Shelby County Fair
2023

As Time Goes By

Celebrating 100 Years of Extension Homemakers in Shelby County

1923 to 2023

Family Arts Building
Open Class Exhibits
Extension Homemakers Mission Statement:

To strengthen families through: continuing education, leadership development, and volunteer community support.

*Extension Homemakers – not just another club!*
Health & Human Science Educator
The Health & Human Science Educator provides programming in the areas of human development, financial management and consumer questions. Health & Human Science Educator can be reached at shelbyces@purdue.edu.

Bailey York, 4-H Youth Development Educator
The 4-H Educator oversees the 4-H program for Shelby County. She works with the 4-H Advisory Council to coordinate the 4-H activities and provides direction to all 4-H leaders and project superintendents. Bailey can be reached at york40@purdue.edu.

Scott Gabbard, Agriculture & Natural Resource Educator

County Extension Director
As the Director of Purdue Extension Shelby County, Scott oversees the functions and well-being of the office and its programs. Scott coordinates Agriculture/Natural Resources programs to provide information to farmers, agribusiness and consumers about agricultural and home horticultural issues. He can be reached at gabbardd@purdue.edu.

Evelyn Stover, Administrative Assistant
Evelyn assists with the Health & Human Science and Agriculture & Natural Resource programs. She also manages the day-to-day office transactions and activities. Evelyn can be reached at stover15@purdue.edu.

Natalie Russell, 4-H Secretary
The 4-H secretary handles correspondence and the day-to-day operations of the 4-H program. She can also answer your questions about 4-H materials and enrollment. Natalie can be reached at russe238@purdue.edu.

Cindy Kuhn, 4-H Program Assistant
As the 4-H Assistant Cindy helps with day to day running of many of the 4-H programs. She also helps secure judges, trophies, and sponsors for the county fair. Cindy can be reached at cmkuhn@purdue.edu.

Matt Hunt & Claire Rivron, Nutrition Education Program Advisors
The NEP Assistants work with families and individuals of all ages to help improve their nutrition knowledge and practices. For more information you can call 317-392-6460.

The Shelby County Purdue Extension Office is here to help members and volunteers with Health & Human Science programming as well as the Shelby County Extension Homemakers program. If you are interested in these areas of programming, please call the Shelby County Extension Office at 317-392-6460.
FAMILY ARTS
ACTIVITIES & EXHIBITS

Fairboard Superintendent – Jennifer Thopy
Assistant Superintendent – Debbie Stafford

GENERAL RULES:
1. Exhibits are open to all Shelby County residents and all Shelby County Extension Homemaker Club members. The Exhibitor must have reached his/her 18th birthday and **NOT be a member of a 4-H club.** THE WORK MUST BE THAT OF THE EXHIBITOR. No entry fees or exhibitor tickets are required.

2. ENTRIES IN ALL DIVISIONS MUST BE MADE IN THE FAMILY ARTS BUILDING ON THURSDAY, June 8, FROM 6:00 P.M. TO 8:00 P.M. OR ON FRIDAY, June 9, FROM 8:30 A.M. – 12 NOON. You may want to bring address labels to put on your entry card. All judging is closed judging, except for Let’s Bake a Pie and Flower Show. Exhibits will be judged on Friday and the building will be closed at this time.

3. ONLY THREE ENTRIES SHALL BE MADE IN ANY ONE CLASS or CATEGORY BY AN EXHIBITOR (with the exception of Fine Arts, Photography, Pie Contest, Flower Show) *See department requirement and guidelines. Each entry must be different. (For example; different pattern, stitching, style)

4. Professional – any one that makes or sells the type of items that they are entering and have income totaling $500 or more per year. **Professional division entries will not be eligible for grand champion.**

5. No soliciting in building unless approved by the Superintendent.

6. **NO LATE ENTRIES WILL BE ACCEPTED. NO EXHIBITS SHALL BE LEFT FOR DISPLAY ONLY. NO ARTICLE SHALL BE TAGGED “FOR SALE” OR AS HAVING BEEN SOLD WHILE ON EXHIBITION.**

7. THE DECISIONS OF THE JUDGE ARE FINAL, upon certification by the building superintendent. All Final decisions will be made by Superintendent of Family Arts Building.

8. The Family Arts building volunteers will exercise all caution but are not responsible for loss or breakage.

9. EXHIBITS MUST BE REMOVED BETWEEN THE HOURS OF 5:00 p.m. and 6:30 p.m. on Monday, June 19. You are responsible for your exhibits; ITEMS NOT PICKED UP BY 6:30 p.m. WILL BE DISCARDED.

10. **ALL EXHIBITS (EXCEPT WHERE NOTED) MUST HAVE BEEN PREPARED AFTER THE 2022 SHELBY COUNTY FAIR.**
11. **ARTICLES OF EXHIBIT MAY NOT BE REMOVED FROM DISPLAY BETWEEN TIME OF OFFICIAL ENTRY AND RELEASE.**

**AWARDS**  
Awards are given based on merit:  
1. Grand Champion Over-All – In each department (chosen from all champions)  
2. Reserve Grand Champion Over-All – In each department (chosen from all champions)  
3. Champion in each DIVISION (chosen from blue ribbons)  
4. Reserve Champion in each DIVISION (chosen from blue ribbons)  
5. Blue, Red, White or Honorable Mention ribbons will be given as merited.

**CASE TOPPERS**  
The theme for the case topper is “As Time Goes By, 1923 to 2023”. A club or an individual may make a case topper. The dimensions for toppers are 12” x 16”.

**PEOPLE’S CHOICE**  
Each visitor to the Family Arts Building Monday, June 12 through Wednesday, June 14 will be allowed one vote on the following: **Fine Arts, Quilts, Case Toppers and Photography.** Each visitor will vote for the entry that he or she feels is the best in the exhibit. The winner will be the entry receiving the greatest number of votes at the end of the day on Wednesday and will receive a special recognition ribbon.

**THE FAMILY ARTS BUILDING WILL BE OPEN TO THE PUBLIC:**  
Monday, June 12 through Saturday June 17, 5:00 p.m. to 9:00 p.m.

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**DOMESTIC ARTS DEPARTMENT**  
Christa Weaver, Superintendent - (317-752-6898)  
Extension Office - (317-392-6460)

**EDUCATIONAL EXHIBITS**  
Purpose:  
I. Share educational ideas with fair visitors.  
II. Let more people know about Extension Homemakers Clubs and their accomplishments.
Committee: Terri Meal, Debbie Bassett

Rules:

1. Each educational exhibit may pertain to leader training, a special interest lesson, or a display that reflects some aspect of the Extension Homemaker Organization and their activities in years past.
2. Exhibit arranged Thursday, June 8 evening or Friday, June 9 morning.
3. Clubs planning to exhibit should report to the committee by Thursday, June 8.
4. Exhibits must be removed during release time.
5. Exhibits are arranged by the entering club. The club MUST provide their own card table for the exhibit. (Clubs are limited to CARD TABLE size space, and is not to exceed 40”).
6. Fair Board **NOT** responsible for loss of articles in case of theft, fire, or accident.
7. No staples, tacks, etc., may be used on paneling. Masking tape, freestanding backdrop of 4’ molding may be used.
8. EH Club name MUST be displayed on the exhibit after the exhibits have been judged.

EDUCATIONAL EXHIBITS JUDGED ON:

- General Attractiveness
- Balance and Design
- Attention
- Educational Value
- Neatness
- Time and Captions
- Ribbons will be given as merited
ANTQIES/COLECTIBLES

Department Head: Karen Wolter
Recorder: Debbie Meal

GENERAL RULES:
All items must be 50 years of age or older. Including a 3x5-index card with a story/explanation/history of the item and/or a picture. (Required for judging.)

Original – In its current state of condition. Item may be cleaned up for exhibit.
Restored – Item should be refinished, painted, rewired, etc. to be in like new form.

Collection – Display consisting of 2 or more items. Exhibitor is to provide stands or trays for display purposes in the collection sub-category.

Div. I – Furniture
  A. Original
  B. Restored
  C. Professional

Div. II – Kitchen
  A. China
     1. Original
     2. Collection
  B. Glassware
     1. Original
     2. Collection
  C. Pottery
     1. Original
     2. Collection
  D. Crockery
     1. Original
     2. Collection
  E. Kitchen Tools
     1. Original
     2. Collection
  F. Any Other
     1. Original
     2. Collection
G. Professional
   1. Original
   2. Collection

Div. III – Hand Tools
   A. Original
   B. Restore
   C. Professional

Div. IV – Leisure Items
   A. Toys
      1. Original
      2. Collection
   B. Books
      1. Original
      2. Collection
   C. Magazines
      1. Original
      2. Collection
   D. Printed Material
      1. Original
      2. Collection
   E. Any Other
      1. Original
      2. Collection
   F. Professional
      1. Original
      2. Collection

Div. V – Personal Items
   A. Clothing
      1. Original
      2. Collection
   B. Quilts and Bedding
      1. Original
      2. Collection
   C. Jewelry
      1. Original
      2. Collection
   D. Grooming
      1. Original
      2. Collection
   E. Sewing Related
      1. Original
      2. Collection
   F. Any Other
      1. Original
      2. Collection
   G. Professional
      1. Original
2. Collection

Div. VI – Needle Arts & Sewing
A. Quilts
   1. Original
   2. Collection
B. Crochet
   1. Original
   2. Collection
C. Knitting
   1. Original
   2. Collection
D. Tatting
   1. Original
   2. Collection
E. Sewing
   1. Original
   2. Collection
F. Notions, Bobbins, Etc.
   1. Original
   2. Collection
G. Any Other
   1. Original
   2. Collection
H. Professional
   1. Original
   2. Collection

Div. VII – Advertising, Memorabilia, Collectibles
A. Original
B. Collections (2 or more items)
C. Professional

Div. VIII – Any Other
A. Original
B. Collections
C. Professional
CRAFTS DEPARTMENT

Department Head: Terri Moore
Committee: Judy Campbell, Judy Eberhart, Peggy Jacobs, Diana Lemmons, Kathy Clark, Nancy Mohr
Recorders: Ina Sue Kuhn, Ann Lawson

GENERAL RULES:
No article will be permitted to compete in more than one division. ALL ARTICLES MUST BE CLEAN. ALL ARTICLES MUST BE COMPLETED.

Former Shelby County Fair Champion articles will not be accepted. Articles must have been made in the past year (unless otherwise specified), and must have been made by the exhibitor.

ARTICLES MUST BE EXHIBITED IN THE CLASS THAT DESCRIBES IT. ALL ENTRIES MAY ONLY BE ENTERED ONE YEAR.

Div. I – CRAFTS (Sewing)

A. Handmade toy
   1. For ages 0-3
   2. For ages 4-10
   3. For ages 11 and above

B. Wearable art
   1. Shirt
   2. Sweatshirt
   3. Any Other

C. Animals – stuffed
D. Angels – any material
E. Scarecrows
F. Doll
   1. 12” tall
   2. Over 12” tall

G. Doll Clothes
   1. Fashion Dolls
   2. Baby Dolls
   3. Any Other

H. Any Other
I. Professional
Div. II – CRAFTS (Non-sewing)
A. Fleece
   1. Blanket
   2. Pillow
   3. Accessories
B. Decorative painting
   1. Glass
   2. Wood
      a. Toll
      b. Any Other
   3. Fabric
   4. Stencil
   5. Any Other
C. Wearable Art
   1. Painted
   2. Appliqué
   3. Jewelry
      a. Earrings
      b. Necklace
      c. Bracelet
      d. Pin
      e. Ring
      f. Sets
      g. Any Other
   4. Any Other
D. Any Other
E. Professional

Div. III – CRAFTS (Floral)
A. Flower arrangements (other than fresh flowers)
   1. Bridal or nosegay
   2. Dried natura. Arrangement
   3. Silk or any other materials
   4. Any other
B. Wreaths
   1. Fabric
   2. Natural materials
   3. Any Other
C. Professional

Div. IV – RECYCLED CREATIONS (using recycled materials made into something useful and/or creative)
A. Home decor
B. Clothing
C. Miscellaneous
D. Professional
Div. V - SCRAPBOOKING
A. Traditional
   1. Smaller than 12x12
      a. Special Occasion (Entire book devoted to one special day or occasion)
      b. All Occasion
   2. 12x12 and Larger
      a. Special Occasion
      b. All Occasion
B. Digital
   1. Smaller than 12x12
      a. Special Occasion
      b. All Occasion
   2. 12x12 and Larger
      a. Special Occasion
      b. All Occasion
C. Professional

Div. VI – PAPER CRAFTS
A. Greeting Cards (2 handmade, any theme)
B. Newspaper Baskets
C. Gift Tags
D. Gift Bag
E. Gift Box
F. Folio
G. Picture
H. Any Other
I. Professional

Div. VII – BASKETS
A. Small (length, width, height not to exceed 12”)
B. Medium (13 to 18”)
C. Large (18” or more)
D. Professional

Div. VIII – STAINED GLASS
A. Panel
B. Lamp
C. Any Other
D. Professional

Div. IX – WOODWORKING
A. Furniture
B. Toys
C. Home Accessories
D. Carving
E. Any Other
F. Professional
Div. X – CERAMICS
A. Stains
B. Under-glaze
C. Glaze
D. Glaze on glaze
E. Lamps
F. China painting
G. Porcelain
H. Dolls
I. Any other wired article
J. Holiday
   1. Christmas
   2. Any Other
K. Any Other ceramic article
L. Professional

Div. XI – HOLIDAY DECORATIONS
A. Table centerpiece (any holiday)
B. Wreath
C. Any other handmade decoration (any holiday)
D. Christmas decorations
   1. Christmas ornaments
   2. Christmas door decorations
   3. Christmas stockings
   4. Wreath
   5. Snowman
   6. Santa Claus
   7. Any Other Christmas Decoration
E. Professional

Div. XII – GIFTWRAPPING
A. Square, rectangle, or cylinder-shaped container
   1. Holiday
      a. Christmas
      b. Any Other
   2. Birthday
   3. Any Other
B. Wrap one gift or container – shaped other than square, rectangle or cylinder (example: basket, bucket, etc.)
   1. Holiday
      a. Christmas
      b. Any Other
   2. Birthday
   3. Any Other
C. Wrapped package using any material, other than paper and/or bows
   1. Holiday
      a. Christmas
      b. Any Other
   2. Birthday
3. Any Other
D. Hand-decorated gift bags
   1. Holiday
      a. Christmas
      b. Any Other
   2. Birthday
   3. Any Other
E. Professional

Div. XIII – MEMORABILIA (less than 50 years old)
A. Framed
B. Under glass
C. Any Other
D. Professional

Div. XIV – GOURDS
A. Painted
   1. Small (under 6”)
   2. Medium (6 – 10”)
   3. Large (11” or more)
B. Birdhouses
   1. Painted
   2. Natural
   3. Any Other
C. Wearable Art
   1. Jewelry
      a. One piece
      b. A set
   2. Hair accessories
   3. Any Other
D. Bowl
   1. Small (under 5”)
   2. Medium (5” to 10”)
   3. Large (over 10”)
E. Any Other
F. Professional

Div. XV – HOBBIES/COLLECTIBLES
A. Creative
B. Collective

Div. XVI – LEATHER CRAFT
A. Belts
B. Billfolds
C. Wallets
D. Purses
E. Wearing Apparel
F. Any Other
G. Professional
FINE ARTS DEPARTMENT

Department Head: Sally Nicholson
Recorder: E. Ann Myers

GENERAL RULES:
1. Entry must have been completed within the past two years, and never before entered in the Shelby County Fair.
2. All Paintings, Watercolors, Drawings and Graphics done on paper must be correctly framed and ready for hanging (frames should be light weight). No exposed glass edges or clip frames will be accepted. FRAMES MUST HAVE WIRE ON BACK FOR SECURE HANGING!
3. Wrap around canvases do not need to be framed, however they must be ready for hanging.
4. Spray sealers must be applied at least 48 hours prior to entering the item.
5. Entry may not be larger than 18”x24”, excluding mat and/or frame.
6. The classification of each entry into the proper Division, and Class is subject to approval by the Department Head, and all decisions are final.
7. The maximum number of entries is not to exceed a total of 8 items per person. Individuals may exhibit more than one entry in a Class; however, the total number of items exhibited per person may not exceed 8.
8. Coloring pages should be placed in clear sheet protectors. Coloring pages should not be framed.

DIVISION is the level of the artist’s ability. Adults may enter in one Division. Fine Arts entries are limited to three per division.

The numbers in parenthesis beside the divisions below reflect the number of years’ experience one has in fine arts or has submitted entries in fine arts.

CLASS is the medium used by the artist to create the artwork.

DIVISION I – ADULT ADVANCED (7 years or more)
Entry must be the ORIGINAL work of the artist, and be done solely by the artist from real life or from a photograph taken by the artist. Composition, color, lighting, and drawing must be the original work of the artist.

DIVISION II – ADULT INTERMEDIATE (4-6 years)
Enter may be a COPY, and may be done in any art class under the supervision of a teacher. All drawings must have been done freehand (no tracing or pattern work will be accepted).

DIVISION III – ADULT BEGINNER (1-3 years)
Enter may be a COPY using any method of application, and may have been done in any art class under the supervision of a teacher.
The preliminary drawing may include tracing and the use of a pattern. Exception: NO entries may be made in the DRAWING CLASS in this Division.

DIVISION IV – PROFESSIONAL
Entry must be the ORIGINAL work of the artist, and be done solely by the artist from real life or from a photograph taken by the artist. Composition, color, lighting, and drawing must be the original work of the artist. No copies or class work will be accepted.

EACH DIVISION IS DIVIDED INTO THE FOLLOWING CLASSES:
(Class is the medium used by the artist to create the artwork)
A. Oil or Acrylic
B. Watercolor
C. Pastel
D. Drawing (Charcoal, Pencil, Pen & Ink)
E. Sculpture (Clay, Metal, etc.)
F. Collage
G. Any Other Medium: as an example, Print (Woodcut, Linoleum, Monoprint, Etching); Airbrush; Scratch Board, No Glass items will be accepted. (State medium on Entry Card).

Division V - Adult Coloring Page
A. Colored Pencil
B. Colored Markers
C. Crayon
D. Combination

FOOD SAFETY REGULATIONS

For food competitions:

- Filling, frosting, glazing and meringue, are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products IF the final product is cooked/baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized or included as part of a batter and baked) are acceptable.

- No home-canned fruits, vegetables, or meats are permitted as ingredients in food products.
• Fresh-cut, uncooked, fruits and/or vegetables are not permitted to be used in food products or used as garnishes for the product. Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e. foods that are judged as frozen should remain frozen at all times).

• Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Each food product must be labeled with the following information: Name, Address, Contact information (phone and/or email address), and Date the food product was made.

• Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

• Judges and individuals who will consume products from county and state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production area is not inspected by the Indiana State Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers.

• Judges are NOT to taste any home preserved foods such as low-acid or acidified foods, like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.

• Consumers of competitive food exhibits being sold at auction or used for hospitality purposes should be notified that they could be at risk for foodborne illness since the established policy cannot guarantee that an entry which may be a “potentially hazardous food” has been properly prepared or handled before, during, or following the competition.
GENERAL RULES:
1. Food preservation articles shall be exhibited in clear REGULATION HALF-PINT (8 oz.), PINT (16 oz.), or QUART (32 oz.) JARS WITH LID AND BAND, PROPERLY LABELED AND DATED. Jellies, jams or preserves shall be exhibited in a REGULATION JELLY GLASS or JAR with lid and band. **No glass top or decorative jars will be accepted. Jars must meet canning regulation with name brand imprinted in glass.**
2. Frozen Foods shall be exhibited in regulation freezer containers. Bags will be accepted and they SHOULD BE LABELED AND DATED.
3. All entries must have been preserved within the last year (12 months).
4. All exhibits, except dehydrated products, are required to be processed in boiling water bath or pressure canner appropriate for the acidity of the product.
5. Exhibit must be labeled with name of the food, the date preserved, the method of food preservation. **Recipe required with source of canning instructions and the processing method.** Example: USDA Complete Guide to Home Canning, Tomato Juice 2017, boiling water bath.

- Exhibitor’s name should not be on recipe; we will identify the entry with exhibitor’s number.

- If the food is canned, a recipe must accompany the product indicating ingredients, quantities and directions. The recipe must include whether the food was hot or raw packed, boiling water or pressure canned, the process time, and the pounds of pressure if pressure-canned. A judge needs to know if the proper amount of citric acid, lemon juice or vinegar has been added to canned tomatoes, for example.

Example:
1) Apricots, hot pack, boiling water canner, 20 minutes. July 30, 2021 Recipe: …………
2) Spaghetti Sauce, hot pack, pressure canned, 11 pounds pressure, 45 minutes. September 6, 2021 Recipe: …………
3) Strawberry Jam, hot pack, boiling water canner, 5 minutes. July 28, 2021 Recipe: …………

6. Dried fruits and vegetables may be displayed in glass jars or zip plastic bags with at least 1/4 cup of dried product.
7. Paraffin is not accepted on jams, jellies, fruit butters, preserves and marmalades. Boiling water bath processing required for jams, jellies, fruit butters, preserves and marmalades.
8. Exhibits that spoil will be disposed of; including jar because of contamination risks.

**Jelly**—usually made by cooking fruit juice with sugar. (Some are made without cooking using special uncooked jelly recipes.) A good product is clear and firm enough to hold its shape when turned out of the container, but quivers when the container is moved.

**Jam**—thick, sweet spreads made by cooking crushed or chopped fruits with sugar. Jams tend to hold their shape but are generally less firm than jelly.

**Preserves**—small, whole fruit or uniform size pieces in a clear, slightly gelled syrup. The fruit should be tender and plump.

**Conserves**—jam-like products that may be made with a combination of fruits. They also contain nuts, raisins or coconut.

**JUDGE WILL OPEN JELLIES, PRESERVES, JAMS, PICKLES, RELISHES & SAUCES DURING JUDGING.** Exhibitors may bring two exhibits, one for the judge to open and one for display. Opened jars and Frozen Foods should be picked up after judging Friday June 9.

**Div. I – CANNED FRUITS**
A. Berries – any variety
   1. Blackberry
   2. Raspberry
   3. Blueberry
   4. Any Other

B. Cherries
C. Peaches
D. Fruit juice
E. Apple
F. Pear
G. Pie Filling
H. Any Other Fruit
I. Professional

**Div. II – CANNED VEGETABLES**
A. Green Beans
B. Tomatoes
C. Tomato Juice
D. Squash – any type
E. Kraut
F. Corn
G. Carrots
H. Peas
I. Hot Peppers
J. Any Other Vegetable
K. Professional
Div. III – SOUPS
A. Vegetable
B. Including Meat
C. Any Other
D. Professional

Div. IV – CANNED MEAT
A. Beef
B. Poultry
C. Pork
D. Any Other
E. Professional

Div. V – CANNED PICKLED PRODUCTS
A. Sweet Pickles
B. Bread and Butter Pickles
C. Pickled Beets
D. Dill Pickles
E. Hot Pickles
F. Pickled Mix (ex: dill, sweet)
G. Any Other
H. Professional

Div. VI – CANNED RELISH
A. Vegetable Relish
   1. Hot Relish
   2. Sweet
   3. Any Other
B. Any Other
C. Professional

Div. VII – SAUCES
A. Sauces
   1. Fruit
   2. Vegetable
   3. BBQ
   4. Pizza
   5. Chili
   6. Spaghetti
   7. Spaghetti with Meat
   8. Any Other
B. Salsa
C. Catsup
D. Any Other
E. Professional

Div. VIII – JELLY (no paraffin)
A. Apple Jelly
B. Berry Jelly
1. Strawberry
2. Blackberry
3. Raspberry
4. Blueberry
5. Any Other Berry

C. Grape Jelly
D. Peach Jelly
E. Sugar Free
F. Any Other Jelly
G. Professional

Div. IX – CANNED FRUIT JAM (no paraffin)
A. Berry
   1. Strawberry
   2. Blackberry
   3. Raspberry
   4. Blueberry
   5. Any Other Berry
B. Grape
C. Peach
D. Sugar Free
E. Any Other
F. Professional

Div. X – CANNED FRUIT PRESERVES (no paraffin)
A. Any Fruit Preserves (the fruit retains its shape)
B. Any Fruit Conserves (two or more fruits with nuts and/or raisins added)
C. Fruit Butter
   1. Apple
   2. Pear
   3. Peach
   4. Plum
   5. Any Other fruit
D. Any Other
E. Professional

Div. XI – DRIED FOODS (Must be in colorless glass jar or zip plastic bag ¼ cup).
A. Fruit
   2. Apple
   3. Peach
   4. Banana
   5. Fruit Leather
   6. Any Other
B. Vegetable
   1. Sweet Corn
   2. Carrots
   3. Celery
   4. Onions
5. Tomato
6. Any Other
C. Meat – Jerky
   1. Beef
   2. Deer
   3. Any Other
D. Herbs
E. Hot Peppers
F. Any Other
G. Professional

Div. XII – PASTA (Exhibit approximately ¼ lb. in plastic bag)
   A. Noodles
   B. Any Other
   C. Professional

Div. XIII – Honey
   A. Pure Honey
   B. Flavored Honey (i.e.
      Peach, Pear,
      Strawberry, etc.)
   C. Any Other
   D. Professional

Div. XIV – FROZEN FOODS
   A. Any Frozen Fruit
   B. Any Frozen Vegetable
   C. Any Frozen Meat or
      Poultry
   D. Any Frozen Cooked Jam or Preserves
   E. Sauce
      1. Fruit
      2. Vegetable
      3. Salsa
   F. Relish
   G. Any Other Frozen Product
   H. Professional

FOODS DEPARTMENT

Department Head: Susie Haggins
Committee:
Recorder: Linda Martin

GENERAL RULES:
1. Entrants MUST BRING PRINTED OR TYPED RECIPE for judging.
2. Exhibits shall be entered in a neat attractive manner in the proper class.
3. Muffins and cupcakes should not be entered/displayed using paper liners.
4. A sample of Division I, IV, and V will remain on exhibit. The remainder of
the product may be picked up by the exhibitor after judging on Friday,
June 9. Those not picked up will be disposed of.
RECIPE INFORMATION: Entrants MUST BRING RECIPE for judging. If there is no recipe with the food product, the judge will not judge the product and it will not be displayed. Judge’s decision is final.

Food Safety Regulations: Please review “Food Safety Regulations” section (see page 14-15).

Div. I – CAKES (No box mixes; the whole cake will be judged on covered cardboard or suitable sized paper plate. Should not be in a dish with sides).
   A. Angel Food
   B. Devil’s Food
   C. Spice
   D. White
   E. Cupcakes (4 on a paper plate)
   F. Any Other
   F. Professional

Div. II – COOKIES/BARS (4 on small paper plate)
   A. Drop
   B. Ice Box
   C. Sugar
   D. Bar
   E. Molded
   F. Brownies
   G. Fancy Cut
   H. Chocolate Chip
   I. Any Other
   J. Professional

Div. III – PLAIN YEAST BREADS
   A. White Bread – individual loaf
   B. Dinner Rolls (any shape) – 4 on paper plate
   C. Herb Bread
   D. Yeast Doughnuts – 4 on paper plate
   E. Any Other Yeast Bread
   F. Professional

Div. IV – FANCY YEAST BREADS
   A. Iced Rolls – 4 on paper plate
   B. Cinnamon Rolls – 4 on paper plate
   C. Coffee Cake
   D. Any Other Yeast Bread
   E. Professional

Div. V – QUICK BREADS
   A. Baking Powder Biscuits – 4 on paper plate
   B. Fruit/Vegetable Bread and/or Nut Bread
   C. Muffins – 4 on a paper plate
   D. Any Other Quick Bread
   E. Professional
Div. VI – BREADMAKER PRODUCTS (no mix)
A. White
B. Wheat
C. Sweet
D. Any Other
E. Professional

Div. VII – HOME MADE CANDY (6 pieces on paper plate)
A. Divinity
B. Fondant
C. Fudge
   1. Chocolate
   2. White
   3. Peanut Butter
   4. Any Other
D. Fancy Candies
E. Peanut Brittle
F. Caramel Corn – 2 cups
G. Candy Mix – 2 cups
H. Any Other Homemade Candy
I. Professional

Div. VIII – MICROWAVE
A. Candy – 6 on paper plate
   1. Fudge
   2. Peanut Brittle
   3. Any Other Candy
B. Baked Goods
   1. Bread
   2. Cake
   3. Cookie
   4. Muffin
C. Professional

Div. IX – SPECIAL DIET (Low Cholesterol, Diabetic, or Gluten Free)
A. Cake
B. Cookies – 4 on a paper plate
C. Muffins – 4 on a paper plate
D. Brownies – 4 on a paper plate
E. Any Other
F. Professional

Div. X – ENHANCED BOX MIX (At least two (2) ingredients added to it, list on recipe).
A. Cake
B. Muffin – 4 on a paper plate
C. Cookies – 4 on a paper plate
D. Bread
E. Brownies – 4 on a paper plate
F. Any Other
G. Professional
LET’S BAKE A PIE CONTEST
Tuesday, June 13, 2023

Department Head: Debbie Bassett
Committee:
Recorder:

GENERAL RULES:
1. Open to all residents of Shelby County and any Shelby County Extension Homemaker Club member that lives out of the county. All pies are to be brought to the Family Arts Building, Tuesday, June 13 - between 10:00 a.m. and 11:00 a.m.
2. Judging begins at 11:00 a.m. There will be no registration fee. One entry per person may be made in each category.
3. The committee will not be responsible for containers.
4. A Grand Champion and Reserve Grand Champion ribbon will be given for the best crust.
5. Pies will be judged on flavor, texture of crust, texture of filling, and general appearance.
6. Entrants MUST BRING RECIPE to be displayed with the exhibit. IF there is no recipe with the baked product, the judge will not judge the product and it will not be displayed.

Suggested: One of our previous judges recommends using aluminum pie pans that have holes in bottom. This is only a recommendation not a requirement.

Pies may be taken home by exhibitors on Tuesday, June 13. AFTER JUDGING AND ALL PRIZES HAVE BEEN RECORDED.

Food Safety Regulations: Please review “Food Safety Regulations” section (see page 14-15).

Div. 1 – Cream Filled Pies (Refrigeration will be provided)
A. Banana Cream
B. Butterscotch
C. Coconut
D. Lemon
E. Sugar Cream
   1. Cooked (filling cooked first and poured in baked crust)
   2. Baked (baked in crust)
F. Custard
G. Pumpkin
H. Chocolate
I. Any Other
J. Professional
Div. II - Fruit (No Home Canned Filling)

A. Apple
B. Apricot
C. Blackberry
D. Blueberry
E. Cherry
F. Gooseberry
G. Peach
H. Raspberry
I. Rhubarb
J. Strawberry
K. Mixed Fruit
L. Raisin
M. Streusel
   1. Apple
   2. Cherry
   3. Peach
   4. Berries
   5. Rhubarb
N. Any Other
O. Professional

Div. III – Nut Pies

A. Pecan
B. Walnut
C. Any Other
D. Professional

Div. IV – Do Your Own Thing Pie – Any unusual or special pie which is not included above.

A. Fruit
B. Cream
C. Nut
D. Any Other
E. Professional

Div. V – Ready-Made Crust

A. Fruit
B. Cream
C. Nut
D. Any Other
E. Professional
HORTICULTURE DEPARTMENT

Department Head: Bonnie Steffey
Committee: Nickey Hansome

GENERAL RULES:
1. All exhibits competing for premiums shall have been grown by the exhibitor.
2. Entries made from a single garden may be exhibited by only one family member.
3. Paper plates will be furnished by the committee for display purposes to insure uniformity.
4. The committee reserves the right to discard any exhibit whenever it fails to make a good appearance.
5. Roots should be trimmed to ½ inch. Top vegetables to ½ inch except for green onions and leaf lettuce plant.

Div. I – ROOT CROPS
A. Beets any variety – topped to ½ inch – 3
B. Carrots, any variety – topped to ½ inch – 3
C. Onions, any variety – topped to ½ inch – 3
D. Green onions – topped to 8 inches - 3
E. Potatoes, Irish, any variety – 3
F. Sweet Potatoes – 3
G. Turnip – 3
H. Radishes – 3
I. Garlic – 3
J. Any Other – 3
K. Professional

Div. II – CUCURBITS
A. Cucumbers
   1. Pickling – 3
   2. Slicing – 3
B. Squash
   1. Summer
   2. Winter
C. Any Other
D. Professional

Div. III – CRUCIFERS
A. Broccoli – 1 head
B. Cabbage – 1 head with 4 outer leaves
C. Cauliflower – 1 head
D. Kohlrabi – 3
E. Lettuce – 1 head
F. Leaf Lettuce – 3 leaves
G. Any Other
H. Professional
Div. IV – OTHER VEGETABLES
A. Beans
   1. String – 10 pods
   2. Stringless – 10 pods
   3. Wax – 10 pods
   4. Shelly Beans – ½ pint
   5. Shelled horticulture beans – ½ pint
B. Lima Beans – 10 pods
C. Peas
   1. Edible pod – 10 pods
   2. Non-edible pod – 10 pods
   3. Chick – 10 pods
D. Peppers
   1. Sweet mango – 3
   2. Pimento – 3
   3. Pepper – 3
   4. Wax – 3
E. Sweet corn – 3 in husk
F. Table tomatoes – 3
G. Salad tomatoes
   1. Pear – 5
   2. Cherry – 5
   3. Cluster – 5
   4. Grape – 5
H. Pasta tomato (ex: Roma) – 5
I. Eggplant – 1
J. Any Other – 3
K. Professional

Div. V – FRUITS
A. Berries – ½ pint
B. Apples - 3
C. Cherries - ½ pint
D. Gooseberries - ½ pint
E. Pears - 3
F. Grapes - cluster
G. Any Other - 3
H. Professional

Div. VI – Gourds (Dried)
A. Small – 5” and under
B. Medium – 6” to 12”
C. Large – 13” and over
D. Professional
NEEDLEARTS AND SEWING

Department Head: Terri Meal Committee: Carol Stohry, Holly Daniels, Phyllis Miller, Jan Smith
Recorder: Pat Rosenfeld
Quilt Hanging Committee: Janet Godby

GENERAL RULES:
1. ONLY THREE ENTRIES SHALL BE MADE IN ANY ONE CLASS or CATEGORY BY AN EXHIBITOR. Each entry must be different (for example; different pattern, stitching, style)
2. No article will be permitted to compete in more than one class.
3. ALL ARTICLES MUST BE CLEAN.
4. All ARTICLES MUST BE COMPLETELY READY FOR USE and made by the exhibitor unless specified in a category.

Div. I – CROCHET
A. Ladies, Children, Men
   1. Sweater
      a. 1 color
      b. 2 colors or more
   2. Vest or Sleeveless Shell
   3. Coat, Jacket or Shawl
   4. Winter Wear
   5. Any Other
B. Infants Wear – under 2 years of age
   1. Set consisting of sacque, hat and booties or sweater
   2. Booties
   3. Sweater
   4. Dress or Romper Suit
   5. Afghan
   6. Any Other
C. Household Articles
   1. Afghan
      a. Using afghan stitch
      b. 1 color
      c. 2 colors or more
   2. Tablecloth or Bedspread
   3. Doily or Table Runner
   4. Pillow
   5. Doll
   6. Basket
   7. Any Other
D. Professional
Div. II – KNITTING
A. Ladies, Children, Men
   1. Sweater
      a. 1 color
      b. 2 colors or more
   2. Vest or Sleeveless Shell
   3. Coat, Jacket or Shawl
   4. Winter Wear
   5. Any Other
B. Infants Wear – under 2 years of age
   1. Set consisting of sacque, cap & booties or sweater
   2. Booties
   3. Sweater
   4. Dress or Romper Suit
   5. Afghan
   6. Any Other
C. Household Article
   1. Afghan
      a. 1 color
      b. 2 colors or more
   2. Pillow
   3. Any Other
D. Loom
   1. Hat
   2. Scarf
   3. Any Other
E. Professional

Div. III – APPLIQUE
A. Hand appliqué
   1. Wearable
   2. Any Other
   3. Penny Rug

B. Machine appliqué
   1. Wearable
   2. Any Other

C. Professional

Div. IV – EMBROIDERY
A. Crewel
B. Basic Embroidery
C. Cross Stitch
   1. Stamped Design
   2. Non-Stamped
D. Cutwork
E. Silk Ribbon Embroidery
F. Primitive
G. Machine
H. Needle Punch
I. Any Other
J. Professional

Div. V – COUNTED CROSS STITCH
A. Framed Picture – cross stitched area larger than 10x15
   1. Pre-printed
   2. Counted
B. Framed Picture – cross stitched area smaller than 10x15
   1. Pre-printed
   2. Counted
C. Sampler (must include alphabet)
D. Wall Hanging – backed but not framed
E. Christmas Ornament
F. Holiday Picture
G. Pillow
H. Any Other
I. Professional

Div. VI – CANVAS WORK
A. Needlepoint
   1. Picture or Wall Hanging
   2. Any Other Article
B. Plastic Canvas
   1. Kit
   2. Graph Design
      a. Christmas or Holiday Article
      b. Any Other
   3. Original Design
C. Professional

Div. VII – RUG TECHNIQUE
A. Rugs
   1. Braided
   2. Crocheted
   3. Hooked (punch technique)
   4. Hooked
   5. Latch Hook
   6. Any Other
B. Other Articles
   1. Hooked
   2. Latch Hook
   3. Any Other
C. Professional

Div. VIII – SEWING
A. Infants to Teens
   1. Dress
   2. Coat
   3. Suit
   4. Casual Wear
5. Christening Gown
6. Formal Wear
7. Any Other

B. Ladies or Men
1. Dress
2. Active Wear
3. Skirt
4. Blouse or Shirt
5. Loungewear or Undergarment
6. Suit
7. Special Occasion
8. Jumper
9. Vest
10. Slacks or Pants
11. Any Other

C. Creatively restructured design

D. Costume (picture of person wearing would be helpful for the judging)
1. Historical
2. Holiday
3. Any Other

E. Household/Personal Articles
1. Pillow
2. Wall Hanging
3. Holiday Articles (i.e. Tree Skirt, Christmas Stockings, etc.)
4. Kitchen Accessory
5. Comforter/Bedspread
6. Purses
7. Totes
8. Any Other

F. Professional

Div. IX – WEAVING
A. General
B. Professional

Div. X – MISCELLANEOUS NEEDLE ARTS
A. Tatting
B. Smocking
C. Any Other
D. Professional

QUILTS

GENERAL RULES:
1. No article will be permitted to compete in more than one class.
2. ALL ARTICLES MUST BE CLEAN.
3. All ARTICLES MUST BE COMPLETELY READY FOR USE and made by the exhibitor unless specified in a category.
4. If binding is completed by someone other than the exhibitor, a 3” x 5” card stating this should be attached to the exhibit.

Div. I – Hand Stitched, Hand Quilted
A. Appliqué
B. Embroidered
C. Pieced
D. Mixed Techniques
E. White on White
F. Professional

Div. II – Machine Stitched, Hand Quilted
A. Appliqué
B. Embroidered
C. Pieced
D. Mixed Techniques
E. White on White
F. Professional

Div. III – Machine Stitched, Machine Quilted by entrant
A. Appliqué
B. Embroidered
C. Pieced
D. Mixed Techniques
E. White on White
F. Professional

Div. IV – Miscellaneous
Quilts/Comforters
A. Whole Cloth Quilt
   1. Machine Quilted
   2. Hand Quilted
B. Tied Comforter
C. Rag Quilt
D. Yo-Yo
E. Professional

Div. V – Commercially Machine Quilted or Hand Quilted (Paid to have machine or hand quilted)
A. Appliqué
   1. Crib
   2. Lap
   3. Twin Size
   4. Full Size
   5. Queen Size
   6. King Size
B. Embroidered
   1. Crib
   2. Lap
   3. Twin Size
   4. Full Size
5. Queen Size
6. King Size
C. Machine Pieced
1. Crib
2. Lap
3. Twin Size
4. Full Size
5. Queen Size
6. King Size
D. Hand Pieced
1. Crib
2. Lap
3. Twin Size
4. Full Size
5. Queen Size
6. King Size
E. Mixed Techniques
1. Crib
2. Lap
3. Twin Size
4. Full Size
5. Queen Size
6. King Size
F. Professional
1. Crib
2. Lap
3. Twin Size
4. Full Size
5. Queen Size
6. King Size

Div. VI – Group quilting – only one exhibited per group
Div. VII - Quilted Articles
A. Pillow
1. Holiday
   a. Pieced
   b. Whole Cloth
2. Non-Holiday
   a. Pieced
   b. Whole Cloth
B. Wall Hanging
1. Holiday
   a. Pieced
   b. Whole Cloth
2. Non-Holiday
   a. Pieced
   b. Whole Cloth
C. Table Runner
   1. Holiday
      a. Pieced
      b. Whole Cloth
   2. Non-Holiday
      a. Pieced
      b. Whole Cloth

D. Miniature
   1. Holiday
      a. Pieced
      b. Whole Cloth
   2. Non-Holiday
      a. Pieced
      b. Whole Cloth

E. Item of Clothing
   1. Holiday
      a. Pieced
      b. Whole Cloth
   2. Non-Holiday
      a. Pieced
      b. Whole Cloth

F. Totes
   1. Holiday
      a. Pieced
      b. Whole Cloth
   2. Non-Holiday
      a. Pieced
      b. Whole Cloth

G. Any Other
   1. Holiday
      a. Pieced
      b. Whole Cloth
   2. Non-Holiday
      a. Pieced
      b. Whole Cloth

H. Paper Piecing Quilt
   1. Crib
   2. Lap
   3. Twin Size
   4. Full Size
   5. Queen Size
   6. King Size

I. Professional
   1. Holiday
      a. Pieced
      b. Whole Cloth
2. Non-Holiday
   a. Pieced
   b. Whole Cloth

PHOTOGRAPHY

Department Head: Tracey Bledsoe
Recorder: Kathy Dunaway

GENERAL RULES:
1. MAT BOARD OR FOAM BOARD WILL BE DISPLAYED VERTICALLY. PRINTS WITH ADDITIONAL FRAMING AROUND THE PHOTO WILL NOT BE ACCEPTED. PRINT MUST BE MOUNTED FLUSH ON THE BOARD. Note: No frames or stretch canvases are accepted in Photography entries.
2. All boards must be 16”x20”, regardless of photo size.
3. The exhibitor’s name, address, title of picture, division, class and subclass must appear on the back, upper left-hand corner of each mount. Please bring an address label for each entry.
4. All prints must be the work of the entrant.
5. The maximum number of entries is not to exceed 8 items per person. Individuals may exhibit more than one entry in a category; however, the total number of items exhibited per person may not exceed 8.
6. No two photographs shall be the same subject unless the treatment is such as to produce two entirely different photographs.
7. Actual print size must be the standard 16x20, 11x14, 8x10 or 4x6 unless in category 5.
8. Unless otherwise specified, permission to reproduce any accepted print will be assumed.
9. All possible care will be taken to safeguard the entries, but no responsibility will be assumed by the Shelby County Extension Homemakers Association or the Shelby County Fair Management for any loss or damage in transit or while in our possession.
10. Submission of prints automatically indicates acceptance of all the above conditions.
11. Prints MUST have been made since last year’s fair.

Div. I – Monochrome (Black & White)
A. Child 12 years and under
B. Adults
C. Children & Adults
D. Nature – landscape (contains no animals or people)
E. Nature – people & animals
F. Flowers  
G. Human Interest  
H. Animals Only  
I. Architectural – any structure  
J. As Time Goes By, 1923 to 2023  
K. Sport  

Div. II – Natural Color Prints  
A. Child 12 years and under  
B. Adults  
C. Children & Adults  
D. Nature – landscape (contains no animals or people)  
E. Nature – people & animals  
F. Flowers  
G. Human Interest  
H. Animals Only  
I. Architectural – any structure  
J. As Time Goes By, 1923 to 2023  
K. Sport  

EACH CLASS IS DIVIDED INTO THE FOLLOWING CATEGORIES:  
1. Photo 11”x14”  
2. Photo 8”x10”  
3. Photo 4”x6” – display 4 totally different prints  
4. Any other size photo – Must be a minimum of 8”x10” and a maximum of 16”x20”  
5. Digital Enhanced – The print must be mounted on a 16 x 20 board, and can be any size up to a maximum of 16 x 20. The digital enhancement should be obvious and intentional.  
6. Professional

NURSING HOME/ASSISTED LIVING

GENERAL RULES:  
Entry must have been made within the last year and exhibitor must reside in a Shelby County Nursing Home/Assisted Living Facility. Duplications cannot be entered in open class.  
Div. I – Crafts  
A. Holiday  
B. Woodworking  
C. Sewing  
   1. Stuffed Toy  
   2. For age 0-3 years  
   3. For age 4-10 years  
   4. For age 11 and above
D.  Painting
E.  Framed Jigsaw Puzzles
F.  Any Other

Div. II – Needlework
A.  Knitted
B.  Crochet
C.  Embroidery
D.  Sewing
   1.  Small article for home
   2.  Large article for home
E.  Any Other

Div. III – FINE ARTS
A.  Oil or Acrylic
B.  Watercolor
C.  Pastel
D.  Drawing (Charcoal, Pencil, Pen & Ink)
E.  Sculpture (Clay, Metal, etc.)
F.  Collage
G.  Any Other Medium

FLOWER SHOW 2023
Wednesday, June 14, 2023

THEME: “As Time Goes By, 1923 to 2023”

Department Head: Kathy Dunaway
Committee: Swati Deshpande, Bonnie Steffey Sharon Fansler, Kathy McFarland, Sharon Smith, Gretchen Jeavons, Julie Bielefeld, Dede and Steve Freemen, Nicky Hansome
Recorder: Tracey Bledsoe

GENERAL RULES:
1.  Entries will be received at the Family Arts Building, Shelby County Fairgrounds between 9 a.m. and 11 a.m. open judging will begin promptly at 12 Noon.

2.  EARLY OR LATE ENTRIES WILL NOT BE ACCEPTED.
3.  Entries made from a single garden may be exhibited by only one family member
4.  Exhibits will be limited to amateur growers and flower arrangers who reside in Shelby County and Shelby County Garden Club member who lives out of the county, except in the professional division.
5.  Only one entry per class or category permitted by an exhibitor. Use the provided entry tag for information. Please do not include additional information.
6.  All entries must pass on classification (horticulture and artistic) before they are placed for exhibit.
7.  The Family Arts Building will exercise all caution but cannot be responsible for loss or breakage.
8.  Exhibits must be removed on Monday, June 19 from 5:00 to 6:30 p.m.
9. It is recommended that you bring printed address labels to use on entry tags.
10. All entries must be fresh and grown by the exhibitor.
11. All entries should be named as to variety of the specimen.
12. Exhibitors must provide a clear and clean glass container suitable in size and opening for display of each specimen.
13. All plant material must be clean, without dead foliage, insect free, and disease free. Compound leaves must be complete. All foliage should be above the water line.
14. Cut-plant material should be appropriate length for the variety.
15. No leaf shine or other artificial dressing permitted on specimens.
16. STEM – a branch with one or more blooms.
17. MULTIPLE BLOOMS – individual blooms of the same color, size and form from the same flower variety, unless otherwise specified.

FLOWERS AND PLANTS

Division I - Annual Cut Flowers
Division II – Perennial Cut Flowers
Division III – Container Grown Plants

Div. I. – Annuals – Cut Flowers
   A. Celosia, 1 bloom or spike
   B. Coleus, 3 stems
   C. Cosmos, 3 blooms
   D. Marigold, 3 blooms
   E. Pansy, 3 blooms
   F. Petunia, 1 single spray
   G. Salvia (annual type), 3 stems/spray
   H. Snapdragon, 3 spikes
   I. Sunflowers, 1 bloom/spray
   J. Viola, 3 blooms
   K. Zinnia, 3 blooms
   L. Any Other, 3 blooms
   M. Professional

Div. II. – Perennials – Cut Flowers
   A. Flowering
      1. Asters, 3 blooms
      2. Coral Bells, 3 stems
      3. Coreopsis, 3 blooms
      4. Daisies, 3 blooms
      5. Echinacea (Coneflowers), 3 blooms
      6. Gaillardia, 3 blooms
      7. Heliotrope, 1 spray
      8. Hosta, 3 blooms
      9. Phlox, 3 stems
     10. Rudebeckia (Black-eyed Susan), 3 blooms
     11. Any Other, 3 blooms
12. Professional

B. Day Lilies – Remove Anther (snip or pull off)
   1. Single, any color, 1 bloom
   2. Double, any color, 1 bloom
   3. Ruffled, any color, 1 bloom
   4. Multicolor, 1 bloom
   5. Miniature (less than 3”), 1 bloom
   6. Spider, any color, 1 bloom
   7. Any Other, 1 bloom
   8. Professional

C. Foliage, Grown primarily for foliage. Exhibit foliage only.
   1. Coral Bells, 1 stem/spray
   2. Hellebore, 1 stem/spray
   3. Sedum, 1 stem/spray
   4. Solomon’s Seal, 1 stem/spray
   5. Wild Ginger, 1 stem/spray
   6. Any Other, 1 stem/spray
   7. Professional

D. Rose
   1. Single, 5-8 petals, 1 bloom
   2. Tea Rose, more than 8 petals, 1 bloom
   3. Miniature, 1 spray
   4. Shrub, 1 spray
   5. Any Other, 1 bloom/spray
   6. Professional

E. Wildflowers, Species only, (not a cultivated variety)
   1. Butterfly Weed, 1 stem/spray
   2. Spiderwort, 1 stem/spray
   3. Turk’s Cap Lily, 1 stem/spray
   4. Any Other, 1 stem/spray
   5. Professional

F. Bulbs, Corms, and Tubers
   1. Allium, 1 stem
   2. Asiatic Lily, 1 stem
   3. Calla Lily, 1 stem
   4. Canna, 1 stem
   5. Dahlia, 1 stem
   6. Gladiolus, 1 stem
   7. Oriental Lily, 1 stem
   8. Tiger lily, 1 stem
   9. Any Other, 1 stem
   10. Professional

G. Hosta Leaf, Width of mature leaf determines placement
   1. Small – leaf width up to 3” across, 1 stem
   2. Medium – leaf width 3-6”, 1 stem
   3. Large – leaf width 6-8”, 1 stem
   4. Extra Large – leaf width over 8”, 1 stem
5. Professional

H. Ferns
1. Christmas, 1 stem
2. Cinnamon, 1 stem
3. Japanese Painted, 1 stem
4. Lady, 1 stem
5. Maidenhair, 1 stem
6. Ostrich, 1 stem
7. Sensitive, 1 stem
8. Any Other, 1 stem
9. Professional

I. Herbs
1. Basil, 1 stem
2. Dill, 1 stem
3. Lamb’s Ear, 1 stem
4. Lemon Balm, 1 stem
5. Lavender, 1 stem
6. Marjoram, 1 stem
7. Mint, 1 stem
8. Monarda (Bee Balm), 1 stem
9. Oregano, 1 stem
10. Parsley, 1 stem
11. Rosemary, 1 stem
12. Sage, 1 stem
13. Thyme, 1 stem
14. Any Other, 1 stem
15. Professional

J. Vines
1. Any flowering, 1 stem/spray
2. Any grown for foliage, 1 stem/spray
3. Any Other, 1 stem/spray
4. Professional

K. Flowering Shrubs
1. Hydrangea, 1 stem/branch
2. Rose of Sharon, 1 stem/branch
3. Any Other, 1 stem/branch
4. Professional

Div. III – Container Grown Plants Single specimen per container.
Containers must be no larger than 16” in any direction.
Containers must have been grown by exhibitor for at least 90 days.

A. African Violet
B. Begonia
C. Cactus
D. Geranium
E. Orchid
F. Herbs
1. Basil
2. Lamb’s Ear
3. Dill
4. Lemon Balm
5. Lavender
6. Marjoram
7. Mint
8. Monarda (Bee Balm)
9. Oregano
10. Parsley
11. Rosemary
12. Sage
13. Thyme
14. Any Other
15. Professional

G. Succulent
H. Any Other

ARTISTIC DESIGN

Division I – Cut Flower Design
Division II – Potted Flower Design

GENERAL RULES:
1. All artistic exhibits must be the work of the exhibitor, but materials may be secured from any source. **Flowers must be grown in your own garden.**
2. Unless otherwise stated, no artificial flowers or foliage are to be used.
3. All entries must contain some fresh plant material.
4. Accessories (anything in an arrangement in addition to plant material, container, base, background, or mechanics subordinate in the design) may be used.
5. Only dried plant material such as branches, vines, weathered wood, and driftwood may be dyed, painted or treated.
6. Combination Planting Designs – Containers must not be any larger than 16” in any direction.
7. Combination Plantings must have been grown together in the exhibitor’s possession for at least the last 60 days.

Div. I – Cut Flower Designs
A. **“Make Me Smile”** An arrangement using any type of fun container with cut flowers and accessories of your choice.
B. **“It’s Canning Time”** An arrangement using 1-3 canning jars with cut flowers and accessories of your choice in each jar.
C. **“The Great Southwest”** An arrangement using a southwest style container with southwest plant material and accessories of your choice.
D. “Go Green” An arrangement using any multiple green leafy plant material only.
E. “Fall For It” An arrangement using a pumpkin style container with flowers and accessories of your choice.
F. “Gone Fishing” An arrangement in a fish bowl using cut flowers and accessories of your choice.
G. “Artsy Pot” An arrangement using a pot with any style artwork design on it with cut and/or uncut flowers and accessories of your choice.
H. “As Time Goes By 1923 to 2023” An arrangement incorporating the Fair Theme using cut flowers and accessories of your choice.

I. Div. II – Potted Flower Designs

A. Bulbs
B. Cactus
C. Herbs
D. Ferns
E. Flowering
F. Foliage
G. Succulent
H. Any Other
I. Professional
Department: Foods
Division: VII Home Made Candy
Class: C Fudge
Category: 1. Chocolate
Description:

Name: Diane Stone
Address: 1600 E State Rd 44
         Shelbyville
RAMSEY FARMS
Ag Enterprises
Ag • Commercial • Residential
Shelbyville, IN
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