



DUPLIN AGRIBUSINESS FAIR

October 17-20, 2018

General information for Individual Exhibits



DUPLIN COUNTY CENTER



- policies and rules
 - score criteria
- enter and return schedule
- division director contacts
 - premium award

Policies Regarding Educational and Individual Exhibits

1. All entries need to have been grown, prepared or made since September 2017.
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 15, 2018, from 4:00 pm – 7:00 pm and Tuesday, October 16, 2018, from 8:00 am – 11:30 a.m.
4. Entries will be judged Tuesday, October 16, 2018, 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 22, 2018, from 3:00 pm – 6:30 pm. The fair is not responsible for exhibits left after 6:30 p.m. on October 22, 2018.
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. A single entry will not be accepted to compete in more than one individual class. Except when, in example, a “Best of Show” or “Best of Fair” award is offered, all individual entries in that corresponding division/class (as listed in the premium catalog) are judged and require no additional registration during the entry in-take process.
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 class (unless otherwise designated in department information).

First Place \$8 Second Place..... \$4

Exhibit Categories

Division 1 – Educational Exhibits

4-H—Bridget Huffman, Duplin Cooperative Extension 4-H Agent, 910.296.2143

Family and Consumer Sciences—Sydney Johnson, Duplin Cooperative Extension. 910.296.2143

Public Education —Duplin County Schools

Public School Art—Duplin County Schools

Division II – Field Crops

Blake Sandlin, Duplin Cooperative Extension, Field Crops, 910.296.2143

Division III – Horticultural Products

Tom Hroza —Duplin Cooperative Extension, Horticulture Agent, 910.296.2143

Division IV – Family and Consumer Science

Sydney Johnson—Duplin Cooperative Extension, Family & Consumer Sciences Agent, 910.296.2143

Theresa Bowles/Betty Caraway --Duplin Extension and Community Association Club

Division V – Livestock

Livestock Show

Bridget Huffman, Duplin Cooperative Extension 4-H Agent, 910.296.2143

Charmae Kendall—Duplin Cooperative Extension, 4-H Youth Livestock, 910.296.2143

Adam Ross—Duplin Cooperative Extension, 4-H Youth Livestock, 910.296.2143

Poultry

Margaret Ross, NC Cooperative Extension, Area Poultry Agent, 252.670.8254

Division VI – Youth

Field Crops

Blake Sandlin, Duplin Cooperative Extension, Field Crops, 910.296.2143

Horticultural Products

Tom Hroza — Duplin Cooperative Extension, Horticulture Agent, 910.296.2143

Family and Consumer Science

Sydney Johnson—Duplin Cooperative Extension, FCS Agent, 910.296.2143

Livestock Show (held September 13, 14, 15, 2018)

Bridget Huffman, Duplin Cooperative Extension 4-H Agent, 910.296.2143

Charmae Kendall—Duplin Cooperative Extension, 4-H Youth Livestock, 910.296.2143

Adam Ross—Duplin Cooperative Extension, 4-H Youth Livestock, 910.296.2143

Youth Livestock and Poultry

Bridget Huffman, Duplin Cooperative Extension 4-H Agent, 910.296.2143

Charmae Kendall—Duplin Cooperative Extension, 4-H Youth Livestock, 910.296.2143

Adam Ross—Duplin Cooperative Extension, 4-H Youth Livestock, 910.296.2143

Margaret Ross, NC Cooperative Extension, Area Poultry Agent, 252.670.8254

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 County Cooperative Extension, 910.296.2143
1st Place \$100 2nd Place \$75 3rd Place \$50



A-4 Family and Consumer Sciences
Sydney Johnson, Duplin County Cooperative Extension, 910.296.2143
No award

A-5 Heritage
Cowan Museum Curator Robin Grothe
No award

A-6 Conservation Services
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

Director – Blake Sandlin

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.

Score Card – Field crops

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

Score Card – Hay

Chemical Analysis.....	100 total points
Crude protein	20 points
ADF.....	20 points
TDN.....	20 points
Nitrates.....	20 points
Dry matter	20 points
Visual Analysis	100 points total
Leafiness	15 points
Maturity at harvest	15 points
Odor	20 points
Color	15 points
Softness	15 points
Purity of forage	20 points

(Point penalties on: molds, weeds, foreign matter, excess moisture, not enough moisture, excessive nitrates)

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 capping, 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 – Sydney Johnson

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 food or foods mixed with low and high acid ingredients must be processed in steam pressure canner. Please indicate on label for fair entry, if supplemental acidification product was added to the canned food item being entered.
3. Canning guidelines from the following book resources are recommended:
 - a. USDA’s Complete Guide to Home Cooking
 - b. Ball Blue Book (edition years 2013, or earlier, only)
 - c. So Easy to Preserve
 - d. Other sources must be approved by the Directors

Online resource for canning guidelines are:

- a. NCSU Food Safety portal (foodsafety.ces.ncsu.edu/home-food-preservation/)
- b. National Center for Home Food Preservation (nchfp.uga.edu)

4. All entries must be labeled as to

• CONTENT

• PROCESSING METHOD

• 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.

Sample label for Canned items	Sample label for Dried items
Contents: Tomatoes with acid supplement	Contents: Apples
Processing method: Hot water canner	Processing method: Dehydrator
Processing time: 25 minutes	Processing time: 15 hours
Entries not labeled will not be judged	

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. acid food or foods mixed with low and high acid ingredients must be processed in 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	<u>35 points</u>
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.....	<u>35 points</u>
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.....	<u>30 points</u>
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	<u>35 points</u>
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) <u>25 points</u>	
Total.....	100 points

Score Card – Arts and Crafts (Adults)

General Appearance.....	40 points
Design, individuality, color and texture, combinations, cleanliness	
Workmanship	40 points
Economic aspect, (Durability, value in relation to time, money, upkeep) <u>20 Points</u>	
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 –Bridget Huffman, Charmae Kendall, Adam Ross, Margaret Ross

The Duplin County Youth Livestock show was held Sept. 13, 14, 15, 2018 at the Duplin County Livestock Facility on the fairgrounds in Kenansville.

Shows held included:

- The pig show was 6 p.m. on Thursday, Sept. 13.
- The market goat show was at 6:00 p.m. on Friday, Sept. 14.
- The market lamb show was at 10:00 a.m., Saturday, Sept. 15.
- The heifer show was held at 1:00 p.m., Saturday, Sept. 15.

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	25 points
Size and weight.....	25 points
Color	25 points
Cleanliness.....	25 points
Dirty	-16 points
Stain	- 8 points
Total	100 points

2018 Duplin County Agribusiness Fair

Individual Exhibit Entry Blank

Vendor Number: _____

Please **complete the columns below with shaded titles** and Fair Staff will fill in the Entry Tag Number when you submit your entries. The first line is a sample of the information requested for each individual entry and these correspond with listings in the County Fair Premium Book. Please feel free to request assistance.

Entry Tag Number	Division Number	Dept. Letter <i>Circle One</i>		Class Number	List each item and write a brief description	List Award Amount if any received
		Adult	Youth			
Fair Staff fills in number from Entry Tag	II	Ⓐ	Y	1	<i>Yellow corn, quart jar</i>	Fair Staff fills in after judging
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		A	Y			\$
		Total premium prize due to Person listed below				\$

Name of Person Submitting the Above Item(s) : _____

Your Address: _____

Phone: _____ Email: _____

Youth's age: _____ Parent/Guardian's Name: _____

- 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*.
- **Items for entry must have been grown, prepared or made since September 2017.**
- Plants infested with disease or insects will not be accepted.
- Remember to **Label** each "**Food Conservation**" entry—See the Fair's general information section for a label example.

Please complete this form and take it, with the items listed above, to the Entry Table.