



# Floyd Livestock and County Fair Exhibits Premium Booklet

## Theme: Farming: Past-Present-Future

The Floyd Livestock & County Fair was created as an extension celebrating more than 175 years of Floyd county history. It is a combination of two past events: The Floyd County Harvest Festival and County Fair. The goal is to highlight Floyd's agriculture, both past and present, to recognize our history, and provide an opportunity for residents, visitors and family to gather.

The Floyd Livestock & County Fair will be held on the **second Saturday in September**. The event will be held at Chantilly Farm, located 6 miles outside of Floyd. Many opportunities will be available for our county youth and adults to participate and exhibit their talents. A full day is being planned with exhibits, livestock shows, agricultural Olympics, music, demonstrations, games and much more.

Exhibitions of Food, Horticulture, Garden Produce, Needlework, Artwork, Crafts and Photography will be on display in the barn. Exhibitors are encouraged from Floyd County and all surrounding counties.

You will find more information on our website [www.floydvafair.com](http://www.floydvafair.com). The event's success is largely due to the community's support both before the event and on the day of the event.

# Index

Fair General Rules and Regulations ....	3
Exhibition Rules and Information ....	3-4
Department Information and Class Descriptions ....	5-16
Garden Produce Exhibits ....	5
Preserved Foods Exhibits ....	6-9
Cooked Foods Exhibits ....	10
Horticulture Exhibits ....	11-12
Needlework Exhibits ....	13-14
Photography Exhibits ....	15
Art/Craft Exhibits ....	16-17
Sponsors ....	18
Special Exhibits-“Baby Photo and Antique Quilt Exhibits”	19-20
Exhibit Entry Form ....	21

**EXHIBITORS ARE RESPONSIBLE FOR READING ALL RULES, REGULATIONS AND INFORMATION!**

**FAIR GENERAL RULES AND REGULATIONS:**

1. Every exhibitor, concessionaire, employee, or any other person having business on the grounds is required to abide by these rules and regulations or any other rules and regulations that may be formulated by FAIR Management. FAIR Management reserves for itself the sole and absolute right to construe its rules and regulations, and arbitrarily determine and settle all matters and differences in regard there to.
2. Fair Management reserves the right to extend an invitation to exhibit and the right to refuse an exhibitor or concessionaire without giving reason for such action.
3. All protests must be in writing, must plainly state the complaint, be accompanied by a fee of \$25 which shall be forfeited to the fair in case protest is not sustained, and must be delivered to Fair Management within 7 days after the cause of protest.
4. The exhibitor or concessionaire assumes all risks of damage or loss, either to person or property for all and every cause whatsoever, including fire, the elements, violation of the law, negligence either on the part of the Fair or Chantilly Farm, its officers, servants, agents, or employees, or other person or persons; and it is further expressly understood and agreed between the exhibitor or concessionaire and Fair Management, that the Fair and Chantilly Farm incurs no liability or obligation to the exhibitor or concessionaire other than to permit the exhibitor or concessionaire to utilize the grounds of the Fair.
5. Exhibitors and concessionaires who participate in the Fair must have a signed contract on file with the Fair Management or if they exhibit their crafts, farm products, and machinery, they must have these items entered according to the rules and regulations for the department in which they are participating.
6. Fair Management and Chantilly Farm will involve police, guards and traffic coordinators and will take every precaution for the safety of the visitors, concessionaires, and exhibitors, but assumes no liability for personal injury, or loss, or damage to any property of the exhibitor, visitor or concessionaire, etc. due to theft , fire, tornado, weather conditions, or other causes.
- 7.

**EXHIBITION RULES AND INFORMATION:**

Eligibility:

1. Exhibition competition is open to all residents of Floyd County and all surrounding counties including Montgomery, Pulaski, Carroll, Patrick, Franklin, Roanoke Counties.
2. No professional will be allowed to exhibit. A professional is anyone receiving substantial or/and regular income from the sale of their baked goods, handicrafts, photography, etc. Amateurs Only!
3. Youth I (Ages 8 and under), Youth II (ages 9 to 13) and Youth III (ages 14 to 19) may exhibit in the appropriate age division or in the adult age division; however, they **may not** exhibit in the same class in both age divisions.
4. An individual may enter as many classes as they wish in any division, but can enter only one item per class. No item may be entered in more than one exhibit competition.
5. Fair management reserves the right to reject any item that does not reflect merit and which would not be a credit to both the exhibitor and the Fair. Also, the right is reserved to reject any exhibit which is deemed objectionable or unsuited for public exhibit.
6. Duplicate items may be exhibited, however, only one item will be judged in one class. Exhibitor may indicate which item shall be judged.
7. All products entered in exhibit competition must be grown/made by the exhibitor between **Oct 2017 and Sept 2018**.

#### Exhibit Registrations:

1. Registration must be correctly filled out. Incorrectly registered entries will not be accepted.
2. Download registration forms (provide link) or obtain preprinted registration forms (provide source address) and fill out in advance if possible, avoiding last minute rush and stress.
3. Follow the example registration form. DO NOT mix up exhibitor number with class number of the item being entered. If filling out in advance, leave the exhibitor number space blank until an exhibitor number is assigned at the fair site.

#### Exhibit Schedule:

1. Needlework, Garden Produce, Food, Horticulture, Craft and Photography Exhibits must be delivered to the Chantilly Barn **between 12 pm - 7 p.m. on Thursday, September 6<sup>th</sup> or 8 am – Noon on Friday September 7<sup>th</sup>.**
2. All exhibits must be removed between 6pm and 7pm on Saturday (the day of the fair) unless arrangements are made in writing before the opening of the Fair and agreed to by Fair Management.
3. No exhibits may be removed from the Exhibit Area prior to 6 pm. Any exhibits removed prior to checkout time on Saturday will forfeit any premium money won and ribbons earned . Goods become property of FAIR Management after that time.

#### Judging:

1. The Fair Management will arrange the selection of judges for all departments. The Fair reserves the right to substitute judges if necessary.
2. Judges are instructed to award first, second, and third places. However, it is the judge's discretion to choose whether an item is deemed of deficient quality or entered in an inappropriate class.
3. Any exhibitor who interferes with the judging will be promptly excluded from competition; afterwards, the premium or premiums awarded to this individual will be withheld.
4. Fair Management reserves the right to reject any exhibit which does not reflect merit and which would not be a credit to both the exhibitor and the Fair. Also, the right is reserved to reject any exhibit which is deemed objectionable or unsuited for public exhibit.

#### Awards and Paid Premiums:

1. Premiums are as follows:
  - a. Grand Champion per Division - \$5.00
  - b. Reserve Grand Champion per Division - \$4.00
  - c. First Place per Class - \$3.00
  - d. Second Place per Class - \$2.00
  - e. Third Place per Class - \$1.00
2. In all competitions, ribbons will be awarded according to the quality and prize money paid accordingly.
3. In all classes, there must be at least two entries to constitute competition and these entries must be made by different individuals. At the discretion of Fair Management, a class with only one entry may be allowed to show and may be awarded any place money and ribbon. However, classes with only one entry are still eligible for awards of Grand Champion and Reserve Grand Champion.
4. Premiums will be paid as soon as possible to audit the books.
5. Please note that ribbons are sometimes misplaced. Premiums will only be paid to exhibitors recognized in the official master exhibit entry book, and not from the ribbons attached to the exhibit.
6. It is understood that if weather conditions are such that Fair Management cannot pay their premiums in full, the exhibitors agree to accept such a proportion of the premiums as Fair Management finds they are able to pay and such payment shall be considered in full settlement of whatever premiums are due.

## GARDEN PRODUCE EXHIBITS

1. Exhibitors must comply with all General Rules and Regulations of the fair and exhibitions.
2. Entries must be correctly labeled, including the variety name. They must be placed in substantial containers (no paper plates or plastic bags, please.)
3. No farm products will be returned unless exhibitor makes a request at time of entry.
4. All perishable items will be kept on display until they begin to deteriorate. At this time, they will be disposed of at the discretion of Fair Management.
5. Garden baskets are judged by quality, number of vegetables, freedom of injury, appearance, and a balance of leafy/root vegetables.
6. Entries calling for a precise number of produce will be disqualified if minimum number is not met.

### **Judging Standards for Garden Produce:**

Vegetables and fruit should be in the best "eating stage" for the local market. Exhibits should be of the same variety and typical of that variety, uniformity of size and color, and free from disease and insect damage.

<b>Division</b>	<b>Class #</b>	<b>Class Description</b>
Fresh Fruit	001	Apples (4)
Fresh Fruit	002	Misc. Fruit (at least ½ pt. small of large fruit)
Fresh Fruit	003	Tomatoes, Cherry (6)
Fresh Fruit	004	Tomatoes, Red (4)
Fresh Fruit	005	Tomatoes, Yellow (4)
Fresh Vegetable	006	Beans -String (8)
Fresh Vegetable	007	Beets (6 in a bunch)
Fresh Vegetable	008	Broccoli (1 bunch)
Fresh Vegetable	009	Cabbage (1 head)
Fresh Vegetable	010	Carrots (6)
Fresh Vegetable	011	Corn (3)
Fresh Vegetable	012	Cucumbers (3)
Fresh Vegetable	013	Garden Basket (variety of 5 vegetables)
Fresh Vegetable	014	Onions, (4)
Fresh Vegetable	015	Peppers, (3)
Fresh Vegetable	016	Potatoes, (4)
Fresh Vegetable	017	Squash, Yellow Summer (2)
Fresh Vegetable	018	Squash Zucchini (2)
Fresh Vegetable	019	Most Unusual Vegetable
Fresh Vegetable	020	Misc., any vegetable not listed

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## PRESERVED FOOD EXHIBITS

1. Exhibitors must comply with all General Rules and Regulations of the fair and exhibitions.
2. Each entry must be accompanied with its legible recipe on a standard 3"x5" note card. Each recipe must include
  - a. Headspace allowance
  - b. Processing time corrected for altitude for water bath processing
  - c. Pounds of pressure corrected for altitude for pressure processing
  - d. Recipe Source (ex: Ball Blue Book, name of Extension Publication, recipe website address, etc.)
3. All entries must have been canned in the past year dating from the last day of the preceding fair.
4. All canned products, preserves, or pickles must be in a clear glass, regulation canning jars, properly labeled and dated. No mayonnaise jars, etc. will be accepted.
5. Standard 2-piece self-seal lid and ring closures must be used on all jars.
  - a. All canned food should be properly sealed.
  - b. Only new lids should be used.
  - c. No rusty lids or rings should ever be used.
6. An appropriate amount of headspace for the product canned should be allowed:
  - a. 1/4 inch headspace for jams, jellies, pickles and relishes (except sauerkraut)
  - b. 1/2 inch headspace for fruits, tomatoes, and sauerkraut
  - c. 1 inch headspace for vegetables (except tomatoes)
7. Fermented and Dried/Dehydrated Foods not meant to be processed and shelf-stable may be exhibited in non-tempered, clear glass jars.
8. Product pieces should be uniform in size and packed snugly but allow for circulation of liquids. Liquids should cover the product and be clear and free from cloudiness and small particles. Air bubbles should be kept to a minimum.
9. Products should be free from defects or blemishes, strings, stems seeds, pits and peels. If the recipe requires stems, pits, and/or peels, this is acceptable.
10. The product should retain its natural characteristic color or nearly that of standard cooked products.
11. Any jar may be opened at the discretion of the judges. Foods that are opened during judging will be marked by the judges and should not be eaten when the fair is over.
12. Entries without competition will be judged on their own merits and receive an award or placing only if determined worthy by the judges.

### **Judging Standards for Pressure Canning**

Appearance - natural vegetable color; syrup or liquid clear. Well ripened but not overripe; graded and sorted by size.

Texture: Tender Flavor: Characteristic **EXCEPTION:** Boiling Water Bath-processed tomato only products may be entered if properly acidified. Any tomato sauce containing other vegetables must be pressure canned.

**Judging Standards for Fruit Canning:** Appearance - Natural fruit or vegetable color; syrup or liquid clear. Well ripened but not over ripe; graded and sorted by size.

**Judging Standards for Jellies, Jams, Preserves:** Appearance - Pronounced and natural color, clear, no sign of crystallization, natural fruit flavor, tender, holds shape, and should not be syrupy.

**Judging Standards for Pickles, Relish, Condiments:** Uniform size and shape. Natural flavor; not over-spiced; firm; not tough or soft.

**Judging Standards for Fermented Foods:**

**Judging Standards for Dried/Dehydrated Foods:** Standards - Uniform size and shape. Natural flavor; not over-dried; firm; jerkies should not exude grease.

<u>Division</u>	<u>Class #</u>	<u>Class Description</u>
Vegetables & Meats Pressure Canned	100	Beans: Green, cut
Vegetables & Meats Pressure Canned	101	Beans: Green, whole
Vegetables & Meats Pressure Canned	102	Beans: Lima/Butter Beans
Vegetables & Meats Pressure Canned	103	Beans: Shelling Beans
Vegetables & Meats Pressure Canned	104	Beets
Vegetables & Meats Pressure Canned	105	Carrots
Vegetables & Meats Pressure Canned	106	Corn, cut
Vegetables & Meats Pressure Canned	107	Greens: Kale, Turnips, etc.
Vegetables & Meats Pressure Canned	108	Peas, Green
Vegetables & Meats Pressure Canned	109	Soup Mixture
Vegetables & Meats Pressure Canned	110	Vegetable Types
Vegetables & Meats Pressure Canned	111	Chili
Vegetables & Meats Pressure Canned	112	Tomatoes
Vegetables & Meats Pressure Canned	113	Whole
Vegetables & Meats Pressure Canned	114	Juice
Vegetables & Meats Pressure Canned	115	Sauce – tomato only
Vegetables & Meats Pressure Canned	116	Sauce with vegetables and/or meat
Vegetables & Meats Pressure Canned	117	Diced
Vegetables & Meats Pressure Canned	118	Vegetables, not listed
Vegetables & Meats Pressure Canned	119	Meats
Fruit Canned	120	Apples
Fruit Canned	121	Peaches
Fruit Canned	122	Pears
Fruit Canned	123	Berries
Fruit Canned	124	Cherries
Fruit Canned	125	Strawberries
Fruit Canned	126	Fruit, not listed
Fruit Canned	127	Fruit, Combination
Fruit Canned	128	Applesauce
Fruit Canned	129	Peach sauce
Fruit Canned	130	Fruit sauce, not listed
Fruit Canned	131	Grape Juice
Fruit Canned	132	Apple Juice
Fruit Canned	133	Peach Nectar
Fruit Canned	134	Pear Nectar
Fruit Canned	135	Juice, not listed
Jellies/Jams/Preserves	136	Apple: Butter
Jellies/Jams/Preserves	137	Apple: Crab
Jellies/Jams/Preserves	138	Apple: Jelly

Jellies/Jams/Preserves	139	Apple: Preserves
Jellies/Jams/Preserves	140	Blackberry: Jam
Jellies/Jams/Preserves	141	Blackberry: Jelly
Jellies/Jams/Preserves	142	Blackberry: Preserve
Jellies/Jams/Preserves	143	Blueberry: Jam
Jellies/Jams/Preserves	144	Blueberry: Jelly
Jellies/Jams/Preserves	145	Blueberry: Preserves
Jellies/Jams/Preserves	146	Cherry: Jam
Jellies/Jams/Preserves	147	Cherry: Jelly
Jellies/Jams/Preserves	148	Cherry: Preserve
Jellies/Jams/Preserves	149	Combination Jelly
Jellies/Jams/Preserves	150	Combination Jam
Jellies/Jams/Preserves	151	Currant Jelly: Red
Jellies/Jams/Preserves	152	Currant Jelly: Black
Jellies/Jams/Preserves	153	Plum: Jam
Jellies/Jams/Preserves	154	Plum: Preserve
Jellies/Jams/Preserves	155	Foraged Berries: Jelly (wild berries)
Jellies/Jams/Preserves	156	Foraged Berries: Jam (wild berries)
Jellies/Jams/Preserves	157	Foraged Berries: Preserve (wild berries)
Jellies/Jams/Preserves	158	Gooseberry: Jam
Jellies/Jams/Preserves	159	Gooseberry: Jelly
Jellies/Jams/Preserves	160	Grape: Jam
Jellies/Jams/Preserves	161	Grape: Jelly
Jellies/Jams/Preserves	162	Honey: Chunks
Jellies/Jams/Preserves	163	Honey: Comb
Jellies/Jams/Preserves	164	Honey: Creamed
Jellies/Jams/Preserves	165	Honey: Liquid
Jellies/Jams/Preserves	166	Peach: Jam
Jellies/Jams/Preserves	167	Peach: Jelly
Jellies/Jams/Preserves	168	Peach: Preserves
Jellies/Jams/Preserves	169	Pear: Jam
Jellies/Jams/Preserves	170	Pear: Preserves
Jellies/Jams/Preserves	171	Raspberry: Jam, black
Jellies/Jams/Preserves	172	Raspberry: Jelly, black
Jellies/Jams/Preserves	173	Raspberry: Jam, red
Jellies/Jams/Preserves	174	Raspberry: Jelly, red
Jellies/Jams/Preserves	175	Strawberry: Jam
Jellies/Jams/Preserves	176	Strawberry: Jelly
Jellies/Jams/Preserves	177	Strawberry: Preserve
Jellies/Jams/Preserves	178	Most Unusual Jam, Jelly or Preserve
Jellies/Jams/Preserves	179	Jam, Jelly or Preserves not listed
Pickles/Jelish/Condiments	180	Beet Pickles
Pickles/Jelish/Condiments	181	Bread and Butter Pickles
Pickles/Jelish/Condiments	182	Chow-Chow
Pickles/Jelish/Condiments	183	Corn Relish



Pickles/Jelish/Condiments	184	Cucumber Pickles
Pickles/Jelish/Condiments	185	Cucumber Pickles: Sliced
Pickles/Jelish/Condiments	186	Cucumber Pickles: Whole
Pickles/Jelish/Condiments	187	Dill Pickles: Sliced
Pickles/Jelish/Condiments	188	Dill Pickles: Whole
Pickles/Jelish/Condiments	189	14-Day Pickles
Pickles/Jelish/Condiments	190	Mixed Pickles
Pickles/Jelish/Condiments	191	Most Unusual Pickles
Pickles/Jelish/Condiments	192	Fruit Pickles
Pickles/Jelish/Condiments	193	Pickled Beans
Pickles/Jelish/Condiments	194	Relish
Pickles/Jelish/Condiments	195	Squash Pickles
Pickles/Jelish/Condiments	196	Watermelon Rind Pickles
Pickles/Jelish/Condiments	197	Pickles, not listed
Pickles/Jelish/Condiments	198	Catsup: Tomato
Pickles/Jelish/Condiments	199	Catsup: Fruit
Pickles/Jelish/Condiments	200	Catsup: Other
Pickles/Jelish/Condiments	201	Salsa: Tomato based
Pickles/Jelish/Condiments	202	Salsa: Fruit based
Pickles/Jelish/Condiments	203	Chili Sauce
Pickles/Jelish/Condiments	204	BBQ Sauce
Pickles/Jelish/Condiments	205	Mustard
Pickles/Jelish/Condiments	206	Other Condiments
Fermented Foods	207	Vinegars: Home Fermented: Apple
Fermented Foods	208	Vinegars: Home Fermented: Other Fruit
Fermented Foods	209	Vinegars: Home Fermented: Wine, Red
Fermented Foods	210	Vinegars: Home Fermented: Wine, White
Fermented Foods	211	Vinegars: Home Fermented: Malt
Fermented Foods	212	Vinegars: Infused: Fruit
Fermented Foods	213	Vinegars: Infused: Herb
Fermented Foods	214	Vinegars: Infused: Spice
Fermented Foods	215	Cabbage-based Sauerkrauts
Fermented Foods	216	Mixed Vegetable Sauerkrauts
Fermented Foods	217	Kimchi-type Ferments
Fermented Foods	218	Fermented Cucumber Pickles
Fermented Foods	219	Fermented Vegetables, other
Dried/Dehydrated Foods	220	Fruits
Dried/Dehydrated Foods	221	Vegetables
Dried/Dehydrated Foods	222	Leathers
Dried/Dehydrated Foods	223	Jerky
Dried/Dehydrated Foods	224	Spices/Seasonings

## COOKED FOOD EXHIBITS

1. Exhibitors must comply with all General Rules and Regulations of the fair and exhibitions.
2. Entries may be opened and tasted by the judges.
3. All food items must be accompanied with the recipe printed or typed on a 3" x 5" card.
4. All candy and baked goods must be on plastic, Styrofoam, or foil plates (no paper plates please.)
5. Rules require entire cake to be exhibited except where noted in class.
6. No mix cakes are allowed unless specified in class.

<u>Division</u>	<u>Class #</u>	<u>Class Description</u>
Breads	250	Quick Bread
Breads	251	Yeast Bread
Breads	252	Bread Machine Item
Cookies	253	Bar Cookies (6)
Cookies	254	Chocolate Chip (6)
Cookies	255	Peanut Butter Cookies (6)
Cookies	256	Drop Cookies (6)
Cookies	257	Misc., any cookie not listed above
Cake	258	Iced Layer (1/2 accepted)
Cake	259	Cupcakes, iced (3)
Cake	260	Gingerbread
Cake	261	Decorated – Sheet
Cake	262	Pound (1/2 acceptable)
Cake	263	Misc. any cake not listed above
Candy	264	Fudge (6)
Candy	265	Peanut Brittle
Candy	266	Molded Mints (6)
Candy	267	Misc., any candy not listed above
Pies	268	Fruit, 2 crust
Pies	269	Chess
Pies	270	Chocolate
Pies	271	Meringue topped
Pies	272	Pecan
Pies	273	Misc., any pie not listed above

## HORTICULTURE EXHIBITS

1. Exhibitors must comply with all General Rules and Regulations of the fair and exhibitions.
2. Exhibits must be grown by the exhibitor.
3. All perishable items will be kept on exhibit until they begin to deteriorate. At this time, they will be disposed of at the discretion of the Festival Management. Perishable items, including flowers, may be replaced with like items once by the exhibitor during the fair.

### **Judging Standards for plants and flowers:**

Healthy; free of disease and insects; freshness; size and uniformity for the variety; color; good foliage; and maturity.

<u>Division</u>	<u>Class #</u>	<u>Class Description</u>
Plants	300	Any Flowering House Plant
Plants	301	Fern
Plants	302	Cactus
Plants	303	Foliage House Plants
Plants	304	Hanging Basket (1 variety)
Plants	305	Hanging Basket (2 or more variety)
Plants	306	Potted Annual (Geranium)
Plants	307	Potted (Impatient)
Plant	308	Potted Annual (misc)
Plant	309	Potted Perennial/Biennial
Plant	310	African Violets
Plant	311	Succulents
Cut Flowers	312	Annuals
Cut Flowers	313	Herbs
Cut Flowers	314	Marigold (Single Stem)
Cut Flowers	315	Meadow Flowers (4-6 Stems)
Cut Flower	316	Zinnia (Single Stem)
Cut Flower	317	Celosia (Single Stem)
Cut Flowers	318	Chrysanthemum (Single Stem)
Cut Flowers	319	Dahlia (Single Stem)
Cut Flowers	320	Rose (Single Stem)

Cut Flowers	321	Sunflower (Single Stem)
Cut Flowers	322	Gladioli (Single Stem)
Cut Flowers	323	Snapdragons (Single Stem)
Cut Flowers	324	Decorative Floral Arrangement
Cut Flowers	325	Misc. Cut Flower (Single Stem)
Cut Flowers	326	Vase of Cut Flowers
Dried Flowers	327	Decorated Vine Wreath
Dried Flowers	328	Dried Flower Arrangement
Dried Flowers	329	Dried Flower Wreath

## NEEDLEWORK EXHIBITS

1. Exhibitors must comply with all General Rules and Regulations of the fair and exhibitions.
2. No work under glass. Frames with Plexiglas acceptable for embroidery and cross-stitch.
3. All clothing must also be displayed on a hanger.

### **Judging Standards for Needlework Exhibits:**

Design suitable to materials; pleasing and interesting; good color combination; workmanship; neatness; durability; and originality.

<u>Division</u>	<u>Class #</u>	<u>Class Description</u>
Crocheting	400	Afghan
Crocheting	401	Dollies
Crocheting	402	Infant's Set
Crocheting	403	Table Linens
Crocheting	404	Misc. crocheted item
Knitting	405	Afghan
Knitting	406	Infant's Set
Knitting	407	Sweater, Adult
Knitting	408	Sweater, Child
Knitting	409	Miscellaneous
Cross-Stitch	410	Baby Item
Cross-Stitch	411	Christmas Item
Cross-Stitch	412	Wall Hanging (unframed but finished)
Cross-Stitch	413	Afghan
Cross-Stitch	414	Beaded Items
Cross-Stitch	415	Miscellaneous
Embroidery	416	Crewel
Embroidery	417	Needlepoint
Embroidery	418	Silk Ribbon Embroidery
Embroidery	419	Smocking
Embroidery	420	Table Linens
Embroidery	421	Miscellaneous

Machine Embroidery	422	Skirt, dress, jumper
Machine Embroidery	423	Children's Item
Machine Embroidery	424	Holiday Ornament
Machine Embroidery	425	Table Linen (basket cloth, etc.) liner
Machine Embroidery	426	Original Design
Machine Embroidery	427	Miscellaneous
Sewing	428	Blouse/Shirt
Sewing	429	Household Items (Pillow Cases/Curtains/Etc.)
Sewing	430	Dress/Skirt
Sewing	431	Tote bag or Handbag
Sewing	432	Baby Clothing
Sewing	433	Pants
Sewing	434	Miscellaneous
Quilt	435	Pieced
Quilt	436	Wall Hanging
Quilt	437	Machine Embroidery/Cross Stitch
Quilt	438	Miscellaneous
Quilt	439	Tacked

## PHOTOGRAPHY EXHIBITS

**NOTE THIS EXHIBIT ENTRY IS NOT THE SAME AS THE "LIVESTOCK PHOTOGRAPHY CONTEST"**

1. Exhibitors must comply with all General Rules and Regulations of the fair and exhibitions.
2. All photography (including youth photography) must be the work of the exhibitor, including the composition determination, set up, and photographing.
3. Photographs must be 8"x10" or 8.5" X11", with no borders except for the white border where the picture ends and the photographic paper starts.
4. Exhibitor must mount all photography entries on 11"x14" black foam core board or black mat board prior to entry. Pictures in frames and/or glass will not be accepted.

### **Judging Standards for Photography Exhibits:**

Composition. Focus. Contrast. Presentation (image centered and mounted on clean, neatly cut, board).  
Uniqueness/Interest. Expression/Feeling.

<u>Division</u>	<u>Class #</u>	<u>Class Description</u>
Photography	500	Color Wildlife
Photography	501	B&W Wildlife
Photography	502	Color Farming
Photography	503	B&W Farming
Photography	504	Color Landscape/Scenic
Photography	505	B&W Landscape/Scenic
Photography	506	Color People/Portrait
Photography	507	B&W People/Portrait
Photography	508	Color Macro (Close-up)
Photography	509	B&W Macro (Close-up)
Photography	510	Color Open Subject
Photography	511	B&W Open Subject
Photography	512	Color Water (Streams, Lakes, Rain, etc.)
Photography	513	B&W Water (Streams, Lakes, Rain, etc.)
Photography	514	Color Pets/Farm or Domestic Animals
Photography	515	B&W Pets/Farm or Domestic Animals
Photography	516	Color People at Play/Sports
Photography	517	B&W People at Play/Sports

## ART/CRAFT EXHIBITS

1. Exhibitors must comply with all General Rules and Regulations of the fair and exhibitions.
2. 2D artwork must be matted or mounted with sturdy/stiff board so that it may stand on an easel without flopping over.
3. 2D artwork may not be under glass or framed. However, plastic wrap over artwork to protect it is acceptable.
4. All 3D artwork must balance and stand alone. 3D artwork that falls over when sitting on the table will not be accepted.

### **Judging Standards for Artwork Exhibits:**

Presented in a clean fashion, free of correction marks, dirt, or other blemishes. Quality of work. Demonstration of understanding of medium. Design/composition. Creative expression.

<u>Division</u>	<u>Class #</u>	<u>Class Description</u>
Craft	600	Leather craft
Craft	601	Model kit
Craft	602	Creative Craft
Craft	603	Creative Toy
Craft	604	Upcycled
Craft	605	Ink Stamped Item
Craft	606	Decorative Painting
Craft	607	Candle
Craft	608	Basket
Craft	609	Scrapbooking—2 page layout
Craft	610	Miscellaneous
Holiday Decorations	611	Winter
Holiday Decorations	612	Spring
Holiday Decorations	613	Summer
Holiday Decorations	614	Fall
Holiday Decorations	615	Other Holiday
Woodworking	616	Wood Carving
Woodworking	617	Wood Burning
Woodworking	618	Carved/Whittling
Woodworking	619	Bird House



Woodworking	620	Woodcraft, Misc.
Woodworking	621	Wood Turning
Clay	622	Figurine
Clay	623	Hand Built
Clay	624	Wheel Thrown
Clay	625	Polymer Clay
Clay	626	Miscellaneous
2D Art	627	Calligraphy
2D Art	628	Drawing– Ink/Pen
2D Art	629	Drawing – Charcoal/Pencil
2D Art	630	Painting
2D Art	631	Cartooning
2D Art	632	Miscellaneous Art
3D Art	633	Metal Art
3D Art	634	Jewelry
3D Art	635	Multimedia Art Piece
3D Art	636	Mosaic
3D Art	637	Miscellaneous
3D Art	638	Folding-Origami

## **2017 SPONSORS:**

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Plenty!

**And A Host of Volunteers**

# “OUR FUTURE”

## Floyd County Baby Picture Exhibit

The theme of this year’s Floyd Livestock and County Fair is “Our Past, Present and Future.”

To represent our future, we are having a Floyd County Baby Picture Exhibit. Show off our future! We need a 5x7 or smaller picture of your favorite Floyd County baby, two years old or younger.

Attach your picture to a sheet of construction paper. At the bottom, write baby’s name and parents’ names. Add any other information such as siblings, how many generations have lived or are living in Floyd County.



**NO GLASS OR FRAMES WILL BE ACCEPTED.**

Pictures will be hung in the Exhibit Hall during the Fair. Pictures will not be judged, but there will be a Viewer’s Choice Award. Visitors to the Fair on Saturday will be able to vote on their favorite Floyd County Baby.

The Viewer’s Choice ribbon will be awarded at 5:30 pm Saturday, Sept. 8<sup>th</sup>.

Now for the boring but important stuff:

1. Bring your pictures to the Exhibit Hall at Chantilly Farm

Thursday, Sept. 6<sup>th</sup> from 12 noon to 7pm

And

Friday, Sept. 7<sup>th</sup> from 8am to 12 noon.

Please make sure you let the workers know that it is for **The Floyd County Baby Picture Exhibit**.

2. Your picture **MUST** be picked up between 6 - 7pm Saturday, Sept. 8<sup>th</sup>.

# “OUR PAST”

## Antique Quilt Exhibit

The theme of this year’s Floyd Livestock and County Fair is, “Our Past, Present and Future.”

To represent our past, we are having an Antique Quilt Exhibit. We would love to have you bring your family’s antique quilt to help show off Floyd’s heritage.

Write a story about your quilt. Who owns it, who made it, when and where it was made. How old was/is the maker and their connection to Floyd County. Add any information that you feel relates to the quilt. Attach your story to the quilt with a safety pin.

Quilts will be displayed in the Exhibit Hall during the Fair. Quilts will not be judged, but there will be a Viewer’s Choice Award. Visitors to the Fair on Saturday will be able to vote on their favorite Antique Quilt.

The Viewer’s Choice ribbon will be awarded at 5:30 pm

Saturday, Sept. 8<sup>th</sup>.

Now for the boring but important stuff:

1. Bring your quilt to the Exhibit Hall at Chantilly Farm

**Thursday, Sept. 6<sup>th</sup> from 12 noon to 7pm**

**And**

**Friday, Sept. 7<sup>th</sup> from 8am to 12 noon**

Please make sure you let the workers know that it is for the **Antique Quilt Exhibit**.

2. Your quilt **MUST** be picked up between 6 - 7pm, Saturday, Sept. 8<sup>th</sup>.



# Entry Form-Exhibit Entries

EACH PERSON EXHIBITING MUST USE A SEPARATE ENTRY FORM

DATE \_\_\_\_\_ SIGNATURE OF EXHIBITOR \_\_\_\_\_

Youth under age 14: Signature of Parent \_\_\_\_\_

Exhibitor Name (PRINT) \_\_\_\_\_ Phone # ( ) \_\_\_\_\_

Address \_\_\_\_\_  
Street City State Zip

Age Group: \_\_\_\_\_ (Y1) Youth ages 8 and under as of September 1  
\_\_\_\_\_ (Y2) Youth ages 9 to 13 years of age as of September 1  
\_\_\_\_\_ (Y3) Youth 14 to 19 years of age as of September 1  
\_\_\_\_\_ Open division (adults or youth who do not wish to compete in their age group)

Division	Class #	Class Description	Exhibit Title or Physical Description

**HOW TO ENTER:**

1. Complete information for all entries.
2. Select Division, Class Number, Class Description and Exhibit Title for each item entered.
3. Duplicates of this form are acceptable. If additional forms are needed for one person, please fill out the top of the form again.
4. Turn in this form and items at the barn on the Chantilly Farm grounds on Thursday, Sept. 6, 2018, between the hours of 12pm and 7pm or Friday, Sept 7<sup>th</sup> between 8 am and noon.