

The Mercer COUNTY FAIR

August 4 - 5, 2017

PikeView High School

3566 Eads Mill Road

Princeton, WV

I-77 Exit 14

www.FairOfMercerCounty.com



**Exhibitors
Guide 2017**

Purpose of Mercer County's Fair

The people of this Fair believe that a fair should have many purposes. Some of the leading purposes include:

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

To educate and instill in the public a greater appreciation for agriculture

To preserve the agricultural heritage of southern West Virginia

2017 Mercer County Fair

OFFICERS

President	Dusti Snider
Vice-President	Steve Johnston
Secretary	Anna Johnson
Treasurer	Gail Hill
Accountant	Kristie Clifton

DIRECTORS

Jerry Belcher	Anna Johnson
J.W. Bowling—Honorary	Steve Johnston
James Bryant - Honorary	Maryann Lijoi
Sue Bryant—Honorary	Debra Smith
Keith Circle	Joe Stafford
Terri Clay	Dusti Snider
Gail Hill	Tyann Turner

Gate Admission

Friday:	8:00 A.M. – 12:00 A.M.	Everybody	Free
	12:00 P.M. – 4:00 P.M.	Adults.....	\$5.00
		Students.....	\$3.00
	4:00 P.M. to closing	Adults	\$8.00
		Students.....	\$5.00
Saturday:	All Day	Adults.....	\$8.00
		Students.....	\$5.00

(Children five (5) and under – Free admission both days)

Active Duty Military and EMS Free with Identification

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

Exhibits Must Be Entered on Thursday, August 3, 2017

2:00 P.M. - 7:00 P.M.

Exhibits Prize Money in addition to Ribbons:

1st place: \$3.⁰⁰, 2nd place: \$2.⁰⁰, 3rd place \$1.⁰⁰

No money for Champion or Reserve Champion

Rabbits May be Entered

Friday, August 4, 2017

Before 5:30 P.M.

Judging—6:00 P.M.

For Help or Questions Contact Fair Volunteers

304-320-1821

This phone answered only after normal working day hours
so **please leave a message**

**Livestock Exhibits –
Open to only West Virginia surrounding
counties**

**Must be entered by 9:00 A.M.
Saturday, August 5, 2017**

**Call Steve Johnston to register for stall space
304-887-1942 by July 30, 2017**

Exhibit Schedule

August 3: 2:00 P.M. - 7:00 P.M. - Enter Exhibits

August 4: 9:00 A.M. – Exhibit Judging in gymnasium

August 5: 9:00 A.M. – All livestock must be entered

11:00 A.M. – Livestock Judging and Show

Public Viewing of Exhibits

Friday, August 4 – 12:00 P.M. – 9:00 P.M.

Saturday, August 5 – 9:00 A.M. – 8:00 P.M.

Exhibitor Pickup

Saturday, August 5 – 8:00 P.M. – 9:00 P.M.

Sunday, August 6 – 1:00 P.M. – 3:00 P.M.

***Note: To pick up exhibits on Saturday, August 5,
requires paid admission to the Mercer County Fair***

4-H and FFA Showmanship Contest

11:00 A. M.

Saturday, August 5, 2017

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.

Mercer County Extension Office
1500 West Main Street
Princeton, West Virginia

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

RULES – PLEASE READ CAREFULLY

1. Check Exhibitor's Guide on department pages for information concerning qualifications for entries.
2. All exhibits must be produced or made by persons living in Mercer County with the following **exception**:

The Mercer County Fair will accept entries from persons in surrounding areas that share a membership in a crafter's guild/ club/ organization with a resident of Mercer County.
3. All entries will be registered and labeled stating number of exhibitor, the department, section and class according to Exhibit Catalog.
4. A class with only one entry will be judged on quality.
5. The judging committee will appoint judges for the various exhibits. **The Decision of The Judges Will Be Final.**
6. Each superintendent and his/her aides shall facilitate judging by giving proper attention to the arrangement and display of the exhibit, pointing out the articles and animals to be judged, and drawing attention to the details of each exhibit. They shall also familiarize themselves with the requirements of each department and section of entries.
7. Only one entry per class is allowed.
8. Non-livestock exhibitors will be responsible for their own exhibits and may remove them **ONLY** after **8:00 P.M.**, August, 5, 2017 (will have to pay admission) or on August, 6, 2017 between **1:00 – 3:00 P.M.**
9. Exhibitor ID card(s) must be presented in order to claim exhibit(s). Exhibits must be picked up at specified times—**see page 5.**
10. All dogs must be on a leash at all times while on fairgrounds.
11. 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. Each entry will be identified as elementary (E), middle (M), or high (H) school.
12. All exhibit entries in Department M are to have a small card on the back bearing student's full name, grade and school, and be mounted on construction paper.
13. Each penmanship entry shall be mounted on construction paper.
14. Exhibits of forage crops must be 1/4 of bale taken from the center. No loose hay nor uncured hay will be accepted.
15. No sick animal is to be exhibited. Animals may be turned away at the discretion of the department superintendent.
16. 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 August 3, 2017.
17. All persons entering pets must provide their own leashes, cages, etc., and be responsible for care of pet. Enter and show Saturday, August 5, 2016.

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. Engines, tractors and machinery must have all guards / shields in place, properly installed and in good condition.
8. Any farm equipment being moved for exhibition purposes must have all moving parts secured.
9. Working displays for equipment and running tractors must be supervised.
10. Each exhibitor is responsible for preventing oil and gasoline spillage, following safe fueling practices and utilizing approved storage containers. Participants should have a fire extinguisher with their exhibit or within an accessible distance.
11. 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 the use of a large stuffed animal in the seat is suggested.
12. In an effort to engage the public, People's 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.
13. 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.

**For additional information contact Dusti Snider
(304) 887-6716**

Fair & Festival Livestock Regulations and Recommendations

West Virginia Fairs, Festivals, and Purebred Sales Health Requirements

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.
5. All cattle for exhibition must be identified with an official tag through the West Virginia Department of Agriculture.

Fairs and Festival Health Requirements for Cattle

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

Official ID is required for all cattle

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.

- b. If herd of origin has had a complete negative herd test within 12 months
 - No Test required.
- 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 restriction – N 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 an 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.

Ribbons and Awards Presented

Exhibit Hall and Livestock displays (Ribbons and Best of Show)	12:00 p.m. Fri. Aug. 4
Rabbits	8:00 p.m. Fri. Aug. 4
John and Julia Wood Memorial Trophy (In Exhibit Hall)	5:00 p.m. Sat. Aug. 5
People's Choice - Art and Photography Voting ends at Ribbons awarded	5:00 p.m. Sat. Aug. 5 6:00 p.m. Sat. Aug. 5

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

Section 1

Swine

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 Junior Male (less than 1 year)
- Class 4 Junior Male (over 1 year)
- Class 5 Champion Dairy Goat
- Class 6 Reserve Champion Dairy Goat

Section 3

Meat Goats

- 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 D-O

**Open to Everyone
(Only one entry per class per person)**

Department D

Rabbits

**Tyann Turner – Supt.
304-921-1323
Rachel Parsons-Asst. Supt.**

Open to surrounding counties

**Trophies Sponsored by
Tyann Turner**

Section 1

(Some cages will be available. Please call Tyann Turner at 304-921-1323 if you need cages. Rabbits stay Friday night. Please bring food and water bottles for them. We will feed and water if you can not come both days.)

- Class 1 Commercial Senior Buck (8 months or older)
- Class 2 Fancy Senior Buck (6 months or older)
- Class 3 Mixed Breed Senior Buck (8 months or older)
- Class 4. Commercial Junior Buck (less than 8 months)
- Class 5. Fancy Junior Buck (less than 6 months)
- Class 6 Mixed Breed Junior Buck (less than 8 months)
- Class 7. Commercial Senior Doe (8 months or older)
- Class 8. Fancy Senior Doe (6 months or older)
- Class 9 Mixed Breed Senior Doe (8 months or older)
- Class 10. Commercial Junior Doe (less than 8 months)
- Class 11. Fancy Junior Doe (less than 6 months)
- Class 12. Mixed Breed Junior Doe (less than 8 months)
- Class 13. Best Commercial Buck
- Class 14 Best Commercial Doe
- Class 15 Commercial Champion
- Class 16. Reserve Commercial Champion
- Class 17 Best Fancy Buck
- Class 18 Best Fancy Doe
- Class 19 Fancy Champion
- Class 20 Reserve Fancy Champion
- Class 21 Best Mixed Breed Buck
- Class 22 Best Mixed Breed Doe
- Class 23 Best Mixed Breed Champion
- Class 24 Best Mixed Breed Reserve Champion
- Class 25 Best in Show

(Superintendent Will Assist In Categories)

Department E

**Agricultural
Exhibits**

Carol Bailey, Supt.

All grain, forage crops, vegetables, fruits and honey must have been grown or

produced by the exhibitor between July 31, 2016, and August 2, 2017. Plates will be available for exhibits. Exhibits showing excessive spray residue may be down graded. No wash or oil may be applied to an exhibit.

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 2..... 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 season. They should be cleaned with a damp or soft cloth or in the case of potatoes, brushed

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 (12)
- Class 8..... Green Beans, Horticulture (12)
- 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 (3)
Class 22.	Carrots with tops (3)
Class 23.	Cabbage, round (1)
Class 24.	Cabbage, flat (1)
Class 25.	Cabbage, red (1)
Class 26.	Peppers, Bell—any color (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.	Pumpkin, field (1)
Class 36.	Pumpkin, sweet (1)
Class 37.	Pumpkin, Jack-be-Little (3)
Class 38.	Okra (3)
Class 39.	Broccoli, head (1)
Class 40.	Cauliflower, head (1)
Class 41.	Gourds, small (3)
Class 42.	Gourd, large (1)
Class 43.	Eggplant, all varieties (3)
Class 44.	Rhubarb (6 stalks)
Class 45.	Turnips with tops (3)
Class 46.	Parsnips with tops (3)
Class 47.	Kohlrabi
Class 48.	Other— Vegetable (3)
Class 49.	Display of 10 -12 different varieties of vegetables including leaf, pod or flower.
Class 50.	Largest Potato by weight
Class 51.	Largest Tomato by weight
Class 52.	Largest Cabbage by weight
Class 53.	Largest Pumpkin by weight
Class 54.	Largest Cucumber by weight
Class 55.	Largest Zucchini by weight
Class 56.	Best Decorated Cabbage
Class 57.	Best Decorated Potato
Class 58.	Best Decorated Apple

Class 59. 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. White Grapes (1 bunch)
- Class 6. Grapes-other (1 bunch)
- Class 7. Strawberries (1 cup)
- Class 8. Raspberries (1 cup)
- Class 9. Blueberries (1 cup)
- Class 10. Blackberries (1 cup)
- Class 11. Watermelon (1)
- Class 12. Cantaloupe (1)
- Class 13. Honey Dew Melon (1)
- Class 14. Other (3, 1 bunch, 1 cup, depending on type)**
- Class 15. Fruit Display must contain at least five varieties of fruit

Section 5 Eggs

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

- Class 1. Chicken—White Eggs
- Class 2. Chicken—Brown Eggs
- Class 3. Duck Eggs
- Class 4. Guinea Eggs
- Class 5. 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
Class 13.	Any Other Herb

Best of Show Awards will be given in Departments F - K, N and O.
People's Choice Awards will be given in Departments N and O.

Department F

**Canned Foods Betty Conner,
Supt.**

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
Class 23.	Any Other Canned Vegetable

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
Class 14.	Any Other Pickle

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
Class 14.	Any Other Jelly
Class 15.	Any Other Preserve

Department G

**Baked Breads, Cakes,
Cookies, Pies and Candies**

**Melinda Conner,
Supt.**

Breads, cakes and cookies should be uniform in size, shape and color with slightly rounded tops and a golden brown crust. All breads, cakes and cookies should have a moist, even and tender crumb with a delectable aroma for their variety. Biscuits should have straight sides, nearly flat tops, pale golden brown crust and flaky light crumb. Cakes should be high in volume, moist, and with a tender crumb. Angel and chiffon cakes should have uneven tops.

Cutout cookies and bar cookies are shaped according to the variety. Pies should have tender, flaky (but not fall apart) crust. The crust should be evenly browned and have an attractive trimmed edge.

Candies should have undetectable fine sugar crystals, creamy but firm texture and pleasing flavor. In case of a tie, entries in Department H will be tasted.

Section 1

Yeast Breads

Class 1.	Loaf of White Yeast Bread
Class 2.	Loaf of Whole Wheat Bread
Class 3.	Yeast Rolls (3 White)
Class 4.	Yeast Rolls (3 Wheat)
Class 5.	Cinnamon Rolls (Iced) (3)
Class 6.	Fancy Sweet Yeast Bread (such as braids and rings)

Section 2

Quick Breads

Class 1.	Biscuits (3)
Class 2.	Cornbread (skillet or 8" or 9" Cake pan)
Class 3.	Muffins (3 Plain)
Class 4.	Cornbread muffins (3)
Class 5.	Loaf of Bread (such as Banana or Fruit Bread)
Class 6.	Loaf of Zucchini Bread
Class 7.	Any Other Bread

Section 3

Cakes

Class 1.	Pound Cake (plain)
Class 2.	Pound Cake (glazed)

Class 3.	White Layer Cake (Iced)
Class 4.	Yellow Layer Cake (Iced)
Class 5.	Chocolate Layer Cake (Iced)
Class 6.	Chiffon Cake (Iced)
Class 7.	Angel Food Cake (Not Iced)
Class 8.	Apple/Applesauce Cake (iced)
Class 9.	Devil's Food Cake
Class 10.	Carrot Cake (iced)
Class 11.	Spice Cake (iced)
Class 12.	Cup Cakes (3)
Class 13.	Best Decorated Cake

Section 4

Cookies

Class 1.	Dropped Cookies (3)
Class 2.	Brownie (3)
Class 3.	Cut Out Cookies (3)
Class 4.	Best Decorated Cut Out Cookie (3)
Class 5.	Cookie Press Cookies (3)
Class 6.	No Bake Cookie

Section 5

Pies

Class 1.	Single Crust Pie
Class 2.	Double Crust Fruit Pie
Class 3.	Fried Pie

Section 6

Homemade Candy

Class 1.	Chocolate Fudge (3)
Class 2.	Peanut Butter Fudge (3)
Class 3.	White Fudge (3)
Class 4.	Divinity (3)
Class 5.	Peanut Butter Pin Wheels (3)
Class 6.	Chocolate Coated Fondant (3)
Class 7.	Chocolate Coated Flavored Fondant (3) (Mint, Nut, Fruit, etc.)
Class 8.	Chocolate Covered Cherries (3)

Department H

Needlework

**Gina Wright
Supt.**

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.
- Class 7 Other

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 Baby Afgan / Baby Blanket
- Class 9. Other Knitting

Section 4

Crocheting

- Class 1. Doilies (single)
- Class 2. Buffet or Vanity Set

Class 3.	Bedsread
Class 4.	Tablecloth
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.	Baby Afgan / Baby Blanket
Class 12.	Rug
Class 13.	Other Crocheted item

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 cleaning. 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.	Machine Pieced, Hand Quilted
Class 4.	Machine Pieced, Machine Quilted
Class 5.	Hand Appliquéd, Hand Quilted
Class 6.	Hand Appliquéd, Machine Quilted
Class 7.	Machine Appliquéd, Hand Quilted
Class 8.	Machine Appliquéd, Machine Quilted
Class 9.	Hand Embroidered, Hand Quilted
Class 10.	Hand Embroidered, Machine Quilted
Class 11.	Non-traditional Quilt (Crazy Quilt, Yo-Yo, Cathedral Windows, etc.)
Class 12.	Cross Stitched, Hand Quilted
Class 13.	Cross Stitched, Machine Quilted
Class 14.	Art Quilts
Class 15.	Crib Quilt - Hand Pieced, Hand Quilted

Class 16	Crib Quilt – Hand Pieced, Machine Quilted
Class 17	Crib Quilt – Machine Pieced, Hand Quilted
Class 18	Crib Quilt – Machine Pieced, Machine Quilted
Class 19	Crib Quilt – Hand Appliqued, Hand Quilted
Class 20.	Crib Quilt - Hand Appliquéd, Machine Quilted
Class 21	Crib Quilt – Machine Appliqued, Hand Quilted
Class 22	Crib Quilt – Machine Appliqued, Machine Quilted
Class 23.	Printed Crib Quilt, Bound – Hand Quilted
Class 24	Printed Crib Quilt, Bound – Machine Quilted
Class 25.	Hand Pieced – Professionally Long Arm Quilted
Class 26	Machine Pieced— Professionally Long Arm Quilted
Class 27.	Quilt, Tied or Tacked
Class 28.	Quilted Wall Hanging 20” or less, Hand Quilted
Class 29.	Quilted Wall Hanging 20”or less, Machine Quilted
Class 30.	Quilted Wall Hanging longer than 20”, Hand Quilted
Class 31.	Quilted Wall Hanging longer than 20”, Machine Quilted
Class 32.	Quilted Table Runner or Place Mats
Class 33.	Quilted Christmas Tree Skirt
Class 34.	Other Quilted Item
Class 35	Quilts Created by Children

Section 6

Miscellaneous

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

Section 7

Sewing

All garments must be sewn by the exhibitor. Construction methods must follow the directions found in commercial patterns paying close 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
Class 22.	Other Sewn Item

Section 8

Wall Hangings

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

Section 9

Weaving

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

Department I

Floriculture

Patsy Cottle, Supt.

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
- Class 14 Other

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.	Other Potted Plants
Class 15.	Other Succulents
Class 16.	Dish Garden, 3 or more plants

Department J

Handicraft

Shelby Neal, Supt.

All items in Department J 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
Class 8.	Wood Carving
Class 9.	Other

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

Class 1.	Wallet
Class 2.	Purse
Class 3.	Belt
Class 4.	Other Leather Projects

Section 4**Ceramics**

Class 1.	Dish
Class 2.	Animal
Class 3.	Statuette
Class 4.	Home Decoration
Class 5.	Other Ceramics

Section 5**Jewelry**

Class 1.	Gemstone Necklace
Class 2.	Glass Beaded Necklace
Class 3.	Other Handmade Necklace
Class 4.	Gemstone Bracelet
Class 5.	Glass Beaded Bracelet
Class 6.	Other Handmade Bracelet
Class 7.	Metal Earrings
Class 8.	Beaded Earrings
Class 9.	Other Handmade Earrings
Class 10.	Rings
Class 11.	Best Display of Necklace, Earrings, and More
Class 12.	Other Hand Made Jewelry

Section 6**Dried Flower Arrangement**

In sections 6 and 7, ribbons, picks and other decorative materials may be used.

Class 1.	Dried Flower Arrangement
Class 2.	Dried Flower Swag
Class 3.	Dried Flower Wreath
Class 4.	Dried Flowers used to Decorate a Hat
Class 5.	Other Dried Flower Decorations

Section 7**Silk Flowers Arrangements**

Class 1.	Wreaths
Class 2.	Sprays
Class 3.	Swags
Class 4.	Table Arrangement
Class 5.	Seasonal Wreaths
Class 6.	Seasonal Table Arrangements
Class 7.	Decorated Hat
Class 8.	Other Projects

Section 8**Other Handicrafts – Adults****Section 9****Other Handicrafts – Youth,**

Section 10

**(7th grade – 12th grade)
Other Handicrafts – Child,
(1st grade – 6th grade)**

- Class 1. Scrap Books
- Class 2. Plastic Canvas Creations
- Class 3. Homemade Flags
- Class 4. Stained Glass
- Class 5. Christmas Ornaments
- Class 6. Yard Ornaments
- Class 7. Models
- Class 8. Recycled Art (made entirely of recycled items)
- Class 9. Novel Dolls
- Class 10. Novel Critters
- Class 11. Painted Gourds
- Class 12. Paper Pictures and Cards
- Class 13. Greeting Cards
- Class 14. Pottery
- Class 15. Other

Department K

Antiques

Barbara Criss, Supt.

All items in Department K 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. Tools
- Class 17. Oldest Machine in Operation
- Class 18. Oldest Non-operating Machine
- Class 19. Musical Instruments
- Class 20. Other

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
- Class 15. Antique Quilts (1 or more)
- Class 16. Other

Department L

**Penmanship,
Creative Writing**

Janice Williams Supt.

- Class 1. Penmanship (Judged according to grade)
- Class 2. Creative Writing (Judged according to grade)

Each section In Departments M and N will have the same classes.

People’s Choice awards will be given in Departments M and N

Department M

Art

Elizabeth Hern, Supt.

Department M exhibits need to be entered between 2:00 P.M. and 4:00 P.M. on Thursday, August 3, 2017. All artwork **must be** ready to hang.

Each exhibitor will be allowed to enter up to two (2) exhibits in each class. However, only one (1) exhibit will receive a ribbon per exhibitor in each class.

- Section 1**
- Section 2**
- Section 3**

- Adult**
- Youth, 7th – 12th grade**
- Child, 1st – 6th grade**

- Class 1. Charcoal, Pencils and Ink (Drawing Media)
- Class 2. Oils
- Class 3. Acrylics
- Class 4. Watercolor
- Class 5. Mixed Media
- Class 6. Colored pencils and Pastels
- Class 7. Sculpture
- Class 8. Themed art display
- Class 9. Art display
- Class 10. Other

Department N

Photography

Teresa Sharp, Supt.

Photographs must be mounted on foam board and trimmed to photograph size. Matting is optional. Photography must be uniform in size for each age group.

Child . . . 5" x 7"

Youth . . . 8" x 10"

Adult . . . 11"x 14"

Section 1

Section 2

Section 3

Adult – Color

Youth, 7th – 12th grade Color

Child, 1st – 6th grade - Color

Class 1. People

Class 2. Places

Class 3. Things

Class 4. Animals

Section 4

Section 5

Section 6

Adult – Black and White

Youth, 7th – 12th grade –

Black and White

Child, 1st – 6th – Black and White

Class 1. People

Class 2. Places

Class 3. Things

Class 4. Animals

Section 7

Miscellaneous

Class 1 Adult

Class 2 Youth, 7th -12th grade

Class 3 Child, 1st – 6th grade

Section 8

For Display Only

Art and Photography

Department O

Mercer County Heritage Exhibits

Mercer County Heritage exhibits of essays, artwork, and photographs are sponsored by the **Mercer County County Commission**. Winning entries will be placed on display in the Mercer County Courthouse.

Section 1

Section 2

Section 3

Adult

Youth, 7th—12th grade

Child, 1st—6th grade

Division 1

Essays

Class 1

Essays are to be based on an interview or family story about a relative or friend who has an interesting and/or human interest story to share about growing up in or living in Mercer County.

250 - 500 word limit.

Division 2

**Art - Must reflect or be of a Mercer
County person, place, or thing.**

- Class 1 Charcoal, Pencils and Ink (Drawing media)
- Class 2 Oils
- Class 3 Acrylics
- Class 4 Watercolor
- Class 5 Mixed Media
- Class 6 Colored Pencils and Pastels
- Class 7 Sculpture
- Class 8 Themed Art Display
- Class 9 Art Display
- Class 10 Other

Division 3

**Photography - Must reflect or be of a
Mercer County person,
place, or thing.**

- Class 1 People - Color
- Class 2 Places - Color
- Class 3 Things - Color

- Class 4 People - Black and White
- Class 5 Places - Black and White
- Class 6 Things - Black and White

West Virginia High School & Junior High School Division Association Open Rodeo

**Presented at the 2017 Mercer County Fair
August 4-5, 2017**

Preregistration is required!

Before July 17, 2017

Registration and Questions:
www.callin.rodeo@gmail.com

Check In / Rodeo day

Rodeo announcer's stand

Friday, Aug. 4 at 5:00 p.m.

Saturday, Aug. 5 - Peewee / Youth at 2:00 p.m.

Saturday, Aug. 5 - High School / Older at 5:00 p.m.

Start Times:

Friday Night , Aug. 4 - 7:00 p.m.

Saturday, Aug. 5 - 4:00 p.m. - Peewee/ Youth

Saturday, Aug. 5 - 7:00 p.m. - High School / Older

Payout:

High School / Older - 75%

Fair Gate Entry Fee required

Rodeo Participant Cost Information

Non Association Participants -

\$20.00 per person insurance fee for high school and younger - covers all entries for week-end.

Event Fees -

Peewee - \$10 per event

Youth - \$25 per event

High Schoolers - \$30 per event excluding bulls

Adults - \$30 per event (waiver required)

Bull rides - \$65 per ride high school / older only

Payment(s) accepted at event check-in or at registration.



August 5-6, 2016

P.O. Box 457
Athens, WV 24712
www.fairofmercercounty.com