

VEGETABLES/FRUITS/CANNING/BAKING/CANDY/MISCELLEANOUS

Superintendents: Darl Evans (Chair)
Sam Barb, Jared McLaughlin, Joe Moore, Alisha Tilley

Arts & Crafts Committee:

Items Accepted: THURSDAY - AUG 5, 2020 FRIDAY - AUG 6, 2020
5:00 PM - 9:00 PM 9:00 AM - 12:00 PM (NOON)
DEPARTMENTS - 10, 11, 12, 13, 14 & 17 & 19

Judging Will Begin Promptly @ 12:00 PM August 6th for All Departments Listed Above Except Department 17

SATURDAY - AUG. 7, 2020

8:00 AM - 11:30 AM

DEPARTMENTS - 15, 16, 17, 18 & 19

Judging Will Begin Promptly @ 12:00 PM August 7th

For further information call: 740-272-6898

Entry Fee

Entry fee for all departments 10 thru 19 will be \$1 per entry or a \$40 unlimited entry fee. The \$40 unlimited entry fee will include a weekly pass. Entries close SATURDAY, JUNE 26th, 2020 at 5:00 PM

HIGH POINT AWARDS

4 Points for each 1st Place 3 Points for each 2nd Place
2 Points for each 3rd Place 1 Point for each entry exhibited

- All items entered must be your own work and must not have been displayed at the Hartford Fair during the past 2 years. The committee has the right to refuse any entry not clean or suitable for class.
- Exhibitor must complete entry form. This must be returned either by mail or taken to the secretary's office at the fairgrounds by the deadline of **SATURDAY, JUNE 26th, 2020**. The secretary's office is open 9 AM to 4 PM Monday - Friday. The entry fee allows the exhibitor to compete for the premium paid to a first, second and third place winner in each category.
- On entry form the Class Letter you are entering is placed as a heading. Under description write the category and under entry number write the Lot No. of the category which is the number at the left of the column.
- Entry tags will be mailed to the address on the entry form. If you want a season ticket mailed, you must provide a self-addressed envelope.
- Exhibitor must accompany the exhibit or have a representative on the grounds to look after exhibit upon entry and withdrawal. Exhibitor claim check stub must be presented for withdrawal.
- Articles must be picked up Sunday, Aug 15th 11:00 AM to 2:00 PM.
- NO SATURDAY PICKUP! Perishable items will be disposed of at the discretion of the committee. The Hartford Fair is not responsible for items left in the building after August 16th. Unclaimed items will only be kept for 30 days after the fair.
- No purchased articles can compete for a premium.
- Any article entered out of its class will be disqualified.
- Soiled articles will not be considered by the judges.
- Each exhibitor may enter as many class categories as he desires, but only one entry to each category (or lot number) with the exception of the "Baby Quilt Contest and Crochet/Knitting Contest for Babies".
- Entry tags must be attached to the exhibit. Name must be on the inside of tag and under no circumstances be unfolded to reveal the exhibitor's name until after judging. After judging all cards will be unfolded so that spectators may see who has made the entry. Please fasten securely to entry.

There will be a "Best of Show" rosette given in each class.

DEPT 16 - FRESH VEGETABLES

SATURDAY, AUG 7th, 2020 / 8:00 AM - 11:30 AM

ONE ENTRY PER LOT ~ CHECK DIVISION 5 FOR ALL RULES

CLASS A - MISCELLANEOUS VEGETABLES

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Onions, Green (6)	\$3	\$2	\$1
2.	Onions, White (4)	\$3	\$2	\$1
3.	Onions, Red (4)	\$3	\$2	\$1
4.	Onions, Yellow (4)	\$3	\$2	\$1
5.	Garlic (4)	\$3	\$2	\$1
6.	Horseradish (1)	\$3	\$2	\$1
7.	Carrots (5)	\$3	\$2	\$1
8.	Tomatoes, Red (5) (Piece of vine attached)	\$3	\$2	\$1
9.	Tomatoes, Yellow (5) (Piece of vine attached)	\$3	\$2	\$1
10.	Tomatoes, Roma (5) (Piece of vine attached)	\$3	\$2	\$1
11.	Tomatoes, Red Cherry (15)	\$3	\$2	\$1
12.	Tomatoes, Yellow Cherry (15)	\$3	\$2	\$1
13.	Zucchini Squash (1)	\$3	\$2	\$1
14.	Butternut Squash (1)	\$3	\$2	\$1
15.	Summer Squash (1)	\$3	\$2	\$1
16.	Spaghetti Squash (1)	\$3	\$2	\$1
17.	Acorn Squash (1)	\$3	\$2	\$1
18.	Egg Plant (1)	\$3	\$2	\$1
19.	Sweet Corn (3)	\$3	\$2	\$1
20.	Cabbage (1)	\$3	\$2	\$1
21.	Green Peppers (3)	\$3	\$2	\$1
22.	Sweet Bell Peppers Red/Yellow/Orange (3)	\$3	\$2	\$1
23.	Banana Peppers (4)	\$3	\$2	\$1
24.	Chili Peppers (10)	\$3	\$2	\$1
25.	Jalapeno Peppers (5)	\$3	\$2	\$1
26.	Cucumbers, Green Slicers (2)	\$3	\$2	\$1
27.	Cucumbers, Small Pickling (4)	\$3	\$2	\$1
28.	Beets (5)	\$3	\$2	\$1
29.	Sweet Potatoes (3)	\$3	\$2	\$1
30.	Potatoes, White (5)	\$3	\$2	\$1
31.	Potatoes, Red (5)	\$3	\$2	\$1
32.	Potatoes, Yukon Gold (5)	\$3	\$2	\$1
33.	Green Beans (12)	\$3	\$2	\$1
34.	Wax Beans (12)	\$3	\$2	\$1
35.	Royal Burgundy Beans (12)	\$3	\$2	\$1
36.	Horticulture Beans (12)	\$3	\$2	\$1
37.	Freaks of Nature	\$3	\$2	\$1
38.	Radishes (6)	\$3	\$2	\$1
39.	Any Other Root Vegetable (identify species, (6)	\$3	\$2	\$1

CLASS B - VEGETABLE DISPLAY

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Vegetable Display	\$10	\$8	\$5

Best exhibit of a variety of products from farm and home, grown by exhibitor and may include homegrown vegetables and fruits. These will be judged on attractiveness of display, quality of produce and variety. **Display should not exceed 15" x 18" in size.**

CLASS C—LARGEST VEGETABLES

To be judged strictly on size of shape.

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Corn (longest ear)	\$3	\$2	\$1
2.	Cabbage (heaviest head)	\$3	\$2	\$1
3.	Potato (largest)	\$3	\$2	\$1
4.	Zucchini (largest)	\$3	\$2	\$1
5.	Squash (largest)	\$3	\$2	\$1
6.	Sunflower (largest head)	\$3	\$2	\$1
7.	Cucumber (longest)	\$3	\$2	\$1
8.	Basket w/5 varieties of Squash	\$3	\$2	\$1

CLASS D—FRUIT

Exhibits of fruit shall be a single plate of 3 Specimens properly identified All fruit will be displayed on white Styrofoam plates supplied by the fair.

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Small Fruit (3)	\$3	\$2	\$1
2.	Large Fruit (1)	\$3	\$2	\$1
3.	Rhubarb (3)	\$3	\$2	\$1

DEPT 17 – CANNING

Placed: THURSDAY AUG. 5th / 5:00 PM - 9:00 PM or
 FRIDAY, AUG. 6th / 9:00 AM - NOON
 SATURDAY, AUG. 7th / 8:00 AM - 11:30 AM

ONE ENTRY PER LOT ~ CHECK DIVISION 5 FOR ALL RULES

Judging will start promptly at 12:30 PM. Canned goods are not sampled.
 They will be judged on clarity & appearance only

CLASS A – FRUIT

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Applesauce	\$3	\$2	\$1
2.	Peaches	\$3	\$2	\$1
3.	Fruit Salsa	\$3	\$2	\$1
4.	Apples	\$3	\$2	\$1

CLASS B – VEGETABLES

Vegetables not practical in quart jars may be shown in two pint jars attached together.
 All jars to be properly labeled.

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Green Beans	\$3	\$2	\$1
2.	Beets	\$3	\$2	\$1
3.	Spaghetti Sauce	\$3	\$2	\$1
4.	Tomatoes (whole)	\$3	\$2	\$1
5.	Tomato Juice	\$3	\$2	\$1
6.	Vegetable Soup	\$3	\$2	\$1
7.	Salsa – with Tomatoes	\$3	\$2	\$1
8.	Peppers	\$3	\$2	\$1

CLASS C –JELLY

(Jelly may be in pint jar or jam/jelly jars)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Apple	\$3	\$2	\$1
2.	Blackberry	\$3	\$2	\$1
3.	Black Raspberry	\$3	\$2	\$1
4.	Jalapeno Pepper	\$3	\$2	\$1
5.	Grape	\$3	\$2	\$1
6.	Strawberry	\$3	\$2	\$1
7.	Elderberry	\$3	\$2	\$1
8.	Other Than Listed (Must Name Type)	\$3	\$2	\$1

CLASS D –JAM

(Jelly may be in pint jar or jam/jelly jars)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Blackberry	\$3	\$2	\$1
2.	Peach	\$3	\$2	\$1
3.	Raspberry	\$3	\$2	\$1
4.	Strawberry	\$3	\$2	\$1
5.	Cherry	\$3	\$2	\$1
6.	Blueberry	\$3	\$2	\$1
7.	Other Than Listed (Must Name Type)	\$3	\$2	\$1

CLASS E – MARMALADE

(May be in pint jars or jam/jelly jars)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Orange	\$3	\$2	\$1
2.	Any Other Fruit	\$3	\$2	\$1

CLASS F – BUTTER (in pint jar)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Apple	\$3	\$2	\$1
2.	Peach	\$3	\$2	\$1
3.	Hot Pepper	\$3	\$2	\$1

CLASS G – PICKLES (in pint jar)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Watermelon Rind	\$3	\$2	\$1
2.	Dill Pickles (qt. jar)	\$3	\$2	\$1
3.	Bread and Butter	\$3	\$2	\$1
4.	Relish	\$3	\$2	\$1
5.	Peppers	\$3	\$2	\$1
6.	Gherkins	\$3	\$2	\$1

CLASS H – BEST DISPLAY JELLY/JAM

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Jelly (at least 6 different jellies)	\$7	\$5	\$3
2.	Jam (at least 6 different jams)	\$7	\$5	\$3

DEPT 18 – BAKING/CANDY

SATURDAY, AUG. 7th / 8:00 AM - 11:30 AM

ONE ENTRY PER LOT ~ CHECK DIVISION 5 FOR ALL RULES

Judging will start promptly at 12:30 PM. All baking exhibits should be on 6" white Styrofoam plates and be covered. Plates will be available, if necessary.

CLASS A – PIES

(Exhibit 1 serving of pie wrapped in clear plastic wrap)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Apple (1 slice)	\$3	\$2	\$1
2.	Cherry (1 slice)	\$3	\$2	\$1
3.	Blueberry (1 slice)	\$3	\$2	\$1
4.	2 Crust Raisin (1 slice)	\$3	\$2	\$1
5.	Pecan (1 slice)	\$3	\$2	\$1
6.	Peach (1 slice)	\$3	\$2	\$1
7.	Fruit Hand Pie (1 pie)	\$3	\$2	\$1
8.	Coconut Pie Baked (1 slice)	\$3	\$2	\$1

CLASS B – BREADS

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	White Bread (1/2 loaf)	\$3	\$2	\$1
2.	Tea Ring (3)	\$3	\$2	\$1
3.	Corn Bread (1/2 loaf)	\$3	\$2	\$1
4.	Fruit Bread (3)	\$3	\$2	\$1
5.	Nut Bread (1/2)	\$3	\$2	\$1
6.	Italian Bread (3)	\$3	\$2	\$1
7.	Banana Muffins (3)	\$3	\$2	\$1
8.	Scones (3)	\$3	\$2	\$1
9.	Rye Bread (1/2 loaf)	\$3	\$2	\$1
10.	Whole Wheat (1/2 loaf)	\$3	\$2	\$1
11.	Strawberry Bread (1/2 loaf)	\$3	\$2	\$1
12.	Apple Pull-Apart Bread (must use following recipe - 1/2 loaf)	\$3	\$2	\$1

Red Star* Yeast will provide prizes to participants in Class B (Breads)

Apple Pull-Apart Bread

Total Time: Prep 40 min + Bake: 5 min + cooling

Yield: 16 Serving

INGREDIENTS:

- 1 pkg - Active Dry Yeast
- 1 cup - Warm Milk
- 1/2 cup - Butter, Melted, Divided
- 1 - Egg
- 2/3 cup + 2 Tbsp - Sugar, Divided
- 1 tsp. - Salt
- 3-3 1/2 cup - All Purpose Flour
- 1 - Medium Tart Apple, Peeled and Chopped
- 1/2 cup - Finely chopped Pecans
- 1/2 tsp - Cinnamon

ICING:

- 1 cup - Confectioner's Sugar
- 2-3 tsp - Hot Water
- 1/2 tsp - Vanilla Extract

Preheat Oven: 350°F

DIRECTIONS:

- In a large bowl, dissolve yeast in milk. Add 2 tbsp. butter, egg, 2 tbsp. sugar, salt and 3 cups flour; beat until smooth. Add enough remaining flour to form a stiff dough. Turn onto a floured surface, knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turn once o grease top. Cover and let rise in a warm place until doubled, about one (1) hour.
- Combine the apple, pecans, cinnamon and remaining sugar; set aside. Punch dough down; divide in half. Cut each half into 16 pieces. On a lightly floured surface pat or roll out each piece into a 2 1/2" circle. Place 1 tsp. apple mixture in center of circle, pinch edges together and seal forming a ball. Dip in remaining butter.
- In a greased 10" tube pan, place 16 balls, seam side down; sprinkle with 1/4 cup apple mixture. Layer remaining balls; sprinkle with remaining apple mixture. Cover and let rise until nearly doubled, about 45 min.
- Bake at 350° for 35-40 minutes or until golden brown. Cool for 10 minutes, remove from pan to a wire rack. Combine icing ingredients; drizzle over warm bread.

CLASS C – COOKIES

(No mixes or commercially prepared mixes)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Pecan Sandies (3)	\$3	\$2	\$1
2.	Cake Box Cookies w/recipe (3)	\$3	\$2	\$1
3.	Chocolate Chip (3)	\$3	\$2	\$1
4.	Refrigerator Cookies (3)	\$3	\$2	\$1
5.	Peanut Butter (3)	\$3	\$2	\$1
6.	Sugar (3)	\$3	\$2	\$1
7.	Biscotti (3)	\$3	\$2	\$1
8.	Orange Cookies (3)	\$3	\$2	\$1
9.	Snicker Doodles (3)	\$3	\$2	\$1
10.	Oatmeal (3)	\$3	\$2	\$1
11.	Cherry Cookies (3)	\$3	\$2	\$1
12.	Honey Drops (must use following recipe)	\$3	\$2	\$1

Honey Drops

INGREDIENTS:

- 1 cup - Shortening
- 2 - Eggs
- 2 1/4 cups - Flour
- 1 tsp. - Almond or Vanilla Extract (your choice)
- 1/2 cup - Honey
- 1/2 cup - Sugar
- 1/2 cup - Nuts (optional)
- 1/2 tsp - Baking Soda

Preheat Oven 350°F

Directions:

- Cream shortening, sugar and eggs
- Add honey and extract. Mix well
- Add baking soda and 1/3 cup of flour
- Add another 1/3 cup of flour and mix well.
- Add last 1/3 cup of flour and mix well.
- Add nuts, mix.
- Grease cookie sheet and drop cookies by tsp on to sheet.
COOK FOR 8-10 minutes.

CLASS D – BAKING FOR KIDS

Must be prepared and entered by youth; No commercially prepared mixes.

LOT	DESCRIPTION	1 ST	2 ND	3 RD
Youth Ages 6-12 only as of January 1st of current year				
1.	Peanut Butter (3)	\$3	\$2	\$1
2.	Chocolate Chip (3)	\$3	\$2	\$1
3.	Thumbprint (3)	\$3	\$2	\$1
4.	Ugliest Cake (can use dummy box)	\$3	\$2	\$1
Youth Ages 13-18 only as of January 1st of current year				
5.	Peanut Butter (3)	\$3	\$2	\$1
6.	Gingerbread Person (3)	\$3	\$2	\$1
7.	Thumbprint (3)	\$3	\$2	\$1
8.	Ugliest Cake (can use dummy box)	\$3	\$2	\$1

CLASS E – CAKES

(Exhibit one large piece)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Berry Cake (1 slice)	\$3	\$2	\$1
2.	Orange Chiffon (1 slice)	\$3	\$2	\$1
3.	Spice Cake (1 slice)	\$3	\$2	\$1
4.	Applesauce Cake (1 slice)	\$3	\$2	\$1
5.	White Almond Cake (1 slice)	\$3	\$2	\$1
6.	Pound Cake (1 slice)	\$3	\$2	\$1
7.	Coffee Cake (1 slice)	\$3	\$2	\$1
8.	Bundt Cake (1 slice)	\$3	\$2	\$1
9.	Marble Cake (1 slice)	\$3	\$2	\$1
10.	Carrot Cake (1 slice)	\$3	\$2	\$1
11.	Strawberry Buttermilk Pound Cake (must use following recipe)	\$3	\$2	\$1

Strawberry Buttermilk Pound Cake

INGREDIENTS:

- ½ cup - Shortening
- ½ cup - Butter
- 2 cups - Granulated Sugar
- 3 oz. - Pkg of Strawberry Gelatin
- 5 - Large Eggs (at room temperature)
- 1 cup - Buttermilk (whole milk can be used) at room temperature
- 3 cups - All Purpose Flour
- ½ tsp - Salt
- 2 ½ tsp - Baking Powder
- 1 Tbsp - Vanilla Extract

DIRECTIONS:

PREHEAT OVEN: 325°F

1. Sift flour, salt & baking powder
 2. Prepare a 10" bundt pan with solid vegetable shortening then sugar or flour
 3. In the bowl of a stand mixer, cream together shortening and butter. Add sugar, mix until fluffy.
 4. Mix eggs in one at a time until mixes in the batter. Add vanilla and mix in the batter.
 5. Add Strawberry gelatin into the flour mixture. Whisk to combine.
 6. Add flour mixture alternately, buttermilk, beginning and ending with flour mixture. (1/3 flour mixture, ½ buttermilk, 1/3 flour, ½ buttermilk, 1/3 flour)
 7. Pour batter into bundt pan and smooth top
Bake for 65-70 minutes.
- Allow cake to cool for 14-15 minutes, then carefully turn out on a serving tray.

CLASS F – DECORATED CAKES

Entries will be judged on originality, appearance and workmanship of decorations only.
Cake may be a dummy.

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Disney Theme	\$3	\$2	\$1
2.	Beach Theme	\$3	\$2	\$1
3.	Design using Fondant	\$3	\$2	\$1
4.	Lego Cake	\$3	\$2	\$1
5.	Super Hero	\$3	\$2	\$1

CLASS G – CANDY/SNACK

(Three pieces per entry)

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Creams (3)	\$3	\$2	\$1
2.	Toffee (3)	\$3	\$2	\$1
3.	Carmel Pretzel Crack (3)	\$3	\$2	\$1
4.	Sponge Candy (3)	\$3	\$2	\$1
5.	Molded Candy (3)	\$3	\$2	\$1

CLASS H – MEN ONLY

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Cake Box Cookie (3)	\$3	\$2	\$1
2.	Apple Pie (1 slice)	\$3	\$2	\$1
3.	Sweet Rolls (3)	\$3	\$2	\$1
4.	Blonde Brownies (3)	\$3	\$2	\$1

CLASS I – CHOCOLATE LOVERS

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Cherry Lovers Contest	\$7	\$5	\$3

DEPT 19 – MISCELLANEOUS

SATURDAY, AUG. 7th / 8:00 AM - 11:30 AM

CLASS A – MISCELLANEOUS

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Homemade Noodles (1 pkg)	\$3	\$2	\$1
2.	Pie Crust (with recipe)	\$3	\$2	\$1
3.	Eggs, Any Fowl (½ dozen)	\$3	\$2	\$1
4.	Eggs, Brown (½ dozen)	\$3	\$2	\$1
5.	Eggs, Blue/Green, Natural (½ dozen)	\$3	\$2	\$1
6.	Liquid Honey	\$3	\$2	\$1
7.	Maple Syrup	\$3	\$2	\$1

CLASS B – TRADITIONAL SCARECROW CONTEST

Entry must be free standing. Not to exceed six feet in height and no less than 3 feet or will be disqualified. Total display must not use more than 3 feet square floor space. Scarecrows must be depict DIRECTIONALITY.

LOT	DESCRIPTION	1 ST	2 ND	3 RD
1.	Essential Workers	\$18	\$15	\$10

**HIGH POINT WINNER SPONSORS & SPECIAL AWARDS
BY DEPARTMENT FOR SIXTH DIVISION –
ARTS/CRAFTS/FLOWERS**

Dept. 16 – Vegetables - \$25 Special Premium Baker's Acres
Dept. 17 – Canning - \$25 Special Premium Legend Hills Orchard
Dept. 18 – Baking Candy - \$25 Special Premium Licking Co. Auditor – Mike Smith
Dept 18 –Class F- \$25 Special Premium Memory of Rosanne Parkinson - All O'CAKEsions