

2010 Mercer County Fair Exhibitors Guide

Purpose of Mercer County's Fair

The people of this Fair believe that a fair should have many purposes, some of the leading are:

- To disperse information by creating interest in friendly competition
- To improve practices and methods of farming
- To encourage better co-operation between individuals, organizations, schools and communities

Motto: Make Today A Better Tomorrow

2011 Mercer County Fair

OFFICERS

President Joe Stafford
Vice-President Steven Johnston
Secretary Anna Johnson
Treasurer Gail Hill

DIRECTORS

J. W. Bowling	Steve Johnston
James Bryant	Wendy Johnston
Sue Bryant	Dana Moye
Keith Circle	Sid Moye
Terri Clay	Jodi Richmond – Ext, Agent
Leslie Cline	Debra Smith
Pam Godbey	Joe Stafford
Todd A. Gray	Stephanie Stafford
Kristie Hancock	Carmen Stauffer
Gail Hill	Dusty Snider
Anna Johnson	Tyanne Turner

Gate Admission

Each Day

Friday and Saturday

Adults	--	\$8.00
Students	--	\$5.00
Children (5 and under)	--	Free

All Mercer County residents are encouraged to participate and enter exhibits.

For Help or Questions
Contact Exhibit Co-ordinator

Sue Bryant
304-425-1513

Exhibits Must Be Entered on Thursday, August 4, 2011
2:00 P.M. - 7:00 P.M.

Rabbits May be Entered Friday, August 5, 2011
Before 10:00 P.M.

- Livestock Exhibits –
Open to all surrounding counties
Must Be entered by 9:00 A.M.
Saturday, August 6, 2011

Exhibit Schedule

August 4 - 2:00 P. M. - 7:00 P. M. - Enter Exhibits

August 5 - Rabbits may be entered before 10:00 A. M.

August 6 - 9:00 A.M. – Exhibit Judging

12:00 P. M. – Rabbit Judging

August 6 - 9:00 A. M. – All livestock must be entered

11:00 A. M. – Livestock

12:00 P. M. – Exhibit Halls Open

Public Viewing of Exhibits

Friday, August 5 – 12:00 P.M. – 7:00 P.M.

Saturday, August 6 – 9:00 A.M. – 5:00 P.M.

Exhibitor Pickup

Saturday, August 6 – 5:00 P.M – 7:00 P.M.

Sunday, August 7 – 1:00 P.M. – 3:00 P.M.

Note: *to pickup exhibits on Saturday, August 6, requires paid admission to the Mercer County Fair*

RULES – PLEASE READ CAREFULLY

1. Exhibits in the fair may be picked up on Saturday between 5:00 P.M. and 7:00 P.M. :however, an entry fee to the fair is required.
2. Exhibitors in department G – O may pick up items exhibited on Sunday between 1- 3 P.M. without paying an admission fee.
3. All exhibits must be produced or made by persons living in Mercer County with the exception of departments A– E which may be entered by persons from adjoining counties.
4. Dept. G - O: Only one entry per class is allowed.
5. Exhibitors (Department D - O) will be responsible for their own exhibits and may remove them ONLY after 5:00 P.M. August 6, 2011.
6. The judging committee will appoint Judges for the various exhibits. **The Decision of The Judges Will Be Final.**
7. All entries shall be registered and labeled stating number of exhibitor, the department, section and class according to Exhibit Catalog.
8. All livestock should be haltered and bulls should have rings in their noses. Mercer County 4-H Livestock rules must be followed. Male animals must be approved by July 30, 2011.
9. Dept. A – C: No animal may be entered in more than one class, except as notes.
10. Exhibits of hay must be about ¼ standard bale taken from the middle of a bale of hay. No loose hay or uncured hay will be accepted.
11. A class with only one entry will be judged on quality.
12. Mercer County Schools may exhibit entries, but only one entry per pupil may be exhibited in each class. Each entry shall be the child's own work. They will be separated as elementary (E), middle (M), or high (H) school.
13. All entries in classes 1, 2 and 3 (Department M are to have a small card on back bearing pupils full name, grade and school.
14. Each penmanship entry shall be mounted on construction paper.
15. All persons entering pets must provide their own leashes, cages, etc., and be responsible for care of pet. Enter and show Saturday, August 6, 2011.
16. All persons entering poultry must provide their own cages and must feed and be responsible for their care.
17. No sick animal is to be exhibited. Animals may be turned away at the discretion of the department Superintendent.
18. Each superintendent and his/her aides shall give particular attention to the proper arrangement of the articles or animals exhibited in their departments, point out the articles or animals to the judges, and otherwise facilitate their examination. They shall also familiarize themselves with the Rules of the Fair.
19. All dogs must be on a leash at all times while on fairgrounds.
20. Check in Exhibitor's Guide on department pages for further information concerning entries.

Antique Tractor & Engine Show Guidelines

1. All participants must register their equipment upon arrival.
2. All participants must insure that their equipment is in a safe operating condition.
3. Tractors should be operated at maximum brisk walking speed while on the fair grounds.
4. Any tractor or engine that is running must be attended to at all times.
5. An adequate safety zone is to be maintained for working exhibits. Only operators and/or persons assisting the demonstrator are permitted inside the operating zone of working exhibits.
6. All exhibits on wheels should have the wheels blocked to prevent them from rolling.
7. An adequate safety zone is to be maintained for working exhibits. Only operators and/or persons assisting the demonstrator are permitted inside the operating zone of working exhibits.
8. Engines, tractors and machinery must have all guards / shields in place, properly installed and in good condition.
9. Any farm equipment being moved for exhibition purposes must have all moving parts secured.
10. Working displays for equipment and running tractors must be supervised.
11. Each exhibitor is responsible to prevent oil and gasoline spillage. Follow safe fueling practices and utilize approved storage containers. Participants should have a fire extinguisher with their exhibit, or within an accessible distance.
12. Participants in the show are responsible for keeping the public off their unattended tractors and clear of all working engines. The use of a sign or using a large stuffed animal in the seat is suggested.
13. In an effort to engage the public, Peoples Choice Awards will be based on popular vote as determined by the fair attendees. Awards will be given in the following four categories: Tractor, Garden Tractor, Engine, and Machinery.
14. Participants agree to hold harmless and indemnify the Mercer County Fair, show staff and volunteers for any losses, damages or injuries occurring at the Fair.
15. Our purpose for this event is to educate the public on antique machinery of all kinds, promote its preservation and instill an appreciation for our agricultural heritage. Be creative and informative in your display; make it a fun and safe experience for all!

Thank you for your participation in this event, you the exhibitor
make this possible.

Fair & Festival
Livestock
Regulations and Recommendations

West Virginia Fairs, Festivals, and Purebred Sales Health Requirements 2011

1. This is an official interpretation of regulations promulgated under the authority of Chapter 19, article 9 of the State Code of West Virginia. This applies to fairs, festivals and shows.
2. All livestock imported into the State of West Virginia for fairs, festivals, and shows shall be accompanied by an Official Certificate of Veterinary Inspection approved by the livestock health official of the State of origin. A copy of the approved Certificate of Veterinary Inspection shall be forwarded to the Director of the Animal Health Division, West Virginia Department of agriculture, Capitol Building, Charleston, West Virginia 25305, and should be in his possession (5) five days prior to the arrival of livestock.
3. Official Certificate of Veterinary Inspections (CVI) are good for 30 days.
4. Any animal showing signs of potential infectious or contagious disease will not be allowed to participate in the event.

Fairs and Festival
Health Requirements for Cattle

All out-of-state cattle must be accompanied by an Official CVI good for 30 days.

TUBERCULOSIS IN CATTLE

Cattle to be exhibited at West Virginia Fairs, Festivals, and shows must meet one of the following requirements:

From West Virginia:

No test required, if herd is not under quarantine for tuberculosis

From Other States:

1. From Bovine Tuberculosis Free State – No test required.
2. From other than Bovine Tuberculosis Free State:
 - a. If originating from an accredited TB free herd: No test required or

- b. If herd of origin has had a complete negative herd test within 12 months – No Test required, or
- c. All other bovine require a negative TB test within 60 days of show.
- d. Nursing calves may be shown on the dam's negative CVI.

BRUCELLOSIS IN CATTLE

From West Virginia:

No test required, if herd is not under quarantine for brucellosis.

From Other States:

1. From Brucellosis Free State: No test required. Interstate CVI is required.
2. From other than a Brucellosis Free State:
 - a. Official Brucellosis vaccinates under 24 months (beef) and 20 months (dairy) of age from a herd not under brucellosis restrictions – No test required, or
 - b. Originating from a Certified Brucellosis Free Herd – No test required, or
 - c. Complete herd test within one year before the show – No test required, or
 - d. A negative brucellosis test within 30 days. Nursing calves may be shown on the dam's negative CVI.

Leptospirosis – Cattle

*Recommended: Vaccinations for L. Canicola, L. icterhaemorrhagiae, L. hardjo, L. Pomona and L. grippotyphosa are to be seriously considered.

HEALTH REQUIREMENTS FOR GOATS

All out of state goats must be accompanied by an Official CVI good for 30 days.

USDA regulation states that you must have an official Scrapie ID and the ID # must be listed on the CVI.

TB & BRUCELLOSIS FOR GOATS

No test required.

Note: Cattle and goats from other states with disease outbreaks may be required to secure a special permit from the Director of Animal Health Division, West Virginia Department of Agriculture, Charleston, West Virginia 25305, phone (304) 558-2214, before being admitted into West Virginia.

If the animal is to be sold other than for slaughter, purebred consignment rules apply.

HEALTH REQUIREMENTS FOR SHEEP

All out-of-state sheep must be accompanied by Official CVI good for 30 days.

USDA regulation state that you must have an official Scrapie ID and the ID # must be listed on the CVI.

From West Virginia and From other States:

1. Must be accompanied by an official CVI, or
2. Have a current Honor Flock Certificate.
3. Market class of lambs to be inspected at fair by West Virginia Animal Health Officials.
4. Scrapie ID required for all sheep and goats.

Health Requirements for Swine

All out-of-state swine must be accompanied by an official CVI good for 30 days.

From West Virginia:

Any swine born in West Virginia, and have never left the state, will no longer require pseudorabies testing prior to being shown at any fair or festival in West Virginia.

From Other States:

All swine must be accompanied by a Certificate of Veterinary Inspection for entry into West Virginia Swine from a pseudorabies-free state need no testing.

HEALTH REQUIREMENTS FOR BIRDS TO BE IMPORTED OR EXHIBITED AT FAIRS, FESTIVALS, OR SHOWS

- Out of state birds must have a negative Avian Influenza test within 10 days of import/exhibition.
- Birds to be exhibited at fairs, festivals, or shows shall be apparently healthy and shall not originate from a flock known to be infected with pullorum/typhoid.
- All birds to be exhibited at West Virginia fairs, festivals and shows shall be accompanied by:
 1. A statement by the owner signed on the day of the show stating that the birds have been free of disease for the past 30 days and did not originate from a flock known to be infected with pullorum/typhoid; and

2. A Form 9-2 indicating that the birds have been tested within 90 days of the show, or;
 3. A form 9-3 indicating that they have originated from a pullorum/typhoid clean flock.
- Qualified individuals approved by the Commissioner may perform the pullorum/typhoid test at fairs, festivals and shows.
 - The individuals who performs the pullorum/typhoid test shall report to the Commissioner on forms provided by the Commissioner the results of these tests within seven (7) days of the testing.
 - If any bird submitted by an owner tests positive for pullorum/typhoid, all birds of that owner shall be denied entry into that show.
 - The fair management shall keep a record of all birds exhibited at their event. These records shall include the name and address of the exhibitor and the number of birds exhibited.
 - No bird will be allowed from an area under quarantine.

4-H and FFA Showmanship Contest

11:00 A. M.

Saturday, August 6, 2011

4-H Members Only

All persons must show their own animals.

Livestock Show To Follow

**Sheep Showmanship
Swine Showmanship
Beef Showmanship
Goat Showmanship**

Class 1 14 Years or younger
Class 2 Over 14
Class 3 Champion Showman
Class 4 Reserve Champion

4-H Market animals must adhere to established weights or they will not receive 4-H ribbons.

4-H Animals and Open Show animals will show together. 4-H animals will receive separate 4-H ribbons.

4-H Animal Weights :

Hogs: 225 – 295 + or – 10 lbs.
Goats: 60 – 110 + or – 5 lbs.
Lambs: 100 lb. min. minus 5 lbs.
Steer: 950 lb. min. minus 15 lbs.

All livestock Must pre-register with Extension office.
Stalls and pens will be assigned.

There will be a 4-H Livestock show and an open show available to Mercer County & surrounding counties.

Open Livestock Class List

Department A

Cattle (Do Not Have To Be Purebred)

Section 1

Beef Cattle

- Class 1 Heifer Calf (up through 6 months)
- Class 2 Heifer (7 – 12 months)
- Class 3 Heifer (13 – 18 months)
- Class 4 Heifer (19 – 24 months)
- Class 5 Cow and Calf (can be same cow & calf shown in any other class)

- Class 6 Cow
- Class 7 Champion Female
- Class 8 Reserve Champion Female
- Class 9 Feeder Calf
- Class 10 Yearling Bull (12 – 18 months)
- Class 11 Yearling Bull (over 18 months)
- Class 12 Senior Bull (over 18 months)
- Class 13 Champion Male
- Class 14 Reserve Champion Male

Section 2

Dairy Cattle

- Class 1 Dairy Heifer
- Class 2 Dairy Cow
- Class 3 Champion Dairy Female
- Class 4 Reserve Champion Female

Department B

Swine

Section I

- Class 1 Feeder pigs (less than 225 lbs.)
- Class 2 Light Weight Market Hog
- Class 3 Medium Weight Market Hog
- Class 4 Heavy Weight Market Hog
- Class 5 Champion Market Hog
- Class 6 Reserve Champion Market Hog
- Class 7 Boar Pig (less than 6 months)
- Class 8 Junior Boar (6 – 11 months)
- Class 9 Champion Male
- Class 10 Reserve Champion Male
- Class 11 Sow Pig (less than 6 months)
- Class 12 Junior Sow (6 – 12 months)
- Class 13 Senior Sow (over 12 months)
- Class 14 Champion Sow
- Class 15 Reserve Champion Sow

Department C

Sheep and Goats

All Sheep and Goats must have Scrapie Tags

Section 1

Sheep

- Class 1 Ewe Lamb
- Class 2 Yearling Ewe
- Class 3 Ewe (over 18 months)
- Class 4 Champion Female

- Class 5 Reserve Champion Female
- Class 6 Ram Lamb (less than 1 year)
- Class 7 Senior Ram (over 1 year)
- Class 8 Champion Male
- Class 9 Reserve Champion Male
- Class 10 Flock
- Class 11 Market Lamb

Section 2

Dairy Goats

- Class 1 Junior Female (less than 1 year)
- Class 2 Senior Female (over 1 year)
- Class 3 Champion Dairy Goat
- Class 4 Reserve Champion Dairy Goat

Section 3

Meat Goat

- Class 1 Market Goats (less than 1 year)
- Class 2 Junior Females (less than 1 year)
- Class 3 Senior Female (over 1 year)
- Class 4 Champion Female
- Class 5 Reserve Champion Female
- Class 6 Junior Male (less than 1 year)
- Class 7 Senior Male (over 1 year)
- Class 8 Champion Male
- Class 9 Reserve Champion Male

Departments A-C

Best Dressed Animal on Halter

Departments D-O

Open to Everyone

(Only one entry per class per person)

Department D

Chickens

- Class 1 Meat Type Chicken
- Class 2 Layer Type Chicken
- Class 3 Turkey
- Class 4 Duck
- Class 5 Fancy Breed Chicken (pair)
- Class 6 Fancy Breed Chicken (single)

**Department E
Supertendent**

Rabbits

Tyann Turner –

304-921-1325

Open to surrounding counties

Trophies Sponsored by Tyann Turner

(Some cages will be available. Please call if you need cages. Rabbits stay Friday night. Please bring them food and water bottles. We will feed and water if you can not come both days.)

- Class 1 Commercial Buck (8 months or older)
- Class 2 Fancy Buck (6 months or older)
- Class 3 Commercial Buck (less than 8 months)
- Class 4 Fancy Buck (less than 6 months)
- Class 5 Commercial Doe (8 months or older)
- Class 6 Fancy Doe (6 months or older)

- Class 7Commercial Doe (less than 8 months old)
- Class 8Fancy Doe (less than 6 months)
- Class 9Best Commercial Buck
- Class 10Best Commercial Doe
- Class 11Best Fancy Buck
- Class 12Best Fancy Doe
- Class 13Commercial Champion
- Class 14Reserve Commercial Champion
- Class 15Fancy Champion
- Class 16Reserve Fancy Champion
- Class 17Best in Show
(Superintendent Will Assist In Categories)

Department F

Agricultural Exhibits

All grain, forage crops, vegetables, fruits and honey must have been grown or produced by the exhibitor between August 1, 2009 and August 4, 2010. Plates will be available for exhibits,

Section 1

Grain

- Class 1 White Field Corn (3 ears)
- Class 2 Yellow Field Corn (3ears)
- Class 3 3 Stalks of Field Corn (Cut off at the top of the ground)
- Class 4 Tallest Stalk of Corn (Cut off at the top of the ground)
- Class 5 1/2 Gallon of Oats

Section 2

Forage Crops

- Class 1 Alfalfa Hay (1/4 bale)
- Class Clover Hay (1/4 bale)
- Class 3 Timothy Hay (1/4 bale)
- Class 4 Mixed Hay (1/4 bale)
- Class 5 Bundle of Any Other Grain

Section 3

Vegetables

All vegetables must be entered in quantity listed in Exhibit Guide and be at the peak of perfection for eating. Most vegetables should be medium to slightly larger in size (such as cucumbers, squash , eggplant, etc.). They should be cleaned with a damp or soft cloth.

The **John and Julia Wood Memorial Trophy** will be presented to the exhibitor with the most 1st, 2nd, and 3rd placed ribbons with 5 points for 1st place, 3 points for points for 2nd place and 1 point for 3rd place.

- Class 1 Red Potatoes (3)
- Class 2 White Potatoes (3)
- Class 3 Yukon Potatoes (3)
- Class 4 Blue Potatoes (3)
- Class 5 Green Beans, bush (12)
- Class 6 Green Beans, bush, wax (12)
- Class 7 Green Beans, pole (3)
- Class 8 Green Beans, Horticulture (3)
- Class 9 Red Tomatoes, large (3)
- Class 10 Red Tomatoes, medium (3)
- Class 11 Yellow Tomatoes, large (3)
- Class 12 Yellow Tomatoes, medium (3)
- Class 13 Roma Tomatoes (3)

Class 14	Red Tomatoes, small such as cherry and grape (5)
Class 15	Yellow Tomatoes, small such as pear tomatoes (5)
Class 16	Cucumbers, slicing (3)
Class 17	Cucumbers, pickling (3)
Class 18	Beets with tops (3)
Class 19	Yellow Onions (3)
Class 20	White Onions (3)
Class 21	Red Onions (4)
Class 22	Carrots with tops (5)
Class 23	Cabbage, round (1)
Class 24	Cabbage, flat (1)
Class 25	Cabbage, red (1)
Class 26	Peppers, Bell green, red, or yellow (3)
Class 27	Peppers, banana (3)
Class 28	Peppers, Hot (3)
Class 29	Sweet Corn ,white or yellow shucks and silks removed (3)
Class 30	Squash, summer, straight or crooked neck (3)
Class 31	Squash, summer, scalloped edged variety (3)
Class 32	Zucchini (3)
Class 33	Squash, winter, butternut (3)
Class 34	Squash, winter, acorn (3)
Class 35	Watermelon (1)
Class 36	Cantaloupe (1)
Class 37	Honey Dew Melon (1)
Class 38	Pumpkin, field (1)
Class 39	Pumpkin, sweet (1)
Class 40	Pumpkin, Jack-be-Little (3)
Class 41	Broccoli, head (1)
Class 42	Cauliflower, head (1)
Class 43	Gourds, small (3)
Class 44	Gourd, large (1)
Class 45	Eggplant, (1)
Class 46	Eggplant, other varieties (3)
Class 47	Rhubarb (6 stalks)
Class 48	Tumips with tops (3)
Class 49	Parsnips with tops (3)
Class 50	Display of 10 -12 different varieties of vegetables including leaf, pod or flower. All items must be grown by exhibitor as stated elsewhere.
Class 51	Largest Potato by weight
Class 52	Largest Tomato by weight
Class 53	Largest Cabbage by weight
Class 54	Largest Pumpkin by weight
Class 55	Largest Cucumber by weight
Class 56	Largest Zucchini by weight
Class 57	Best Decorated Cabbage
Class 58	Best Decorated Potato
Class 59	Best Decorated Apple
Class 60	Best Decorated Pumpkin

Section 4

Fruits

All fruits must be grown by the exhibitor and should be uniform in color, size and maturity. Fruits must be clean and free from blemishes, insect damage and bruises. Fruits will be judged using the standards for their variety.

Class 1	Apples (3)
Class 2	Peaches (3)
Class 3	Plums (3)
Class 4	Pears (3)
Class 5	Red Grapes (1 bunch)

- Class 6 Green Grapes (1 bunch)
- Class Concord Grapes (1 bunch)
- Class 8 Strawberries (1 cup)
- Class 9 Raspberries (1 cup)
- Class 10 Blueberries (1 cup)
- Class 11 Blackberries (1 cup)
- Class 12 Fruit Display must contain at least five varieties of fruit.

Section 5 **Chicken Eggs**

Eggs should be clean, uniform in size and packed **one dozen per carton.**

- Class 1 White Eggs
- Class 2 Brown Eggs
- Class 3 Other Eggs

Section 6 **Honey**

Honey must be packed in clear, 1 pint jars with blemish free lids or in one pound containers.

- Class 1 Light Honey, strained
- Class 2 Dark Honey, strained
- Class 3 Light Honey, with comb
- Class 4 Dark Honey, with comb

Section 7 **Herbs**

Herbs can be displayed as potted plants or as fresh picked in container. Leaves and stems must be uniform in color and freshness. Display in bundles as though you were hanging them to dry.

- Class 1 Basil (Green or Red Leaf)
- Class 2 Chives
- Class 3 Dill
- Class 4 Parsley
- Class 5 Cilantro
- Class 6 Thyme
- Class 7 Herb Vinegar
- Class 8 Mints (Peppermint, Spearmint)
- Class 9 Sage
- Class 10 Herb Display (3 or more varieties)
- Class 11 Dried/Prepared Herbs
- Class 12 Garlic

Department G **Canned Foods**

Section 1 **Canned Fruits and Vegetables**

All fruits and vegetables must be canned in clean, standard jars with tops and rings that are free from rust and dents. They must be filled and processed according to recommendations of the USDA. Food must be uniform in maturity, size, shape and color. Jar must be vacuum sealed. Juices must be bright or clear with no artificial color.

- Class 1 Tomatoes, Whole
- Class 2 Tomatoes, Crushed
- Class 3 Green Beans
- Class 4 Wax Beans
- Class 5 Shelled Beans
- Class 6 Lima Beans
- Class 7 Beets
- Class 8 Corn

Class 9	Peas
Class 10	Carrots
Class 11	Tomato Juice
Class 12	Kraut
Class 13	Salsa
Class 14	Spaghetti Sauce, meatless
Class 15	Mixed Vegetables for Soup
Class 16	Applesauce
Class 17	Sliced Apples
Class 18	Peaches
Class 19	Pears
Class 20	Berries
Class 21	Cherries
Class 22	Grape Juice

Section 2 Pickles

Use jars and processing as described in section 1. Items should be packed neatly and appear plump, not shriveled. Pickles and relishes should be uniform in size and cut. If there is a tie in this section, judges may taste.

Class 1	Cucumber , Sweet
Class 2	Cucumber , Sour
Class 3	Cucumber, Dill
Class 4	Mixed Pickles
Class 5	Pickled Beets
Class 6	Pickled Relish
Class 7	Pickled Peaches
Class 8	Pickled Peppers
Class 9	Pickled Beans
Class 10	Dill Beans
Class 11	Pickled Cauliflower
Class 12	Chow Chow
Class 13	Squash Pickles

Section 3 Jams, Preserves and Jellies

Use jars and processing as described in Section 1. The jellies must be firm enough to hold shape but not tough or rubbery. The color should be representative of fruit or vegetable used. Preserves and jams should be easily spreadable. Fruit pieces should be evenly distributed throughout the preserves or jams in the jar. If there is a tie in this section, judge may taste.

Class 1	Apple Butter
Class 2	Apple Jelly
Class 3	Blackberry Jam
Class 4	Blackberry Jelly
Class 5	Raspberry Jam
Class 6	Raspberry Jelly
Class 7	Grape Jelly
Class 8	Hot Pepper Jelly
Class 9	Strawberry Preserves
Class 10	Peach Preserves
Class 11	Strawberry-Rhubarb Preserves
Class 12	Pear Butter
Class 13	Other Fruit Butter

Department H Baked Breads, Cakes, Cookies, Pies and Candies

Please consider donating cakes to Fair for Cakewalk.

Section 6**Homemade Candy**

- Class 1 Chocolate Fudge (3)
- Class 2 Peanut Butter Fudge (3)
No chocolate
- Class 3 Divinity (3)
- Class 4 Peanut Butter Pin Wheels (3)
- Class 5 Chocolate Coated Fondant (3)
- Class 6 Chocolate Coated Flavored
Fondant (3) (Mint, Nut, Fruit, etc.)
- Class 7 Chocolate Covered Cherries (3)

Department I**Needlework**

Section 1, 2, and 3: Embroidery, cross stitch, counted cross stitch, knitting and crocheting should be pleasing to the eye, and exhibiting principles of combining colors and designs. The project should show the correct stitching and be clean. The thread or yarn should be suitable for the item exhibited. The ends or "tails" should be secure and inconspicuous and not show through to the outside. The top stitch in cross stitching should all lie in the same direction. The item exhibited should lie flat with no puckers and with consistent stitches in size and tension. If the item is framed, the frame must be considered in the overall appearance.

Section 1**Counted Cross Stitch or Printed Cross Stitch**

- Class 1 Cross Stitch Sampler
- Class 2 Household Article, (small such as a dresser scarf
or placemat etc)
- Class 3 Household Article (large such as a tablecloth,
bed coverlet, etc.)
- Class 4 Cross Stitched Picture, frame 10" x 12" or less.
- Class 5 Cross Stitched Picture, framed greater than 10" x 12"
- Class 6 Other Counted Cross Stitch or Printed Cross Stitch.

Section 2**Embroidery**

- Class 1 Center Piece
- Class 2 Dresser Scarf
- Class 3 Pair of Pillow Cases
- Class 4 Crewel Embroidery
- Class 5 Embroidered Sampler
- Class 6 Other Embroidered Item

Section 3**Knitting**

- Class 1 Sweaters
- Class 2 Shawl
- Class 3 Capes
- Class 4 Baby Clothing Items
- Class 5 Scarves
- Class 6 Hats
- Class 7 Mittens or Gloves
- Class 8 Other Knitting

Section 4**Crocheting**

- Class 1 Doilies (single)
- Class 2 Buffet or Vanity Set
- Class 3 Bedspread
- Class 4 Tabledoth

Class 5	Sweater
Class 6	Baby Clothing Item (s)
Class 7	Hat
Class 8	Doll Outfit
Class 9	Novel Kitchen Item
Class 10	Novel Bedroom Item
Class 11	Other Crocheting

Section 5 Quilts

All quilt tops and all quilting, except those group quilted and machine quilted in Section 5, must be made by the exhibitor. Quilts or quilted items should be clean, pleasing to the eye and touch, free from knots, loose threads and pattern markings. The quilt should show good principles of design. The quilt should be of material and construction to remain useful after deaning Patchwork quilt's points and corners should meet exactly when pieced. Appliquéd quilts should have smooth, even curves with nearly invisible stitches or stitching to complement the quilt. Quilting stitches should be same length and the binding should complement the quilt and lie flat when lying or hanging.

Class 1	Hand Pieced, Hand Quilted
Class 2	Hand Pieced, Machine Quilted
Class 3	Hand Appliquéd, Hand Quilted
Class 4	Machine Appliquéd, Hand Quilted
Class 5	Machine Appliquéd and Quilted
Class 6	Hand Embroidered, Hand or Machine Quilted
Class 7	Crazy Quilt (top only Judged)
Class 8	Crossed Stitched, Hand or Machine Quilted
Class 9	Crib Quilt Pieced and quilted
Class 10	Crib Quilt Appliquéd and quilted.
Class 11	Printed Crib Quilt, Bound and Quilted
Class 12	Quilt quilted by a group
Class 13	Quilt, Tied or Tacked
Class 14	Quilted Wall Hanging 20" or less, Hand Quilted
Class 15	Quilted Wall Hanging 20" or less, Machine Quilted
Class 16	Quilted Wall Hanging longer than 20", Hand Quilted
Class 17	Quilted Wall Hanging longer than 20", Machine Quilted
Class 18	Quilted Table Runner or Place Mats
Class 19	Quilted Christmas Tree Skirt
Class 20	Machine Pieced, Hand Quilted
Class 21	Machine Pieced, Machine Quilted

Section 6 Afghans and/or Baby Blankets

Class 1	Knitted
Class 2	Crocheted
Class 3	Baby Knitted
Class 4	Baby Crocheted

Section 7 Miscellaneous

Class 1	Pillow
Class 2	Needle Point
Class 3	Handmade Doll
Class 4	Toy
Class 5	Swedish Weaving

Section 8 Sewing

All garments must be sewn by the exhibitor. Construction methods must follow the directions found in commercial patterns paying dose attention to seams, interfacings, facings, darts, set-in-sleeves, seam finishes, hems, fasteners, and pressing. The design and fabric should complement and be suitable for the garment.

Class 1	Plain Kitchen Apron
Class 2	Fancy Apron
Class 3	Lady's Casual Dress
Class 4	Lady's Dressy Dress (not formal)
Class 5	Girl's Dress
Class 6	Child's Top and Shorts
Class 7	Lady's Pajamas or Gown
Class 8	Lady's Blouse
Class 9	Lady's Pants
Class 10	Man's Shirt
Class 11	Man's or Lady's Jacket
Class 12	Man's or Lady's Suit
Class 13	Lady's Coat
Class 14	Ladies Formal Dress
Class 15	Infant's Layette Set
Class 16	Costume
Class 17	Tote Bag or Purse
Class 18	Sewn and Stuffed Toy
Class 19	Household Sewn Item
Class 20	Curtains or Draperies
Class 21	Quilted clothing

Section 9

Wall Hangings

Class 1	Appliquéd
Class 2	Counted Cross Stitch
Class 3	Embroidered
Class 4	Latch Hook
Class 5	Tapestry
Class 6	Other

Section 10

Weaving

Class 1	Hand Woven Afghan
Class 2	Hand Woven Rug
Class 3	Other

Department J

Floriculture

All flowering or foliage plants must be grown by exhibitor and potted plants must have been owned and cared for by the exhibitor for at least ninety days. All specimen plants must be 1 bloom, 1 stem, or 1 spike exhibited in a clear "bottle like" container. The size of the container should balance with flower, stem or spike.

Section 1

Specimen Bloom(s)

Class 1	Dahlia Stem
Class 2	Gladiolus Spike
Class 3	Chrysanthemum Stem
Class 4	Aster Stem
Class 5	Zinnia Stem
Class 6	Marigold, Large, Stem
Class 7	Marigold, Small, Stem
Class 8	Cosmos Stem
Class 9	Sun Flower Bloom
Class 10	Shasta Daisy Stem
Class 11	Other Daisy Stem
Class 12	Rose Stem
Class 13	Hollyhock Stem

Section 2 Flower Arrangement

Arrangements must be made with exhibitor grown flowers. The arrangement should be attractive as to catch your eye. The flowers should appear fresh without signs of wilt or damage. The arrangement should show good design.

- Class 1 Large Arrangement, 15" or more
- Class 2 Small Arrangement, less than 15"
- Class 3 Arrangement Designed, to be Seen from One Side

Section 3 Potted Plants

Potted plants must be owned and cared for by the exhibitor for at least 90 days prior to entry in the fair. The container becomes part of the exhibit and must be suitable to the plant's overall appearance. The plant must be healthy as evident in the leaves, stem and flower if applicable. Saucers must be provided for pot drainage.

- Class 1 African Violet Single Bloom
- Class 2 African Violet Double Bloom
- Class 3 Wax Begonia
- Class 4 Begonia, Other Varieties
- Class 5 Impatiens
- Class 6 Coleus
- Class 7 Spider Plant
- Class 8 Swedish Ivy
- Class 9 Wandering Jew
- Class 10 Blooming Vining Plant
- Class 11 Aloe
- Class 12 Cactus
- Class 13 Fern
- Class 14 Dish Garden, 3 or more plants
- Class 15 Other Potted Plants

Department K Handicraft

All items in Department K must be crafted by the exhibitor. Some items in the total project may be either found naturally or purchased. High quality workmanship and artistic qualities are desired in the projects. The designs should reflect their use.

Section 1 Wooden Crafts

- Class 1 Bird House, built and painted
- Class 2 Doll House
- Class 3 Furniture
- Class 4 Yard Decoration
- Class 5 Scroll Saw Project
- Class 6 Other Projects Built with Hammers, Nails, Saws, etc.
- Class 7 Wood Turning

Section 2 Carved Wooden Crafts

- Class 1 Cane
- Class 2 An Animal
- Class 3 Shoe or Boot
- Class 4 A Face in Slab of Wood
- Class 5 Other Hand Carved Item

Section 3 Leather

Department L

Antiques

All items in Department L must be owned by the exhibitor. All display items may contain more than one item in the class.

Section 1

Antiques - 50 Years or Older

Class 1	Display of Glass Item(s)
Class 2	Display of Porcelain Item(s)
Class 3	Display of Crockery Item(s)
Class 4	Display of Metal Item(s)
Class 5	Display of Wood Item(s)
Class 6	Display of Fiber Items(s)
Class 7	Display of Leather Item(s)
Class 8	Dolls
Class 9	Jewelry
Class 10	Toys
Class 11	Books
Class 12	Pictures
Class 13	Kitchenware
Class 14	Paper Memorabilia
Class 15	Antique Quilts (1 or more)
Class 16	Oldest Machine in Operation

Section 2

Collectables Less than 50 Years Old

Class 1	Glass Items
Class 2	Porcelain Items
Class 3	Crockery Items
Class 4	Metal Items
Class 5	Wood Items
Class 6	Fiber Items
Class 7	Leather Items
Class 8	Plastic Items
Class 9	Dolls
Class 10	Toys
Class 11	Books
Class 12	Pictures
Class 13	Kitchenware
Class 14	Paper Memorabilia

Department M

Art, Penmanship, Creative Writing

Class 1	Penmanship (Judged according to grade)
Class 2	Art Display (Judged according to grade)
Class 3	Creative Writing (Judged according to grade)

Department N

Art

Each exhibitor will be allowed to enter up to three exhibits in each class. However, only the highest placing exhibit will receive a ribbon in each class.

Section 1

Adult

Class 1	Charcoal, Pencils and Pastels (Drawing Media)
Class 2	Oils and / or Acrylics
Class 3	Watercolor
Class 4	Mixed Media
Class 5	Sculpture

Section 2**Youth 15-18**

- Class 1 Charcoal, Pencils and Pastels
(Drawing Media)
- Class 2 Oils and / or Acrylics
- Class 3 Watercolor
- Class 4 Mixed Media
- Class 5 Sculpture

Section 3**Youth 12-14**

- Class 1 Charcoal, Pencils and Pastels (Drawing Media)
- Class 2 Oils and / or Acrylics
- Class 3 Watercolor
- Class 4 Mixed Media
- Class 5 Sculpture

Section 4**Youth Under 12**

- Class 1 Charcoal, Pencils and Pastels (Drawing Media)
- Class 2 Oils and / or Acrylics
- Class 3 Watercolor
- Class 4 Mixed Media
- Class 5 Sculpture

Department O**Photography****Section 1****Adult - Color**

- Class 1 People
- Class 2 Places
- Class 3 Things
- Class 4 Animals

Section 2**Adult – Black and White**

- Class 1 People
- Class 2 Places
- Class 3 Things
- Class 4 Animals

Section 3**Youth – Color, 7th – 12th Grade**

- Class 1 People
- Class 2 Places
- Class 3 Things
- Class 4 Animals

Section 4**Youth – Black and White
7th – 12th Grade**

- Class 1 People
- Class 2 Places
- Class 3 Things
- Class 4 Animals

Section 5**Child – Color, 1st – 6th Grade**

- Class 1 People
- Class 2 Places

Class 3 Things
Class 4 Animals

Section 6

**Child – Black and White
1st – 6th Grade**

Class 1 People
Class 2 Places
Class 3 Things
Class 4 Animals

**West Virginia High School
& Wrangler Division Association
Open Rodeo**

**Presented at the 2011 Mercer County Fair
August 5 & 6, 2011
7:00 P.M.**

**Pole Bending, Barrel Racing, Goat Tying, Break-
Away Roping, Chute Doggin', Calf Roping, Team
Roping, Steer Wrestling, Saddle Bronc Riding,
Bareback Riding, Bull Riding & Mutton Bustin' !!!**

**\$300 added each night to Bull Riding
\$200 added each night to Barrel Racing**

**For those interested in participating in either or
Both nights, must call into:**

**Mindy McCormick at 304-645-2618
On July 27, Between 7:00 P.M. – 10:00 P.M.**

2011 Events Include

Antique Tractor, Engine, and Equipment Show

Antique Tractor Pull

BBQ Cookoff

Bouncer Fun for all ages

Colt problem Solving Clinic

First Responder Competition

Hee Haw Show

Music

(Contemporary & Bluegrass)

Pet Show

Remote Control Air Craft

Short Clinics/Demos

(Scrapbooking, Canning, Gardening, etc)

Steam Engine Display

Tri-log-y

WVHSRA Open Rodeo

See: www.fairofmercercounty.com

Email to: info@fairofmercercounty.com