

Open Class Rules 2026

Brown County
4-H Fair



June 8 - June 13

Brown County Fairgrounds
Nashville, Indiana

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Pie Contest - See Page 36 - 37

(NP) = Non-Perishable (P) = Perishable

*Extension Homemakers Clubs
Hosting Open Class Exhibits:*



Brown County Herb Society
Cedar Hills Club
Day Dreamers Club
Mail Box Members
Quick Quilters Club

Thank you for exhibiting!

Exhibit Drop-Off

All exhibits checked in at Exhibit Building

Non-Perishables

Friday, June 5th from 4:00 - 7:00 p.m.

****Late entries: Saturday, June 6th***

9:00 a.m. - 10:00 a.m.

=====

Perishables

Saturday, June 6th from 10:00 a.m. - Noon

=====

Exhibit Building Hours

Monday – Saturday

June 8th – June 13th

6:00 p.m. - 10:00 p.m.

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Exhibit Pick-up

Sunday, June 14th

2:00 p.m. to 4:00 p.m.

No early pick-ups



INDIANA STATE FAIR

AUGUST 7 - AUGUST 23, 2026

The Open Class County Fair exhibits competition is separate from State Fair competition. If you choose to have an entry at the State Fair level you **MUST** enter yourself via online entry by the

deadline of **July 1st!**

County winners stay at the local level. Your exhibit does NOT automatically advance to the state fair.

For more state fair information go to:
<https://exhibitorscorner.indianastatefair.com/>

THE PIE CONTEST IS BACK FOR 2026!!!

See pages 36-37 for details.

**(Still included, a pie category in the
Culinary Arts Department, pg 15)**

Open Class Superintendent:

Rachelle Smith

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Homemakers President:

Jane Donaldson

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The Brown County Fair Board recognizes that there are many talents. Entering projects in Open Class at the fair is your opportunity to show your unique creativity.

Please consider sharing your work for your friends & neighbors to see the hobbies you enjoy.

We look forward to a variety of exhibits on display the week of the fair.

GENERAL RULES

- 1) Entries are open to **ALL** residents of Brown County or members of a Brown County organization with no limitation of age.
- 2) No limits on the number of entries unless designated in a department.

NOTE: Where specific rules apply, they will be explained under individual categories.

Miscellaneous is only for the articles where there is no specific category. (More than one entry may be made in Miscellaneous providing they are different.)

- 3) Entries must have been completed or grown by the exhibitor after **June 14th, 2025**
- 4) **Non-Perishable** exhibits will be accepted on Friday, June 5th 4:00 p.m.— 7:00 p.m.
Late entries will be accepted on Saturday, June 6th 9:00 a.m.— 10:00 a.m.
- 5) **Perishables:** Floriculture, Gardening & Culinary Arts exhibits will be accepted on Saturday, June 6th 10:00 a.m.— 12:00 Noon.
- 6) The Danish system of judging (where a project is judged on its own merit by certain guidelines) will be used, and each placing will be determined by the judge according to the quality of the exhibits. Any number of first, second, and third places may be awarded. **No one will be allowed to watch the judging except those officially designated.**

GENERAL RULES (continued)

- 7) All exhibits will be marked with a ribbon to designate the placing following the judging. No monetary awards are given.
- 8) A Champion and Reserve Champion ribbon may be awarded from the blue ribbon winners in each category. Honorable Mention ribbons may be awarded when merited.
- 9) Open Class is **NOT** responsible for lost or damaged exhibits.
- 10) Exhibits must be claimed on **Sunday, June 14th, 2:00 pm - 4:00 pm**. Exhibits may **NOT** be removed between the time of official ENTRY and RELEASE. Exhibits will **NOT** be released before Sunday, 2:00 pm. Open Class is **NOT** responsible for exhibits left after Sunday, June 14th.



GENERAL RULES (continued)

- 11) Please see below **example** of Entry Tag. These are required on each entry to be exhibited. These will be available at check in or in advance at the Extension Office.

Example:

Exhibit No. (This will be assigned at check in)
Dept. Decorative Arts
Cat. (2) Creative Crafts—Class (4) Basketry
Entry Description Gathering Basket

OPEN CLASS ENTRY TAG

Exhibit No. _____ (to be assigned at check in)

Dept. _____

Cat. _____ Class _____

Entry Description _____

Exhibitor _____

Address _____

SAMPLE
(Fold)



GENERAL RULES (continued)

- 12) The Entry Slip is used to list all of your entries. The white copy will stay in our records and the yellow copy will go home with you after Check In. You (or a designated pick up person) **MUST** bring the yellow slip the day exhibits are released. The Entry Slips are available in advance at the Extension Office or will be available at Check In.

Please Print

Yellow Copy – Exhibitor

BROWN COUNTY 4-H FAIR OPEN SHOW

Name _____ 20__

Address _____

_____ Phone _____

Member of Extension Homemakers YES NO

LIST EXHIBITS (BRIEF DESCRIPTION)

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

SAMPLE

CULINARY ARTS

Recipe required—printed or typewritten on a card

General Rules for all Food Preparation

- Any number of baked products may be entered in any class providing they are not the same product.
- All food products must be exhibited on disposable plates and covered with clear plastic wrap.
- All exhibits become the property of the Brown County 4-H Fair.
- Recipe required (printed or typewritten on a card). Name and address on reverse side. If it's an old family recipe you do not want to reveal, you **MUST** include a list of ingredients. Recipes become the property of the Open Class Department with the right to use them in the future.
- Health Department Requirements for Baked Product Competitions: filling, frosting, glazing, pie filling and meringue – whether cooked or uncooked are **not permitted** to contain cream cheese, whipped cream/ sour cream topping, milk, evaporated milk, unpasteurized eggs or egg whites. Pasteurized eggs or eggs cooked to 160 degrees F may be used. (Eggs from a grocery store have been pasteurized)
- Judges and individuals who will consume products from county competitions should be informed they are at risk for food borne illness. 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.

CULINARY ARTS—Food Preparation

Recipe required—printed or typewritten on a card

CATEGORY 1 *Cakes: frosted or unfrosted*

- Class:
1. White
 2. Chocolate
 3. Other
 4. Cupcakes

CATEGORY 2 *Cookies (Iced or un-iced)*

- Class:
1. Six drop
 2. Six bar
 3. Six Rolled & shaped
 4. Six miscellaneous (other than above)



CATEGORY 3 *Brownies (6)*

CATEGORY 4 *Yeast Breads*

- Class:
1. White - one loaf
 2. Whole wheat - one loaf
 3. Dinner rolls - six any shape
 4. Sweet rolls - six any shape
 5. Sourdough



CULINARY ARTS - Food Preparation

(continued)

Recipe required—printed or typewritten on a card

CATEGORY 5 Quick Bread

- Class:
1. Fruit loaf
 2. Veggie loaf
 3. Cornbread or Muffins
 4. Other than above, includes biscuits, turnovers & scones
 5. Coffee Cakes



CATEGORY 6 Decorated Cakes

Cake form or real cake

Exhibit must remain at fair ALL week

- Class:
1. Special Occasion
 2. Cupcakes (3)

CATEGORY 7 Candy

- Class:
1. Fudge - six pieces
 2. Mints - six pieces
 3. Nut brittle - six pieces
 4. Caramels - six pieces
 5. Miscellaneous - six pieces other than types listed above in 1 - 4.



CATEGORY 8 Healthy Food—Dietary Restrictions

(Emphasis on reduced sugar and/or fat and/or increased fiber, and/or gluten free)

CULINARY ARTS - Food Preparation

(continued)

Recipe required—printed or typewritten on a card

CATEGORY 9 Pies

- Class:
1. Apple
 2. Berry
 3. Cherry
 4. Other Fruit (fresh or dried)
 5. Nut



CREAM, CUSTARD, PUMPKIN or MERIGUE-TOPPED pies will NOT be accepted – even if they are in compliance with Food Safety Regulations below.

- * Pies will be judged on general appearance, flavor, texture of crust, and texture of filling.
- * All pie crust and filling must be made from scratch (No premade crust or filling)
- * The pie can be prepared in **any disposable pie pan**, however homemakers are not responsible for your pan.
- **Food Safety Regulation:** for submitted baked products - filling, frosting, glazing, pie filling and meringue – whether uncooked or cooked **are not permitted to contain cream cheese, whipped cream, sour cream, milk, evaporated milk, unpasteurized or eggs/egg whites.** Pasteurized eggs or eggs cooked to 160 degrees F before use may be used. * **See above!** (Eggs from a grocery store have been pasteurized)
Home-canned fruits, vegetables, or meats are not permitted in products.

CULINARY ARTS - Food Preservation

Recipe required—printed or typewritten on a card

(CANNING & DEHYDRATED)

General Rules for all Food Preservation

- All canned food must be processed using appropriate method including jellies, jams, etc.
- Any number of jars may be entered in any category providing they are not the same product.
(Example: 1 jar peaches, 1 jar cherries)
- Exhibit should be in appropriate standard canning jars for specific product. (Example: fruit in pint or quart jar, jelly in jelly glass or jar). Jars may be opened for judging.
- Each entry should include a label on the lid with the following information. Labels will be available at check in if needed.

Product: _____

Processing Date: _____

Method: water bath, pressure, dehydrated (circle)

Ingredients: _____

Source of Recipe: _____

Exhibit with rings on.

- **Dehydrated Foods** –exhibit in Zip lock bags with at least ½ cup of dried product – labeled and dated on the bag.

CULINARY ARTS - Food Preservation

Recipe required—printed or typewritten on a card

Canning

CATEGORY 1 Fruit

CATEGORY 2 Vegetables
(including tomatoes)

CATEGORY 3 Juices, sauces, & salsas

CATEGORY 4 Pickles

CATEGORY 5 Relishes

CATEGORY 6 Jams, Marmalades, Butters,
or Preserves

CATEGORY 7 Jellies



Dehydrated Foods

Must be exhibited in sandwich size Zip lock bag.

CATEGORY 8

- Class:
1. Fruit
 2. Vegetables
 3. Herbs
 4. Miscellaneous

Syrups & Honey

CATEGORY 9

- Class:
1. Maple syrup
 2. Honey
 3. Sorghum Molasses



DECORATIVE ARTS

Any number of items may be entered in any category providing **different techniques** are used.

CATEGORY I **Christmas at the Fair**

- Class:
1. Door, Window or Wall Decoration
(not a wreath)
 2. Tree Skirt or Tree Topper
 3. Christmas Wreath
 4. Stocking
 5. Christmas ornament or
set of ornaments
 6. Christmas Quilt



CATEGORY 2 **Creative Crafts**

- Class:
1. Handmade Toys
 2. Weaving, Hand Spun, Dying
 3. Tole or Folk Art Article
 4. Basketry
 5. Handmade Card (One per exhibit)
 6. Giftwrapping
 7. Diamond Art
 8. Miscellaneous

CATEGORY 3 **Leathercraft**

DECORATIVE ARTS (continued)

CATEGORY 4 **Dried or Silk Flowers**

- Class:
1. Centerpiece (no larger than 18 inches long x 10 inches high)
 2. Wall or Door decoration (no larger than 16 x 24 inches)
 3. Miniature (no larger than 3 inches wide x 5 inches high)
 4. Miscellaneous

CATEGORY 5 **Scrapbooking**

- Exhibit a 2 page spread in page protectors. Join or link the 2 pages so they can be spread open.
- Judging will include creativity, neatness, documentation or labeling (names, dates, places, etc.



CATEGORY 6 **Recyclables**

- Class:
1. Fabrics
 2. Wood / Glass
 3. Paper / Plastic
 4. Miscellaneous

CATEGORY 7 **Coloring Pages**

All exhibits must be framed for display

- Class:
1. Age 12 & Under
 2. Age 13 –18 yrs
 3. Age 19 yrs and up

**Only 3
entries in
Category 7
per
exhibitor.**

COLLECTIONS

- No more than **Three** exhibits of collections may be entered by an individual.
- **Exhibit must be presented securely on or in a container** conducive to making a good showing. The exhibit will be judged on presentation and content.
- An index card must be included with a description of the collection and it's origin.



- A collection is **3-10 items only**.

Examples: spoons, stamps, marbles, buttons, antique toys, Figurines, etc.



FINE ARTS

- Any number of items may be entered in any category providing different techniques are used.
- **Artwork intended to hang must be framed for hanging unless using wrap around canvas on wooden frame and must have hanger on back.**

Category 1

Paintings - Oil, Acrylics,
Synthetics & Airbrush



Category 2

Watercolor

Category 3

Drawings—Charcoal, Pastel,
Pencil & Ink

Category 4

Computer Art / Digital Art

Category 5

Mixed Media

Category 6

Sculpture / Metal

Category 7

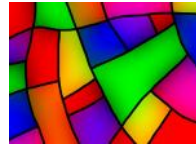
Ceramics / Pottery

FINE ARTS

- Any number of items may be entered in any category providing different techniques are used.
- **Artwork intended to hang must be framed for hanging unless using wrap around canvas on wooden frame and must have hanger on back.**

Category 8 Woodworking

Category 9 Glass—Stained Glass
 & other hand Crafted glass objects



Category 10 Jewelry

Category 11 12 & Under

Category 12 Middle School
 & High School Classroom Art

Category 13 Professional Artists

All art techniques included in this category.

A professional artist is defined as an artist or craftsman who is in the Arts and Crafts teaching profession or doing extensive exhibiting and selling of their work.

FLORICULTURE

- A clear glass vase will be provided for each exhibit upon arrival for Categories 1 - 4.
- It is the responsibility of the exhibitor to place their exhibit into the provided vase.
- Any number of exhibits may be entered in any category provided they are different varieties.
- If an exhibit has leaves, all leaves above water should be left on stem. No leaves below water level.
- One entry per bottle.

CATEGORY 1 Zinnia

CATEGORY 2 Marigold

CATEGORY 3 Rose



CATEGORY 4 Miscellaneous

Class: 1. Any exhibit not listed in Categories 1 - 3

CATEGORY 5 Potted Plants * 12" container max!

Class: 1. Blooming Plant -

 Must have at least one bloom

 2. Foliage Plant

 3. Vine Plant

 4. Cactus & succulent

 5. Combination -

 one or more varieties in
 same container.



FLORICULTURE (continued)

CATEGORY 6 Artistic Design

- No artificial flowers or foliage are permitted.
- Plant materials for the Artistic Sections may be dried and acquired from any source. Arrangements must be completed at time of check in.

- Class:
1. ***Sunshine and Shadows*** – an arrangement with two colors with a definite contrast.
 2. ***Little Bit o’Irish*** – green and white arrangement in a green or white container.
 3. ***Simple and Sweet*** – an arrangement using a single flower.
 4. ***Over the Rainbow*** – an arrangement using seven colors of flowers. red, orange, yellow, green, blue, indigo and violet.
 5. ***Kaleidoscope of Color*** – an arrangement using as many colors as possible.
 6. ***Country Roads*** – meadow or road side material in a suitable container.
 7. ***Coffee/Tea arrangement***--utilizing a coffee mug or tea pot as your container for the display.

GARDENING & CROPS

Exhibitor may enter any number of different vegetables, fruits, or herbs.

Exhibits will be judged on:

- Uniformity- all specimens should be the same size, shape, and color.
- Condition- free from dirt, disease, and blemish and proper degree of edible maturity.
- Quality- crispness, firmness, flavor, etc.
- A paper plate will be provided for Categories 1 & 2



CATEGORY 1

Vegetables

Exhibit Recommendations for Vegetables:

- a) Root vegetables (beets, carrots, onions, etc.)
Cut tops 1/2 to 3/4 inches. Do not peel onions.
- b) Cabbage, corn, etc. – leave three or four wrapper leaves.
- c) Cucumbers – specify if it is a pickling or slicing cucumber.

Class: 1. One plate of **3** vegetables (same kind), **6** pods, or **1** head. A vegetable over 5 inches can be displayed singly.

2. Collection of **6** different vegetables plated together. Example- 1 each (beet, potato, onion, tomato, zucchini, pepper).

GARDENING & CROPS

(continued)

CATEGORY 2 Fruits

Class: 1. One plate of **3** (apples, etc.) or
10 (cherries, berries, etc.) on or off the vine



CATEGORY 3 Herbs

Class: 1. Specimens -

2 sprigs (parsley, etc.) or
2 heads (dill, etc.)

**A clear glass vase will be provided
for each exhibit upon arrival**

**It is the responsibility of the
exhibitor to place their exhibit into
the provided vase.**

-
- 2. Potted Herbs-
Single Potted Herb or
Combination -
2 or more in single container



NEEDLE ARTS

Any number of items may be entered providing they are different. (Ex. needlepoint-belt, picture, cross stitch, pinafore, picture.)

CATEGORY 1

Needlework

Class:



1. Needlepoint- Canvas
2. Counted Cross-Stitch
3. Embroidery—
crewel, machine or hand
4. Rugs
5. Miscellaneous

CATEGORY 2

Knitting

Class:

1. Adult Garment
2. Accessories
3. Infant & Children
4. Household
5. Original Design, no pattern
6. Miscellaneous



CATEGORY 3

Crocheting

Class:

1. Adult Garment
2. Accessories
3. Infant & Children
4. Household
5. Miscellaneous

CATEGORY 4

Felting

SEWING

Any number of items may be entered in any category providing they are different types

CATEGORY 1 *Sewing for self or others*



Examples: Street length dress or dress with jacket
Coat or suit
Swimwear, loungewear, tennis wear, or costume
Evening wear
Shirt, skirt, jacket, or vest
Children's Wear-Boy or Girl
Aprons
Purses / Totes

CATEGORY 2 *Sewing for the home*

Examples: Place mats (Set of two)
Tablecloth
Table napkins (Set of two)
Shower or window curtains
Miscellaneous (any number of items providing they are different)

CATEGORY 3 *Creative Sewing*

Examples Sewing machine embellished garment
Appliquéd garment
Serged garment
Doll Clothes or dolls
Miscellaneous – Any garment Utilizing creative techniques



PHOTOGRAPHY

- All exhibits will be displayed in clear acid free protector sleeves (which will be provided at Check-In).
- You may bring your photos in your own sleeves however to provide uniform judging we will ask you to place them in the type we are providing.
- PHOTOGRAPHS THAT ARE MOUNTED, MATTED OR FRAMED WILL NOT BE ACCEPTED.
- All prints must be made from images taken since June 15, 2025. **Only one entry may be made in each class.** Photos previously entered for judging may not be entered again in Open Class.
- We reserve the right to reject pictures not in good taste.
- All Photos must be 5 x 7 or 8 x 10 inches
- Each entry should have the following on the back side - upper left corner:
 - Name**
 - Address**
 - Title of Exhibit**
 - Category**
 - Class Numbers**
- **No more than 6 photos will be accepted from one exhibitor.**

PHOTOGRAPHY (continued)

CATEGORY 1 Color

- Class:
1. Animals/ Insects
 2. Plants
 3. Portraits/ people scenes
 4. Scenery
 5. Barns, Bridges, Buildings
 6. Miscellaneous (must not fit in class 1-5)



CATEGORY 2 Black& White

- Class:
1. Animals/ Insects
 2. Plants
 3. Portraits/ people scenes
 4. Scenery
 5. Barns, Bridges, Buildings
 6. Miscellaneous (must not fit in class 1-5)

CATEGORY 3 PhotoShop

- Class:
1. Collage - 4 or more pictures on 8x10
 2. Special Effect - copy /paste, halo, etc.

CATEGORY 4 Sepia

Any Sepia Photo



Quilting

CATEGORY 1

Pieced Quilting by hand

Class:



1. Bed - Hand Pieced, hand quilted
2. Bed - Machine pieced, hand quilted
3. Wall - Hand or Machine Pieced, hand quilted
4. Lap / Baby - Hand or Machine Pieced, hand quilted
5. Hand applique, pieced and quilted

CATEGORY 2

Pieced Quilting with Long Arm Machine

Class:



1. Bed - Hand Pieced, Machine quilted
2. Bed - Machine pieced, Machine quilted
3. Wall - Hand or Machine Pieced, Machine quilted
4. Lap / Baby - Hand or Machine Pieced, Machine quilted

CATEGORY 3

Pieced Quilting with Regular Sewing Machine

Class:

1. Bed - Hand Pieced, Machine quilted
2. Bed - Machine pieced, Machine quilted
3. Wall - Hand or Machine Pieced, Machine quilted
4. Lap / Baby - Hand or Machine Pieced, Machine quilted

Quilting (continued)

CATEGORY 4 **Applique Quilting with Long Arm Machine**

- Class:
1. Bed - Hand Appliqued, Machine quilted
 2. Bed - Machine Appliqued, Machine quilted
 3. Wall - Hand or Machine Appliqued, Machine quilted
 4. Lap / Baby - Hand or Machine Appliqued, Machine quilted

CATEGORY 5 **Applique Quilting with Regular Machine**

- Class:
1. Bed - Hand Appliqued, Machine quilted
 2. Bed - Machine Appliqued, Machine quilted
 3. Wall - Hand or Machine Appliqued, Machine quilted
 4. Lap / Baby - Hand or Machine Appliqued, Machine quilted

CATEGORY 6 **Mixed Technique Quilting**

- Class:
1. Bed - Hand and/or Machine quilted
 2. Wall - Hand and/or Machine quilted
 3. Team / Group / Organization

CATEGORY 7 **Other Quilting**

Examples: Novelty, Embroidered,
Legacy Quilt, Miniature

CATEGORY 8 **Patriotic Quilts**

Any Technique

V.I.P.--VERY IMPORTANT PEOPLE

(People with Special Needs)

- Any number of items may be entered, provided they are not the same product.
- Please list age or limitation.

CATEGORY 1 Arts and Crafts

- Class:
1. Christmas (any item)
 2. Creative Crafts (any item)
 3. Woodworking (any item)
 4. Drawing and Painting (any item)
 5. Coloring pages (max 3)

CATEGORY 2 Needlecrafts

- Class:
1. Needlework (any item)
 2. Quilting (any item)
 3. Knitting (any item)
 4. Crocheting (any item)

CATEGORY 3 Miscellaneous



NOTES

While reading though this book you may want to jot down ideas as you are considering entering in Open Class.

Page # _____ Department: _____

Category # _____ Class # _____

Entry Description _____

Page # _____ Department: _____

Category # _____ Class # _____

Entry Description _____

Page # _____ Department: _____

Category # _____ Class # _____

Entry Description _____

Page # _____ Department: _____

Category # _____ Class # _____

Entry Description _____

PIE CONTEST

Sponsored by Brown County Homemakers

- 1)

<p>CREAM, CUSTARD, PUMPKIN or MERIGUE-TOPPED pies will NOT be accepted – even if they are in compliance with letter “ F ” below.</p>

- 2) **Contestants can only enter three (3) pies, 1 per category.**
- 3) **No tarts may be entered in pie contest.**
- A. Pies must be brought and registered in the Exhibit Building on the Fairgrounds, on Tuesday, June 9th from 4:30 to 6:00 p.m.
- B. Judging begins promptly at 6:30 p.m.
Judging is open to the public.
- C. All pie crust and filling must be made from scratch (No premade crust or filling)
- D. The pie can be prepared in any pie pan, however homemakers are not responsible for your pan.
- E. RECIPE REQUIRED on a card –
Name & Address on the reverse side. If it's an old family recipe you do not want to reveal, you **MUST** include a list of ingredients. Recipes become the property of the Open Class Department with the right to use them in the future.
- F. Food Safety Regulation: for submitted baked products -
filling, frosting, glazing, pie filling and meringue – whether uncooked or cooked **are not permitted to contain cream cheese, whipped cream, sour cream, milk, evaporated milk, unpasteurized eggs/ egg whites.** Pasteurized eggs or eggs cooked to 160 degrees F before use may be used.
*** See above!**
(Eggs from a grocery store have been pasteurized)
Home-canned fruits, vegetables, or meats are not permitted in products.

PIE CONTEST (continued)

- G. Pies will be judged on general appearance, flavor, texture of crust, and texture of filling.
- H. All pies will be judged accordingly:
 - 1. 1st, 2nd, and 3rd places will be awarded in each category.
Cash prizes will be awarded in each category \$5 for 1st, \$3 for 2nd, and \$2 for 3rd.
 - 2. Champion and Reserve Champion pies will be selected overall and will receive prizes.
 - 3. All contestants will receive a ribbon.
 - 4. Winners will be announced immediately following judging.
- I. Pies will become property of the Brown County Extension Homemakers, and after the contest, they will be sold by the slice or entire pie, plain or a la mode.

Only pies in the following Categories will be accepted

(Chocolate may **NOT** be added to categories 1-4 or it will be judged under category 5.)

- 1. ***Apple***
- 2. ***Cherry***
- 3. ***Other Fruit (fresh or dried)***
- 4. ***Nut***
- 5. ***Chocolate Combos***
- 6. ***Miscellaneous***

**Any questions regarding the pie contest,
please contact Jane Donaldson
at donaldsonhouse@aol.com**

Ribbon Explanations



Blue - Blue is awarded to those entries that exceed the average standard. This award indicates certain degree of excellence that exceeds the average expectation and may be given to multiple participants.

Red - A red is awarded to those entries that meet the average standard or are slightly below the average standard established for that respective class. The general level of accomplishment meets expectations, but is less than excellent. Shortcomings are found in certain aspect to cause this ranking.

White - A white is awarded to those entries that do not meet average standard. The level of accomplishment is less than expected. A ranking of white is deserved due to the severe shortcomings from the good standard.

Green - A green is awarded when required components or pieces are missing from the exhibit

Ribbon Explanations



Honorable Mention-

Honorable mention is awarded to exhibit(s) that exceed standards and are of *champion quality*, but were not chosen as the Champion or Reserve Champion.



Champion & Reserve Champion

– One each selected for each Category of exhibits at the judges discretion.

Champion should be selected of the “First Place”.



Best of Show - One Selected for each **department** at the judges discretion.

Sponsor
Acknowledgements

Brown County 4-H Fair Association

&

Brown County
Extension Homemakers
Association



&



**Purdue University
Extension Service
Brown County Office
802 Memorial Drive; P.O. Box 7
Nashville, IN 47448
812-988-5495**

Come join us at the fair!