits are under the direct control of the Fair and cannot be removed until the specified release day. Exhibitors violating any rules shall forfeit awards.
10. Exhibitors participate at their own risk. Management shall not be liable for any losses or damages whatsoever. By entering, Exhibitors agree to hold harmless Washington County, the Washington County Fair Board, its elected officials, officers, employees, and agents both privately and in their official capacity from any and all damages.
11. Fair Management reserves the right to limit entries to facilities available and may limit number of entries by one exhibitor.
12. Youth entry items must be made/processed/grown/finished by the youth exhibitor.
13. Exhibitors name on the entry shall be the person who made the item.
14. Print tags and securely attach entry tags to item prior to entry drop-off.
15. Entries are limited to two (2) entries, per class, per exhibitor in all departments and divisions unless otherwise noted.
16. An entry eligible in more than one Division and/or Class should be entered in the Division and/or Class for which it best qualifies
17. Entries will be disqualified if exhibit does not follow all general and special entry requirements the department and exhibit requirements listed under class names.
18. The Washington County Fair or the judge may disqualify or transfer entries to the correct category (at their discretion). It is not, however, the responsibility of the Fair or a judge to transfer an entry to the correct class or division.

CULINARY ARTS ENTRY REQUIREMENTS AND DEPARTMENT RULES

- Judges reserve the right to exercise personal discretion when deciding whether or not to open and/or taste any entries in this competition area.
- Entries must be made from scratch and may not use any prepared mixes.
- When entering more than one item per class, the recipes must be different.
- At the time of delivery, each entry must be submitted with a complete recipe. Recipes will only be viewed by the judges and will be returned to the exhibitor.
- Exhibits that are not picked up within the release time will be discarded.

Baked Goods Division Specific Rules & Information

- Refrigeration is not available. Frostings will need to remain stable in a warm environment.
- Entries should be delivered on non-returnable, disposable plates. Pies are the exception and should be delivered in a clear, glass pie plate. Attached a label at the bottom with exhibitor's name.

Food Preservation Division Specific Rules & Information

The following publications are recognized as authorities in safe food preservation. Judges may use them to validate quality criteria of entries. Information in these references may differ slightly; each book is correct and safe. Use publication from the last 3 years: "Ball Blue Book® Guide to Preserving", "Ball® Complete Book of Home Preserving", "USDA Complete Guide to Home Canning"

- Exhibitors are requested to exhibit canned products of good quality, prepared for home use rather than fancy packs.
- ALL CONTAINERS MUST BE STANDARD SIZE CANNING JARS. RINGS ARE REQUIRED. Containers should not be stained and must be clean under the ring. Artificial flavoring, coloring, or preserving, unless required, will automatically disqualify entries in food preservation. NO PARAFFIN WAX.
- Vinegars & Dipping Oils should be entered in a glass bottle or decanter.
- All low-acid foods, meats, and poultry shall be pressure canned. All products must be processed according to current recognized canning methods, i.e. a current year Ball Blue Book, USDA Guidelines or Oregon State University food preservation bulletins. For information call OSU Extension Service. Incorrectly processed foods will not be accepted at time of entry.
- Exhibits must include a 3 x 5 card and be accurately labeled as to content, tested recipe used, processing method, time processed, date of processing, altitude, gauge, or dial canners. Food not properly labeled and processed cannot be tasted by the judge due to health and safety standards. Any exhibits not adhering to these requirements will not be accepted or will be immediately disqualified. No Exceptions!
- Jams, jellies, butters, preserves, and marmalades must have regular lids and be processed.
- Items which have been shown at previous county fairs are not eligible for entry.
- All opened jars may be replaced by another sealed jar after judging.

CREATIVE HOBBIES ENTRY REQUIREMENTS AND DEPARTMENT RULES

- When entering, use a short title. Titles may be abbreviated to accommodate the label space. Please choose your title carefully. The title cannot be changed later. The exact title is what will be printed on the exhibit tag of any displayed entry. Description: The description may be brief. Mention of medium and subject content is ideal. The description will not be included on the exhibit tag.
- All work must be original. Copies should not be entered and shall be removed if doubt is raised as to its originality.
- Dolls & Animals: Doll clothes should be entered under Sewing. Crocheted dolls/animals should be entered under Crochet. Porcelain dolls should be entered under Crafts. No more than 50% of materials used may be from a kit.

Paintings & Drawings Specific Rules and Information

- Entry sizes will not be smaller than 5" x 7" or larger than 24" x 36" including framing.
- Drawings are required to be framed without glass and ready for hanging on a hook, complete with eyes and wire securely fastened to the frame. Any other type of hanging system will not be accepted.

Photography Specific Rules & Information

- Entry sizes will not be smaller than 5" x 7" or larger than 11" x 14" except where noted.
- Entries are required to be framed without glass and ready for hanging on a hook, complete with eyes and wire securely fastened to the frame. Any other type of hanging system will not be accepted, judged, or displayed.
- All photos must be securely mounted (glued) on rigid material such as poster board or foam core. Mats are optional and overall dimension should not exceed 11" x 14" in any case.
- Photographs must have been taken by the individual. Actual film processing and/or printing may have been done by others.

Fiber Arts Specific Rules and Information

- Articles must be of fiber content, or it will not be accepted.
- Framed pieces must have the back neatly finished and be ready to hang with picture wire or have an appropriate stand. Glass should be removed before delivery.
- Exhibits consisting of more than one piece must be securely fastened together.
- All articles entered must be clean and in "like new" condition when entered. Articles that are soiled wrinkled or show signs of wear will not be accepted at the discretion of the Fair staff.
- Quilts: All quilts and wall hangings must have a 4" sleeve to accommodate a cross pole for hanging. Sleeve must be continuous across the width of the piece. Fold a 9" strip of fabric in half and sew with a ½" seam, making a long tube. Place seam against the back of the piece and baste or blind stitch the sleeve in place 1" below the top and ½" from each side, taking care not to sew through the front. Please indicate if the entry is an original design.
- Crochet & Knit: Please indicate on an attached card which side of the item is to be displayed. Please attach a skein or card to your entry indicating the type of yarn used. Afghan Maximum Size: 70" x 75" (not including fringe).
- Spinning & Weaving: Skeins must be at least 20 yards. Please attach a 4"x 4" swatch of material showing intended use of yard to each article
- Sewn Clothing Items: When possible, please submit the entry on a mannequin or dress form.

Crafts Specific Rules and Information

- Entries must be clean, neat, and ready for display.
- Please indicate if the entry is an original design.
- Items that are soiled or showing wear will not be accepted, judged, or displayed
- Weight limit: 25 pounds without prior approval.
- Paper Crafts & Scrapbooking: All entries must be predominately made from paper with minimal non-paper items (such as buttons or brads as accents). Pre-cut kits are not allowed. Please credit the source if the layout is not an original design.
- Paper Tole: Plexiglass (but not glass) is allowed on Paper Tole entries.
- Stained Glass: Entries must be ready to hang with appropriate placement of the hanger for the weight of entry.
- Wood Working & Wood Turning: Kits are not allowed.

Apiary Products Specific Rules & Information

- All exhibits must have been produced under the direct management of the Exhibitor and produced from the apiary of the Exhibitor between August 2024 and July 2025. Entry cannot contain "store bought" honey or wax.
- Honey must be purely produced by bees with no additives and be true to the entry category.
- Exhibitors are limited to one entry per class.
- Entries will be judged according to the American Honey Show Training Council methods (with the exception of color grading, which will be evaluated using a pfund color grading scale).

HORTICULTURE ENTRY REQUIREMENTS AND DEPARTMENT RULES

1. All Horticulture exhibits must have been grown by the exhibitor in Washington County, Oregon.
2. All items must have been grown between August 2023 & July 2024.
3. Whenever possible, specify variety upon entry registration.
4. Entries must be healthy, free from insects and disease, fresh, clean, and neatly trimmed.
5. Any plant protected by state law is ineligible, unless grown by the exhibitor.
6. Artificial flowers or coloring of flowers or leaves will not be permitted unless otherwise stated.
7. Floral Exhibitors are responsible for watering their entry.
8. Management and volunteers will not be responsible for containers and accessories, although reasonable care will be exercised. All containers should be labeled on the bottom with the exhibitor's name.
9. Place drip pans under all live plants to catch water.
10. Cut Flowers: Unless otherwise noted, each entry is to be one stem (cut flowers with stem in proportion to size of flower and strip all foliage from the stem that will be below water level). Flowers must carry own foliage. Flowers grown on long stems should be shown with long stems. Vases are not provided; exhibitors must provide their own vases or containers for displaying.
11. Floral Design: No more than 25% of material used in arrangements may be purchased. Exhibitor will provide decorative containers labeled with the name of the exhibitor on the bottom. Containers are not to exceed 20"H x 15"W and must be no more than 20 pounds. Containers must be clean and ready for exhibit. Do not display arrangements in valuable containers. The Fair is not responsible for lost or broken containers. Designs must be the work of the exhibitor. Accessories may be used where they contribute to the design. Design must be constructed so they can be moved, if necessary, for the best spacing of exhibits. Cut fruit and prepared food are not allowed. No artificial flowers or foliage are allowed. Treated plant material is permitted.
12. Potted Plants: All potted plants must be well rooted. Containers may be no larger than 20"H x 15"W and no heavier than 20 pounds. No hanging plants. Containers must be clean and ready for exhibit. Plant Maintenance: If specific instructions are necessary, the exhibitor is responsible for providing staff with written instructions upon delivery of entry. Otherwise, plants will be watered weekly. Potted plants must have been in the possession of the exhibitors at least 90 days.

Flower Tips:

1. Cut your flowers in late afternoon, the day before they are exhibited. Immediately place in deep lukewarm water and place in a dark place, keeping out of drafts.
2. Flower shows are meant to be educational as well and beautiful, so name varieties if possible.

CULINARY ARTS – DEPARTMENT 01

BAKED GOODS – DIVISION A

Enter: 1 whole loaf, cake, pie; 7 cupcakes, cookies, candies, bars, muffins, rolls, scones, etc. (multiple items should not be individually wrapped)

Judging Criteria:

- Breads: 10% General Appearance, 30% Flavor, 25% Texture, 15% Crumb, 10% Crust, 10% Inclusion of Recipe.
- Pies/Pastries: Judging Standards: 20% Appearance, 30% Crust, 40% Filling, 10% Inclusion of Recipe.
- All Other: 20% Appearance, 25% Texture, 45% Flavor, 10% Inclusion of Recipe.

Class 1 – BREAD, any kind	Class 4 – COOKIES, any kind
Class 2 – CAKE, any kind	Class 5 – PIES and PASTRIES, any kind
Class 3 – PAN DESSERT, any kind Cereal desserts such as Rice Krispies do not qualify for entry	Class 6- CANDIES & CONFECTIONS

FOOD PRESERVATION – DIVISION B

Judging Criteria:

- Class 1-9: 40% Processing Method & Recipe, 20% Container (clean, appropriate label, matches processing recommendation), 20% Pack (headspace matches recommendation. The pack should show neatness and uniformity with whole or uniform pieces filling the jar and covered by liquid), 20% Appearance (no defects, uniform piece and size, color, clarity)
- Class 10: 30% Color (similar to fresh product and uniform throughout container, no excessive discoloration) 30% Appearance (No signs of mold, uniform size & shape) 20% Texture (vegetables should be brittle and crisp; dry enough to rattle. Herbs should pulverize or become like dust when rubbed between fingers. No foreign matter. No visible moisture). 20% Storage: Properly stored for intended use and labeled.

Class 1 - CANNED FRUIT One quart or pint	Class 6 – PICKLES, RELISHES & PICKED FOODS One Jar (any size). Recipe must be submitted
Class 2 - CANNED VEGETABLES One quart or pint	Class 7 – SAUCES & CONDIMENTS 1/2 pint or pint. Recipes must be submitted
Class 3 - JELLIES 1/2 pint or pint	Class 8 - CANNED MEAT AND FISH 1/2 pint or pint
Class 4- JAMS (CRUSHED FRUIT) 1/2 pint or pint	Class 9 – VINEGARS & DIPPING OILS
Class 5 – PRESERVES (MARMALADES, SYRUPS, CURDS AND BUTTER (Fruit/Nut) 1/2 pint or pint	Class 10 - DRIED FOODS One cup of each in a Ziploc bag or ½ pint jar.

CREATIVE HOBBIES – DEPARTMENT 02

Judging Criteria: Composition, Appeal, Impact, Technical Quality & Presentation

FINE ARTS – DIVISION A

CLASS 1 – PAINTINGS (Oils, Acrylic, Watercolor, Mixed Media). Paintings will be judged on the following criteria:

Originality: Exhibits creativity	10 Points
Craftsmanship: Artist's skill in the use of material	10 Points
Elements of Art: Line, color, space, form, media, texture	10 Points
Composition: Effective use of forms or abstract techniques	10 Points
Unity and Variety: Balance of elements, repetition, visual rhythm	10 Points
Medium and Texture: Appropriate use of materials and textures	10 Points
Use of Space: Consider: Perspective and Mass	10 Points
Presentation: Appearance, complimentary framing and/or mounting	10 Points
Degree of Difficulty: Appropriate for artist's maturity and ability	10 Points
Message Content: Appropriate communication to viewer	10 Points
Total	100 Points

Class 2: DRAWINGS (Ink, Pencil, Charcoal, or Pastel Drawings). Paintings and Drawings will be judged on the following criteria:

Originality: Exhibits creativity	10 Points
Craftsmanship: Artist's skill in the use of material	10 Points
Elements of Art: Line, color, space, form, media, texture	10 Points
Composition: Effective use of forms or abstract techniques	10 Points
Unity and Variety: Balance of elements, repetition, visual rhythm	10 Points
Medium and Texture: Appropriate use of materials and textures	10 Points
Use of Space: Consider: Perspective and Mass	10 Points
Presentation: Appearance, complimentary framing and/or mounting	10 Points
Degree of Difficulty: Appropriate for artist's maturity and ability	10 Points
Message Content: Appropriate communication to viewer	10 Points
Total	100 Points

Class 4: PHOTOGRAPHY

Photography will be judged on the following criteria:

Impact: <i>What you feel when you first view the Entry. Does the photo evoke an emotion from the viewer?</i>	10 Points
Creativity: <i>How the Entrant was able to convey their idea, message or thought in an original and imaginative way through their lens.</i>	10 Points
Style: <i>How the Entrant is able to showcase their personal originality and technique to influence how the image is presented and interpreted.</i>	10 Points
Subject Matter: <i>Was the subject matter displayed in the photo appropriate to the story being told in the Photo Entry submitted and does it fully represent the Sponsor's promotional theme?</i>	10 Points
Technique: <i>The approach used to create the image. Printing, lighting, posing, capture, presentation media, and more are part of the technique applied to an image.</i>	10 Points
Composition: <i>How all the visual elements harmoniously express the purpose or intent of the image? Does the photo draw the viewer in to look where the creator intended?</i>	10 Points
Presentation: <i>Having that finished look. Was the Photo Entry truly ready to be entered or were some finishing touches still required?</i>	10 Points
Color Balance: <i>Can bring harmony to a photo. Do the tones work together, effectively supporting the image? However, Color Balance is not always harmonious and can be used to evoke diverse feelings for effect.</i>	10 Points
Center of Interest: <i>The point(s) in the photo where the Entrant wants you to view the image. Does the photo draw you in? Does it have more than one center or interest or none at all?</i>	10 Points
Lighting: <i>How the Entrant was able to use and control light. Was the lighting applied in the photo (manmade or natural) properly used to enhance the image?</i>	10 Points
Total	100 Points

FIBER ARTS – DIVISION B

Class 1: TEXTILES, any item (Knit item, crochet item, sewn item, quilt, spun yarn, embroidery, lace, tatting, cross-stich, needle work, felting, weaving). Fiber Arts will be judged on the following criteria:

SEWN ITEMS	
General Overall Appearance	10 Points
Suitability of Materials to Article (appropriate weight, texture)	10 Points
Technique (perfect execution)	30 Points
Finishing (thread ends, clean, pressed, appropriate notions)	20 Points
Degree of Difficulty (general design)	30 Points
Total	100 Points
KNITTING, CROCHET, WEAVING	
General Overall Appearance	10 Points
Suitability of Yarn/Fiber to Article (appropriate weight, texture)	10 Points
Technique (perfect execution)	30 Points
Finishing (ends woven, blocking, appropriate notions)	20 Points
Degree of Difficulty (lace, cables, color work, general design)	30 Points
TOTAL	100 Points

EMBROIDERY, COUNTED STITCHERY, NEEDLEPOINT	
Workmanship	30 Points
Degree of Difficulty	30 Points
Harmony of Colors and Materials	20 Points
Design Compatibility with Materials	20 Points
TOTAL	100 Points
QUILTS	
Workmanship (even stitches, no loose threads)	30 Points
Harmony of Colors and Design	20 Points
Degree of Difficulty (balance of components, complexity)	30 Points
Harmony of Quilting Patterns and Design	20 Points
TOTAL	100 Points

HOME ARTS – DIVISION C

Class 1 – CRAFTS, any item (Sculpture, pottery, ceramics, holiday or seasonal crafts, candle, paper crafts, paper tole, stained glass, tole painting, wood turning, word working, jewelry making, soap making). Crafts will be judged on the following criteria:

Originality	20 points
Craftsmanship	20 points
Material Quality	20 points
Color Selection	20 points
Artistry	20 points
Total	100 points

Class 2 – TABLE SETTINGS

Each setting must contain a centerpiece, menu card and appropriate service and utensils. If fresh flowers are used, they must be kept freshened by entrant. Nothing edible or alive may be part of the display. One place setting only per exhibitor. Space is limited to 24" x 24". Table Setting will be judged on the following criteria:

Beauty of Design	20 points
Correctness of Setting	20 points
Harmony of Color and Appropriateness	20 points
Originality	20 points
Theme	20 points
Total	100 points

APIARY PRODUCTS – DEPARTMENT 03

The Washington County Fair is pleased to announce it has partnered with the Tualatin Valley Beekeepers Association to host honey and hive products competition. For information about them please visit <https://tvbabees.org>.

BEESWAX – DIVISION A

CLASS 1: Beeswax Block – 1 block (1-2lbs)

An exhibit consists of one (1) block of pure beeswax.

- The block must weigh between 1 to 2 pounds
- The block should have thickness no greater than 1.5 inches, and be no larger than 12"x12". This shape and thickness may be achieved by using a cake pan as a mold.
- The wax should be clean, and free of impurities
- The block should be smooth-surfaced and free of blemishes, decorations or embellishments.
- Beeswax wax should be of a vibrant, natural beeswax color, and should have a pleasant, natural beeswax fragrance.
- The block should be submitted on a plain, white plate or board (which may be made of paper, foam, cardboard, or any similar material), in a zipped zip-top bag.

CLASS 2: Beeswax Candles, dipped – two pairs of two connected candles, 100% beeswax

An exhibit for dipped tapers is defined as two pairs of two connected candles (a total of four candles).

- The wax should be clean, and free of impurities.
- Beeswax wax should be of a vibrant, natural beeswax color, and should have a pleasant, natural beeswax fragrance.
- Dipped tapers should have the last drip (waxicle) left on
- The wicks must be left joined.
- The minimum length of all taper candles is eight inches.
- One of the candles in each exhibit will be lit by the judge and allowed to burn.
- The exhibit must be presented with one (1) free-standing, fire-proof base or candleholder.
- Items comprising the exhibit should be uniform in every aspect, including height, thickness, weight, appearance, and performance (where appropriate).

CLASS 3: Beeswax Candles, molded – 3 molded candles, 100% beeswax

An exhibit is defined as three identical beeswax (3) candles.

- The beeswax wax should be of a vibrant, natural beeswax color, and should have a pleasant, natural beeswax fragrance.
- The wax should be clean and free of impurities.
- Wicks should be trimmed to one-half inch in length.
- The candle should have a flat base with wicks waxed and well centered.
- One of the candles in each exhibit will be lit by the judge and allowed to burn.
- The exhibit must be presented with one (1) free-standing, fire-proof base or candleholder.
- Items comprising the exhibit should be uniform in every aspect, including height, thickness, weight, appearance, and performance (where appropriate).

HONEY, EXTRACTED – DIVISION B

Extracted Honey General Criteria:

- 3 one pound or one pint, uniformly filled jars
- Glass jars only: Queenline, Classic, or otherwise, smooth glass
- No Labels, no writing or texture on the jar.
- No safety seals inside or outside lids.
- Jars should be clean

- Honey should be filled to the appropriate fill-line for the jar (refer to the appendix for fill line explanation)
- Moisture content must be below 18.6%. Honey with moisture content above 18.6% will not be tasted and will be severely penalized.
- Honey should be uniform in every aspect, including fill level, color, taste, and smell.
- The underside of the lid and airspace should be free of honey or other debris
- Honey should be free of impurities including foreign debris, crystals, pollen and air bubbles
- Honey should not have off odors or flavors (e.g. smoke)

CLASS 1: Extracted Honey, White

In addition to the general division criteria, White honey should have a color value below 34mm on the pfund scale.

CLASS 2: Extracted Honey, Light Amber

In addition to the general division criteria, Light Amber honey should be between 35mm and 85mm on the pfund scale.

CLASS 3: Extracted Honey, Amber

In addition to the general division criteria, Amber honey should be above 85mm on the pfund scale. This class includes Dark Amber honey.

HONEY, OTHER (comb or creamed) – DIVISION C

CLASS 1: Comb Honey section – 3 square or round sections comb honey

An exhibit of section comb honey is three (3) identical sections.

- Ross rounds and square section entries must be displayed in the original square or circular section.
- Sections must be in the containers made for the display of their respective style of section comb honey.
- The main display panel of the containers may not be obscured or obstructed in any way.
- One or more of the container(s) may be opened to facilitate the Judge’s evaluation of the exhibit.
- There should be no leaking of honey from comb into the container.

CLASS 2: Creamed – 3 one-pint or one-pound jars

Creamed or Soft Set honey is honey that has been subjected to a manual or mechanical process to assist and control the otherwise natural process of granulation.

- An entry of creamed honey is three (3) identical wide-mouth jars, no less than eight ounces (8oz.), nor more than sixteen ounces (16oz.) in net weight.
- Creamed honey must be displayed in identical, clear, straight-sided, glass jars with one-piece lids.
- Moisture content must be below 18.6%

CLASS 2: Cut Comb – 3 uniformly cut comb pieces (min 12 oz each)

- An exhibit of cut comb honey is three (3) identical boxes.
- The boxes must be transparent on all sides made for displaying cut comb.
- Each box of cut comb should weigh a minimum of twelve (12) ounces.
- The chunk of comb must be in one piece, with a straight mid rib and of uniform thickness.
- Virgin comb with this year’s wax is preferred.
- All foundation should be unwired, thin surplus.
- The cuts should be clean and uniform.
- There should be no leaking of honey from comb into the box.

CLASS 4: Extracting Frame with Capped Honey Comb – one frame (any size)

- An exhibit of full frame comb honey is one (1) standard Langstroth style frame of capped honey.
- The use of plastic foundation is prohibited; exhibits with comb drawn on plastic foundation will be severely penalized.
- Frames must be shown in protective casing and both sides of the comb should be visible.
- There should be no leaking of honey from comb into the case.
- The frame must be easily accessible for judging.

JUDGING CRITERIA

BEESWAX BLOCK

Properly presented <i>Weight between 1-2 lbs. No thicker than 1.5 inches, no larger than 12"x12". On a base. Inside of a zipped bag.</i>	20
Clean and free of impurities.	20
Color within acceptable range <i>Straw, canary, shades of yellow. Wax should not be brown.</i>	20
Pleasant, natural beeswax aroma	20
Finish is smooth and polished. Absence of blemishes and casting flaws.	20
Total	100

BEESWAX CANDLES

Properly presented <i>Dipped candles should have connected wicks. Exhibit contains one (1) free-standing, fire-proof base or candleholder</i>	10
Clean and free of impurities	20
Color within acceptable range <i>Straw, canary, shades of yellow. Wax should not be brown.</i>	20
Pleasant, natural beeswax aroma	20
Finish is smooth. Absence of blemishes and casting flaws.	10
Uniformity <i>Candles should be identical in every way</i>	10
Proper wicking. Burns cleanly and evenly. <i>Wick should be trimmed to ½" and burn easily, cleanly, and evenly.</i>	10
Total	100

EXTRACTED HONEY (white, light amber, amber)

Cleanliness and Presentation <i>Freedom of foam, dirt, or other debris inside and outside of the bottle including visible pollen. Bottles are free of smudges, fingerprints; bottles are not sticky; no honey on inside of lid or in airspace or bottle; no sanitary seal. Jars filled to correct level.</i>	30
Clarity: <i>Freedom of crystals and air bubbles</i>	20
Uniformity <i>Honey should be identical in every way, including color, smell, presentation</i>	10
Flavor and smell <i>Down-grade for objectionable flavor or smell, over-heating or fermentation</i>	20
Moisture Density below 18.6% <i>Moisture density below 18.6% will receive full marks. Above 18.6% will receive 0 and will not be tasted.</i>	20
Total	100

EXTRACTING FRAME WITH CAPPED HONEYCOMB

Uniformity of appearance	20
Absence of uncapped cells	20
Uniformity of color	20
Absence of watery cappings	20
Cleanliness of frame	20
Total	100

SECTION & CUT COMB HONEY

Uniformity of color & appearance <i>Cut comb honey should be identical in every way, including color, smell, presentation. Cut comb should be minimum 12oz.</i>	20
Absence of uncapped cells & watery cappings	20
Cleanliness and tidiness of section or frame. <i>Edges should be neat. Mid-rib should be centered and straight. Thickness should be even.</i>	20
Lack of granulation, pollen, or other impurities.	20
Moisture Density below 18.6% <i>Moisture density below 18.6% will receive full marks. Above 18.6% will receive 0 and will not be tasted.</i>	20
Total	100

CREAMED HONEY

Fineness of crystals. <i>Crystals should not be overly coarse.</i>	20
Uniformity & firmness of creamed honey. <i>Creamed honey should be spreadable but not runny. Color should be uniform. Moisture content below 18.6%</i>	20
Cleanliness and Presentation <i>Freedom of foam, dirt, or other debris inside and outside of the bottle including visible pollen. Bottles are free of smudges, fingerprints; bottles are not sticky; no honey on inside of lid or in airspace or bottle; no sanitary seal. Jars filled to correct level.</i>	20
Flavor and smell, down-grade for off-flavor or off-smell	20
Uniformity of entry <i>Creamed honey entries should be identical in every way, including color, smell, presentation</i>	20
Total	100

HONEY JAR FILL LEVEL

- The correct fill level on jarred honey entries is at the top of the fill ring of the jar, without going over.
- The fill ring is the raised ridge, or ring of glass, immediately above the shoulder of the jar and below the threads. It can be distinguished from the threads in two ways:
 - a) the fill ring forms a complete circle, without ends; and
 - b) the fill ring will be completely parallel with the bottom and top of the jar.
- Liquid honey in a circular shape forms a concave surface sometimes referred to as a meniscus. For the purpose of filling jars, the edge of the meniscus should clearly be at the top of the fill ring, without going over.



HORTICULTURE - DEPARTMENT 04

FLORAL – DIVISION A

Class 1 – CUT FLOWER, ANNUAL OR PERENNIAL 1 bloom, stalk, stem, or spray	Class 3 – VINE 1 Branch. Minimum length 6”, maximum 24”
Class 2 – POTTED PLANT Pots and Containers should be clean	Class 4 – FLORAL ARRANGEMENT

Class 1, 2 & 3 will be judged on the following criteria:

Stem and Foliage	15 Points
Color	10 Points
Form	10 Points
Size	15 Points
Condition	15 Points
Substance	5 Points
Number	5 Points
Spacing	5 Points
Uniformity	5 Points
Overall appearance	15 Points
Total	100 Points

Arrangements will be judged on the following criteria:

Color Harmony	25 Points
Design, Balance, Proportion	25 Points
Condition	20 Points
Suitability of Material and Relation to Container	15 Points
Distinction and Originality	10 Points
Construction	5 Points
Total	100 Points

PRODUCE – DIVISION B

Class 1 - VEGETABLE Enter 1 specimen. For smaller items such as peas or beans, enter 5	Class 4 - FRUIT 1 specimen. For smaller items such as cherries, enter 5
Class 2 - HERBS 1 bunch	Class 5 - NUTS 2021 Crop, 1-pint jar with lid
Class 3 - BERRIES 1-Pint Container, fresh	Class 6 - ODDITIES AND MONSTROSITIES Just for Fun!

Garden Produce will be judged on the following criteria:

Trueness to type - specimens should be typical of the variety in shape, color and size.	20 Points
Quality and condition - specimen should be edible, in prime condition, and free from blemishes or damage from insects, disease, or handling.	2 Points
Uniformity - specimens should be alike in size, shape, color, texture, and stage of maturity.	20 Points
Size - contrary to popular opinion, large entries do not have a competitive edge over other entries (except for special entries such as largest pumpkin, watermelon, or head of cabbage). Largeness suggests coarseness, over-maturity, and possible poor quality. Medium-sized specimens are more typical of a variety and most desired.	20 Points
Cleanliness - dirt detracts from the natural attractiveness of vegetables and conveys an unfavorable impression to judges and the public. Wipe cucumbers, tomatoes, peppers and other soft skinned vegetables with a damp cloth. Wash or lightly brush soil from potatoes, carrots, and beets. Clean leafy vegetables such as Swiss Chard by dipping in cool water.	10 Points
Leaf Crops- To maintain freshness all leaf crops should be entered in a jar or bottle for judging and display in exhibit.	10 Points
Total	100 Points