

SECTION 21 - JUNIOR CLASSES (12 years and under)

No membership or exhibitor ticket needed.

Premiums

1st - \$5, 2nd - \$4, 3rd - \$3 - Ribbon First Five Places

1. 1 Quart Beans (Green or Yellow)
2. Beets, 4 on a plate

CARROTS - 4 ON A PLATE

3. Danvers Half Long
4. Any other variety (Must be identified by variety)

ONIONS - 4 ON A PLATE

5. Yellow Globe
6. Sweet Spanish
7. Any other variety (Must be identified by variety)

PEPPERS - 4 ON A PLATE

8. Cal Wonder
9. Yellow, Bell, Semi Hot
10. Yellow Hot
11. Any other variety (Must be identified by variety)

TOMATOES - STEM REMOVED - 4 ON A PLATE

12. Marglobe
13. Red Cherry
14. Big Boy
15. Red Hybrid
16. Any other variety (Must be identified by variety)

CUCUMBERS GREEN SLICING - 4 ON A PLATE

17. Burpless
18. Gemini
19. Any other variety (Must be identified by variety)
20. Pickling Type, Large
21. Pickling Type, Small

CABBAGE - 1 HEAD

22. Golden Acre
23. Danish Ball Head
24. Flat Dutch
25. Red Type
26. Any other variety (Must be identified by variety)

TURNIPS - 4 ON A PLATE

27. Purple Top
28. White Globe

PUMPKINS

29. Pie Pumpkin
30. Jack O'Lantern
31. Painted Pumpkin

SQUASH - 1

32. Summer Crookneck
33. Zucchini, Green
34. Hubbard, Green
35. Acorn
36. Butternut
37. Any other Variety (Must be identified by variety)

CORN

39. Sweet Corn, 3 ears grown this year, white (husk removed)
40. Sweet Corn, 3 ears grown this year, yellow (husk removed)
41. Sweet Corn, 3 ears grown this year, bi-colored (husk removed)
42. Sweet Corn, Any other variety (Must be identified by variety)

MISCELLANEOUS

43. Potato Any Variety (Must be identified) 10 per suitable container
44. Sunflower, 1 largest head
45. Sunflower, tallest (1 head) (Must be in solid bucket)
46. Vegetable Novelty arranged by exhibitor
47. Funny, Loveable Freestanding Scarecrow
48. Classic Field Freestanding Scarecrow (See rules Section 19) (Jr. Premiums Awarded)

WINE DEPARTMENT

Department 14

FARM PRODUCTS BLDG.

Director in Charge: Esther White

Assisted by: Melissa Nyerges

Judging: 6:30 p.m.

Wednesday, September 2, 2020

Entry drop-off: Wednesday, September 2 - noon-6:30 p.m.

Entries close at 4 p.m., Wednesday, August 12, 2020

Premiums: 1st - \$20, 2nd - \$15, 3rd - \$10

Rosette given for Best of Show in Wine

Rosette given for Best of Show in Beer

DEPARTMENT RULES

1. Wines may be made from grapes, other fruit, vegetables, grain, flower petals and other suitable ingredients, or blends of these. Main ingredient and variety must be stated on entry blank for each entry. (Example: "Riesling," "Concord," "Elderberry" and etc.) Level of sweetness (dry, semi-dry, sweet) must be indicated on entry blank.

2. Ingredients may be fresh, dried, canned, concentrated, or otherwise preserved.

3. Wines must be amateur homemade by the exhibitor by the process of fermentation and must not be blended with commercial wines or distilled spirits.

4. Only one bottle may be entered in each class by exhibitor named. If a family makes wine, only one may be the exhibitor and the winner.

5. All wines in this department must be made by exhibitor named.

6. Wine Goblet and Beer Mug trophies for Best of Show.

7. Still Wines must be submitted in bottles that were made to hold wine and that:

A. Are of standard 750 ML

B. Are of typical Rhine, Burgundy or Bordeaux style.

C. Are closed with screw cap or with standard cylindrical wine cork. **No Capsules, Allowed.**

D. Are filled to within 1/2 to 3/4 inch of the cork or cap.

8. Dry wines and semi-dry must contain 3% or less residual sugar. A Clinistest or other means will be used to verify this upon request of a judge. A sweet wine shall have more than 3% residual sugar and typically has 5 - 8% residual sugar and proper acid level to balance. A dessert wine typically has 8 - 12% residual sugar and proper acid level to balance.

9. A judicious balance of sweetness, acidity and alcohol is desirable in all non-dry wines. A sweet wine shall have more than 3% residual sugar.

10. Wines should be clear and free of suspended particles. (Not Cloudy) and free of effervescence.

11. Do Not Label Bottles. Labels will be provided when wine is brought to the fair.

12. Homemade beer must be submitted in clear green or brown glass bottles that were made to hold beer and are closed with crown style caps, rubbered stoppers, or screw caps. Other wine department rules generally apply.

13. Wines may have been made any year, or blended from any combination of years; however, any wine that wins a premium must be considered permanently disqualified from any future wine judging held by the Geauga County Agricultural Society.

14. Wines (except beer) should be room temperature (not chilled).

HONEY

Department 15

FARM PRODUCTS BLDG.

Director in Charge: Esther White

Assisted by: Carol Omerza

Wednesday, September 2, 2020

Honey Baked Goods Drop-Off: Noon to 6:30 p.m.

Judging to follow

Honey Drop-Off: Noon to 8:30 p.m.

Judging to follow

Entries close at 4 p.m., Wednesday, August 12, 2020

1. Exhibitor can make only one entry in each class.
2. All exhibits must have been produced by the exhibitor from Fair 2019 to Fair 2020 except Honey Rule #7.
3. All exhibits must be correctly labeled.
4. No unworthy entry shall receive a premium. Decision of the judges is final.
5. Any exhibit that becomes unfit for display shall be removed from the hall by the management.
6. All exhibits must be left intact until 8 p.m. Monday. Premiums will be forfeited for violation of this rule.
7. Exhibits and judges score sheets will be released for pick up between 8-10 p.m. Monday or from 5-6:30 p.m. Tuesday. No exceptions. Committee not responsible after this time.

RULES - BAKED GOODS

1. ALL BAKED GOODS NOTE: RECIPES ARE PART OF THIS COMPETITION AND SHALL BE REVIEWED BY THE JUDGES FOR PROPER INFORMATION. FAILURE TO FOLLOW ALL RULES WILL LEAD TO DISQUALIFICATION OF THE ENTRY.

2. Entries in Breads, Cookies, Cakes, Junior, Novelties, Pies, Miscellaneous and Candies MUST HAVE AS ITS SWEETENING NO LESS THAN 50% HONEY. This means crusts, icings and fillings. All crusts, icings, fillings, etc. must be accompanied by a separate 3 x 5 recipe card marked with the class number & exhibitor number in the upper right hand corner. Note: Chocolate chip, coconut, etc. used in the recipe may effect percentage of sweetening.
3. Entries in Breads, Cookies, Cakes, Junior, Pies, Miscellaneous and Candies must be accompanied by a recipe card, 3" x 5". Recipes must be marked with class number and exhibitor number in upper right hand corner.
4. All iced baked goods to be entered in disposable boxes either plastic or paper.
5. All Breads, Cookies, Cakes, Junior, Pies, Novelties and Candies will be judged on taste, texture, appearance and appropriateness of class.
6. Pie entries must be baked in disposable aluminum foil pan (maximum size, 10 inches; minimum size, 8 inches).
7. Portion of baked goods will remain on display after judging.
8. Non-edible entries will be judged on marketability and uniformity.
9. All names on exhibits will be concealed until judging is completed.
10. All items must be produced from Fair to Fair.
11. All entries must be politically neutral.

SCORES FOR JUDGING BAKED GOODS

Appearance, color, shape.....	20
Texture, grain, moisture, lightness.....	20
Thoroughness in baking.....	20
Flavor, aroma, taste.....	40

Total 100

Note: Judges have the right to disqualify if an item is unwholesome.

15. Any exhibitor wishing to take wine home immediately after judging must bring in bottle to replace wine and ribbon must be left on display bottle until 8 p.m. Monday.

16. The management will not be responsible for any exhibit left after 10 p.m. Monday. Ribbons and Bottles may be picked up Tuesday from 5-6:30 p.m.

White or red dessert sweet wine is the ONLY category permitted to be fortified (alcohol addition) and or oxidized.

Please direct any entry category variety questions to certified judge of American Wine Society - (440-243-3128) at least 1 week prior to close of entries. All other Fair questions shall be directed to the Fair Director of the Wine Department.

SECTION 1 - WINE CLASSES

1. Red Dry Grapes: red, blue or purple and alcohol content for dinner table use.
2. Red Dry Other than Grape: red, blue or purple of suitable taste and alcohol content for dinner table use.
3. White Dry Grapes: white or golden with no tinge of pink, brown or gray of suitable taste and alcohol content for dinner table use.
4. White Dry Other than Grape: white or golden with no tinge of pink, brown or gray of suitable taste and alcohol content for dinner table use.
5. Dry Rose Grape: pink with no tinge of brown; delicate in bouquet and flavor; light in body and alcohol; suitable for dinner table use.
6. Red Sweet Grape: red, blue or purple with heavier body and flavor; higher alcohol content than dry table wine; suitable for drinking by itself for pleasure.
7. Red Sweet Non-Grape: made from any fruit or berry, red or purple in color; alcohol content the same as table wine, not fortified; suitable for drinking by itself for pleasure.
8. White Sweet Grape: white with no tinge of pink, brown or gray; heavier body and flavor; higher alcohol than dry table wine.
9. White Sweet Non-Grape: white with no tinge of brown or gray; heavier body and flavor; higher alcohol than dry table wine.
10. Aperitif: a wine of any color or alcohol content suitable in flavor for drinking by itself before a meal to stimulate the appetite; may be fortified.
11. Red Dessert: red, blue purple, tawny or dark brown; rich in bouquet and flavor; medium to sweet, full bodied and of high alcohol content; may be fortified and/or oxidized.
12. White Dessert: white or golden to light brown; rich in bouquet and flavor; medium to sweet, full bodied and of high alcohol content; may be fortified and/or oxidized. Most suitable for serving at the end of the meal with sweets.
13. Honey Wine: white, golden or brown with a tinge of pink or gray of suitable taste and alcohol; sweetening and flavor should be mostly derived from honey.
14. Sweet Rose: may be any fruit, berry or grape.
15. Port: may be any fruit, berry or grape; may be fortified.
16. Best in Show Wine - Rosette only

SECTION 2 - BEER CLASSES (Includes Beer, Ale, Stout, Lager)

1. Ale: amber to dark brown in color; low to moderate hop aroma; medium to medium full body; off white head.
2. Lager: pale straw to gold color; little to medium-low malt aroma; white frothy head seldom exists; very clear.
3. Pilsner: light straw to golden color; taste can range from slightly sweet to earthy.
4. Specialty Beer: any special ingredients of processes which make the beer "specialty;" label ingredients and note "special character" along with style of beer.
5. Best of Show Beer - Rosette only

