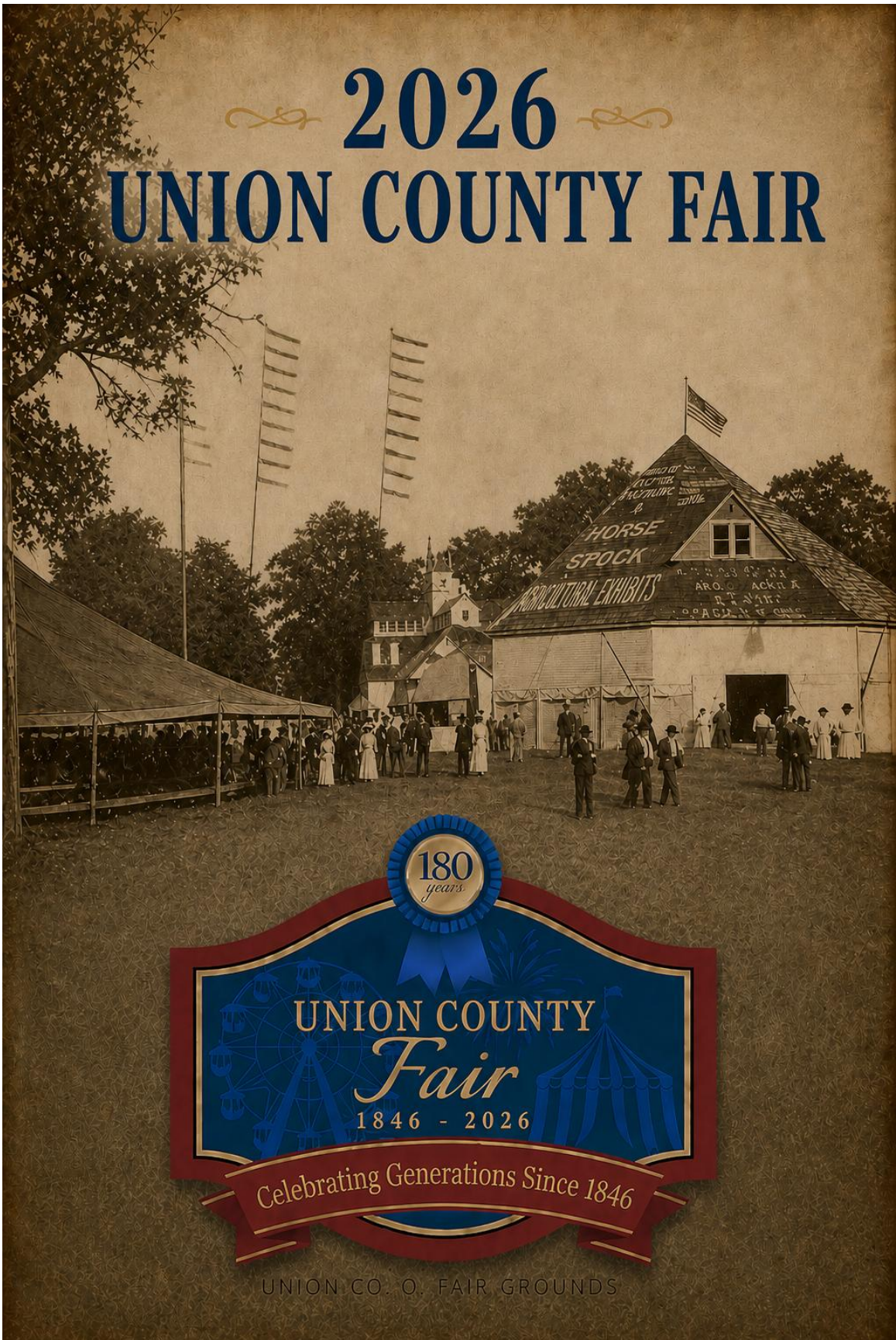


2026 UNION COUNTY FAIR



UNION CO. O. FAIR GROUNDS

Open Class Rules 2026 Union County Fair

Open Class Entry Rules/Dates

All Categories A to J(Non-Livestock)

Entry Fee: \$5.00 for each item entered. Entries 6 and over will be capped at \$30.00

Entries will receive 1 general admission ticket to the fair.

Pay Out: 1st place 10.00

Entry Forms: Available at www.ohiounioncountyfair.com

**ENTRY FORMS TO BE FILLED OUT ONLINE AND SUBMITTED
by Wednesday July 22nd by 9pm. IF YOU NEED HELP WITH
ONLINE ENTRY FORMS FEEL FREE TO COME TO THE FAIR
OFFICE ON Tuesday JULY 21st and Wednesday July 22nd
FROM 3:00pm - 6:00pm**

No late entries will be accepted after July 22nd at 9pm

One entry per person per class!!

Dates and times for drop off

Please use route 31 entrance for drop off

Date: July 25th

Time: 9:00 am - 1:00 pm

Place: Merchant Building 2

Judging: Sunday, July 26th, starting at 12:00

Class times to follow

Release: ALL ENTRIES WILL BE RELEASED ON Sunday, August 2nd, between 11:00 m and 4:00 pm or Monday, August 3rd, between 11:00-4:00. Union County Fair is not responsible for entries that are not picked up by 4:00 pm. Union County Fair will not be held responsible for items left after August 2nd at 4:00 pm.

Premiums: All premiums will be paid out on Sunday, August 2nd, and Monday August 3rd, between 11:00-4:00 pm

Garden Products Adult Classes

Category A – Adult- Vegetables

All vegetables must be displayed on a white paper plate, provided by the exhibitor. Exhibitors need to supply a 4x6 index card with name of exhibit, and exhibitors name and age.

A-1 Beans, 6pods

A-1-G Green

A-1-Y Yellow

A-2 Broccoli – 1 head

A-3 Cabbage one head, any variety

A-4 Carrots, Plate of 3

A-5 Cucumbers, Plate of Three, Over 4”

A-6 Eggplant, One specimen

A-7 Onions, Plate of Three

A-7-W White

A-7-Y Yellow

A-7-R Red

A-8 Peppers Plate of Three

A-8-B Bell Peppers

A-8-H Hot Peppers

A-9 Potato Plate of 3

A-9-RP Red - Pink

A-9-W White

A-9-O Other

A-10 Radishes Plate of 3

A-11 Sweet Corn 2 ears wrapped in plastic wrap, no shucks

A-11-Y Yellow

A-11-W White

A-11-M Mixed

A-12 Summer Squash 2 specimens

A-13 Zucchini 2 specimens

A-14 Tomatoes

A-14-C Cherry – 10 specimens (yellow or red)

A-14-S Standard – 3 specimens of 1 variety (no green)

General Rules for Open Class Vegetables

- Source: All exhibits must be grown by the exhibitor.
- Preparation: Vegetables must be clean (using a soft brush or cloth) but not over-washed, to avoid damaging the skin.
- Uniformity: If multiple items are needed (e.g., 5 carrots), they must match in size, shape, and color.
- Maturity & Quality: Select firm, fresh, and properly matured specimens. Avoid over-ripe or damaged items.
- Presentation: Remove stems from tomatoes, but leave about to inch of stem on peppers, cucumbers, and melons.
- Condition: Items should be free from insect damage, disease, and mechanical

Specific Tips by Type

- [Root Crops \(Carrots, Beets, Radishes\)](#): Trim tops to about 1 inch, leaving some green.
- [Leafy Greens \(Lettuce, Cabbage\)](#): Remove damaged outer leaves.
- [Vine Crops \(Squash, Cucumbers\)](#): Leave stems attached.
- [Tomatoes](#): Remove stems to prevent bruising, though some shows prefer them

Category B- Fruits

All fruits should be displayed in a small decorative shallow bowl of your choice

- B-1** Blueberries 6 per bowl
- B-2** Raspberries 6 per bowl
- B-3** Blackberries 6 per bowl
- B-4** Peaches 3 per plate, any plain or decorative plastic plate of your choice
- B-5** Plums 3 per plate, any plain or decorative plastic plate of your choice
- B-6** Apricots 3 per plate, any plain or decorative plastic plate of your choice

Entry Requirements

- Quantity: Apples and pears are often shown in sets of 3 to 5.
- Uniformity: Items should be similar in size, color, and maturity.
- Preparation: Produce must be clean, free from soil, insects, and damage.
- Labeling: All entries must be correctly labeled with the variety

Preparation and Display

- Plate Exhibits: Most fruit is displayed on white paper plates.
- No Polishing: Some judges prefer fruit not to be polished, as it removes the natural "bloom".
- Variety Separation: Each variety (e.g., Gala vs. Red Delicious) is treated as a separate class

Judging Criteria

Condition: Free from blemishes, bruises, and insect damage.

Size: Typical of the variety; not necessarily the biggest, but the best quality.

Maturity: Ripe and ready for eating.

CATEGORY C- Flowers

Flower entry forms are to be completed at time of open class entries (see pg. 1). Entries/Submissions are to be dropped off on Saturday July 25th from 10:00am-1:00pm. Judging will be on Sunday July 26th from 12:00 - 3:00pm

SPECIMEN RULES

1. Specimen must have been grown by exhibitor
2. Exhibitors should furnish their own clear plastic container, size suitable to exhibit.
3. Exhibits must contain a number of blooms, sprays or stems as specified in the schedule. Foliage should always be attached unless otherwise stated.
4. In class calling for several blooms, select flowers uniform in size and color.
5. An exhibitor may make as many entries as desired in any class, provided each is a different named variety (i.e. herbs).
6. The staging committee reserves the right to combine or subdivide classes, if necessary.
7. The judge's decision is final.

Section- 1 Roses

Subclasses

Single specimen

Specimen of 3 of same variety

Specimen of 5 of different varieties

C-1 Floribunda, Polyanthus or Grand flora, one bloom per stem, foliage desired

C-1-S Single

C-1-3 Vase of 3

C-1-5 Vase of 5

C-9 Pansy – 3 blooms

C-10 Petunia

C-10-S Single 1 spray of any color

C-10-D Double 1 spray of any color

C-10-W Wave 1 spray of any color

C-11 Snapdragon, large (Rocket) 1 spike

C-12 Zinnia, Dahlia 3 blooms, no buds, any color

C-12-L Large Bloom Larger than 3 inch

C-12-S Small Bloom 3 inches or smaller

Section 3- Bulbs and Related Structures

C-13 Dahlia,

C-13-L Large bloom - 1 bloom larger than 3 inches

C-13-S Small bloom - 1 bloom 3 inches and under

C-14 Daylily (Hemerocallis) – 1 Stem (LEAVE ANTHERS ON)

C-14-Y Yellow

C-14-O Orange

C-14-R Red

C-14-C Any other color

C-15 Gladiolus, 1 stem with foliage attached

C-15-S Standard any variety, 1 stem

C-15-M Miniature solid color, 1 stem

C-16 Lilies, any variety, 1 stem

C-16-A Asiatic Hybrids

C-16-C Calla

C-16-T Tiger

C-16-O Oriental

C-17 Tuberos Begonia - 1 leaf & 1 bloom in a shallow bowl with water, leaf does not have to be attached.

Section 4- Sunflowers

C-18 Sunflower, 1 stem

C-18-O Shades of orange

C-18-Y Shades of Yellow

C-18-R Shades of Red

C-18-A Any other colors

C-18-D Dwarf any color

Section 5-Perennials

C-19 Achillea (yarrow) – 1 stem

C-20 Clematis – 1 spray

C-21 Cleome – 1 stem

- C-22** Coreopsis – 1 bloom
- C-23** Delphinium – 1 spike
- C-24** Gaillardia – 1 bloom
- C-25** Hosta 3 leaves (& bloom if possible)
- C-26** Hydrangea - 1 bloom
- C-27** Liatris – 1 spike
- C-28** Monarda (Bee Balm) – 1 stem
- C-29** Phlox – 1 stem
- C-30** Sedum – 1 stem

Section 6- Herbs

- C-31** Fresh cut annual herb
- C-32** Fresh cut perennial herb

Section 7- Adult Artistic Arrangement

Arrangement must be planted this season, no bigger than 9” in circumference, patriotic theme.

THEME: 250th USA Birthday Celebration

C-33 Adult Artistic Arrangement

Horticulture (Specimen) Rules

- Grown by Exhibitor: All plants must be cultivated by the person entering them.
- Condition: Flowers must be clean, free from dirt, cobwebs, disease, and insect damage.

- **Uniformity:** If entering multiple stems (e.g., a vase of 3), they must be uniform in color, size, and maturity.
- **Grooming:** Remove leaves that would be submerged in water to prevent rotting.
- **Stem and Foliage:** Stems should be in proportion to the flower size, generally including natural foliage above the container's rim.
- **Disbudding:** Large single blooms (e.g., roses, dahlias) should have side buds removed to feature one perfect, large bloom.

Artistic Design Rules

- **Freshness:** Fresh plant materials must predominate, though dried materials may be allowed.
- **No Artificial Material:** Artificial, silk, or plastic flowers and foliage are prohibited.
- **Mechanics:** Hidden from view (e.g., floral foam, wire).
- **Ownership:** The arrangement must be the work of the individual entrant.

Garden Products Youth Classes

Category D

Exhibitors are to be children 13-18years old.

Bring an arrangement of 3 in a clear plastic vase. Vases must be provided by the exhibitor. Exhibits must come with a post card description of how they planted and took care of their exhibit. Give us your best!!!!

D-1 Gladiolus

D-2 Marigold

D-3 Petunia

D-4 Rose

D-5 Sunflower

D-6 Zinnia

D-7 Beans, 6pods

D-7-G Green

D-7-Y Yellow

D-8 Broccoli – 1 head

D-9 Cabbage one head, any variety

D-10 Carrots, Plate of 3

D-11 Cucumbers, Plate of Three, Over 4”

D-12 Eggplant, One specimen

D-13 Onions, Plate of Three

D-13-W White

D-13-Y Yellow

D-13-R Red

D-14 Peppers Plate of Three

D-14-B Bell Peppers

D-14-H Hot Peppers

D-15 Potato Plate of 3

D-15-RP Red - Pink

D-15-W White

A-9-O Other

D-16 Radishes Plate of 3

D-17 Sweet Corn 2 ears wrapped in plastic wrap, no shucks.

D-17-Y Yellow

D-17-W White

D-17-M Mixed

D-18 Summer Squash 2 specimens

D-19 Zucchini 2 specimens

D-20 Tomatoes

D-20 -C Cherry – 10 specimens (yellow or red)

D-20 -S Standard – 3 specimens of 1 variety (no green)

Category E - Youth Artist Arrangement

Arrangement must be planted this season, no bigger than 9” in circumference, patriotic theme.

THEME: 250th USA Birthday Celebration

E-1 Youth Artist Arrangement

Follow all the same rules from the adult Category C

Children’s Garden Projects

Category F

Exhibitors are to be 12 years and under.

Vegetable friends using a vegetable and any craft material (pipe cleaners, Legos, google eyes, etc.) Exhibit should be placed on a white paper plate (provided by the exhibitor). Any character is accepted (iron man, popeye, mickey mouse,) but must be age appropriate.

The Ugliest Vegetable is just that, bring in the ugliest veggie that you have grown this season. Must be presented on a white paper plate, (provided by the exhibitor).

Scarecrow, should be at least 36 in tall up to 60 in tall. Scarecrow should not have any electronics on them.

Garden/Nature/Homesteading Project Poster should be standard poster board size, pictures, writing, and anything that will tell your exhibitors story of their this season project from start to finish

Exhibitors will have to tell judges about their poster project.

Egg drop An egg drop project challenges you to build a container that protects a raw egg from breaking when dropped from a high place, typically by using household materials like straws, cardboard, tape, and padding. Effective designs focus on slowing the descent (parachutes) or absorbing impact (cushioning/structural integrity).

Egg Art/Decorating: Decorated, painted, or blown-out eggs, often judged on creativity.

F-1 Vegetable Friend---Ages 5-7

F-2 Vegetable Friend --Ages 8-9

F-3 Vegetable Friend —Ages 10-12

F-4 Ugliest Vegetable —Ages 5-7

F-5 Ugliest Vegetable——Ages 8-9

F-6 Ugliest Vegetable—— Ages 10-12

F-7 Scarecrow----Ages 5-7

F-8 Scarecrow-----Ages 8-9

F-9 Scarecrow----Ages 10-12

F-10 Garden/Nature/Homesteading Project Poster----Ages 5-7

F-11 Garden/Nature/Homesteading Project Poster —Ages 8-9

F-12 Garden/Nature/Homesteading Project Poster—Ages 10-12

Egg Art/Decorating: Decorated, painted, or blown-out eggs, often judged on creativity. ---

F-13 Ages 5-7 1 egg per entry placed on a white paper plate

F-14 Ages 8-9 1 egg per entry placed on a white paper plate

F-15 Ages 10-12 1 egg per entry placed on a white paper plate

Egg Drop Competition: A separate event focusing on engineering, where a raw egg must survive a high drop in a protective container. —

F-16 Ages 5-7

F-17 Ages 7-8

F-18 Ages 10-12

- [Cushioning](#): Surround the egg with materials like bubble wrap, cotton balls, or popcorn to absorb shock.
- [Structural Integrity](#): Build a rigid frame, such as a triangular pyramid made of straws, to protect the egg on impact.
- [Slow Descent](#): Use plastic bags to create a parachute, reducing the speed and force of the impact.
- [Suspension](#): Use pantyhose or rubber bands to suspend the egg inside a container, preventing it from touching the outer walls.

Category G-Eggs

Eggs provided must be from exhibitor flock.

Exhibits will be judged on uniformity, size, shape, and color, alongside cleanliness. Entries usually require a half-dozen or dozen eggs, displayed pointed-end down in clean cartons, with lids removed, with classes often divided by color (white, brown, colored) Exhibit must be displayed in an egg carton, provided by the exhibitor.

Eggs

- G-1** Dozen white chicken eggs
- G-2** Dozen brown chicken eggs
- G-3** Dozen blue/green chicken eggs
- G-4** Dozen all other varieties (must label)
- G-5** Half a dozen waterfowl.
- G-6** Half a dozen Guinea
- G-7** Half a dozen Emu

Condition: Eggs must be clean, with no stains or dirt.

Defects: Entries must be free from cracks, checks, or calcium deposits.

Collection & Storage: Gather eggs daily for 1–2 weeks prior to the show. pointed-end down.

Quantity: Usually, one-half dozen (6) or one dozen (12) eggs are needed, typically presented in a clean foam or cardboard carton.

preparation: Do not wash eggs with water as it removes the protective "bloom"; instead, gently clean with dry sandpaper or a cloth.

Internal Quality: Some competitions may break one egg from the entry to judge the yolk and white quality.

Exterior Quality: Judged on soundness, cleanliness, shape, texture, and color

. Category H-Tallow Lotion

Tallow lotion entries in open class fair competitions are generally judged on texture, scent, absorption, and packaging

Tallow

H-1 Scented Lotion

H-2 Unscented Lotion

Standard Entry Rules

Clear Container: Use a standard, colorless glass canning jar (e.g., Mason, Ball, or Kerr). Decorative jars are often disqualified.

Proper Seal: The jar must be vacuum-sealed with a two-piece lid (flat disk and screw band). Many fairs require the band to be left on during transport but may ask you to loosen it for judging.

Uniform Appearance: The tallow must be a consistent creamy white or pale ivory. Large "cracks" or yellowish streaks may show improper cooling or impurities.

Standard Size: Entries are typically restricted to half-pint or pint jars. Quarts are rarely allowed due to storage space.

Labeling: Labels should be placed on the bottom or side of the jar. Include the date of rendering and the method used (e.g., "Wet Rendered" or "Dry Rendered").

Judging Criteria

Judges evaluate tallow based on three primary factors:

1. Purity & Color

- **No Impurities:** The tallow should be free of meat bits, sediment, or water at the bottom.
- **Snow White:** High-quality tallow (especially from kidney fat/suet) should be very white when solid.

2. Texture

- **Smoothness:** The surface should be flat and smooth. A grainy texture often means the tallow was cooled too slowly.

- Firmness: It should be hard at room temperature, not soft or oily.

3. Odor

- Neutral Scent: It should smell clean and slightly "buttery." Any sour, rank, or "beefy" smell shows spoilage or poor straining.

Common Disqualifications

- Rusty Lids: Using old or corroded lids will lead to immediate disqualification.
- Non-Beef Fat: Mixing in pork lard or other fats unless the category explicitly allows "Mixed Rendered Fats."
- Visible Water: A layer of water at the bottom of the jar (common in "Wet Rendering") can cause mold and is a major fault.

Category I-Tallest Exhibit

- H-1** Tallest Stalk of Corn
- H-2** Tallest Weed
- H-3** Tallest Sunflower
- H-3** Largest Sunflower Circumference

Category J- Honey

All honey must be the pure product of the exhibitor's own apiary, typically produced within the 12 to 15 months preceding the show. Entries are usually anonymous during judging, with labels only allowed on the bottom of containers, and must adhere to strict standards regarding cleanliness, moisture content, and container type.

J-1 Extracted Honey — usually requires three 1lb glass jars. Judges look for clarity absence of air bubbles, foam and debris

J-2 Comb Honey — Sections (round or square) must be clean and sealed in plastic, usually 12-16 oz

J-3 Chunk Honey— A 1-lb jar containing one large piece of comb with extracted honey filling the rest of the jar.

J-4 Beeswax Blocks – Pure beeswax, free from impurities, often weighing 1-2 lbs., displayed on a white paper plate or in a protective case.

- Ownership: Honey and wax must be the property of the exhibitor.
 - No Labels: Identifying labels or names are strictly forbidden on jars to ensure blind judging.
 - Natural State: Honey must be gathered and ripened naturally by honeybees.
 - Entry Limits: One entry per class code
-

Container & Packaging Rules

The physical presentation of the honey is often the first thing judges evaluate.

- Standard Jars: Extracted honey usually requires three 1-pound glass jars.
 - Jar Styles: "Queen line" or "Classic" styles are the industry standard; pint canning jars or plastic are often disqualified.
 - Lids: Must be identical, clean, and free of rust or dings.
 - Fill Level: Honey must reach the "fill line" or "bead" of the jar; too high or too low results in point deductions.
-

Judging Criteria

Judges use a scorecard (often totaling 100 points) to evaluate each entry.

Cleanliness: Zero tolerance for fingerprints, smudges, or dust on the jar.

Clarity: Honey should be free of air bubbles, foam, wax, or bee parts.

Moisture Content: Must typically be 18.6% or lower; levels higher than this often lead to disqualification.

Flavor & Aroma: Judges check for "off" smells like smoke, chemicals, or fermentation.

Uniformity: All jars in a single entry must be identical in color, volume, and clarity.

Category K- Jelly and Jams

Open class jelly and jam entries at fairs are judged on preservation safety, appearance, and flavor. While specific rules vary by county and state, the following standards are nearly universal across most competitive open classes.

K-1 Jelly– Apricot, Blackberry, Raspberry, Strawberry etc.....

K-2 Jams – Apricot, Blackberry, Raspberry, Strawberry etc.....

K-3 Preserves- Strawberry, Peach, Berry, etc.....

Container & Sealing Requirements

- **Standard Jars Only:** Must be in clear, non-colored glass Mason-type jars designed for home canning.
- **Jar Size:** Most fairs require half-pint (8 oz) or pint (16 oz) jars for jams and jellies.
- **Two-Piece Lids:** Use a flat metal lid and a screw band. "Tattler" or reusable lids are typically prohibited.
- **Seal Integrity:** All entries must be vacuum-sealed via a boiling-water bath. Paraffin wax seals are no longer accepted in most modern competitions due to safety risks.
- **Rings/Bands:** Rules on rings vary; some fairs require them to be removed to check for cleanliness, while others require them to be left on so the judge can re-close the jar after tasting.

Labeling & Documentation

- **Required Info:** Labels usually must include the product name, processing method (water bath), processing time, and date of preparation.
 - **Placement:** Labels should be placed on the side of the jar, not the lid, unless otherwise specified. Some fairs limit label size (e.g., 2"x3").
 - **Recipe: We require a printed recipe to be submitted with the entry to verify food safety and ingredients.**
-

Judging Criteria

Judges typically use a 100-point scale divided into three main categories:

Category	Weight	What Judges Look For
Appearance	30%	Clear color characteristic of the fruit; no "quilted" jars (they obscure the view); clean jar threads; appropriate headspace (usually 1/4 inch).
Texture	35%	Jelly: Must be clear, hold its shape when cut, and "quiver." Jam: Crushed fruit should be evenly distributed with no separation of fruit and juice.
Flavor	35%	Characteristic of the fruit; not overly sweet or scorched/overcooked.

Common Disqualifications

- **Improper Jars:** Using recycled commercial jars (like old mayo or store-bought jam jars).
- **Visible Spoilage:** Any sign of mold, yeast, or bubbles will result in immediate disqualification.
- **Unsafe Methods:** Using "open kettle" canning (filling hot jars without a water bath) or steam canning if not explicitly allowed.
- **Dirty Presentation:** Stickiness on the outside of the jar or rusty rings.

Category L- Salsa

L-1 - Red

L-2- Green

Canned Salsa Rules (Food Preservation)

If your entry is intended for the canned division, safety and shelf-life are the primary focuses.

- Standard Jars: Must be in clear, standard Mason-type jars (half-pint, pint, or quart).
- New Lids: Use new, two-piece vacuum lids (flat and ring). Most fairs require you to remove the ring for judging so they can check the seal.
- Safety Method: You must specify if it was processed in a boiling water bath or a pressure canner.
- Headspace: Proper headspace (usually 1/2 inch) is essential; improper levels can lead to disqualification.
- Labeling: Labels should include the product name, date processed, and processing time/method.

Fresh Salsa Rules

Fresh salsa is typically judged at a specific time and must be kept at a safe temperature.

- Container: Most fairs require disposable containers with a secure lid.
- Quantity: You usually need to provide at least two cups (or 1 pint) for the judges to sample.
- Labeling: You must clearly label the entry as "Hot" or "Not Hot".
- Temperature: Entries must be brought in cold and kept in a cooler until the moment of judging to prevent spoilage.

General Entry Requirements

- **Homemade Only:** Commercial mixes or store-bought ingredients (unless canned) are strictly prohibited.
- **Recipe Required:** You must provide a printed or typed recipe on a standard 8.5" x 11" sheet of paper.
- **Allergen Disclosure:** All ingredients must be listed. Highlight major allergens like peanuts or soy if used.
- **Single Entry:** You are typically limited to one entry per class (e.g., one Fruit Salsa, one Tomato-Based Salsa).
- **Residency:** Open class often requires you to be a resident of the county or state where the fair is held.

Judging Criteria

Judges evaluate salsa based on a weighted point system:

- **Appearance:** Uniformity of the chop, vibrant color, and lack of separation.
 - **Texture:** Should be neither too watery nor too chunky for a chip to hold.
 - **Taste/Flavor:** Balance between acidity (lime/vinegar), salt, and heat.
 - **Aroma:** A fresh, inviting smell with no "off" or metallic notes.
-

Category M - Sourdough Bread

M-1 Classic white, Sourdough loaf 1 per entry

M-2 Whole grain, Sourdough loaf 1 per entry

M-3 Sourdough with inclusions (SWEET) dried fruits, cinnamon, chocolate

M-4 Sourdough with inclusions (Savory) herbs, cheeses, olives, nuts

Standard Competition Judging Criteria

Judges evaluate sourdough based on specific external and internal "quality points."

External Characteristics (Appearance)

- **Symmetry and Shape:** The loaf should be well-formed and symmetrical (usually a boule or Batard) with no unsightly bulges.
- **Crust Color:** A deep, golden brown (caramelization) is preferred. Pale or burnt crusts are penalized.
- **Scoring (The "Ear"):** The score (cut) should be deliberate and decorative, allowing for a clean "spring" or "ear" during baking.
- **Volume:** The loaf must show significant "oven spring"—rising high rather than spreading flat.

Internal Characteristics (Crumb)

- **Crumb Structure:** For sourdough, judges look for an "open" crumb (moderately sized, irregular holes) that is not too dense or too "holey" (excessive large gaps).
- **Texture:** The bread should be moist, elastic, and spring back when pressed. It should not be gummy, dry, or crumbly.
- **Color:** The interior should be creamy or off-white (not grey or translucent).

Flavor and Aroma

- **Aroma:** It should have a clean, nutty, and slightly acidic scent.
- **Taste:** The "sour" should be balanced—tangy but not overwhelming or vinegary. It should have a complex, fermented depth.

General Entry Rules

To avoid disqualification in an open class, you must typically follow these logistics:

- **Loaf Quantity:** Usually, one full loaf is required for entry.
- **Packaging:** Most fairs require loaves to be presented on a sturdy paper plate inside a clear, unsealed plastic bag (to allow the crust to breathe).
- **No Names:** Your name should never appear on the entry itself; use the provided entry tag only.

- commercial yeast allowed in the sourdough class)If you want to maximize the "sour" profile for a competition, focus on these fermentation techniques:
 - Extended Cold Proof: Refrigerate your shaped dough for 24–48 hours. This allows bacteria (lactobacilli) to produce more acetic acid, the source of that sharp tang.
 - Starter Maturity: Use a starter that is slightly "past peak" (it has started to fall) to introduce more acidity into the dough.
 - Lower Hydration: Drier doughs (65–70% hydration) tend to develop a more concentrated sour flavor than high-hydration doughs.
-

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- **Loaf Quantity:** Usually, one full loaf is needed for entry.
- **Packaging:** Most fairs require loaves to be presented on a sturdy paper plate inside a clear, unsealed plastic bag (to allow the crust to breathe).
- **No Names:** Your name should never appear on the entry itself; use the provided entry tag only.
- **Homemade Requirement:** The bread must be made from a wild yeast starter (no commercial yeast allowed in the sourdough class).

Tips for a "Winning" Sour Loaf

If you want to maximize the "sour" profile for a competition, focus on these fermentation techniques:

- **Extended Cold Proof:** Refrigerate your shaped dough for 24–48 hours. This allows bacteria (lactobacilli) to produce more acetic acid, the source of that sharp tang.
- **Starter Maturity:** Use a starter that is slightly "past peak" (it has started to fall) to introduce more acidity into the dough.
- **Lower Hydration:** Drier doughs (65–70% hydration) tend to develop a more concentrated sour flavor than high-hydration doughs.

Category N- Best in Union County Taste Testing

Enter your exhibit for taste testing. The best in union county will be awarded, entries must come from union county only

N-1 Sourdough

N-2 Honey

N-3 Jelly

N-4 Jams

N-5 Preserves

N-6 Sweetcorn

N-7 Salsa

SPECIAL AWARDS

BEST OF SHOW

Each best of show recipient will receive a BEST OF SHOW RIBBON

Best of Show Adult

Best of Show Youth

PEOPLE'S CHOICE AWARDS

People's choice adult

People's choice youth

People's choice children exhibit.