OPEN CLASS
Fruits – Vegetables – Crops Department
Superintendent – Susan Gilland

General Rules
1. All exhibits in the Fruits, Vegetables, and Crops Department are to be entered from **7:00 a.m. until noon on Friday, July 27, 2018.**
2. All grain and legume samples, except corn and soybeans, should be grown in 2018.
3. Vegetables should be brushed, wiped clean, or washed gently.
4. Where class designates plate, use an 8-10 inch paper plate or foam plate.
5. All premiums will be pro-rated on a point system and will be paid on a blue, red, and white grouping.
6. All exhibitors will be limited to one entry in each class.
7. Exhibitors are limited to **residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County.**
8. Entry tags should be picked up from the Monroe County Extension Office, 219 B Avenue West, (641-932-5612) before the date of the fair. They should be filled out and attached to the exhibit before entering.
9. No responsibility will be taken for loss or damage to exhibits.
10. There will be one over all Best of Show ribbon for the entire department.
11. Entries cannot be exhibited in the “other than named” class if there is a specified class for the item.
12. **Exhibitors are welcome to pick up exhibits on Sunday but must be picked up by 9:30 a.m. Monday.**
13. All Fruit, Vegetable, and Crop entries will be judged according to the criteria: quality, maturity at the time of the fair, and crop season.

Division H1 – Grain
- Corn and soybeans exhibited must have been grown during previous crop year. With exception of the tallest corn.
- Sheaf grain and hay must be cured and tied securely in 2 places and must be 3 inches in diameter at center.
- Samples of grain and grasses must be labeled, giving name of variety and where grown.

Class
1. Bundle of bird’s foot trefoil
2. Bundle of brome grass hay
3. Bundle of clover hay
4. Bundle of oats
5. Bundle of orchard grass
6. Bundle of timothy
7. Bundle of wheat
8. Four ears of calico corn
9. Four ears of popcorn
10. Four ears of yellow field corn
11. Gallon of corn, shelled
12. Gallon of oats
13. Gallon of soybeans
14. Gallon of Wheat
15. Sheaf of green alfalfa

**Division H2 – Vegetables**

**Class**

1. Asparagus; plate of 5 spears. Trim to 7-8 inches and display in a pie tin of water.
2. Beets; plate of 5. Leave 2” tops and 2” tap root. Remove soil.
3. Broccoli; plate of 1 stalk. Minimum diameter of head is 3” and minimum length of stalk 5”.
4. Cabbage (green); plate with 1 head. Don’t trim outer leaves.
5. Cabbage (red); plate with 1 head. Don’t trim outer leaves.
6. Carrots; plate of 3. Leave 1-1 1/2” Tops, also 1-1 ½” in diameter at crown. Remove soil.
7. Cauliflower; plate with 1 head. Trim jacket leaves even with top of head. Some of the older leaves may be removed.
9. Chinese cabbage; plate with 1 head. Leave 1 or 2 outer leaves on head. Trim butt close to head. Wash gently in cold water and keep cold until ready to exhibit.
10. Cucumbers (for pickling); plate of 3. Cut off stem 1” long and trim to ½” to show. Wipe clean.
11. Cucumbers (over 4” in length); plate of 3. Cut off stem 1” long and trim to ½” to show. Wipe clean.
12. Eggplant; plate of 1. Leave 1” of stem. Wipe with soft cloth if necessary.
13. Endive; 1 entire plant with roots in shallow container of water to prevent wilting.

   Trim tops to 1” and roots to ¼” for showing. Do not peel outer sheath. Do not wash. Brush off dirt.
15. Green beans; plate of 12.
16. Honeydew melon (smooth skin); plate of 1.
17. Kale; exhibit 1 entire plant with roots in shallow pan of water to prevent wilting. Discolored outer leaves may be removed.
18. Kohlrabi; plate of 2. Trim leaves to 1-2” in length. Do not trim roots too closely.
19. Lima beans; plate of 12 pods.
20. Muskmelon (cantaloupe); plate of 1.
22. Onions (red); plate of 3. Do not peel. Prepare the same as garlic.
23. Onions (white); plate of 3. Do not peel. Prepare the same as garlic.
24. Onions (yellow); plate of 3. Do not peel. Prepare the same as garlic.
25. Onions (green); plate of 5. ½” in diameter. Remove loose skin. Cut tops 4-5” above white shank. Trim roots to ½”.
27. Peas (edible pod); plate of 6 pods. Pick with stems. Brush with soft brush to remove dirt.
28. Peppers (banana, sweet); plate of 3. Leave stems as long as possible. Cut with a knife.
29. Peppers (banana, hot); plate of 3. Leave stems as long as possible. Cut with a knife.
30. Peppers (hot); plate of 3. Leave stems as long as possible. Cut with a knife.
31. Peppers (red, sweet); plate of 3. Leave stems as long as possible. Cut with a knife.
32. Peppers (red, hot); plate of 3. Leave stems as long as possible. Cut with a knife.
33. Peppers (green, sweet bell); plate of 3. Leave stems as long as possible. Cut with a knife.
34. Peppers (other, name variety); plate of 3. Leave stems as long as possible. Cut with a knife.
35. Potatoes (red russet); plate of 3. Clean dirt off gently. Do not scrub.
36. Potatoes (white); plate of 3. Clean dirt off gently. Do not scrub.
37. Potatoes (other, name variety); plate of 3. Clean dirt off gently. Do not scrub.
38. Pumpkin (sweet, pie); plate of 1. Leave a 1 ½” or more stem on
39. Rhubarb; plate of 3 stalks. Leave the bottom stem on and trim the leaves to 2-3”.
40. Radishes; plate of 5. Wash gently in cool water. Remove discolored or injured leaves.
41. Salsify; plate of 3 roots. Cut tops to 1” in length. Wash in cool water.
42. Spinach; exhibit 1 entire plant in water to prevent wilting. Wash in cold water. Trim off
tops to crown. Remove outer damaged leaves.
43. Squash (acorn); plate of 1. Clean gently. Leave a 1 1/2” stem on.
44. Squash (buttercup); plate of 1. Clean gently. Leave a 1 1/2” stem on.
45. Squash (butternut); plate of 1. Clean gently. Leave 1 ½” stem on.
46. Squash (yellow summer); plate of 1. Clean gently. Leave a 1 ½” stem on.
47. Squash (zucchini); plate of 2. Clean gently. Leave 1 ½” stem on.
48. Squash (other, name variety); plate of 1.
49. Sweet corn; plate of 4 ears. Remove husk from one side of ear. Trim silk to within 1” of tip
of husk. Trim shank to bottom end of ear.
51. Swiss chard; 1 stem in water.
52. Tomatoes (red cherry); plate of 6. No stems.
53. Tomatoes (yellow cherry); plate of 6. No stems.
54. Tomatoes (other cherry, name variety); plate of 6. No stems.
55. Tomatoes (red Roma); plate of 4. No stems.
56. Tomatoes (red); plate of 4. No stems.
57. Tomatoes (yellow/orange); plate of 4. No stems.
58. Tomatoes (other, name variety); plate of 4. No stems.
59. Turnips; plate of 4. Leave 3” tops.
60. Watermelon; plate of 1. Leave 1-2” stem. Wipe with soft cloth.
61. Yellow beans; plate of 12.
62. Any other vegetable than named, name variety. Bring nice sample.

**Division H3 – Herbs**

**Class**
1. Basil; 3 sprigs in bottle of water.
2. Dill; plate of 2 heads. 10-12” long, tied near lower end of stems and again just below the
seed heads.
3. Fennel (name variety); 3 sprigs in bottle of water.
4. French tarragon; 3 sprigs in bottle of water.
5. Mint (name variety); 3 sprigs in bottle of water.
6. Oregano; 3 sprigs in bottle of water.
7. Parsley; 3 sprigs in bottle of water.
8. Rosemary; 3 sprigs in bottle of water.
9. Sage (name variety); 3 sprigs in bottle of water.
10. Savory (summer); 3 sprigs in bottle of water.
11. Savory (winter); 3 sprigs in bottle of water.
12. Thyme (name variety); 3 sprigs in bottle of water.
13. Any other individual herb (name variety); 3 sprigs in a bottle of water.
14. Herb collection – A collection of 4 herb varieties to be displayed in separate bottles of water. Specimens should include 3 sprigs with stems of adequate length for each variety. Collection MUST include variety information on a card.

Division H4 – Fruit
Class
1. Apples (Wealthy); plate of 4.
2. Apples (Red Delicious); plate of 4.
3. Apples (Yellow Delicious); plate of 4.
4. Apples (other variety); plate of 4.
5. Apricots (name variety, if known); plate of 6.
6. Blackberries (name variety if known); plate of 10.
7. Grapes (Concord, seeded, name variety); plate of 3 bunches.
8. Grapes (seeded, name variety); plate of 3 bunches.
9. Grapes (seedless, name variety); plate of 3 bunches.
10. Peaches (name variety if known); plate of 4.
11. Pears (fall); plate of 4.
12. Pears (winter); plate of 4.
13. Plums (name variety if known); plate of 4.
14. Raspberries, black (name variety if known); plate of 10.
15. Raspberries, red (name variety if known); plate of 10.
17. Any fruit other than named. Bring us a nice sample of what you have, and we’ll add it to our collection.

Division H5 – Eggs (To be exhibited in one-dozen egg containers.)
Class
1. White eggs; 1 dozen.
2. Brown eggs; 1 dozen.

Division H6 – Honey
Class
1. Comb Honey – Cellophane wrapped
2. Jar of extracted honey, pint or quart

Division H7 – Potted Plants – including Hanging, Succulents, and Cacti
POTTED PLANTS
Class
1. African violet (single bloom)
2. African violet (double bloom)  
3. African violet (variegated foliage)  
4. African violet (mini-variety)  
5. Begonia (tuberous)  
6. Begonia (fibrous)  
7. Peace lily.  
8. Any other potted plant, single specimen-blooming.  
9. Any other potted plant, one variety, multi-specimen, in bloom, in 1 container.  
10. Any other potted plant, various varieties, blooming, in 1 container.  
11. Any other potted plant, one variety, non-blooming in 1 container.  
12. Any other potted plant, various varieties, non-blooming, in 1 container.

**HANGING CONTAINERS**  
**Class**  
13. Non-blooming vine, 1 variety (may be multiple plants in the container).  
14. Non-blooming vine, more than 1 variety.  
15. Multiple plants in hanging basket (different varieties).  
16. Multiple plants in hanging basket (same variety), non-blooming.  
17. Blooming vine in hanging basket.  
18. Other than named.

**SUCCULENTS AND CACTI**  
**Class**  
21. Three different cacti in one container.  
22. Three different cacti, in individual pots.  
23. Other than named.

**Division H8 – Jumbo Vegetables**  
**Class**  
1. Cabbage; 1 specimen. Don’t trim.  
2. Potato; 1 specimen.  
3. Pumpkin; 1 specimen.  
4. Squash (zucchini); 1 specimen.  
5. Squash (any other variety with fleshy stem); 1 specimen.  
6. Tomato; 1 specimen. No stem.  
7. Watermelon (name variety if known); 1 specimen. Leave stem.  
8. Other than named. If you have a huge veggie, bring it out and we’ll make a class for it!

**Division H9 – Novelty Fruits and Vegetables!!**  
**Class**  
1. Any strangely formed fruit or vegetable; the weirder the better! Anything goes here, folks!
HOME ARTS SECTION
Superintendents – Leah Bachman and Becky Nibe

General Rules
1. Exhibits can be entered between 7:00 a.m. until noon on Friday, July 27.
2. One blue ribbon, one red ribbon, and one white ribbon are available for each class if the exhibits are worthy. The judge shall not award a prize on any exhibit unless worthy.
3. Entry tags should be picked up from the Monroe County Extension Office, 219 B Avenue West, (641-932-5612) before the date of the fair. They should be filled out and attached to the exhibit before presenting to the fair.
4. No exhibitor will be allowed to stand with the judge while exhibits are being judged. Comments will be written on entry tags.
5. All exhibitors will be limited to two entries in each class number unless otherwise noted.
6. All premiums will be pro-rated on a point system. Premiums will be paid on a blue, red, and white grouping.
7. A Best of Show Ribbon will be awarded to each of the following:
   a. Culinary and Canned Goods
   b. Textiles
   c. Fine arts
   d. Hobby and Crafts.
8. All entries are limited to residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County.
9. All items must be made or constructed by the exhibitor.
10. Items exhibited in the Open Class in previous years cannot be exhibited again.
11. The management will use diligence to insure the safety of articles after their arrival and placement, but in no case will they be responsible for any loss or damage that may occur.
12. Exhibitors are welcome to pick up exhibits on Sunday but must be picked up by 9:30 a.m. Monday.

Culinary Arts Department

1. Refer to General Rules for Home Arts Section
2. Exhibits must be entered on a sturdy paper plate or covered cardboard cut to fit and must be placed in a re-closeable plastic bag.
3. Since baked products are perishable, after the judging, 1 piece or 2 cookies from each entry will be displayed. The remainder may be donated to the 4-H bake sale or may be taken home as the exhibitor wishes except as specifically noted in the division description.
4. No commercial mixes may be used, except in Junior baking classes or as specifically noted in the class description.
5. The recipe or a list of ingredients must be attached to each article exhibited.
6. A number in parentheses after a class name indicates the number of items to be included in the exhibit. For example, Bar cookies (6) indicates that 6 cookies from that recipe should be displayed on the plate.
7. See the included information about foods inappropriate for the fair. Such items will not be judged and will not be displayed.

**Division CA1 – Cakes**

**Class**
1. Angel Food (not iced)
2. Bundt cake
3. Chocolate cake
4. Spice cake
5. White cake
6. Diabetic cake
7. Gluten-free cake
8. Other than named

**Division CA2 – Decorated Cakes** – These exhibits will be kept and displayed so that all may see the decorated cakes. Classes 1, 2, 3, 4, 5, and possibly 9 may use a commercial cake mix.

**Class**
1. Cupcakes (3)
2. Layer cake
3. Sheet cake (9 x 13)
4. Holiday cake
5. Novelty cake
6. Gingerbread House
7. Diabetic cake
8. Gluten-free cake
9. Bars
10. Other than named

**Division CA3 – Yeast Breads**

**Class**
1. White
2. Wheat
3. Rye
4. Pan rolls (6)
5. Sweet Rolls (6)
6. Raised doughnuts (6)
7. Diabetic
8. Gluten-free
9. Other than named

**Division CA4 – Quick Breads (No Yeast)**

**Class**
1. Cake doughnuts (6)
2. Cornbread
3. Any fruit bread (banana, date, etc)
4. Nut bread
5. Muffins (6)
6. Coffee Cake
7. Bread with vegetables
8. Diabetic
9. Gluten-free
10. Other than named

**Division CA5 – Bread Machine Breads**

**Class**
1. White bread
2. Wheat bread
3. Sweet bread
4. Breads with fruit
5. Breads with vegetables
6. Breads with spices
7. Breads with herbs
8. Diabetic
9. Gluten-free
10. Other than named
**Division CA6 – Cookies**

Class
1. Bar cookies (6) 9. Oatmeal cookies (6)
2. Brownies (6) 10. Cereal cookies, unbaked (6)
3. Drop cookies (6) 11. Assorted cookies (3 each of 3 kinds, total 9)
4. Filled cookies (6) 12. Diabetic cookies (6)
5. No bake cookies (6) 13. Gluten-free cookies (6)
6. Rolled cookies (6) 14. Other than named (6)
7. Peanut butter cookies (6)
8. Ginger cookies (6)

**Division CA7 – Pies: Two Crust**

Class
1. Apple 6. Mixed fruits
2. Berry 7. Diabetic
3. Cherry 8. Gluten-free
4. Peach 9. Other than named
5. Raisin

**Division CA8 – Candy**

Class
1. Chocolate fudge 6. Peanut butter fudge
2. Divinity 7. Molded candy
3. Peanut brittle 8. Dipped candy
5. Chop suey or cereal 10. Other than named

**Division CA9 – Junior Bakers (under age 16)**

Class
1. Loaf of Yeast Bread, rolls, cinnamon rolls, etc. 10. Chocolate cake from scratch
2. Loaf of Nut Bread, muffins, biscuits, etc. 11. Cake from a mix
4. Drop Cookies 13. Decorated Holiday cake *(entire cake will be kept for display)*
6. No-bake cookies 15. Diabetic entry
7. Cookies from a Mix 16. Gluten-free entry
8. Bundt Cake
9. White cake from scratch
**Division CA10 – Fiction book recipes** (Some fiction books include recipes. Enter an exhibit made from a recipe you find in a fiction book. For example, enter Corn Cookies from Joanne Fluke’s book Fudge Cupcake Murder. **Include with your exhibit a 3 x 5 or 4 x 6 notecard with a paragraph about the book.**)

**Class**
1. Cake
2. Cookies
3. Coffee cake
4. Candy
5. Bars
6. Cupcakes
7. Bread
8. Other than named

**Division CA11 – Start with a Mix** (Start with a boxed mix and, with your recipe, turn it into a different class of baked goods. For example, start with a boxed cake mix and turn it into cookies.)

**Class**
1. Cake
2. Cookies
3. Candy
4. Bars
5. Cupcakes
6. Bread
7. Other than named

**Canned Goods Department**

1. Refer to General Rules for Home Arts Section.
2. Canned products must be displayed in regulation pint or quart jars. Jellies, jams, preserves, butters, marmalades, etc, must be in sealed regulation half-pint or pint jars.
3. **All products must be canned and processed by latest methods recommended in USDA or Iowa State University bulletins.**
4. Exhibitors should place a gummed label containing name of product and processing method (with time) used 1 inch from the bottom of the jar.
5. All exhibitors will be limited to two entries in each class number. Entries should be from different batches.
6. No mayonnaise jars, no paraffin, no rings.
7. All entries are limited to residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County.

**Division CG1 – Fruits**

**Class**
1. Apples
2. Apricots
3. Berries
4. Cherries
5. Peaches
6. Pears
7. Plums
8. Mixed fruits
9. Other than named
Division CG2 – Vegetables
Class
1. Beets
2. Carrots (pint)
3. Corn (pint)
4. Green beans
5. Peas (pint)
6. Tomatoes
7. Mixed vegetables for soup
8. Other than named

Division CG3 – Pickles and Catsup
Class
1. Beet
2. Bread and Butter Pickles
3. Dill (cucumber)
4. Sweet Pickles (cucumber)
5. Tomato Catsup
6. Relish
7. Salsa (see rules for appropriate recipes)
8. Other than named

Division CG4 – Meat (pint jars only)
Class
1. Beef
2. Poultry
3. Pork
4. Fish
5. Venison
6. Lamb
7. Other than named

Division CG5 – Jelly (may be opened and tasted during judging)
Class
1. Apple
2. Berry
3. Grape
4. Plum
5. Fruit syrup
6. Diabetic
7. Other than named

Division CG6 – Jams and Preserves (may be opened and tasted during judging)
Class
1. Apple butter
2. Cherry
3. Grape
4. Raspberry
5. Rhubarb
6. Strawberry
7. Apricot
8. Mixed fruits
9. Diabetic
10. Other than named

Division CG7 – Junior Canners (under age 16) (may be opened and tasted during judging)
Class
1. Butters made with fruit
2. Jelly
3. Preserves and jam
4. Pickles, catsup, and sauce
5. Juice
6. Fruits
7. Vegetables
8. Meats
9. Diabetic
10. Other than named
Textiles Department

1. Refer to General Rules for Home Arts Section.
2. All articles must have been made within the past five years. Items exhibited must not have been exhibited in past years. Exhibitors are limited to two entries in each class. Unfinished, soiled, or worn articles may not be entered.
3. Articles in the Textile Division can be exhibited only by the maker.
4. These exhibits are limited to residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County.
5. All entries must be identified by name on the entry tag.

Division T1 – Hand Applique
Class
1. Any garment
2. Home furnishing item (pillow cases, wall hangings, lunch cloth, etc.)
3. My first hand applique project
4. Other than named

Division T2 – Machine Applique
Class
1. Any garment
2. Home furnishing item (pillows, hangings, etc.)
3. My first machine applique project
4. Other than named

Division T3 – Crocheting
Class
1. Bedspread
2. Tablecloth
3. Afghan
4. Hair pin lace article
5. Other home furnishing item
6. Infant/Child clothing item
7. Adult clothing item
8. Fashion accessory
9. Outerwear accessory (hat, mittens, etc.)
10. Jewelry
11. Purse or tote bag
12. My first crocheting project
13. Other than named

Division T4 – Knitting
Class
1. Bedspread
2. Tablecloth
3. Afghan
4. Hair pin lace article
5. Other home furnishing item
6. Infant/Child clothing item
7. Adult clothing item
8. Fashion accessory
9. Outerwear accessory (hat, mittens, etc.)
10. Jewelry
11. Purse or tote bag
12. My first knitting project
13. Other than named

**Division T5 – Hand Embroidery** (including blackwork, candlewicking, canvas work, chicken scratch, counted-thread, crewel, cutwork, darning, drawn thread work, free embroidery, goldwork, Hardanger, quillwork, smocking, stumpwork, trianglepoint, whitework, and others. If entries warrant, superintendents/judge may divide classes into different styles)

**Class**
1. Decorated garment
2. Fashion accessory
3. Wall hanging
4. Other home furnishing item
5. My first hand embroidery project
6. Other than named

**Division T6 – Machine Embroidery**

**Class**
1. Decorated garment
2. Fashion accessory
3. Wall hanging
4. Other home furnishing item
5. My first machine embroidery project
6. Other than named

**Division T7 – Quilts and Other Quilted Items**

**Class**
1. Appliqued quilt
2. Embroidered quilt
3. Pieced quilt
4. Hand-pieced quilt
5. Hand-quilted quilt
6. Hand-quilted garment
7. Machine-quilted garment
8. Hand-quilted home furnishing item
9. Machine-quilted home furnishing item
10. Quilted purse or tote bag
11. “Team” Quilt – pieced by exhibitor, quilted by another
12. My first machine quilt
13. My first hand-sewn quilt
14. My first miscellaneous quilting project
15. Other than named

**Division T8 – Sewn Clothing and Other Items for the Home**

**Class**
1. Infant/Child garment
2. Adult garment
3. Tote or Utility Bag
4. Fashion Accessory
5. Home Furnishing Item
6. My first clothing project
7. My first sewn item for the home
8. Other than named

**Division T9 – Cross Stitch (Counted and Stamped)**

**Class**
1. Counted cross-stitch decorated garment
2. Counted cross-stitch fashion accessory
3. Counted cross-stitch wall hanging
4. Counted cross-stitch home furnishing item
5. Stamped cross-stitch decorated garment
6. Stamped cross-stitch fashion accessory
7. Stamped cross-stitch wall hanging
8. Stamped cross-stitch home furnishing item
9. My first counted cross-stitch project
10. My first stamped cross-stitch project
11. Other than named
**Division T10 – Needlepoint**

Class
1. Decorated garment
2. Fashion accessory
3. Wall hanging
4. Other home furnishing item
5. Any plastic canvas needlepoint item
6. My first needlepoint project
7. Other than named

**Division T11 – Dolls and Toys**

Class
1. Soft body doll
2. Crochet doll
3. Crochet toy
4. Knit doll
5. Knit toy
6. Doll clothing
7. Animal
8. Other toy
9. My first doll project
10. My first toy project
11. Other than named

**Division T12 – Rugs**

Class
1. Braided
2. Crochet
3. Latch hook
4. Woven
5. Toothbrush rug
6. My first rug project
7. Other than named

**Division T13 – Other needlework** (including tatting, braiding, tassel making, lucet, simple needlework, and others)

Class
1. Garment
2. Accessory
3. Home furnishing item
4. My first attempt
5. Other than named

**Division T14 – Wet felting and Needle felting**

Class
1. Fashion Accessory
2. Purse or tote
3. Flowers (3)
4. Jewelry
5. My first wet felting project
6. My first needle felting project
7. Other than named

**Division T15 – Spun yarn**

Class
1. Skein of lace yarn
2. Skein of worsted weight yarn
3. Skein of funky yarn
4. My first spinning project
Division T16 – Mixed media – items that have a sizable amount of different techniques used.

Class
1. Purse or tote bag
2. Clothing item
3. Fashion Accessory
4. Home furnishing item
5. My first mixed media project
6. Other than named

Division T17 – Creative wearables (duct tape, toilet paper, gum wrappers, etc)

Class
1. Hat or cap
2. Footwear
3. Jacket
4. Dress
5. Costume
6. Holiday wear
7. Other than named

Division T18 – Youth (under age 16)

Class
1. Any type of garment
2. Any type of needlework
3. Any type of knitting
4. Any type of crocheting
5. Any type of quilting
6. Other than named

Division T19 – Article made by person over 65

Class
1. Quilt
2. Rug
3. Crochet item
4. Knit item
5. Latch hook
6. Cross stitch item
7. Needlecraft
8. Textile painting
9. Other than named

FINE ARTS DEPARTMENT

1. Refer to General Rules for Home Arts Section.
2. All work submitted must be original and completed within the last five years. No school work is eligible. Must not have been exhibited at county fair in previous years.
3. Work designed for hanging on walls must be framed and ready to hang.
4. Exhibitors are welcome to pick up exhibits on Sunday but must be picked up by 9:30 a.m. Monday.
5. Exhibits are limited to residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County.

Division FA1 – Beginner Exhibitor (2-Dimensional Media)

Class
1. Oil Paints
2. Water Color
3. Acrylics
4. Charcoal
5. Pencil
6. Pastel and Chalk
7. Ink
8. Tempera
9. Other than named
Division FA2 – Advanced Exhibitor (2-Dimensional Media)
Class
1. Oil Paints 6. Pastel and Chalk
2. Water Color 7. Ink
3. Acrylics 8. Tempera
4. Charcoal 9. Other than named
5. Pencil

Division FA3 – Woodworking
Class
1. Small household accessory (shelf, clock, etc) 6. Jewelry
2. Furniture item 7. Hand caning
3. Furniture with drawer 8. Scroll saw item
4. Wood toy 9. My first woodworking project
5. Wood inlay 10. Other than named

Division FA4 – 3-Dimensional Art
Class
1. Sculpture 4. My first dimensional art project
2. Collage 5. Other than named
3. Ceramics

Division FA5 – Woodcarving
Class
1. Human figure 6. Relief carving
2. Domestic animal 7. Complete set
3. Wild fowl 8. Holiday carving
4. Wild animal 9. My first woodcarving project
5. Religious item 10. Other than named

Division FA6 – Basketry
Class
1. Basket smaller than 8 inches 3. My first basketry project
2. Basket 8 inches or larger

Division FA7 – China and Glass Painting
Class
1. Small decorator pieces (cup, tile, bell, plate, etc) 4. Holiday item
2. Lamp 5. Christmas ornament
3. Doll or figurine 6. My first china painting project
4. My first china painting project 7. Other than named
**Division FA8 – Junior (under age 16)**

**Class**
1. 2-Dimensional Art – oils, water color, acrylics, batik, charcoal, pencil, pastel & chalk, ink
2. 3-D art – ceramics, sculpture, collage
3. Other than named

**Hobby and Crafts Department**

1. Refer to General Rules for Home Arts Section.
2. Entries must be entered **July 28, 7:00 a.m. till noon, in the Open Class Department**
3. Competition is for amateurs only.
4. Exhibits are limited to residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County only.
5. Exhibitors are welcome are welcome to pick up exhibits on Sunday but must be picked up by 9:30 a.m. on Monday, July 31.

**Division HC1 – Beading**

**Class**
1. Bracelet on elastic
2. Bracelet on wire with clasp
3. Simple earrings
4. Earrings with advanced technique
5. Pendant
6. Necklace
7. Set of at least 2 items (example: necklace and bracelet)
8. Purse charms, lanyards, fan pulls, bookmarks, key chains
9. Plant embellishment
10. Christmas ornament
11. Holiday ornament
12. My first beading item
13. Other than named

**Division HC2 – Recycled**. The exhibit will have started as an object but will have been transformed into another useful item of.

**Class**
1. Clothing item
2. Fashion accessory
3. Kitchen item
4. Home decorative item
5. Furniture item
6. Yard or garden item
7. Farm item
8. Other than named

**Division HC3 – Crafts**

**Class**
1. Leather Tooling
2. Handmade Jewelry other than wood
3. Metalwork (tapping, tooling, casting)
4. Refrigerator ornament
5. Stained glass
6. Holiday decorations other than Christmas
7. Christmas holiday decorations
8. Quilling
9. Stenciling
10. Calligraphy
11. Decorated T-shirt or sweatshirt
12. Hand decorated stationery
13. Small painted wood cutout
14. Large painted wood article
15. Unpainted article (stained or varnished)
16. Set of 3 wood items
17. Yard ornament
18. Paper cutting
19. Scrapbooking
20. Wreath
21. My first craft project
22. Other than named

Division HC4 – Junior Crafters (under the age of 16)
Class
1. Craft made from a kit
2. Craft made from scratch
3. My first craft project
4. Other than named
PHOTOGRAPHY
Superintendent – William Adler

1. Enter exhibits on Friday, July 27, between 7:00 a.m. and 12:00 noon in the Open Class Building.
2. Entry tags should be picked up from the Monroe County Extension Office, 219 B Avenue West, (641-932-5612) before the date of the fair. They should be filled out and attached to the exhibit before presenting to the fair.
3. There are two divisions – color and black and white. Contestants are limited to four exhibits in each class.
4. Pictures may range in size (actual photo) from 5 x 7 inches or larger. All pictures must be mounted.
5. Awards will be made on the basis of the judge’s decision.
6. Exhibits are limited to residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County.
7. Exhibitors are welcome to pick up exhibits on Sunday but must be picked up by 9:30 a.m. Monday.

Division P1 – Color
Class
1. Pictorial
2. Landscape and Scenic
3. Portraits
4. Pets
5. Still Life
6. Nature
7. Wildlife
8. Special Effects
9. Sports or Action
10. Sunrise and Sunsets
11. Candids
12. Computer Enhanced (beyond traditional darkroom techniques)
13. Unclassified

Division P2 – Black and White
Class
1. Pictorial
2. Landscape and Scenic
3. Portraits
4. Pets
5. Still Life
6. Nature
7. Wildlife
8. Special Effects
9. Sports or Action
10. Sunrise and Sunsets
11. Candids
12. Computer Enhanced (beyond traditional darkroom techniques)
13. Unclassified

Division P3 – 2018 Special Animal Photo Contest
Class
1. Youth 17 and under
2. Adult 18 and over
2018 Flower Show

Those in charge of the Flower Show are Monroe County Garden Club members and others.

Please read the following rules carefully as they must be followed.

1. All entries must be in place by noon on Friday, July 27, 2018. Judging starts at 12:30 pm.
2. Entry tags should be picked up from the Monroe County Extension Office, 219 B Avenue West, (642-932-5612) before the date of the fair. They should be filled out and attached to the exhibit before entering.
3. Awards will be made on the basis of the judge’s decision.
4. All entries in the Horticulture Division must be grown by the exhibitors. Variety names of flowers should be given. Exhibitor must furnish own container. Examples: for long stems – a clear narrow-neck bottle such as a pop bottle; for short stems – a low glass container. Do not use flower vases. No added leaves: Only foliage that grows on the blossom stem is allowed.
5. Use of artificial plant material or nature faking will disqualify any exhibit. No artificial coloring.
6. No leaves should be in the water when exhibiting flowers. Cotton balls, paper towels, or rhubarb, etc. may be used to hold plant material upright in the container, but don’t squeeze the stems.
7. Noxious weeds or flowers cannot be used. A noxious weed reference book is available at the Extension Office or at the website http://www.invasive.org/species/list.cfm?id=70.
8. No artificial or contrived plant material may be used in the Artistic Division unless allowed by a specific class in the schedule.
9. More than (1) entry per class may be made by an exhibitor provided each is of a different cultivator, type or color.
10. Entries are limited to residents of Monroe County and parents/guardians of active 4-H/FFA members in Monroe County.
11. No responsibility will be taken for loss or breakage.
12. The Albia Women’s Club will give a $10 award to the overall winner in the horticulture and Artistic Division.
13. Exhibitors are welcome to pick up exhibits on Sunday but must be picked up by 9:30 a.m. on Monday, July 31.

Horticulture Department

Division FS1 – Rose (if possible, give name of rose)
Class
A – Hybrid tea (disbudded)
B – Floribunda (cluster of roses on one stem)
C – Miniatures
D – Other than named
**Division FS2 – Gladiolus**
Class
A – Large flowered over 2½ inches
B – Small flowered 2½ inches or smaller

**Division FS3 – Zinnias**
Class
A – Large Regular – 1 bloom over 3 inches
B – Large Cactus or spoon type – 1 bloom over 3 inches
C – Medium – 3 blooms smaller than 3 inches
D – Miniature – 3 blooms smaller than 2 inches

**Division FS4 – Marigolds**
Class
A – Large 1 bloom over 3 inches
B – Medium – 3 blooms smaller than 3 inches
C – Small – 1 spray –
   1. blooms smaller than 2 inches single
   2. blooms smaller than 2 inches double

**Division FS5 – Dahlias**
Class
A – Large formal – 1 bloom over 5 inches
B – Large informal decorative – 1 bloom over 5 inches
C – Small formal – 2 blooms of 3 to 5 inches
D – Small informal – 2 blooms of 3 to 5 inches
E – Miniature or pompom – 3 blooms smaller than 3 inches
F – Other than named

**Division FS6 – Celosia**
Class
A – Plume – 1 stem
B – Crested – 1 stem

**Division FS7 – Petunias**
Class
A – Single – 2 sprays (stems)
B – Double – 2 sprays (stems)

**Division FS8 – Lilies**
Class
A – Lilies 1 stem
B – Day lilies (stamen should be snipped off)
Division FS9 – Coneflower
Class
A – Heritage
B – Other

Division FS10 - Miscellaneous
Class
A – Snapdragon – 3 stems
B – Bachelor button – 3 stems
  A. C – Cosmos – 2 sprays
D – Asters – 3 stems
E – Cannas – 1 stem
F – Chrysanthemums – 1 spray
G – Yarrow – 1 stem
H – Phlox – 1 stem
I – Daisy
J – Ruebeckia
K – Hydrangea

L – Butterfly Bush
M – Hollyhock – single
  A. Single
  B. Double
N – Hibiscus
O – Hosta

P – Other than named

1. Stem with flowers
2. 3 Leaves

3 varieties per person

Artistic Department

All arrangements must be made by the exhibitor. Plant material does not need to be grown by exhibitor. Container should not be more than 1/3 of the arrangement. Artistic entries must be judged as displayed by exhibitor.

Class
A – Old Fashioned. An arrangement of old fashioned fresh flowers in an old fashioned container or vase.
B – Afterglow. A table arrangement using any number of candle with any color flowers.
D – Special Occasion. An arrangement such as “Birthday,” Anniversary,” “Thanksgiving,” “Christmas,” or any holiday (accessories permitted).
E – Cavalcade of Color. An arrangement of different colored flowers.
F – On the Rocks. An arrangement using rocks and/or weathered wood. Materials may be fresh and/or dried but not artificial.
G – Silkies. An arrangement of silk flowers.
H – Mini Magic. A small arrangement.
  1. Arrangement smaller than 6 inches in all directions.
  2. Arrangement 6 to 9 inches in all directions.

If you have questions or need more information on the Flower Show, call Diane Whitson at 932-2812 or Sue Templin 932-0159.
Foods for Iowa 4-H Fairs - Quick Reference Guide

Food and nutrition exhibits involve fun and engaging food science and nutrition experiments such as planning a recipe, purchasing, preparing cost analysis, examining food characteristics, serving tasty and nutritious meals as well as discovering interaction of various food ingredients in a recipe. Exhibits should be prepared with food safety in mind. Using unsafe ingredients or recipes could cause judges who evaluate exhibits to become ill. Plan ahead for a successful fair experience. Use these guidelines to help you select an acceptable product for exhibit, find an approved recipe source, and identify the appropriate preparation method.

Approved Recipe Sources

Home preserved food must be prepared using current tested recipes from one of these sources.

1. Preserve the Taste of Summer Publications
   - Canning and Freezing Tomatoes (PM 638) - state.iastate.edu/5u/Product/5990
   - Canning Fruits (PM 1049) - state.iastate.edu/5u/Product/4396
   - Canning Vegetables (PM 1044) - state.iastate.edu/5u/Product/4456
   - Canning Salsa (HS 21) - state.iastate.edu/5u/Product/1147
   - Freezing Fruits and Vegetables (PM 1049) - state.iastate.edu/5u/Product/4395
   - Making Fruit Syrups (PM 1365) - state.iastate.edu/5u/Product/4795
   - Making Pickles and Pickle Products (PM 1364) - state.iastate.edu/5u/Product/4790
   - Canning Meats, Poultry, Wild Game and Fish (PM 3071) - state.iastate.edu/5u/Product/1755


5. So Easy to Preserve (University of Georgia) - www.soeasytopreserve.com

Canning and Processing Reminders

If pressure canning is necessary, be sure to use a pressure canner not a pressure cooker. A canner will hold at least 5 quart-sized jars. Adjust processing time for altitude, if needed. See above map.

Resource

Contact Iowa State University Extension and Outreach AnswerLine with any questions! Tell them you are calling in reference to a 4-H exhibit.

CALL: Monday through Friday 9 a.m. – 4 p.m.
In Iowa: 1-800-252-3904
In Minnesota: 1-800-854-1678
In South Dakota: 1-888-999-6336
Relay Iowa (hearing impaired): 1-800-735-2942

EMAIL: answer@iastate.edu

Developed by Shannon Coleman, assistant professor and state human sciences specialist in food safety, Elizabeth Maiern, AnswerLine specialist, Renee Swarts, human sciences specialist in nutrition and wellness, and Lena Frank, student in food science and human nutrition, with Iowa State University Extension and Outreach.

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# Preserved Foods

Home preserved food must be prepared using current, tested recipes to qualify as a fair exhibit. See page 1 for list of approved recipe sources.

<table>
<thead>
<tr>
<th>JAMS AND JELLIES</th>
<th>ACCEPTABLE EXAMPLES</th>
<th>UNACCEPTABLE EXAMPLES</th>
<th>METHOD NOTES</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>• Fruit jelly</td>
<td>• Flower blossoms that have been sprayed with chemicals</td>
<td>• MUST be processed in a hot water bath. Use approved recipe source from Iowa State University Extension Outreach Preserve the Taste of Summer (PFHSS), Ball®, National Center for Home Food Preservation (NCHFP), USDA canning guide, or So Easy to Preserve (SETP). Recipes from the insert of the pectin packages are also acceptable. Please attach the insert to your final report. Blossoms must not have been chemically sprayed.</td>
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<tr>
<td></td>
<td>• Violet blossom</td>
<td>• Recipes made with Jel-O</td>
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<td></td>
<td>• Corn cob</td>
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<td></td>
<td>• Pepper jelly</td>
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<td></td>
<td>• Tomato jam</td>
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<td></td>
<td>• Pectin package recipes</td>
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| MAPLE SYRUP       | Maple syrup         | Heat to 165°F, place in sterilized jars. Remember to label with all parts. | |

| SWEET SPREADS     | Fruit butter         | Recipes made with Jel-O | Use recipes from PFHSS, Ball®, NCHFP, USDA canning guide, or SETP. Recipes from the insert of the pectin packages are also acceptable. Please attach the insert to your final report. |
|                   | Caramels             | Recipes that require refrigeration | |
|                   | Preserves            |                       | |
|                   | Marmalades           |                       | |

| PRESERVED FRUITS  | Whole or cut fruits | May be packed in sugar syrup, water or fruit juice. Use recipes from PFHSS, Ball®, NCHFP, USDA canning guide, or SETP. | |

| LOW ACID VEGETABLES | Beans | Carrots | Corn | Snaps | Vegetable with meat | Do not pack for artistic affect; “fancy packs”, are generally discouraged. Examples: snap beans, asparagus, or cucumber spears or carrots carefully hand placed to produce a tight, vertical pack. This practice allows the food temperature to cool down too much if a hot pack process is intended and used. | Must be processed in a pressure canner. Use recipes from PFHSS, Ball®, NCHFP, USDA canning guide, or SETP. |

| PICKLES AND RELISHES | Cucumber | Beets | Asparagus | Carrots | Do not pack for artistic affect. Alum not advised. | Follow tested recipes exactly. Use recipes from PFHSS, Ball®, NCHFP, USDA canning guide, or SETP. Avoid using “fancy packs” that are not an approved recipe. |

| SALSA              | Canned mild salsa  | Fresh salsa | Fico de gallo | Follow tested recipes exactly. Use recipes from PFHSS, Ball®, NCHFP, USDA canning guide, or SETP. Any recipe that you “make up” yourself CANNOT be used as a fair exhibit. May NOT contain any corn or black beans. If desired, you can add them at the time of canning. |
|                   | Canned hot salsa   |                       |               | |
|                   | Canned fruit salsa |                       |               | |

| TOMATO PRODUCTS    | Tomatoes | Tomato juice | Tomato source | Catsup | Spaghetti sauce | Fresh BBQ sauce (not canned) | Must be acidified. Use 1 tbsp bottled lemon juice in a pint jar and 2 T in a quart jar. Pressure can if recipe calls for it. |
|                   |                       |                       |               |       |               |               | |

| MEATS OR POULTRY   | Beef | Venison | Chicken | Pork | Must be processed in a pressure canner. Use recipes from PFHSS, Ball®, NCHFP, USDA canning guide, or SETP. | |

| DRIED FOODS        | Fruits | Vegetables | Meats | Jerky | Must be dry. Must be stored in an airtight food grade container. | |
|                   |        |            |       |       | |

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# Baked Goods and Confections

<table>
<thead>
<tr>
<th>PERISHABLE FOOD</th>
<th>ACCEPTABLE EXAMPLES</th>
<th>UNACCEPTABLE EXAMPLES</th>
<th>METHOD NOTES</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>None</td>
<td>Foods served hot</td>
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<td>Foods that require refrigeration</td>
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<td>Fried foods</td>
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<td>Smoothies</td>
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<td>Nut butters</td>
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<td>Dips</td>
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<td>Salads</td>
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<td>Homemade noodles</td>
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| FROSTING        | Buttercream          | Cream cheese frosting that does not have at least 2x as much powdered sugar as cream cheese. | Products may be exhibited without frosting. |
|                 | Cream cheese frosting with at least 2x as much powdered sugar as cream cheese | Traditional German chocolate frosting made from scratch. |          |
|                 | Ginnsted German chocolate frosting | | |

| PIES            | Double crust fruit pie | Non-traditional pecan pie (recipe that includes added water or milk) | Fruit must be cooked |
|                 | Traditional pecan pie  | Custard pies           |              |
|                 |                        | Pumpkin pies           |              |
|                 |                        | Meringue pies          |              |

| PASTRIES        | Croissants            | Cream or custard filled | Fruit must be cooked |
|                 | Danishes              |      |              |
|                 | Strudels              |      |              |
|                 | Turnovers             |      |              |

| CANDIES         | Cream cheese mints    | Must not require refrigeration. | Texture must be dry enough that it does not require refrigeration. |
|                 | Fudge                 |                        |              |
|                 | Taffy                 |                        |              |

| YEAST BREADS    | White, Wheat, Rye     | Breads containing meat, salsa, vegetables, beans, fresh herbs or layers of cheese. |              |
|                 | Pretzels              |                        |              |
|                 | Rolls                 |                        |              |
|                 | Breads with cheese that is fully incorporated (not visually detectable) | | |

| QUICK BREADS    | Bars                  | Quick breads containing meat, salsa, vegetables, beans, fresh herbs, or layers of cheese. | May be frosted or unfrosted. See frosting guidelines above. |
|                 | Coffee cakes          |                        |              |
|                 | Muffins               |                        |              |
|                 | Banana, Pumpkin, Zucchini breads | | |

| BISCUITS        | Rolled biscuits       | Biscuits containing meat, salsa, vegetables, beans, fresh herbs, or layers of cheese. |              |
|                 | Dropped biscuits      |                        |              |
|                 | Scones                |                        |              |

| CAKES           | Foam                  | Cake filled or topped with any product requiring refrigeration. | May be frosted or unfrosted. Frosting is required if decorating skills are part of the goal. |
|                 | Sponge                | Cake filled or topped with fresh fruit such as cheesecake or Swiss roll. |              |
|                 | Shortened             |                        |              |
|                 | Cupcakes              |                        |              |
|                 | Angel food            |                        |              |
|                 | Pound cake            |                        |              |
|                 | Chocolate cake        |                        |              |

| COOKIES AND BARS| Drop                  |                        | Must be baked. Must be dry and in an airtight food grade container. |
|                 | Rolled                |                        |              |
|                 | Refrigerator          |                        |              |
|                 | Pressed               |                        |              |
|                 | Bar                   |                        |              |
|                 | Mc-bake lemon         |                        |              |
|                 | Brownies, Scotcheroos |                        |              |

| GRANOLAS        | Baked granola         |                        |              |
|                 | Cereal                |                        |              |
|                 | Trail mixes           |                        |              |
**Open Class Entry Form**

Name __________________________  Address ________________________________

City, Zip_________________________ Phone _______________________________

Have you shown previously at this fair? _____ Number of years _____________

<table>
<thead>
<tr>
<th>Div. No.</th>
<th>Class No.</th>
<th>Description of Entry</th>
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Bring this form with you to the fair – Friday July 27, 2018

Entry time is 7:00 a.m. – 12:00 noon in the Activity Building at the fairgrounds
Dear Community Member:

Here is your chance to participate in a fun and exciting community activity! We have continued to revamp activities to make them more enticing to the participants. On Saturday and Sunday there are bunches of new activities and contests to participate in, something for everyone.

The exhibit building will open promptly at 7 AM on Friday, July 27th for participants to enter their products. Exhibits need to be entered by noon on the 27th. **Exhibitors are welcome to pick up exhibits on Sunday, July 29th but must be picked up by 9:30 a.m. on Monday, July 30th.**

Please help us make this community event successful for Monroe County by passing this book around to all your friends and neighbors. More entry forms are available by calling the Monroe County Extension Office at (641) 932-5612 or stopping by to see us at 219 B Ave West Albia, IA.

See you at the fair!