



**October 21-23, 2021**

## **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 2020.
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 Tuesday, October 19, 2021, from 4:00 pm – 7:00 pm and Wednesday, October 20, 2021, from 8:00 am – 11:30 a.m.
4. Entries will be judged Wednesday, October 20, 2021, 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 25, 2021 from 3:00 pm – 6:30 pm. The fair is not responsible for exhibits left after 6:30 p.m. on October 25, 2021.
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 Knowles, Duplin Cooperative Extension, 910.296.2143  
Public Education—Duplin County Schools  
Public School Art—Duplin County Schools

### **Division II – Field Crops**

Della King—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 Knowles—Duplin Cooperative Extension, Area 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

Della King—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 Knowles—Duplin Cooperative Extension, Area Agent, 910.296.2143

#### Livestock Show (held September 16, 17, 18, 2021)

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  
1<sup>st</sup> Place \$100      2<sup>nd</sup> Place \$75      3<sup>rd</sup> Place \$50
- A-4 Family and Consumer Sciences  
Sydney Knowles, Duplin County Cooperative Extension, 910.296.2143  
No award
- A-5 Heritage  
Cowan Museum of History and Science Curator, Robin Grotke  
No award
- A-6 Conservation Services  
Angie Quinn, Duplin Soil and Water District
- A-7 Farm Services  
Brian Nicholson, Duplin Farm Services  
No award
- A-8 Hospitality  
Amanda Justice, Director Duplin County Tourism  
No award



## Division II – Field Crops

Director – Della King

### 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 total points
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

## Division III – Horticulture Products

Director – Tom Hroza

### 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

## Division III – Horticulture Products

Director – Tom Hroza

### 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.....	<u>5 points</u>
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 Knowles

### 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 culinary 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



## Division IV – Family and Consumer Science

Director – Sydney Knowles

### 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/](http://foodsafety.ces.ncsu.edu/home-food-preservation/))
- b. National Center for Home Food Preservation ([nchfp.uga.edu](http://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
<b>Entries not labeled will not be judged</b>	

### 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

## Division IV – Family and Consumer Science

Director – Sydney Knowles

### 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

## Division IV – Family and Consumer Science

Director – Sydney Knowles

### 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>
Total .....	100 points

**Division V – Livestock**

Livestock Directors – Bridget Huffman, Charmae Kendall, Adam Ross, Margaret Ross

The 2021 Duplin County Youth Livestock show will be held Sept. 16, 17, 18, at the Duplin County Livestock Facility on the fairgrounds in Kenansville.

Shows held included:

- The pig show will be 6 p.m. on Thursday, Sept. 16.
- The market goat show will be 6:00 p.m. on Friday, Sept. 17.
- The market lamb show will be 10:00 a.m., Saturday, Sept. 18.
- The heifer show will be 1:00 p.m., Saturday, Sept. 18.

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.....	- <u>8 points</u>
Total .....	100 points