



General information for Individual Exhibits

- policies and rules
- score criteria
- enter and return schedule
- division directors
- premium awards

Policies Regarding Educational and Individual Exhibits

1. All entries need to have been grown, prepared or made since September 2013.
2. To compete in **Youth** divisions a person must be enrolled in school (K-12). Any person who has graduated from high school must compete in Adult divisions.
3. Entries will be accepted Monday, October 13 from 4:00 pm – 8:00 pm and Tuesday, October 14 from 8:00 am – 12:00 noon.
4. Entries will be judged Tuesday, October 14 from 1:00 pm – 4:00 pm.
5. Judges will be instructed to disqualify articles entered under the wrong class or of poor quality. The decision of the judges will be final.
6. All entries must be picked up Monday, October 20 from 3:00 pm – 7:00 pm. The fair is not responsible for exhibits left after 7 p.m. on October 20, 2014.
7. Entries cannot be removed until the designated time unless approved by fair officials or premiums will be forfeited.
8. Exhibitors decide which department/category to place entries.
9. The same articles or entry cannot compete for two or more premium awards.
10. An exhibitor cannot make more than one entry in each class.
11. All entries must be delivered to the fairgrounds. No charge for transportation or freight will be paid.
12. Fair officials reserve the right to refuse the entry of any unworthy exhibit.
13. Reasonable space will be allowed to all exhibitors up to the capacity of the exhibit space. Fair officials reserve the right to refuse additional entries.
14. Fair officials will withhold premiums in any case where it appears that fraud or deception has been attempted or where rules have not been observed.
15. The management will not be responsible for loss, injury, theft or damage by fire, lightning, wind, etc to any article.
16. Special rules, stated by departments, have priority over general policies.
17. All entries will be judged on a merit basis within each department and class and premiums will be awarded as shown in each department.

Two premium places will be paid per category (unless otherwise designated in department information).

First Place\$8
Second Place\$4

Exhibit Categories

Division 1 – Educational Exhibits

4-H—Bridget Huffman, Duplin County Cooperative Extension 4-H Agent

Family and Consumer—Bridget Huffman Duplin County Cooperative Extension Interim Director

Public Education —Duplin County Schools

Public School Art—Duplin County Schools

Division II – Field Crops

Curtis Fountain—Duplin County Cooperative Extension, Field Crops Agent

Amanda Hatcher, Duplin County Cooperative Extension, Livestock and Forages Agent

Division III – Horticultural Products

Tom Hroza —NC Cooperative Extension, Duplin Horticulture Agent

Division IV – Family and Consumer Science

Bridget Huffman—Duplin County Cooperative Extension, Interim Director

Theresa Bowles --Duplin Extension and Community Association

Division V – Livestock

Livestock Show

Justin Whitley—Duplin County Cooperative Extension, 4-H Youth Livestock

Bridget Huffman, Duplin County Cooperative Extension 4-H Agent

Poultry

James Parsons—Duplin County Cooperative Extension, Poultry Agent

Division VI – Youth

Field Crops

Curtis Fountain—Duplin County Cooperative Extension, Field Crops Agent

Amanda Hatcher, Duplin County Cooperative Extension, Livestock and Forages Agent

Horticultural Products

Tom Hroza —NC Cooperative Extension, Duplin Horticulture Agent

Family and Consumer Science

Bridget Huffman—Duplin County Cooperative Extension, Interim Director

Livestock Show (held September 13-14, 2013)

Justin Whitley—Duplin County Cooperative Extension, 4-H Youth Livestock Agent

Poultry

James Parsons—Duplin County Cooperative Extension, Poultry Agent



Division 1 – Educational Exhibits

(Clubs and Groups)

Score Card – All Educational Exhibits

Educational value	30 points
Attractiveness	20 points
Practical application.....	30 points
Simplicity	20 points

Department A

- A-1 Career and Technical Education and Junior ROTC
Duplin County Schools, 910.296.1521

- A-2 Public School Art
Duplin County Schools, 910.296.1521

- A-3 4-H Clubs
Bridget Huffman, Duplin Cooperative Extension, 910.296.2143
1st Place \$100 2nd Place \$75 3rd Place \$50

- A-4 Family and Consumer Sciences
Bridget Huffman, Duplin Cooperative Extension, 910.296.2143
No award

- A-5 Heritage
Cowan Museum Curator Robin Grothe
No award

- A-6 Conservation Services
Donna Rouse, Duplin Soil and Water District

- A-7 Farm Services
Duplin Farm Services
No award

- A-8 Hospitality
Amanda Justice, Director Duplin County Tourism
No award

Division II -- Field Crops

Directors – Curtis Fountain, Amanda Hatcher

General Rules (Adults and Youth)

1. Entrants furnish clear glass quart jars for applicable entries.
2. Each hay entry should be removed from the bale center, be 12 inches thick, and tied with baler twine. Haylage and silage may be entered—chopped products should be submitted in a clean gallon-sized sealable bag. Each entry must be accompanied by a forage analysis that matches the entry.

Division III – Horticulture Products

Director -- Tom Hroza

General rules: (Adults and Youth)

1. This department is open to individual growers and orchard companies of NC.
2. Exhibits must be home or farm grown in NC.
3. Plates and other containers must be provided by entrants and be sturdy enough to support entry with the exception of cut flowers.
4. A number followed by a letter of the alphabet lists Best in Show awards in the premium listings. Individual entries in the categories named in the Best of Show listings are automatically part of this competition and should not be listed on the exhibitors' entry forms.

Flowers and Plants General Rules (Adults and Youth)

1. The Fair will furnish containers for cut flowers. The exhibitor will furnish containers for other horticultural classes.
2. Exhibitors are urged to have horticultural specimens correctly named for entry.
3. The exhibitor must have grown all entries in the horticulture division within the past year, and pot plant entries must have been in the exhibitor's possession for at least three months prior to the fair.
4. A fair staff member will be responsible for maintaining the appearance of the flowers during the fair.
5. Artificial polished/waxed plant material and produce and fruit will be disqualified.

Score Card – Vegetables, fruits, nuts

Entries must be on sturdy, disposable plates or saucers in plastic zip-top bags.

Appearance (freedom from blemish).....	30 points
Uniformity	25 points
Color and finish	15 points
Size.....	15 points
Trueness to variety form	<u>15 points</u>
Total	100 points

Score Card – Chunk Honey

Entries must be in a lidded jar containing no less than 1 pound.

Neatness and uniformity of cut.....	20 points
Absence of watery cappings, uncapped cells and pollen	20 points
Cleanliness of product.....	20 points
Uniformity of appearance in capping structure color, and thickness of chunks	20 points

Density (water content above 18.6% is disqualified, below 15.5% will be docked pointed.....	10 points
Flavor points reduced for flavor adversely affected by processing	10 points
Disqualification for fermentation.	
Total.....	100 points

Score Card – Extracted Honey

Entries must be in a lidded jar containing no less than 1 pound.

Density (water content above 18.6% is disqualified, below 15.5% will be docked pointed.....	20 points
Absence of crystals	10 points
Cleanliness of product.....	30 points
Without lint - 7	
Without dirt - 10	
Without wax - 7	
Without foam - 6	
Flavor points reduced for flavor adversely affected by processing	20 points
Accuracy of filling and uniformity	10 points
Container appearance	<u>10 points</u>
Total.....	100 points

Score Card – Beeswax in bulk

Entries must be in a lidded jar containing no less than 1 pound.

Color: straw to canary yellow	20 points
Absence of cracking and shrinkage.....	20 points
Cleanliness: absence of honey and other impurities	30 points
Uniformity of appearance	15 points
Aroma and texture.....	10 points
Size/weight.....	<u>5 points</u>
Total.....	100 points

Score Card – Pure Beeswax products

(Novelties, candles, figurines, etc.)

Color: straw to canary yellow	20 points
Cleanliness: absence of honey, propolis and other impurities.....	30 points
Uniformity of appearance of all wax in entry	15 points
Aroma and texture.....	5 points
Quality, craftsmanship and appearance of the beeswax product.....	<u>30 points</u>
Total.....	100 points

Score Card – Cut flowers/plants and container-grown plants

Category items listed as single stem cut specimens may be displayed in county fair provided containers. Container plants should be well groomed, including a clean and unbroken pot void of water or dirt leaks. **Plants infested with disease or insects will be disqualified.**

Cultural perfection.....	60 points
Condition and grooming	25 points
Distinction	10 points
Correct, complete name	5 points
Total.....	100 points

Score Card – Flower arrangements and design

A sturdy base is recommended and exhibitors should expect the design to be moved (as needed for judging and fair display) and plan accordingly. No fresh plant material is to be treated in any way (i.e. leaf shine). No cut or whole fruit or vegetables are permitted for use. No backgrounds or soft underlay are allowed.

Conformance (to requirements).....	20 points
Design (elements, principles)	42 points
Artistic concept (selection and/or organization)	12 points
Expression (interpretation of class by exhibitor).....	10 points
Distinction (marked superiority in all respects).....	<u>16 points</u>
Total.....	100 points

Division IV – Family and Consumer Science

Director – Bridget Huffman

Culinary General Rules (Adults and Youth)

1. Entries must be on sturdy, disposable plates or saucers in plastic zip-top bags, unless otherwise noted.
2. **Accurate recipes should be included with all entries (except decorated cakes). These should be taped to the bottom of the plate.**
3. Recipes may be published unless otherwise requested.
4. Scorecards are below.

Score Card – Culinary

Breads, Cakes, Candies, Cookies, Pies

Entries must be on sturdy, disposable plates or saucers in plastic zip-top bags.

Appearance.....	25 points
Texture.....	25 points
Crumb.....	25 points
Flavor.....	<u>25 points</u>
Total.....	100 points

Score Card – Culinary Sauces (Honey products)

Entries must contain a minimum of 4 oz. in a clear lidded jar

Fineness of crystals	30 points
Uniformity and firmness of product	25 points
Cleanliness and freedom from foam	30 points
Flavor and color.....	<u>15 points</u>
Total.....	100 points

Score Card – Culinary Sauces

Entries must contain a minimum of 4 oz. in a clear lidded jar

Authenticity/uniqueness	35 points
Consistency and Texture appropriate for ingredients used.....	30 points
Aroma/flavor	<u>35 points</u>
Total.....	100 points

Food Conservation General Rules (Adults and Youth)

1. Use standard canning jars only, none smaller than ½ pint. Exhibits will not be judged when not in standard canning jar.

2. Fruits and tomatoes should be processed in boiling water bath or pressure canner. Low acid vegetables must be processed in steam pressure canner.
3. Canning guidelines from current editions of the following sources are recommended:
 - a. Canning in North Carolina
 - b. Putting Food By
 - c. USDA's Complete Guide to Home Cooking
 - d. Ball Blue Book
 - e. Kerr Home Canning
 - f. Other sources must be approved by the Directors

Sample label for Canned items	Sample label for Dried items
Contents: Green Beans	Contents: Apples
Processing method: Pressure Canner	Processing method: Dehydrator
Processing time: 25 minutes	Processing time: 15 hours
Entries will be disqualified if not labeled	

4. All entries must be labeled as to CONTENT, PROCESSING METHOD AND PROCESSING TIME. Label should be taped to back of jar at bottom.

5. Jellies, pickles and relishes **will not** be opened.
6. Do not use paraffin.
7. "Any Other" categories are only for items not listed in preceding categories and not for duplications.
8. See listing for judging information.

Score Card – Canned and Dried Foods

No jars will be opened, but contents will be judged on visual inspection for the following criteria. Use pint or quart jars. These products should be filled to within 1/2 inch of top of standard canning jars or recommended fill level according to resources listed above.

Fruits and tomatoes should be processed in a boiling water bath or pressure canner. Low acid vegetables should be processed in a steam pressure canner.

Appearance	30 points
Color.....	15 points
Clearness.....	15 points
Texture	20 points
Uniformity	25 points
Ripeness.....	15 points
Appropriate size	10 points
Pack arrangement	<u>25 points</u>
Total	100 points

Score Card – Preserves

No jars will be opened, but contents will be judged on visual inspection for the following criteria. Use half-pint or pint jars. Preserves contain whole fruit or fruit pieces that retain their shape and are clear, shiny, and plump. Fruits should be suspended in clear syrup that is the consistency of honey or soft jelly. These products should be filled to within ¼ inch of top of standard canning jars and should be processed in a boiling water bath for an airtight seal.

Fruit: shape, color, clearness, pack.....	65 points
Syrup: color, clearness, consistency.....	<u>35 points</u>
Total	100 points

Score Card – Jam and Fruit Butter

No jars will be opened, but contents will be judged on visual inspection for the following criteria. Use half-pint or pint jars. Jams are made from crushed fruits, cooked to a smooth consistency that will mount up on a spoon, but not jelly firm. Butters are pureed fruit cooked in a smooth consistency. These products should be filled to within ¼ inch of top of standard canning jars and should be processed in a boiling water bath for an airtight seal.

Smoothness, consistency, texture.....	65 points
Color, clearness	35 points
Total	100 points

Score Card – Jelly

No jars will be opened, but contents will be judged on visual inspection for the following criteria. Use half-pint or pint jars. These products should be filled to within ¼ inch of top of standard canning jars and should be processed in a boiling water bath for an airtight seal.

Smoothness.....	35 points
Consistency and Texture.....	30 points
Color and Clearness.....	35 points
Total	100 points

Score Card – Pickles and Relishes

No jars will be opened, but contents will be judged on visual inspection for the following criteria. Use half-pint or pint jars. These products should be filled to within 1/2 inch of top of standard canning jars and should be processed in a boiling water bath for an airtight seal.

Size and shape	35 points
Color	35 points
Proportion of pickle to liquid.....	30 points
Total	100 points

Clothing General Rules (Adults)

1. All items must be complete and ready to use.

Score Card – Clothing (Adults)

General Appearance	50 points
Color and texture combinations, originality, cleanliness, pressing, and neatness	
Appropriateness (Fabric and Neatness... ..)	15 points
Workmanship.....	35 points
Total.....	100 points

Score Card – Needlework (Adults)

General Appearance (Design, color & texture, cleanliness)	45 points
Workmanship.....	30 points
Economic Aspect (Durability, value in relation to time, money, upkeep)	25 points
Total.....	100 points

Score Card – Arts and Crafts (Adults)

General Appearance (Design, individuality, color and texture, combinations, cleanliness).....	40 points
Workmanship.....	40 points
Economic aspect, (Durability, value in relation to time, money, upkeep).....	20 Points
Total.....	100 points

Score Card – Arts and Crafts (Youth)

Craftsmanship	40 points
Originality	30 points
Practicality and usefulness.....	<u>30 points</u>
	100 points

Division V – Livestock

Livestock Directors – Justin Whitley, Amanda Hatcher, Bridget Huffman
Poultry Director – James Parsons

The Duplin County Youth Livestock show was held Sept. 12-13, 2014, at the Duplin County Livestock Facility on the fairgrounds in Kenansville.

Shows held included:

- The market goat show was at 6:00 p.m. on Friday, Sept. 12.
- The market lamb show was at 10:00 a.m., Saturday, Sept. 13.
- The heifer show was held at 2:00 p.m., Saturday, Sept. 13.

The judge for all shows was Mr. Matt Morrison.

The goat show is a part of the Carolina Youth Meat Goat Circuit.

The lamb and heifer shows are part of the Eastern Carolina Showmanship Circuit.

Department A – Poultry

Eggs are to be displayed in standard carton.

Score Card – Eggs

Handling quality	58 points
Yolk and white.....	36 points
Air cell	16 points
Shell quality	6 points
Size and weight.....	12 points
Color	6 points
Cleanliness.....	24 points
Dirty	-16 points
Stain	- 8 points
Total	100 points