

& regulations

NO ALCOHOL ON MID-WAY**No glass containers****NO PETS of any kind****(SEEING EYE DOGS permitted with proper harness and ID)****All stock and produce must be ready
to be judged Thursday, September 14, 2017
at 9:00 A.M.**

The Society will not be responsible for any accident or damage that may occur to persons or property while on any road leading from the street to the Fairgrounds. Neither will the Society be responsible for accidents or damage to persons or property which are upon the Society's grounds. All stock and articles entered for premium must be under the care and control of the owner and at his risk during the Fair.

All premiums are liable to a pro rata reduction, sufficient to meet any deficiency that may occur in the receipts, to meet said premiums and other expenses.

ENTRIES AND FEES**Department**

CATTLE OXEN

10,11,20

Fees**\$5 PER HEAD FOR FIRST 3
\$2 per additional head**

POULTRY, SMALL LIVESTOCK

60, 70, 90-96

**\$12 ADULT EXHIBITOR
for one day sheep & goats too**

HORSE SHOW

50

one horse per exhibitor

**\$15 ADULT EXHIBITOR
\$20 STALL FEE**

HARVEST & CRAFTS

100-200

NO ENTRY FEES

- Pulling-Horses, Ponies and Oxen will be same day entry at the admissions gate.
- Entry forms for **Livestock due August 15** with full payment: Dairy Cattle, Oxen and Steers, Horses, Goats, Sheep, Swine, and Poultry.
- Entry forms for **Harvest & Garden, Floral Hall and Junior Division due by September 1** for guaranteed acceptance, and name to be in the exhibitor raffle prize drawings.

STOCK

All stock and articles entered for premiums must be owned by the person entering the same, otherwise the premiums will be forfeited to the Society.

Stock withdrawn for the night (at the discretion of superintendent) must be returned by 8 A.M. the following morning, or the place will be forfeited and the stock ruled out for competition. Premiums will not be paid on stock (both open class and junior division) if they are removed from the grounds prior to the close of the fair, except if such removals be by special permit from the Department Superintendent or Secretary.

No payment will be paid for stock of any kind kept or fed off grounds unless accompanied by a written permit from the Superintendent of that department.

All stock, including cattle and horses, will be shown in a show ring, and exhibitors must be on hand to show their stock.

Exhibitors must take prize-winning stock on parade or be subject to forfeit of premium. Exception at the discretion of Department Superintendent.

Horses, oxen, and dairy cattle will be shown in a ring and no person will be allowed in the ring except judges and their helpers and the party attending the animals.

All Exhibitors must furnish own hay. Bedding is provided but limited to 2 bales of shavings.

All Exhibitors must wear wristbands to have admission without problems. If you have a problem, see your superintendent for help. Be polite at ticket booths and in presence of fair-going public.

JUDGING

No person who is an exhibitor can act as a judge in the class in which he exhibits. During the examination by the judges, if any person interferes with them by letter or otherwise, such person will be excluded from competition. When called upon, exhibitors are expected to give a verbal or written statement concerning their contributions.

When there is no competition, the exhibitors may receive such awards as the judges may determine, but shall not receive premiums unless stock or articles are meritorious.

When animals or articles are not deemed worthy of a premium, the judges shall in all cases reject them and they will adhere strictly to this rule.

Exhibitors of livestock need to be prepared to show registry and health papers.

In examining stock, reference will be made to symmetry, size and docility, and general characteristics of good breeding which not only exhibits the skills of the breeders but greatly enhances the value of the stock produced on the farm.

See Code of Conduct on entry form.

After the fair: Remember to pick up your items, ribbons and premiums immediately after 6PM Sunday or on Monday morning from 9-11AM. Exhibits are not saved or stored.

~**No ribbons are mailed** afterwards due to prohibitive postage, so *only* premium checks at the latest by October 31, as a courtesy. Make sure your address is complete and up to date on your entry form.

~**Premium checks must be cashed by December 31 or else become VOID**, and not re-issued.

garden & harvest

Stephanie Rockwood – Superintendent



JUNIOR CORN AND MARKET BASKET PHOTO REBECCA BEGUIN



P.O. Box 656
Pittsfield, Vermont 05762

802-746-8018 or 1-800-281-8018

FORAGES & GRAINS DEPARTMENT 100

Section 1 Forages

Premiums of \$3 first, \$2 second, \$1 third.

Exhibit One (1) Slab or 1/8 of a bale

Class

1. Hay-Legumes 80% or More
2. Hay-Grass 20% or Less Legumes
3. Hay-Mixed (In between)
4. Haylage Exhibit in quart jar

Section 2 Dried Grains

Premiums of \$3 first, 2 second, \$1 third.

Exhibit in one quart glass jars.

Class

5. Barley
6. Buckwheat
7. Oats
8. Wheat, Spring
9. Wheat, Winter

Section 3 Dried Corn

Premiums of \$3 first, \$2 second, \$1 third.

Class

10. Dent-6 ears
11. Flint-6 ears
12. Largest Ear Dent Field Corn

Section 4 Field Corn sponsored by Lincoln Farm

Class First place \$15, second place \$10

13. Tallest stalk of field corn
14. Longest ear of field corn

DEPARTMENTS 100, 110, 120

HOW TO ENTER: Must pre-enter by September 1, absolutely if you have more than 8 items! Fill out Entry Form completely. Send your entry to: Tunbridge World's Fair, Exhibitions, P.O. Box 152, Tunbridge, VT 05077.

Enter everything you plan to bring so that exhibit entry cards can be prepared for you. It is easier for us to delete cards when you bring your exhibits than to add, so be organized for the registration process.

Bring your exhibits to the Dodge-Gilman Building WEDNESDAY, SEPTEMBER 13th BETWEEN 9:00AM AND 6:30PM Organize your categories and make sure you enter items correctly. Make all changes before seeing the registrars. All entries must already be washed, prepared and ready to exhibit. Pre-entered items will be given priority and only until 6:30 PM when all exhibits must be completed. An entry card will be provided for each item on display.

Exhibits can be picked up after 6:00 P.M. on closing day of fair or on Monday 9:00 to 11:00 A.M., or they will be donated to area organizations.

FRUITS AND NUTS DEPARTMENT 110

Premiums of \$5 first, \$3 second, \$2 third.

Exhibit of 5 each on plates furnished by the Department.

One entry per grower in each class.

Section 1 Apples

Class

1. Delicious
2. Dutchess
3. Sweet Apples (any)
4. Macintosh
5. Northern Spy
6. Rhode Island Greening

Class

7. Macoun
8. Wealthy
9. Cortland
10. Yellow Transparent
11. Baldwin
12. Any other variety-not more than 5 additional

Section 2 Nuts - any home-grown nuts

Exhibit 5 of each on plates furnished by the Department

Class

13. Butternuts
14. Filberts
15. Walnuts
16. Peanuts
17. Any other edible nuts. Must name Other.

Section 3 Miscellaneous Fruit

Class

18. Crab Apples-Plate of 5
19. Grapes-3 Bunches
20. Pears-Plate of 3
21. Plums-Plate of 3
22. Raspberries-Yellow, pint box
23. Raspberries-Red, pint box
24. Raspberries-Black, pint box
25. Any Other Fruit
26. Best & Greatest Variety of Fruit correctly labeled and grown by one exhibitor, with a minimum of 6 varieties entered in the above classes. Premiums for Class 25: \$10 \$5 \$3

GARDEN VEGETABLES**DEPARTMENT 120**

See how to enter p. 29

Note : **PROFESSIONALS!** Professional growers means you **sell** your product. Professional growers will be judged separately in all vegetable categories (Sections 1-3), except for Fun Harvest (Section 4). Amateur means you grow only for home & kitchen. Remember, to keep it all fun and fair, professionals using family member or friends' names under Amateur risk being disqualified or having premiums and ribbons revoked. You must pre-register and anyone with many entries come early to facilitate display. Department staff will set up the exhibits. Check off Professional or Amateur box on the entry form.

General Guidelines on Exhibiting Vegetables:

A. All specimens must follow guidelines if judged.

B. Naming each vegetable under Other Variety upon entry will assure correct judging.

(These guidelines are from Exhibiting Garden Vegetables published by the South Dakota Cooperative Extension Service.)

- Select specimens of top quality and at prime maturity.
- Select specimens free from disease, insect or mechanical defects or blemishes.
- Select specimens that are uniform in size, shape, maturity, color, and type.

- Clean, and if necessary, properly trim exhibits.

Specimens should be free from soil, as well as any other foreign matter, such as polishing agents. Avoid skinning and bruising specimens when cleaning them.

e. Follow the premium list so that the correct number of specimens will be selected for display.

f. Leafy vegetables and celery will be exhibited in water, in containers furnished by the society. Most other vegetables will be exhibited on plates furnished by the society. Exceptions to this rule include Dried Beans, Collection of Herbs, Gourds, and Market Basket.

g. Premiums are paid only on varieties listed. Other varieties may be displayed, but will not be judged.

h. Only one entry per grower in each class.

Best in Show & Most Improved awards.

Section 1 Vegetables

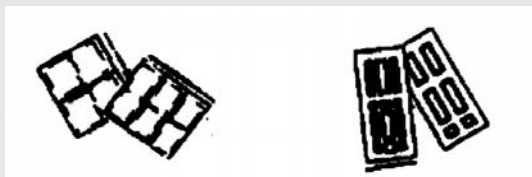
Premiums: \$3 first, \$2 second, \$1 third.

Dry Beans (shelled and clean in jars, or as noted)

Class	# of Specimens
1. Globe Artichoke	2
2. Shell Beans Dried in Pod	6 Pods
3. Black-eye Peas	1 Pint
4. Chick Peas	1 Pint
5. Cranberry Beans	1 Pint
6. Mung Beans	1 Pint
7. Pinto Beans	1 Pint
8. Red Kidney Beans	1 Pint
9. Soldier Beans	1 Pint
10. Soy Beans	1 Pint
11. Yellow Eye Beans	1 Pint
12. Trout Beans	1 Pint
13. Other Variety, not more than 3	1 Pint
Must name Other	

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sheep dog trials

Host: Steve Wetmore

Thursday 6 PM Grandstand

At the World's Fair since 2001, competitors, or handlers, send their dogs out to gather a group of 3 sheep, and maneuver them around the race track through an obstacle course. Teams win points for every sheep that completes the course. Each run is timed, and in the event of a tie, the faster wins.

The border collies range in age, pups in training to old-timers. It is the youngsters that typically "push hard" while the older are more sheep savvy. The race track area is a very confined arena for a sheep dog trial, and this adds an additional challenge to each team. Who is smarter, the sheep, or the handler and dog?



Rosettes: for up to 5 placements

PHOTO NANCY CASSIDY

Beans, Fresh (Pick well-filled pods, leaving 1/4" to 1/2" stems. All specimens should be uniform, either straight or curved, not mixed.)

Class	# of Specimens
14. Green Snap	6
15. Purple Snap	6
16. Yellow Snap	6
17. Lima	6
18. Fava	6
19. Soybeans	6

Beets, Red or Gold (Do not remove tap roots, trim tops to 1 inch in length.)

20. Large (1-1/2" - 2-1/2" diameter)	3
21. Small (less than 1-1/2" diameter)	5
22. Cylindrical	3

Broccoli, Green or Purple (Head should have minimum diameter of 3", with compact, uniform, and evenly colored flower bud clusters. Specimens will be exhibited in water, in containers provided by the society.)

23. Broccoli	1 head
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Brussel Sprouts (Select specimens of uniform size, leave on as many leaves as possible.)

24. Brussel Sprouts	5
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Cabbage (Select firm heads of average size for the type, without cracks or insect damage. Trim stalk to approximately 1/4", and leave as many wrapper leaves as possible.)

25. Round Cabbage	1
26. Flat Dutch Cabbage	1



27. Savoy Cabbage	1
28. Red Cabbage	1
29. Chinese Cabbage	1
30. Other Cabbage, must name	1

Carrot (Do not remove tip of root, trim tops to 1".

Select firm, crisp, straight specimens, without side roots or root hairs. Color should be uniform, shoulders should not be green or purple.)

31. Short Root, Under 7"	5
32. Long Root, Over 7"	5
33. Scarlet Nantes Yellow	5

Cauliflower, Purple or White (Head should be uniformly colored, leave small surrounding leaves on.)


34. Cauliflower	1 Head
-----------------	--------

Celery (Trim roots just at soil line. Plants must be clean, stalks must not exceed 16".)

35. Celery	1
Celeriac (Root must be clean and must be 3" to 5" in diameter)	
36. Celeriac	2

Corn (Specimens should be filled out to the tip, husked, trimmed and kernels mature.)

Class	# of Specimens
37. Sweet Yellow	5 ears
38. Sweet Bicolor	5 ears
39. Sweet White	5 ears
40. Ornamental	12 ears
41. Popcorn	12 ears
42. Broom corn, 10 tied to a bunch	



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Cucumbers (Select straight specimens with uniform color. Stems should be attached, but are not part of the measured length.)

43. Under 3"	5
44. 3"-6"	5
45. Over 6", not over 2" diameter	3
46. Ripe, pickling	3
47. Chinese	3
48. Lemon Apple	3
49. Burpless	3

Eggplant, Standard, Japanese or White (Stem should be attached, fruit should be glossy, with-out bronzing or streaks.)

50. Eggplant	1
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Endive (Pull up plants with roots attached, clean dirt from roots, and exhibit in water, in containers provided by the society.)

51. Endive	2
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Garlic (Exhibit bulb only, stem no more than 1")

52. Garlic	3
53. Garlic, braid (one variety to be hung. Braid not to exceed 18" long.)	1

Kale (Select loose leaves uniform in size, shape, and color. Exhibited in water, in containers provided by the society.)

54. Kale	3
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Kohlrabi, Purple and Green (Cut roots at soil level, trim stems to 1 to 2")

55. Kohlrabi	3
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Leeks (Trim but do not entirely remove roots, and remove dirt. Neatly trim leaves above branching point not over 10")

56. Leeks	3
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Lettuce (Pull up plants with roots attached, clean dirt from roots, and exhibit in water, in containers provided by the society.)

	# of Specimens
57. Leaf	1
58. Loose Head	1
59. Romaine	1

Melons (Select specimen that is not overly ripe, that is free from mold, and is a size appropriate for the variety. Stem should be left on.)

60. Cantaloupe and Muskmelon	1
61. Crenshaw	1
62. Honeydew	1

Okra

63. Okra	5
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Onion, Dried for Storage (Specimens should be dug two to three weeks before exhibiting to allow time for onions to cure properly. When tops are dry, they may be removed by twisting, leaving scales tightly closed at top of bulb. Before showing, the tops can be neatly trimmed, to approximately 1". At least one, clean, dry outer scale should remain. Trim roots neatly, close to the base. Do not enter onions in this class if they do not have dry tops and outer scales.)

64. Red	3
65. White	3
66. Yellow	3
67. Onion Braid (One variety. To be hung. Braid not to exceed 18" long.)	1

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Onion, Green, for Fresh Table Use (Trim tops to even length, trim roots close to base.)

	# of specimens
68. Red	3
69. White	3
70. Yellow	3
71. Scallion or bunching types	3

Parsnip (Trim tops to 1", do not remove tip of root. Specimens should be straight, without side root hairs. Color should be uniform, without green shoulders.)

72. Parsnip	5
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Peas

73. Snap	4
74. Snow	4

Peppers (Leave stems on and trim level with shoulders. Select firm, evenly shaped specimens, with the same number of lobes, and uniform color.)

	# of Specimens
75. Hot: Jalapeno, Cayenne, Portugal, Hungarian and Habanero	5
76. Hot mini: Cajun Bell, Thai Hot and Habanero	5
77. Sweet: red/yellow& green& orange	3
78. Sweet Bell: red/yellow/green/orange & purple	3

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Pumpkins (Specimen should be well matured, with a hard shell. Stems should be attached. Color should be uniform, and the surface free from defects.)

- | | |
|--------------------------|---|
| 79. Sugar-type, under 8" | 1 |
| 80. Field Type, over 8" | 1 |
| 81. Jack-Be-Little | 3 |
| 82. Cinderella | 1 |

Radish (Select specimens of uniform size, and free from defects. Trim tops, leave tap root on.)

- | | |
|-----------------|---|
| 83. Round | 5 |
| 84. Long Rooted | 5 |

Rhubarb (Stalks will be exhibited in water, in containers furnished by society.)

- | | |
|-------------|---|
| 85. Rhubarb | 3 |
|-------------|---|

Horseradish

- | | |
|----------------------------------------------------------------------|---|
| 86. Horseradish,
(roots not over 8 inches long, clean, dirt free) | 2 |
| 87. 1/2 pint jar, ground, ready for table use. | |

Shallots (One variety)

- | | |
|--------------|---|
| 88. Shallots | 3 |
|--------------|---|

Spinach (Exhibit whole plant, with roots trimmed systems remain attached to base. Specimen to be exhibited in water, in containers provided by the society)

- | | |
|-------------|---|
| 89. Spinach | 1 |
|-------------|---|

Squash, Summer (Specimens should be young, with tender skin. Stem should be attached.)

- | | |
|--------------------------------------------------------|---|
| 90. Yellow, Straight | 3 |
| 91. Yellow, Crookneck | 3 |
| 92. Green Zucchini,
Yellow, or Marrow or Eight Ball | 3 |
| 93. Scalloped, Patty-pan Types | 3 |

Squash, Winter (Specimens should be mature, with hard shell. Stem should be attached.)

- | | |
|---------------------------------|---------------------------|
| Class | 1 specimen per class only |
| 94. Green Hubbard | 100. Orange Hubbard |
| 95. Spaghetti, or small wondoer | 101. Acorn or Carnival |
| 96. Sweet Dumpling Types | 102. Butternut |
| 97. Buttercup | 103. Autumn Cup |
| 99. Blue Hubbard | 104. Other, must name |

Swiss Chard (Exhibit whole plants, with roots trimmed so stems remain attached to base. Specimen to be exhibited in water, in containers provided by the society.)

- | | |
|---------------------------------|-----------------------|
| Class | 2 specimens per class |
| 105. Green | |
| 106. Red | |
| 107. Mixed: red, yellow & green | |

Tomato (Select specimens of uniform size and color, free from cracks and scars. Leave stems on, trimmed to shoulder height.)

- | | |
|-----------------------------------------------------------------------|-----------------------|
| Class | 5 specimens per class |
| 108. Cherry red/yellow&green | |
| 109. Plum red/yellow&green | |
| 110. Slicer red/yellow&green | |
| 111. Pear red/yellow& green | |
| 112. Grape red/yellow& green | |
| 113. Heirloom: Brandywine, Cherokee Purple, Old German and Mr. Stripy | |
| 114. Roma: red/yellow/green & orange | |
| 115. Husk: Tomatillo | |
| 116. Name Other | |

Turnip (Select specimens approximately 2-1/2" in diameter. Do not remove tap root, trim tops to 1".)

- | | |
|---------------|-----------------------|
| Class | 2 specimens per class |
| 117. Turnip | |
| 118. Rutabaga | |

Watermelon (Select ripe specimens with firm rind. Stem should be attached.)

- | | |
|----------------------------------|---|
| Class | |
| 119. Small, Ice Box Types, round | 1 |
| 120. Standard, oblong | 1 |
| 121. Name Other | 1 |

Section 2 Potatoes

Premiums of \$3 first, \$2 second, \$1 third.

Exhibit plate of 5 potatoes for each variety. Specimens should be typical of variety for shape, size and color, and should be free from greening and defects. Tubers should be gently cleaned.

- | | |
|---------------------|-----------------------------------------------------|
| Class | Class |
| 1. All Blue | 11. Sweet Potato/Yam |
| 2. Bonnie Blue Eyes | 12. Butte |
| 3. Cowhorn | 13. Red Norland |
| 4. Green Mountain | 14. Red Pontiac |
| 5. Irish Cobblers | 15. Shepody |
| 6. Katahdin | 16. Superior |
| 7. Norkatah Russet | 17. Yukon Gold |
| 8. Norking Russet | 18. Other Variety, not more than 3, must name other |
| 9. Red Chieftain | |
| 10. Burbank Russet | |

Section 3 Herbs

Premiums of \$3 first, \$2 second, \$1 third.

Herbs (Specimens for Classes 1 to 6 stems exhibited in water, at proper maturity for kitchen use without flowers.)

- | | | |
|------------|-------------|-----------|
| Class | | |
| 1. Parsley | 7. Cilantro | 13. Thyme |

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SECTION 4 Fun Harvest

Premiums of \$15 first, \$10 second, \$5 third.

Window Garden. An exhibit of vegetables, herbs, blooms, edible plants and/or other plants that will reflect the bounty of your garden as seen outside the window. Dimensions of window box not to exceed 10" width and 24" length.

Class 1. Window Garden

Container Grown Edible Fruits (One plant per container.)

Class 2. Any Hardy
3. Any Non-Hardy
4. Collection of fruits in one container.
Two or more varieties.

Container Grown Vegetables (One plant per container.)

Class 5. Cabbage
6. Ornamental Kale or Cabbage
7. Squash
8. Eggplant
9. Legume
10. Lettuce
11. Hot Pepper
12. Sweet Pepper
13. Tomato
14. Any Other
15. Peanut, Whole Plant
16. Collection of vegetables (in one container which may include herbs. Two or more varieties.)
17. Gourds (Table arrangement, minimum of 5.)
18. Vegetable Basket
19. Market Basket. (What you think a pioneer of the early settlements would have to purchase when they went to the nearest trading post.)

20. Weirdest and Strangest Vegetable
(Unusual growth)

21. Decorated Vegetable

22. Carved Pumpkin

23. Largest Sunflower Head

24. Tallest Sunflower –
(Cut roots off at soil line, single flower.)

25. Largest Tomato

26. Largest Zucchini

27. Largest Honeydew

28. Largest Cantaloupe

29. Largest Hubbard Squash

30. Largest Potato

31. Largest Field Pumpkin (Hard fluted Stem)

32. Largest Pumpkin/Squash Cross

Atlantic-Giant Type. Big pumpkins MUST be brought in Tuesday 12-5pm (not accepted on Weds.) and picked up Monday 10am.

Exhibitors must be 15 years old and up. All exhibits must be named.

33. Largest Watermelon

34. Scarecrow (A life sized scarecrow designed and assembled by exhibitor. Judged according to design suitability for garden and originality.)

(Classes 35-37 need not be entered.)

Premiums of \$20 first, \$15 second, \$10 third

Class 35. Best and Greatest Variety of Vegetables (By one home gardener, meeting above specifications as to number.)

Total points tallied from all previous vegetable classes.

36. Best and Greatest Variety of Potatoes (By one home gardener, meeting above specifications as to number.)

37. Judges Choice Award, *Prize sponsored by Allstates Garage Doors, Tunbridge VT.*

SECTION 5 Christmas Trees & Evergreen Wreaths

Sponsored by

New Hampshire Vermont Christmas Tree Association
and Union Agricultural Society

Christmas Trees

Premiums of \$25 first, \$15 second & \$10 for third. Fresh, healthy cut trees six to eight feet tall as measured from the butt to the tip of the leader. Stands are provided by fair.

- Class**
1. Balsam Fir (including Canaan fir)
 2. Fraser fir
 3. Spruces, pines, and other firs
 4. Table Top Trees – 2 to 4 feet tall firs, spruces or pines as measured from the butt to the tip of the leader.
- Table Top trees are not eligible to be Grand Champion.

Evergreen Wreaths

Premiums of \$15 first, \$5 second & \$3 for third

Fresh evergreen material on single 12 inch rings with hangars.

Undecorated wreaths are not eligible to be Grand Champion.

- Class**
5. Undecorated double-sided wreaths
 6. Decorated double-sided wreaths
 7. Undecorated single-sided wreaths
 8. Decorated single-sided wreaths

Grand Champion

9. Grand Champion Tree – Premium \$30
10. Grand Champion Wreath – Premium \$20

SECTION 6 Honey

Class	1st	2nd	3rd
1. Clover, Pint Jar (strained)	\$3	\$2	\$1
2. Dark, Pint Jar (strained)	3	2	1
3. Honey-Box Clover	3	2	1
4. Honey-Box Dark	3	2	1
5. Honey-Other, must name	3	2	1

evergreens honey fleece



PHOTO REBECCA BEGUIN

SECTION 7 Fleece & Fiber Contact: Sarah Scully, see p.20

Class

1.	Coarse white wool	5	4	3
2.	Medium white wool	5	4	3
3.	Fine white wool	5	4	3
4.	Coarse colored wool	5	4	3
5.	Medium colored wool	5	4	3
6..	Fine colored wool	5	4	3
7.	White exotic fiber	5	4	3
8.	Colored exotic fiber	5	4	3
	*Wool Fleece Grand Champion			(Rosette only)
	*Exotic Fiber Grand Champion			(Rosette only)

“Top 10 Fall Event for 2017” — Vermont Chamber of Commerce



19th Century Apple & Cheese Harvest Festival

& Apple Pie Baking Competition

Sunday, September 24th, 11AM - 3PM

Bring the whole family to celebrate Johnny Appleseed's Birthday! Make cider in an antique press, taste Vermont-made artisan cheeses, ice cream and heirloom apples. Play period games, hike the lookout trail and play Valley Quest. Live music by “Out on a Limb,” live farm animals, face painting and an apple pie contest! Rain or shine. \$10 adults – \$5 under 15 (Includes lunch)

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Superintendent Sonia Larocque

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