

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 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 29, 5:30-7:00 PM** or **Saturday, June 30, from 8:30 to 11:30 AM, ET**. Judging will begin at 12:00 Noon, ET. All Judging except foods will be closed to the public.

EXHIBIT RELEASE TIME

Projects will be released on Thursday, July 5, from 4:00-6:00 p.m. ET Exhibits not picked up will be disposed of when the building closes at 6:00 PM, EDT, within reason. If you are unable to pick up your exhibit (s) at this time, please make arrangements with someone who can. **We request not to have early releases.**

The theme for the Fair this year is

“Creating Leaders through 4-H since 1902”

All foods left from the foods judging will be donated to the Fair Board or 4-H Council if they have a food fundraiser (ie-fish fry or similar) the week of fair. You may take it home if you prefer. Foods Judging is open judging.

WHO MAY ENTER & CLASSES

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!) Also, If an exhibitor wishes, an item may be set up for display only, not to be judged. 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 year, except comforters, tablecloths, quilts and afghans, which may have been made within the last five years.

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.
- ~We may not be able to fully protect Collectibles. Please place your exhibit in a locked 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. Request to have an exhibit in cases will be considered and honored if possible.
- ~Exhibitor is responsible for watering plants through the week of fair—Committee is not responsible.

FOODS CLASSES

Recipes must be provided with the foods classes, and displayed on a standard 5x8 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.

All Champion exhibits will be displayed and only a small portion of other exhibits will be kept for display. If the food type allows, and if possible, display your foods using 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 they are at risk for food borne illness since the established policy cannot guarantee that an entry which is a "potentially hazardous food" has been properly prepared or handled before, during or following the competition.