

EXTENSION HOMEMAKER OPEN CLASS

RIBBONS AND AWARDS

- ~Blue and red awards will be granted based on the merit of each exhibit.
- ~If a judge finds a deserving exhibit, one champion per class may be given.
- ~A judge may also select a Best of Show for the Adult and Youth division she/he is judging.~Open Class exhibits do not go to State Fair.



DECISIONS

Decisions made by judges and/or Exhibit Committee are final.

DISCLAIMER

Precautions will be taken to insure the safety of articles entered. The Pulaski County 4-H & Community Fair Association, Pulaski County Extension Homemakers Association and Purdue Extension of Pulaski County **does not** accept responsibility for the loss or damage of any exhibit.

EXHIBIT ENTRY TIME

Exhibits are to be brought to the Community Building on **Friday, June 25, 5:30-7:00 PM** or **Saturday, June 26, from 8:30 to 11:00 AM, ET**. Judging will begin at 11:30, ET. All Judging will be closed to the public except for Foods Judging with limited seating.

EXHIBIT RELEASE TIME

*Projects will be released on **Thursday, July 1, 3:30-5:00 PM**.* Exhibits not picked up will be taken to the Extension Office within reason. If you are unable to pick up your exhibit(s) at this time, please try to make arrangements with someone who can. ***We request not to have early releases.***

The theme for the Fair this year is

Remembering the Past, Celebrating the Future

All foods left from the foods judging (except for a sample piece that will be on display) may be taken home immediately following the judging or they will be donated or disposed of.

WHO MAY ENTER/CATEGORIES

Anyone may enter an exhibit in Open Class. You do not need to be a resident of Pulaski County to enter exhibits.

There are three categories for open class exhibition: Adults, Professionals, Youth

Youth Categories: A. Ages 5 and below B. Ages 6-9 C. Ages 10-14 D. Ages 14-16

Professional Category A person who has made \$1200 or more in their specialty project (i.e.-photography, woodworking,etc.) or ,if you sew for money, you are considered a professional.

LIST OF EXHIBITS

A list of Divisions with class numbers and section letters are available to guide you as you prepare and enter your exhibit at the beginning of this handout.

OPEN CLASS RULES CONTINUED



HOW MANY EXHIBITS TO ENTER

NO LIMIT ON NUMBER OF PROJECTS THAT AN EXHIBITOR CAN ENTER! (Not even if they are in the same class with the exception on classes 9-15) Also, If an exhibitor wishes, an item may be set up for display only, not to be judged. i.e.— you may bring 10 quilts that all fall in the same category—2 would be picked to be judged and others marked for “display only”. This should be written on the label.

Categories to enter are Adult, Professional, and Youth by ages.

EXHIBITS THAT QUALIFY

Items that reasonably fit the list of Divisions and class numbers are eligible for competition, with the following exceptions.

- ~Any item previously exhibited at the Pulaski County Fair is ineligible for competition.
- ~Articles must have been made and finished within the last 2 years**, except comforters, tablecloths, quilts and afghans, which may have been made within the last five years. (** we are allowing 2 years this year only since Open Class was cancelled in 2020.)

DISPLAY STANDARDS

- ~Your exhibit must be labeled on the standard label provided by the Extension Office. You may fill it out before the fair or upon entering your exhibit.
- ~Articles must be brought in ready to display, cleaned and pressed. Any exhibit requiring hanging must be ready with appropriate mounting materials. You may place your displays in a plastic bag in order to keep clean.
- ~An item that is pre-cut or partially pre-cut must be designated as a kit. Exhibits made from kits should be labeled as such. Quilts should be labeled as to which part of the process was the exhibitor’s work.
- ~Photographs and other items mounted on poster board should use a standard size (22”x 28”) with stiff backing. (Foam backing and plastic covering is available at the Extension Office for a minimal fee.)
- ~We may not be able to fully protect Collectibles. Please place your exhibit in a glass case if it is valuable.
- ~Please limit the overall size of your display. We are abiding by 4-H rules for most of the projects but keep in mind our display spaces are limited. If you are unsure about your exhibit size being acceptable please contact the Extension Office at 574-946-3412.
- ~We will accommodate electrical needs of your exhibits only when possible and practical.
- ~Showcase space is limited and the open class committee will utilize them to protect exhibits as best possible. Requests to have exhibit in cases will be considered and honored if possible.
- ~Exhibitor is responsible for watering plants throughout the week of fair—Committee is not responsible.

FOODS CLASSES

Recipes must be provided with the foods classes, and displayed on a standard index card. Food items must be displayed on a disposable plate or stiff cardboard. The only exception is for pies. Pies may be exhibited in a non-disposable pan, but entrant is responsible for picking up the pan after all judging is complete.

A piece of each food exhibit will be kept for display after judging. When you bring in your exhibit, if the food type allows, display your food using a clear, closed plastic bag. This makes a better presentation for the judge.

CANNING CLASSES

Canning items must be labeled with name of product, date canned, processing method and length of processing time.

FOODBORNE ILLNESS RULES

For baked product competitions: Filling, frosting, glazing, pie filling and meringue whether uncooked or cooked are not permitted to contain cream cheese, whipped cream, unpasteurized milk or eggs/egg whites. (Pasteurized eggs or eggs cooked to 160 degrees F may be used.) Home-canned fruits, vegetables or meats are not permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Whenever possible, baked products should be transported and stored in chilled coolers (41 degrees F).

Judges and individuals who will consume products from county and state competitions should be informed that