

floral hall

Departments 130, 140, 150 & 160

Superintendent—Connie Button

Assistant—Anne Linehan

Pre-register by September 1st: Items that are not pre-registered may not be accepted after 5pm
If you have more than 5 items, please pre-register.
All entries must be the handwork of the exhibitor.
Exhibitors must be 18 or older.
Only one entry per class.
Entries left at the owner's risk

Bring your items to Floral Hall on Weds. Sept. 14, between 9 AM and 6:30 PM.

NO entries will be released before Sun. Sept. 18: 6-7PM. Additional pick up time is on Mon. Sept. 19: 9-11AM. The Fair Society will not be responsible for items or ribbons not picked up by Mon. Sept. 19. Entries are judged on Thurs. Sept. 15. Premiums will not be awarded to articles which have won a premium in any previous exhibits at this Fair. Articles must be the finished work of the exhibitor. Judges consider workmanship, and a creative approach to a specific craft. Contestants are encouraged to inspect items for spots, stains and markings. Soiled or worn items cannot be entered, and will not be judged. No items will be sold in the Floral Hall

CRAFTS – DEPARTMENT 130

Pictures and Paintings must be framed and ready to hang

SECTION 1 Art

Class	Article	1st	2nd	3rd
1.	Oils	\$5	4	3
2.	Watercolors	5	4	3
3.	Acrylics	5	4	3
4.	Pen & Ink	5	4	3
5.	Collage	5	4	3
6.	Pencil	5	4	3
7.	Charcoal	5	4	3
8.	Mixed Media	5	4	3
9.	Pastels	5	4	3
10.	Other	5	4	3
11.	150th Tunbridge Fair Theme (any medium)	5	4	3

* One special ribbon: People's Choice

SECTION 2 Photography

Due to large number of entries and space restraints photos can be no bigger than 8x10", frames not much bigger and framed ready to hang (Limit 3 entries per person and only one per class)

1.	Color Landscape/Nature	4	3	2
2.	Color Portrait	4	3	2
3.	Color Local/New England	4	3	2
4.	Color Other	4	3	2
5.	Color Tunbridge Fair	4	3	2



PHOTO MARK DIXON

Black and White:

6.	B&W Tunbridge Fair	4	3	2
7.	B&W Landscape/Nature	4	3	2
8.	B&W Portrait	4	3	2
9.	B & W Local/New England	4	3	2
10.	B&W Other	4	3	2

* One special ribbon: People's Choice

SECTION 3 Afghans

1.	Afghans-Crocheted	5	4	3
2.	Afghans-Stitched	5	4	3
3.	Afghans-Knitted	5	4	3
4.	Afghans-Other	5	4	3

SECTION 4 Baby Items

1.	Baby Afghan	4	3	2
2.	Baby Garment-Sewn	4	3	2
3.	Baby Garment-Crochet	4	3	2
4.	Baby Garment-Knitted	4	3	2
5.	Baby Garment-Needle Work	4	3	2
6.	Baby Quilt	4	3	2
7.	Baby Sets-2 or 3 pieces	4	3	2

SECTION 5 Quilts

1.	Hand quilted	10	7	5
2.	Applique	8	6	4
3.	Machine quilted by home sewing machine	8	6	4
4.	Professionally quilted by commercial machine	6	5	4
5.	Tied Quilt	8	6	4
6.	Child's Quilt	4	3	2
7.	Lap Quilt	3	2	1
8.	150th Tunbridge Fair Theme Quilt	8	6	4

*Three special ribbons: Pamela Knudsen, Helen Dumville and Annie Laber Quilt Awards

SECTION 6 Needlework & Embroidery

1.	Cross stitch	4	3	2
2.	Counted cross stitch	4	3	2
3.	Crewel Embroidery	4	3	2
4.	Doily, not mounted	3	2	1
5.	Needlepoint, canvas	4	3	2
6.	Needlepoint, plastic	3	2	1
7.	Counted cross stitch picture	4	3	2
8.	Crewel picture	4	3	2
9.	Needlework picture	4	3	2
10.	Smocking Item	4	3	2

SECTION 7 Handwoven, Handhooked, Handspun

Class	Article	1st	2nd	3rd
1.	Handwoven runner:less than 36"	\$5	4	3
2.	2 Hand woven towels or mats	5	4	3
3.	Hand woven baby blanket	5	4	3
4.	Handwoven Rug (over 3 ft)	5	4	3
5.	Handwoven shawl	5	4	3
6.	Handwoven Other	5	4	3
7.	Handhooked Wool Rug	5	4	3
8.	Handhooked Rug (other material)	5	4	3
9.	Handspun yarn, bulky weight	5	4	3
10.	Handspun yarn, sport weight	5	4	3
11.	Handspun yarn, lace weight	5	4	3
	**Handspun yarn worsted weight			
12.	Item made of Hand-spun Yarn	5	4	3

SECTION 8 Felted Wool

1.	Runner less than 48"	5	4	3
2.	2 Placemats	5	4	3
3.	Wallhanging	5	4	3
4.	Hat	4	3	2
5.	Mittens/gloves	4	3	2
6.	Purse/Bag	4	3	2
7.	Other felted item	4	3	2

SECTION 9 Knitting & Crocheting

1.	Mittens or gloves	4	3	2
2.	Socks	4	3	2
3.	Adult's cardigan	5	4	3
4.	Adult's pullover	5	4	3
5.	Child's Cardigan	4	3	2
6.	Child's Pullover	4	3	2
7.	Shawl, knit or crochet	5	4	3
8.	Vest, knit or crochet	4	3	2
9.	Hat or cap, knit or crochet	3	2	1
10.	Other knit item	4	3	2
11.	Other crochet item	4	3	2
12.	Lap blanket or bedspread	5	4	3
13.	Table runner, tatted	5	4	3
14.	Doily, tatted	4	3	2
15.	Other tatted item	4	3	2

SECTION 10 Home Accessories

1.	Centerpiece, not mounted	3	2	1
2.	Christmas item, sewn	4	3	2
3.	Christmas item, nature	4	3	2
4.	Christmas item, other	4	3	2
5.	Wreath, nature	4	3	2
6.	Wreath, other	4	3	2
7.	Kitchen sets, 3 pieces	3	2	1
8.	Luncheon sets	4	3	2
9.	Pillow cases	4	3	2
10.	Sofa pillow	4	3	2
11.	Stencil work	4	3	2

SECTION 11 Sewn Clothing & Accessories

1.	Adult clothing	\$5	4	3
2.	Child's clothing	5	4	3
3.	Adult clothing	5	4	3
4.	Adult clothing	5	4	3
5.	Sewing other than above	5	4	3

**Best of Workmanship Sewing Award sponsored by
Hutchinson's Interior*

SECTION 12 Woodcrafts & Basket

1.	Wood burning	4	3	2
2.	Wood carving	4	3	2
3.	Wooden frame	4	3	2
4.	Wooden toy	4	3	2
5.	Wooden Other	4	3	2
6.	Basket, traditional style	4	3	2
7.	Basket, natural material	4	3	2
8.	Basket, other	4	3	2

SECTION 13 Other Crafts

1.	Ceramics	4	3	2
2.	Crafts, nature	4	3	2
3.	Crafts, sewn	4	3	2
4.	Crafts, other	4	3	2
5.	Doll (manuf.) with historical, hand-made clothing	4	3	2
6.	Doll (manuf.) with cultural handmade clothing	4	3	2
7.	Doll (manuf.) with contemporary hand-made clothing	4	3	2
8.	Doll & clothing handmade	5	4	3
9.	Macrame item	4	3	2
10.	Papercutting framed or mounted only	4	3	2
11.	Sculptured piece	4	3	2
12.	Pottery, thrown	4	3	2
13.	Pottery, handwork	4	3	2
14.	Jewelry	4	3	2
15.	Stained glass	4	3	2
16.	Tooled leather	4	3	2
17.	Leather, other	4	3	2
18.	Wall hanging, not quilted	4	3	2
19.	Quilted Wall-hanging	4	3	2
20.	Hooked rug (over 3ft)	6	5	4
21.	Braided rug (over 36 ins.)	6	5	4
22.	Hooked rug (under 3ft)	6	5	4
23.	Hooked rug, other	6	5	4
24.	150th Tunbridge Fair Theme Craft	6	5	4

SECTION 14 Handwork of 4 Generations

1.	Handwork of 4 Generations (all exhibitors must be living)	16	12	8
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**4 Best of Show Awards in Crafts sponsored by Corner Rail Fence.*

FLOWERS & PLANTS DEPARTMENT 140

SECTION 1 Flowers

Please pre-register by September 1st. Label each container with name of flower and class # . Only one entry per class. Items are judged on quality of flowers and composition of arrangement.

Class	1st	2nd	3rd
1. Gladioli	\$4	3	2
2. Asters	4	3	2
3. Zinnias	4	3	2
4. Dahlias	4	3	2
5. Calendulas	4	3	2
6. Wild Flowers	4	3	2
7. Sunflowers	4	3	2
8. Cosmos	4	3	2
9. Marigolds	4	3	2
10. Holiday Arrangement	4	3	2
11. Other than above	4	3	2
12. 150th Tunbridge Fair Theme Arrangement	4	3	2

SECTION 2 Plants

Please label each container with name of plant and class #

Class	Article	1st	2nd	3rd
1.	Potted Begonia, in flower	4	3	2
2.	Potted Coleus	4	3	2
3.	Potted Gloxinia	4	3	2
4.	Potted Geranium	4	3	2
5.	African Violet	4	3	2
6.	Other-flowering	4	3	2
7.	Other-non-flowering	4	3	2

**One Best of Show Libby Dodge Plant Award for either flowering plants or plants*

BAKED GOODS DEPARTMENT 150

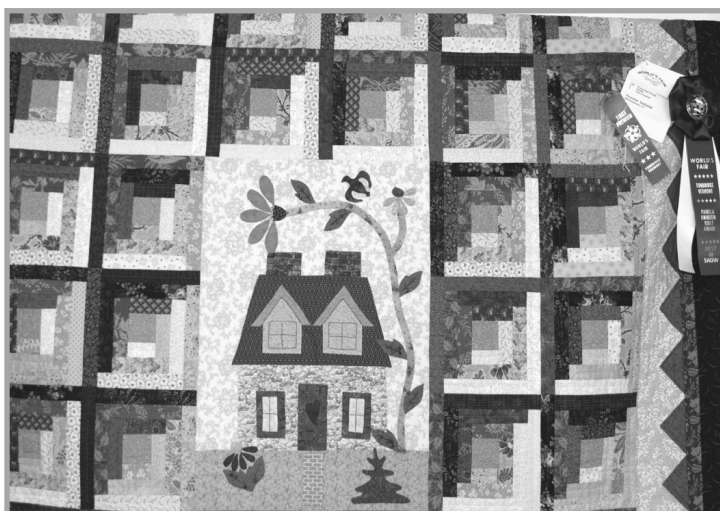
Please pre-register by September 1st.

Only one entry per class. Recipes to share would be nice! Label items & cover with plastic wrap, include the recipe if you wish. No heavy plates, our display cases are fragile. Only disposable dishes under entries. All baked entries become the property of the fair. Ribbons and premiums will be mailed if not picked up.

SECTION 1

Class	Article	1st	2nd	3rd
1.	White Bread	\$5	4	3
2.	Whole-Wheat Bread	5	4	3
3.	Quick Bread	4	3	2
4.	Gluten-free Bread	4	3	2
5.	Flavored yeast Bread	5	4	3
6.	Artisanal Bread	5	4	3
7.	Raised Rolls (4)	3	2	1
8.	Sweetened Doughnuts(4)	3	2	1
9.	Yeast-Raised Doughnuts(4)	3	2	1
10.	Two-Crust Pie-no custard/cream	5	4	3
11.	One-Crust Pie-no custard/cream	5	4	3
12.	Brownies(4)	3	2	1
13.	Bar Cookies(4)	3	2	1
14.	Filled Cookies(4)	3	2	1
15.	Dropped Cookies(4)	3	2	1
16.	Rolled Cookies(4)	3	2	1
17.	Loaf Cake	4	3	2
18.	Bundt Cake	4	3	2
19.	Cupcakes(4)	3	2	1
20.	Two-layer Cake-Frosted	5	4	3
21.	Angel Food Cake-Unfrosted	4	3	2
22.	Sponge Cake	4	3	2
23.	Fruit Cake	4	3	2
24.	Decorated Cake 150th Tunbridge Fair Theme	5	4	3
25.	Decorated Cake Form	3	2	1
26.	Single Layer Cake-Maple Sugar Frosted	5	4	3
27.	Coffee Cake	4	3	2
28.	Muffins(4)	3	2	1
29.	Gluten-free cake	4	3	2
30.	Other than above	3	2	1

3 Best of Show Prizes





SECTION 2— King Arthur Flour Baking Contest

In this baking contest, each contestant bakes biscotti using the recipe provided below. Judges will award 1st, 2nd, and 3rd prizes. Please pre-register by September 1st. Open to adults 18 and older only; one entry per person. All baked entries become the property of the fair. You must pick up your ribbons and prizes awarded at our times outlined above in the Floral Hall Section. We will not be responsible for any prizes or ribbons not picked up.

RULES:

1. Exhibitor must use King Arthur Flour and submit a UPC label from the King Arthur Flour bag when he/she submits the entry.
2. The recipe must be used exactly as it appears in the Tunbridge World's Fair Premium Book.
3. All entries must be submitted on a disposable plate or container for judging. **Please enter only four biscotti.**
4. Entries will be judged on **Thursday, September 15, 2022**. Judging will be based on the following criteria: Taste: 50 points, Appearance: 25 points, Texture: 25 points. TOTAL: 100 points
5. Failure to follow the rules may result in disqualification.
6. 1st place: \$75 gift card, 2nd place: \$50 gift card, 3rd place: \$25 gift card.

Maple Walnut Biscotti

PREP: 15 minutes. BAKE: 50 to 55 minutes. TOTAL: 1 hour 15 minutes. YIELD: 30 biscotti

Recipe also available at <https://www.kingarthurbaking.com/recipes/maple-walnut-biscotti-recipe>

Ingredients

- 2 cups (227g) coarsely chopped walnuts
- 2 large eggs
- 1/2 cup (99g) granulated sugar
- 1/2 cup (106g) light brown sugar or dark brown sugar, packed
- 1/4 cup (78g) maple syrup
- 1/4 to 1/2 teaspoon maple flavor, optional
- 5 tablespoons (75g) butter, melted
- 2 1/2 cups (300g) King Arthur Unbleached All-Purpose Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons (20g) maple sugar, for topping; optional

Instructions

1. Preheat the oven to 350°F. Lightly grease a large baking sheet or line with parchment.
2. Place the walnuts in a single layer on the baking sheet and bake for 8 to 10 minutes, until light golden brown and fragrant. Remove from the oven and let cool on a rack.
3. In a large mixing bowl, beat together the eggs, granulated and brown sugars, maple syrup, and maple flavor. Add the melted butter and mix until smooth.
4. Stir in the flour, baking powder, and salt until combined, then add the nuts.
5. Divide the dough in half and, using wet hands, shape each half into a rectangle about 12" long, 3" wide, and 1/2" thick. Sprinkle the top of each rectangle with a tablespoon of the maple sugar.
6. Bake for 30 minutes, until light golden brown and firmly set. Remove from the oven and let cool on the pan for 10 to 15 minutes.
7. Carefully transfer the baked logs to a cutting board and, using a serrated knife, cut the baked dough on a slight diagonal into 1/2"-thick slices. Saw the knife back and forth instead of pressing down, to keep the cookies from crumbling.
8. Place the slices close together, standing upright on the baking sheet. Return to the oven and bake for another 20 to 25 minutes, until the sides begin to brown. Remove from the oven and let cool on the baking sheet on a rack.
9. Store airtight at room temperature; they'll stay good for weeks.

CANNED FRUITS & VEGETABLES

DEPARTMENT 160

Please pre-register by September 1st. Label all jars with item's name only. Please exhibit all canned products in standard jars with standard lids, and make sure jars are sealed. No fancy covers; they obstruct view of contents. Only one entry per class.

Class	Article	1st	2nd	3rd
1.	Baked Beans	\$3	\$2	\$1
2.	Spaghetti Sauce	3	2	1
3.	Salsa	3	2	1
4.	Vegetable	3	2	1
5.	Spaghetti Sauce	3	2	1
6.	Meat	3	2	1
7.	Fruit	3	2	1
8.	Jam	3	2	1
9.	Jelly	3	2	1
10.	Pickle	3	2	1
11.	Relish	3	2	1
12.	Flavored Vinegar	3	2	1
13.	Flavored Oil	3	2	1
14.	Other than above	3	2	1

*One Best of Show Award sponsored by Boardway & Cilley

Rules For Junior Division

- All entries must have been made or grown by the exhibitor
- Exhibitors must be under the age of 18 as of September 15, 2022.
- Fill entry form with age and printed name.
- Have parent or guardian sign form.
- Pre-register!; Enter what you think you might bring, items can be deleted more easily than added.
- DEADLINE Sept 1—no guarantee of acceptance after that date.
- Bring items to the Junior Division, which is located in Floral Hall. Come early, avoid long lines.
- Items accepted from 9AM until 6:30PM on Wednesday, Sept 14. Items not pre-registered cannot be accepted after 5pm. You must pre-register to enter more than 3 items.
- Items will be judged on Thursday, Sept 15 and remain on display until Sunday evening.
- Items must be picked up Sunday between 6-7PM or Monday from 9-11AM.
- Any items not picked up will be disposed of.
- Articles exhibited at owner's risk.
- Please read standards and note entry limits.
- Call the superintendent with questions or if your exhibit is very large.

Best of Class rosettes will be awarded.

JUNIOR ANIMALS

See livestock departments for entry

SECTION 1 Fruits and Vegetables

Exhibits by individuals showing the best of their garden produce. Exhibits will be judged on the quality of the produce as well as the attractiveness of the display. Include names of all fruits and vegetables on entry blank. For classes 1-10, exhibit one variety per class, containing 3 uniform pieces displayed in your container. Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Tomatoes	\$2	1.50	1
2. Potatoes	2	1.50	1
3. Carrots	2	1.50	1
4. Cucumbers	2	1.50	1
5. Beets	2	1.50	1
6. Peppers	2	1.50	1
7. Summer Squash	2	1.50	1
8. Onions	2	1.50	1
9. Corn	2	1.50	1
10. Other small vegetable or fruit not listed above	2	1.50	1

For Classes 11-15, enter one variety per class. Limit 1 entry per class.

11. Winter Squash	2	1.50	1
12. Cabbage	2	1.50	1
13. Melon	2	1.50	1
14. Largest Zucchini	2	1.50	1
15. Other not listed above	2	1.50	1
16. Dry Beans: 1 pint jar. Limit 4 different varieties, please label.	2	1.50	1
17. Pumpkin: 1 only that exhibitor can carry, judged on its beauty.	2	1.50	1

SECTION 2 Market Basket

Enter at least 6 different fruit/vegetables grown by exhibitor in an attractive display. Judged on quality of produce as well as attractiveness of display. Limit 1 entry.

1. Market Basket	\$ 4	3	2
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SECTION 3 Decorated Vegetables

Exhibitors should use their imagination in decorating and displaying articles in this category. Limit 1 entry per class. Due to spoilage any carved entry will automatically be marked down. Entries showing rot will be discarded.

Class	Excellent	Good	Fair
1. Decorated Vegetable. Use your imagination by using sequins, paints, glue, paper, cloth, etc.	\$3	2	1
2. Diorama: group of decorated vegetables in a scene	3	2	1

SECTION 4 Sunflowers

Limit 1 entry per class. Judged on size. Pick up entry tag at Floral Hall, then take to Dodge-Gilman to be measured and displayed

Class	Excellent	Good	Fair
1. Largest Sunflower Head	3	2	1
2. Tallest sunflower Cut roots off at soil line, one head	3	2	1

Tall sunflowers may be picked up at 6PM on Sunday. Any not picked up at that time will be discarded.

SECTION 5 Scarecrows

Pick up entry tag at Floral Hall, then take to Dodge-Gilman for display. Limit 1 entry per exhibitor. Judged on originality, design and method of display.

5	4	3
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junior plants & cooking

SECTION 6 Plants & Flowers

All entries judged on quality, symmetry of arrangement, the use of color, and the method of display. Limit of one entry per class.

	Excellent	Good	Fair
1. Potted Plant	3	2	1
2. Dry Flower Arrangement	3	2	1
3. Fresh Flower Arrangement	3	2	1
4. Dry Herbs—Exhibit at least 4 different varieties. Dried herbs may be hung, displayed in jars or in prepared products such as tea bags, potpourri's, etc. All herbs should be properly labeled.	3	2	1
5. Fresh Herbs—Exhibit at least 3 different labeled varieties, each in its own bottle of water with 3-5 stems per bottle.	3	2	1
6. Collection of Gourds—Several different varieties in an attractive display	3	2	1
7. Other	3	2	1

SECTION 7 Food

Limit of 1 entry in each class

Entries judged on appearance and taste. Please consider food will be displayed at room temperature for several days. Any food showing spoilage may be disposed of. Bring all items on disposable dishes of appropriate size wrapped in clear plastic. Due to health regulations all food will be disposed of at 6PM on Sunday.

Class	Excellent	Good	Fair
1. Bread—1 loaf	\$4	3	2
2. Cake—1	4	3	2
3. Pie—1, Please, no custard or cream pies	4	3	2
4. Cookies—3	3	2	1
5. Brownies—3	3	2	1
6. Cupcakes—3	3	2	1
7. Muffins—3	3	2	1
8. Candies, Confections—3	3	2	1
9. Other	3	2	1

Prize in memory of Mary Ellen LaFrancis

SECTION 8 Home Canned Foods

Exhibit 1 standard pint canning jar of produce. Jams and jellies should be exhibited in standard jelly jars. This class will be judged on attractiveness, jar fill, clarity of liquid, cleanliness, color, label and quality.

Limit of 1 entry per class

Class			
1. Jams or Jellies	2	1.50	1
2. Fruit or Vegetable	2	1.50	1
3. Pickles or Relish	2	1.50	1
4. Sauces	2	1.50	1
5. Other	2	1.50	1



SECTION 9

A special contest for ages 7-17, top 3 winners will receive special ribbons and prize from King Arthur Flour. www.kingarthur.com

All participants make the following recipe, bring 4.



Basic Muffins (with berry and oatmeal versions)

This recipe is a taking-off point; use it to create your own favorite muffins by adding fruits and flavorings, nuts and vegetables, or substituting various grains. Muffins, being so easy and quick to make, are wonderful for experimenting.

For instant gratification, of both the taste buds and the creative spirit, nothing beats a muffin!

Prep 10 mins Bake 15 to 20 mins Total 30 mins Yield 24 mini or 12 standard

Ingredients

- 2 cups (212g) pastry flour or 2 cups (240g) King Arthur Unbleached All-Purpose Flour*
 - 1/2 cup (100g) granulated sugar • 1/2 teaspoon salt • 1 tablespoon (14g) baking powder
 - 1 cup (227g) milk • 1/4 cup (50g) vegetable oil or 4 tablespoons (57g) melted butter (optional)*
 - 2 large eggs
 - 1 teaspoon vanilla extract, optional • sparkling white sugar, optional; for topping *See "tips," below Instructions
1. Preheat your oven to 425°F. Lightly grease the cups of a standard 12-cup muffin pan. Or line the cups with papers, and grease the papers.
 2. Blend together the dry ingredients.
 3. Beat the liquid ingredients together — milk, oil or butter, eggs, and vanilla — until light.
 4. Pour the wet ingredients into the dry ingredients. Take a fork or wire whisk and blend the two briefly — about 20 seconds should do it. The secret to light and tender muffins lies in blending together the liquid and dry ingredients gently. It's OK to leave some lumps that look as if they want more stirring; they really don't. So, no matter how hard it is, resist the impulse.
 5. Fill the cups of the muffin pan two-thirds to three-quarters full. Sprinkle with sparkling white sugar, if desired.
 6. Bake the muffins for 15 to 20 minutes, or until a toothpick inserted into the middle of one of the center muffins comes out clean. Remove them from the oven, and as soon as you can handle them turn them out of the pan onto a rack to cool.

Tips from our Bakers

If you leave the oil out, you can reduce the calories in your muffins by about 30%; the flavor will still be excellent, but muffins won't be quite as tender, and won't keep as well should you happen to have any left over. • To make oatmeal muffins: If you like the old-fashioned taste of oats, you'll love this easy variation. Instead of using 2 cups of flour, use 1 cup rolled oats and 1 1/4 cups flour. If you like a heartier muffin, substitute brown sugar for granulated. These muffins don't rise as high as the basic muffins, but they certainly taste wonderful! • To make berry or fruit muffins: Add 1 1/2 cups of berries to the recipe (or finely chopped, well-drained fresh fruit: peaches, apples, etc.; or chopped dried fruit; or Jammy Bits, sweet, soft little morsels of fruit purée). To make sure berries or fruit stay evenly distributed throughout the batter, add to the dry ingredients and mix until coated before adding the liquid ingredients. This prevents them from sinking once the liquids are blended in.

junior crafts

SECTION 10 Crafts

Limit 1 entry per class. Judged on workmanship appropriate to age, completeness and originality. You must call the superintendent if your craft is larger than 24" by 24".

Class	1st	2nd	3rd
1. Woodworking	\$4	3	2
2. Metalwork	4	3	2
3. Ceramics, clay/sculpy	3	2	1
4. Jewelry	3	2	1
5. Paper Craft	3	2	1
6. Other, not listed above			
Please describe item	3	2	1

SECTION 11 Building Blocks

Building Block Creation, bring on a base of appropriate size.

LIMIT 1 (ie. Lego®)	3	2	1
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SECTION 12 Yarnworks

Judged on workmanship, material, completeness, style and originality. Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Knitting	4	3	2
2. Crocheting	4	3	2
3. Home spun yarn	4	3	2
4. Weaving	4	3	2
5. Felting	4	3	2
6. Needlework	4	3	2
(cross stitch, embroidery, latch hook etc.)			

SECTION 13 Sewing

Articles will be judged on style, color, material, originality, trimming, pressing, cleanliness, workmanship and completeness. Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Pillow	3	2	1
2. Doll clothes	3	2	1
3. Clothing articles	5	4	3
4. Quilt	5	4	3
5. Wall Hanging	4	3	2
6. Other, please describe			

SECTION 14 Art

All entries in this category must be framed or matted with a sturdy hanger. String or wire held on by duct tape etc. is not acceptable. Art size limited to 20" by 24" including frame. Any entry that doesn't meet these standards will not be accepted. Entries will be judged on design, workmanship and quality.

Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Drawings: pencil, ink charcoal or Painting: pastels, oil or watercolor	\$4	3	2

SECTION 15 Photography

All entries must be mounted in an appropriate frame with a sturdy hanger, so they can be hung safely. Limit 1 entry per class.

1. Photo	3	2	1
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SECTION 16 School or Group Art or Craft

Articles entered in this class will consist of one or more craft items prepared by a group of young people under the direction of a teacher or leader. It can be one large item prepared by the group, such as a quilt or a wall hanging, or a collection of many similar items made by individual students in a group. Group crafts may be brought in Tuesday Evening with permission from superintendent—Call to arrange time.

Please describe the article on the entry blank, with approximate size. The craft must be contained in a way to make it easily moved. Each group should have unique name. Limit 1 entry per group.

1. School or Group Art or Craft	10	8	6
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