

## Entry check-in Tuesday, September 6<sup>th</sup> between 4:00-7:00pm

**STUDY RULES CAREFULLY.** Entries will be inspected by a person in charge as they are received to determine if they meet contest rules. Entries that do not conform to rules will be disqualified.

ALL exhibits must be delivered to the Agriculture Building at 4-H Camp Pioneer (beside livestock barn) between 4:00 and 7:00pm on Tuesday, September 6<sup>th</sup>. Exhibits can be viewed during designated exhibit hours. Exhibits must remain on display until Saturday closing. **Exhibits need to be removed on Saturday, September 10<sup>th</sup>, between 8:00 and 9:00 pm or on Sunday, September 11<sup>th</sup>, between 2:00 and 3:00pm.** Unclaimed entries may be discarded. For food safety reasons, baked goods will be discarded at the end of the fair; only ribbons will be distributed for these categories.

1. Entries must be registered with the person in charge upon arrival and labeled with supplied tags. To speed this process, tags may be obtained in advance by contacting the West Virginia University Extension Office, 32 Randolph Ave, Suite 102, Elkins, WV 26241 or by calling 304-636-2455.
2. All exhibits must have been made/grown by the exhibitor during the 2015-2016 season and must be the product of the home, garden, or farm. To qualify for judging, exhibits must be entered in the proper class as listed. Participants are limited to one entry in each class.
3. Canned goods must have been preserved in **Mason-type\* canning jars** of the size specified and sealed with two-piece lids. Leave rings on jars to ensure safety in handling. Rings will be removed by the exhibitor when presented for judging. For canned vegetables, leave 1" headspace; fruits, ½" headspace; jams or jellies leave ¼" headspace. Judges will consider safety of product when placing canned goods. We highly recommend using only USDA tested recipes\*\* when canning.
4. Baked goods must be made by the exhibitor from scratch. (**NEW**) Exhibitor must include recipe and exhibit in the quantity specified on **plain disposable plates** in self-closing plastic bags. Cakes may be covered using clear plastic wrap. No entries should be made using a mix or created at a store.
5. Ribbons will be awarded for first, second, third place, and Best of Show. Exhibits will be placed according to their merit.
6. The Randolph County Fair Association will present premier exhibitor plaques and thirty dollar (\$30) awards to the persons entering 10 or more exhibits who have the highest point averages based on ribbon scores (blue-3, red - 2, white -1) in canning, baking, and produce. Premier exhibitor plaques and \$30 awards will also be given to the highest point average in field crops and for the largest pumpkin.
7. A quantity plaque for culinary and produce will be awarded to the person having the most entries. A ten dollar (\$10) award will be presented by the Randolph County Fair Association to the Best of Show in each of the eleven culinary sections and six categories of produce: beans, onions, peppers, potatoes, tomatoes, and fruit. The decision of the judges is final.
8. The Randolph County Fair Association will award fifteen dollars (\$15) and a plaque to the premier youth culinary exhibitor. Winner will be selected based on the highest point averages of ribbon scores (blue-3, red - 2, white -1) and must have a total of 5 or more exhibits in baking and canning combined.
9. Although proper precautions will be taken, the sponsor is not responsible for loss or damage of entries.

**\*Mason is a type of jar, not a brand.** Only Mason jars tempered for home canning are recommended. Mason jars are made in the United States and are of thicker glass and better quality than regular glass jars. Although some establishments sell their own brand of "canning jar," they are made in China and are not tempered for canning. When looking at your canning jars, pints and quarts will have the brand name printed on them. For example, Ball, Kerr, Golden Harvest, Atlas, etc. Mainstays and Better Homes and Garden jars have not been determined to be safe for home canning and therefore, are not acceptable for display.

**\*\*USDA tested recipes have been tested for optimal safety.** Use only recipes from reputable sources such as USDA, National Center for Home Food Preservation, Extension Service, etc. Do not use methods from canning books published prior to 1996. Keep in mind that **ALL CANNED GOODS MUST BE PROCESSED** in a water-bath or pressure canner.