

DEPARTMENT 5 - FRUITS, CANNED FOODS & FLOWERS

Director in Charge: Dale All

Superintendent: Matthew Gregory 607-643-3914

Department Rules & Regulations

1. Competition is open to all.
2. All entry forms should be postmarked by July 6th. Payments and entry forms should be mailed to Cobleskill Agricultural Society, PO Box 249, Cobleskill, NY 12043.
3. Entry fee is 20% of first premiums for all entries in Departments 5, 8, 9, 10, except Depart 5, Section 25 and Department 8, Section 12.
4. In accordance with the bylaws of the Cobleskill Agricultural Society, Schoharie County resident exhibitors 18 years of age or older have the option to purchase a \$60 6-Day Voting Membership Pass in lieu of the \$10 6-Day Exhibitor Pass. Wherever a \$10 6-Day Exhibitor Pass is specified, it shall also be understood to read a \$5 6-Day Youth Exhibitor Pass if the exhibitor is 17 years or under.
5. In order to qualify for the purchase of a \$10 6-day exhibitor pass, exhibitors must make a minimum of 5 entries in one or more of Departments 5, 8, 9, 10 where an exhibitor fee is required. Each exhibitor is allowed only one exhibitor pass – cannot not be combined with other department entries.
6. No passes will be mailed. All passes will be distributed by the Department Superintendents upon delivery of items for judging.
7. Submission of an entry implies the exhibitor has read and agrees to the Fair's General Rules and Regulations and the Department's Rules and Regulations.
8. **All exhibits items, with entry tag correctly placed, correctly named and variety plainly marked, will be received on Sunday, August 6th from 1 to 7 p.m.**
9. All judging will take place Monday, August 7 at 9am.
10. All fruits exhibited for prizes must be grown by exhibitor (Exception: Display classes 1, 2, 3, and 4).
11. Exhibitor may enter no more than one entry in any one class.
12. **All entries for Department 5 will be received and displayed in the Hall of Agriculture.**
13. The same specimens may be entered in one class only and for one prize only.
14. When an exhibit is not labeled with correct name of variety or varieties, it is disqualified. If one or more specimen(s) in any plate or package is not labeled, the whole exhibit is disqualified.
15. A variety of fruit is one that is listed by the American Pomological Society. Others are classed as Seedlings.
16. Where a stated number of specimens are required, no more, no less shall be exhibited.
17. Prizes will not be awarded for exhibits that are unworthy.
18. No judge shall be permitted to enter exhibits in competition for premiums in the department with which they are connected
19. **EXHIBITS MUST BE REMOVED BETWEEN 9 a.m. and 4 p.m. on Monday after the fair.**
20. In placing awards the Judge will be guided by the following standard of excellence and exhibitors would do well to select their fruit on the same basis.
21. **PLEASE NOTE: Due to the extended length of the Fair, fruits and vegetables may become deteriorated. These will be removed at the sole discretion of the Superintendent and/or Director in Charge. Exhibitors may replace deteriorated items (although it is not necessary). Exhibitors will be responsible for any admission fees to the fairgrounds when replacing items.**

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Standard of Excellence

- a. **Freedom from blemish:** This is the first and foremost qualification for good fruit. Show fruit should be absolutely free from marks of fungi or physiological trouble including strippin and watercore, insect injuries of all kinds, and mechanical injury such as loss of stem, burn, russet, or limb rub.
- b. **Color:** All specimens in any entry should be of a uniform* color and the color should be typical for the variety in the district grown. In a yellow or green apple the yellow or green color should be clear and even all over. In varieties that are typically blushed, the specimens should show a distinct tinge of red on the cheek that was exposed to the sun. With apples like Greening the presence or absence of blush should not detract except that apples on any one plate should be uniform. In general with red varieties the more color the better, provided the color is typical. Apples may be polished, but in no case will polished specimens be given the preference.
- c. **Size:** The specimens in any one display or exhibit should be uniform* in size and of the size that is most acceptable on the market for the variety. An exhibit may be cut for being either under or over the accepted commercial size.
- d. **Form:** The shape and conformation of the apple in any one display or exhibit should be typical for the variety. All specimens should be uniform* in shape. When competition is close, a careful comparison of the more minute characteristics of the basin, cavity, and stem are made when considering uniformity of form.
- e. **Condition:** This refers to the degree of ripeness. An apple to be in perfect condition should be mature, and firm for the variety. It should be free from withering that comes when apples are picked too green or have not been stored properly. The fruit should not be over-ripe so as to be mealy or show physiological breakdown.

*Attention is called to the fact that in the standard outlined above uniformity is not listed as a separate item, but is considered under each of the headings, color, size and form. Uniformity refers to exact resemblance in color, size and form of the specimen making up a plate or exhibit. The exhibit must be a uniform lot or unit in appearance - not merely a collection of good individual specimens.

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SECTION 1 – FRUITS

- Due to the early fair dates, fruits will be judged on maturity and or ripeness on the day they are judged.

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Apples – any variety, 5 specimens
2. Pears – any variety, 5 specimens
3. Peaches – any variety, 5 specimens
4. Blueberries – 1 pint
5. Blackberries – 1 pint
6. Strawberries – 1 pint
7. Raspberries – 1 pint

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SECTION 2 – NUTS

- Nuts can be shown in gallon or 2 quart canning jars.

Premiums	1 st	2 nd	3 rd
	\$5	\$3	\$2

Class

1. 2 or 4 Qts. Hickory Nuts
2. 2 or 4 Qts. Butternuts
3. 2 or 4 Qts. Black Walnuts
4. 2 or 4 Qts. Hazelnuts

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SECTION 3 – MAPLE PRODUCTS

Premiums	1 st	2 nd	3 rd
	\$15	\$10	\$5

Class

1. 1 pint jar of Maple Syrup (Glass Container)
2. 8oz. jar of Maple Cream
3. 8 oz. Maple Sugar candy leaves or other shapes; display of at least 8 pieces on a paper plate
4. ½ lb. pure maple sugar
5. Best Display of Maple Products (Must Have A Minimum Of 4 Different Products)
6. Another Maple Product - Named

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SECTION 4 – YOUTH FRUIT DISPLAY

- The **DISPLAY** classes will be **open to an individual youth or a youth group/club. Youth and Youth Group/Club are defined as individuals 14 years old and under.**
- A display consists of 4 or more varieties for each class at the discretion of the exhibitor(s). Each fruit should be named on a (3x5) or (4x6) index card with information about the fruit and how it may be used. Fruits may be **PURCHASED** but will follow the Standard of Excellence rules. These classes will be judged on education value, and display appearance with the ability to hold the interest of the public.
- Entry tags will specify either Youth or Youth Group/Club.

Premiums	1 st	2 nd	3 rd
	\$5	\$3	\$2

Youth Classes

- A1. A display of 4 or more apples.
- A2 A display of 4 or more peaches.
- A3 A display of 4 or more pears.
- A4 A display of 4 or more combined fruits, different from any above.

Youth Group Classes

- B1. A display of 4 or more apples.
- B2 A display of 4 or more peaches.
- B3 A display of 4 or more pears.
- B4 A display of 4 or more combined fruits, different from any above.

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SECTIONS 9-17 – CANNED FOODS

- All preserved food should be exhibited in standard containers and must have been canned within a year. Standard containers refer to clear glass jars. Standard family size preserving jars, either pints, quarts, or two quart jars will be accepted for canned fruit, vegetables and pickled vegetables. Standard family size preserving jars for jellies, jams, conserves, condiments and marmalades. Canned goods may be opened and tasted only when the judge finds it necessary in order to make a decision. Sealing ring should **NOT** be tight. Wax cannot be used. Entry tag w/rubber band on sealing ring is helpful for judging.
- Judging in the following classes will be made only on homemade products; commercial mixes are not acceptable.
- Rosette awarded for Best of Show in Canned Goods.

Standard for Canned Fruits and Vegetables:

Color: As nearly as possible that of the natural fruit or vegetable.

Clearness: Syrup or liquid clear and free from seeds unless the recipe specifies seeds. (If specified in recipe, please attach a copy of the recipe to your entry.)

Pack: Arrangements with reference to symmetry and best use of space. As large a proportion of solids to liquid as possible. Uniformity of size and shape.

Containers: Uniform in size and shape practicable for the average home. Labels suitable, uniform, neat.

Flavor: As nearly as possible like natural flavor. Canned fruit should not be too sweet.

Texture: Tender, but not overcooked. Uniformly ripened products. No defective or over-ripe fruits or vegetables. Only young and tender vegetables should be canned.

SECTION 9 – DISPLAY

Selection of 6 Jars, All Different

Premiums	1 st	2 nd	3 rd
	\$8	\$4	\$2

Class

1. 6 Jars, Canned Fruits
2. 6 Jars, Vegetables
3. 6 Jars, Jelly
4. 6 Jars, Jams
5. 6 Jars, Pickled Vegetables

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SECTION 10 – CANNED FRUIT

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Elderberries
2. Peaches
3. Pears
4. Black Raspberries
5. Plums
6. Applesauce
7. Other (**NAMED**)

SECTION 11 – CANNED VEGETABLES

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Jar, Green Snap Beans
2. Jar, Red Cabbage
3. Jar, Crooked Neck Squash
4. Jar, Beets
5. Jar, Carrots
6. Jar, Cauliflower
7. Jar, Golden Bantam Corn
8. Jar, Red Tomatoes
9. Jar, Stewed Tomatoes w/peppers & onions
10. Jar, Stewed Tomatoes
11. Jar, Yellow Wax Beans
12. Jar, Any Combination
13. Jar, Sauerkraut
14. Jar, Broccoli
15. Heirloom Legume
16. Jar, Other (**NAMED**)

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SECTION 12 – PICKLED VEGETABLES

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Jar, Beet Pickles
2. Jar, Bread and Butter Pickles
3. Jar, Cauliflower Pickles
4. Jar, Sweet Cucumber Pickles
5. Jar, Dill Pickles, Spears
6. Jar, Dill Pickles, Whole
7. Jar, Green Tomato Pickles
8. Jar, Watermelon Rind Pickles
9. Jar, Mustard Pickles
10. Jar, Green String Bean Pickles
11. Jar, Yellow String Bean Pickles
12. Jar, Zucchini Pickles
13. Jar, Sweet Cucumber, Green Chunk Pickles
14. Jar, Other (**NAMED**)



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JELLIES, JAMS, ETC.

- Texture of Jellies. Shape preserved when removed from mold; quivering, shape or angles retained when cut with a spoon; tender.
- Texture of Preserves. Pieces of fruit firm and whole in clean, thick syrup.
- Texture of Jams and Conserves. Clear and a thick, but not a stiff, consistency.
- Texture of Marmalades. Small thin pieces of fruit in a clear soft jelly.
- Flavor. Natural fruit flavor preserved; not too much or too little sugar.
- No frozen jams or jellies will be accepted.

SECTION 13 – JELLIES

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Glass, Apple Jelly
2. Glass, Plum Jelly
3. Glass, Crabapple Jelly
4. Glass, Cranberry Jelly
5. Glass, Peach Jelly
6. Glass, Currant Jelly
7. Glass, Currant and Raspberry Jelly
8. Glass, Grape Jelly
9. Glass, Mint Jelly
10. Glass, Elderberry Jelly
11. Glass, Raspberry Jelly
12. Glass, Strawberry Jelly
13. Glass, Blackberry Jelly
14. Glass, Other (**NAMED**)

SECTION 14 – JAMS

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Jar, Blackberry Jam
2. Jar, Cherry Jam
3. Jar, Rhubarb Strawberry Jam
4. Jar, Blueberry Jam
5. Jar, Elderberry Jam
6. Jar, Grape Jam
7. Jar, Peach Jam
8. Jar, Pineapple Jam
9. Jar, Plum Jam
10. Jar, Raspberry Jam - Red
11. Jar, Raspberry Jam - Yellow
12. Jar, Strawberry Jam
13. Jar, Gooseberry Jam
14. Jar, Other (**NAMED**)

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SECTION 15 – PRESERVES, CONSERVES & MARMALADES

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Jar, Peach Conserve
2. Jar, Orange Marmalade
3. Jar, Peach Marmalade
4. Jar, Other (**NAMED**)

SECTION 16 – CANNED MEATS

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Chicken
2. Mincemeat
3. Fish
4. Pork
5. Beef
6. Sausage
7. Game – (**NAMED**)
8. Other – (**NAMED**)



SECTION 17 – CONDIMENTS

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Jar, Chili Sauce
2. Jar, Pepper Relish
3. Jar, Piccalilli
4. Jar, Tomato Catsup
5. Jar, Mince Meat
6. Jar, Tomato Mince Meat
7. Jar, Hot Dog Relish
8. Jar, Corn Relish
9. Jar, Salsa
10. Jar, Other (**NAMED**)
11. Jar, Vinegar w/Herbs

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SECTIONS 18-24 – FLOWERS

This department is for the purpose of stimulating interest among amateur growers in the beauty and practical place flowers have in the home.

1. Competition is open to all Amateur growers.
2. Not more than one entry by any person in a single class
3. Be sure entry tags are correctly placed.
4. Show flowers with foliage on, except gladiolus.
5. Exhibits need to come in appropriate size containers and READY TO EXHIBIT.
6. Make sure to enter cut flowers in the proper class.
7. NO TOXIC PLANTS will be accepted. (Final Decision will be made by Superintendent and/or Director.)
8. Plants will be judged on appearance at time of judging. No pictures allowed.

PLEASE NOTE: Due to the length of the Fair, flowers may become deteriorated. These will be removed at the sole discretion of the Superintendent and/or Director in Charge. Exhibitors may replace deteriorated items (although it is not necessary). Exhibitors will be responsible for any admission fees to the fairgrounds when replacing items.

Flower tips: Fresh cut flowers last longer when cut early in the morning and placed immediately in water. Re-cut stems under water before placing in exhibiting vase or container to freshen cut end.

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SECTION 18 – CUT FLOWERS

Hall of Agriculture

- You must provide your own appropriate container.
- Three specimens with foliage are required unless otherwise stated.
- *Rosette Awarded to Best of Show in this Section*

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Aster – Single
2. Aster – Branching – 1 stem
3. Aster - perennial
4. Bachelor Buttons
5. Calendula
6. Carnation - Standard
7. Carnation - Mini
8. Celosia - Cockscomb - 1 Spike
9. Celosia - Plumed - 1 Spike
10. Chinese Lantern
11. Chrysanthemum - Annual
12. Cleome
13. Coneflower
14. Cosmos - Single
15. Cosmos - Double
16. Dahlia - Dwarf
17. Dahlia - Tall
18. Dahlia - Cactus
19. Dahlia – Pom-pom
20. Dahlia – Any new variety, NAMED
21. Daisy – Gloriosa - radicchio
22. Daisy – Shasta
23. Delphinium – 1 spike
24. Dianthus (pinks) – 1 stem
25. Gaillardia (daisy)
26. Gazania
27. Gladiolus – Solid Color – 1 spike
28. Hollyhocks
29. Gladiolus – Multicolor – 1 spike
30. Hydrangea – 1 stem
31. Larkspur – 1 spike
32. Lily – Day – 1 stem
33. Lily – Oriental – 1 stem
34. Lily - Asiatic
35. Lily - Bulb
36. Monarda (Bee Balm)
37. Marigold – large African
38. Marigold – Dwarf French Single
39. Marigold – Small Double
40. Pansies – Largest Flowers
41. Pansies
42. Petunia - Single
43. Petunia - Double

44. Petunia - Ruffled
45. Phlox – Tall Perennial – 1 Specimen
46. Phlox – any, NAMED
47. Rose – Red – 1 bloom
48. Rose – White – 1 bloom
49. Rose – Yellow – 1 bloom
50. Rose – Pink – 1 bloom
51. Rose – Dark – 1 bloom
52. Rose – Miniature – 1 bloom
53. Rose – Other – 1 bloom
54. Salvia
55. Scabiosa
56. Snapdragons
57. Statice – 1 stem
58. Strawflowers – with natural stem
59. Sunflower – any variety – 1 flower
60. Sweet Peas
61. Wildflowers, 3 or more varieties
62. Zinnia
63. Zinnia – Large
64. Zinnia – Miniature
65. Other – MUST BE NAMED



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SECTION 19 – CUT FLOWER COLLECTIONS

Hall of Agriculture

- You must provide your own appropriate container.

Premiums	1 st	2 nd	3 rd
Class	\$7	\$5	\$3
1. Gladiolus: 12 Spikes, 3 or more varieties in floral foam			

Premiums	1 st	2 nd	3 rd
Class	\$3	\$2	\$1

Class

2. Asters: 4 Varieties, 1 stem each
3. Cosmos: 6-8 stems
4. Daisies: mixed, 4 or more, 1 stem each
5. Dahlias: mixed, 4-6
6. Dahlias: pom-pom, 6 or more
7. Dahlias: any new variety, NAMED
8. Fresh Wildflowers: field grown, 8-12 or more stems, mixed
9. Garden Flowers: 8-12 stems, mixed
10. Garden or Fresh Wildflowers: 1 variety, 8-12 stems
11. Hydrangea: 4-6 stems
12. Lilies: mixed, 4-6 stems
13. Marigolds: 6 stems, 3 varieties
14. Nasturtiums: 12 blooms
15. Ornamental Grasses: mixed
16. Pansies: 2 varieties, 2 blooms each
17. Petunia: single, mixed, 7 stems
18. Roses: mixed, 4-6 stems
19. Roses: same, 4-6 stems
20. Zinnia: 2 varieties, 5 or more stems
21. Any cut flowers in unusual containers
22. Any cut flower using your imagination
23. Themed TRAY with place setting and flowers

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SECTION 20 – WINDOW BOXES OR PLANTER COLLECTION

Hall of Agriculture

- With minimum of 3 different varieties per container
- Amateur
- *Rosette Awarded to Best of Show in this Section*

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Begonia, Fibrous, Rooted
2. Coleus
3. Geranium, Common
4. Impatiens
5. Variety, 4 – 6 plants

SECTION 21 – OUTDOOR PLANTS

Hall of Agriculture

- In decorative/novelty containers
- Must be grown in container, not lifted
- *Rosette Awarded to Best of Show in this Section*

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Begonia, Semperflorens
2. Begonia, Tuberous: rooted, single
3. Begonia, Tuberous: rooted, double
4. Coleus
5. Coleus: Mixed
6. Dahlia
7. Flowering Kale
8. Flowering Ornamental Pepper
9. Fuchsia, upright
10. Geranium, double
11. Geranium, fancy leaf
12. Geranium, ivy leaf
13. Geranium, Martha Washington
14. Geranium, Other
15. Gloxinia, solid color
16. Gloxinia, bi-color
17. Hens and Chicks
18. Impatiens, mixed
19. Multi- tiered planters
20. Free standing patio planters (toys, table, chair, ladder, etc.)
21. Container: 4" or less, mixed plants
22. Container: 4" or more, mixed plants

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SECTION 22 – HANGING PLANTS

Hall of Agriculture

- *Rosette Awarded to Best of Show in this Section*

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Asparagus fern
2. Boston fern
3. Fern (Other) NAMED
4. Begonia – trailing type
5. Chenille plant
6. Fuchsia
7. Geranium -NAMED
8. Flowering – half basket
9. Ivy - English
10. Ivy - Swedish
11. Ivy - other
12. Petunia
13. Philodendron
14. Spider plant
15. Verbenas
16. Outdoor flowering – combination
17. Indoor flowering – combination
18. Purple Passion
19. Other - NAMED



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SECTION 23 – HOUSEPLANTS

Hall of Agriculture

- Single plant per container.
- No pictures on plants.
- Plants will be judged on appearance at time of judging.
- *Rosette Awarded to Best of Show in this Section*

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. African violet: single, standard
2. African violet: double, standard
3. Begonia: flowering
4. Begonia: foliage
5. Cactus: Easter, Thanksgiving or Christmas
6. Cactus: all other
7. Fern
8. Ivy
9. Jade Plant
10. Kalanchoe
11. Elephant Ear Philodendron
12. Other, **NAMED**
13. Succulent collection (3 or more in container)
14. Orchid Plant

SECTION 24 – TERRARIUMS AND DISH GARDENS

Premiums	1 st	2 nd	3 rd
	\$3	\$2	\$1

Class

1. Open Dish Garden using 3 or more different plants
2. Dish Garden using wild specimens from woods
3. Terrarium – closed container

SECTION 25 – SCARECROW CONTEST



Rules and Regulations

1. Adult entry: Scarecrow must be 6' or under.
2. Youth entry: Scarecrow must be 5' or under.
3. Scarecrow should be dressed for a flower and/or fruit garden.
4. All materials will be supplied by the entrant.
5. Must be self-supporting.
6. May be in standing, sitting or kneeling position.
7. All entries will be assigned an area for display.
8. **Scarecrows will need to be changed each year.**
9. The Superintendent and/or Director in Charge reserves the right to remove any article which they feel is not in the best interest of the Fair or its patrons and that is considered to be in poor taste and offensive to the public.
10. **NOTICE:** The Cobleskill Agricultural Society will NOT be responsible for any personal items used on the scarecrow.

JUDGING

Scarecrows will be judged on the following:

Originality	15 Points
Design	10 Points
Creativity	10 Points
Durability	5 Points
Neatness	10 Points
Total	50 Points

ENTRY FEE: \$5

Premiums

1st	2nd	3rd
\$20	\$15	\$10

Class

1. Adult (15 and older)
2. Youth (14 and under)
3. Youth Group or Club (14 and under)

See Department 10 Arts & Crafts, Sections 31-33, for Arrangements, Swags & Hoops and Table Settings.

Schoharie County Sunshine Fair Payment Summary Form

Departments 5,8, 9, 10

Exhibitors Name _____ **Phone** _____

PLEASE NOTE CHANGES TO ENTRIES THIS YEAR

<p style="text-align: center;">Cobleskill Agricultural Society Admission Policy for Fair Exhibitors</p> <ol style="list-style-type: none"> 1. Submit one Sunshine Fair Payment Summary Form summarizing your entries in Department 5, 8, 9, 10. 2. All entry forms should be postmarked by July 6th. Payments and entry forms should be mailed to Cobleskill Agricultural Society, PO Box 249, Cobleskill NY 12043. 3. In accordance with the bylaws of the Cobleskill Agricultural Society, Schoharie County resident exhibitors 18 years of age or older have the option to purchase a \$60 6-Day Voting Membership Pass in lieu of the \$10 6-Day Exhibitor Pass. 4. In order to qualify for the purchase of a 6-Day exhibitor pass, exhibitors must make a minimum of 5 entries in one or more of Departments 5, 8, 9, 10 where an exhibitor fee is required and bring entry items for judging when and where rules indicate. 5. One exhibitor pass allowed per exhibitor across the fair. 6. All Entry Fees will be computed and paid on this form. Entries will be made on the appropriate entry form. 7. No tickets will be mailed. All tickets will be distributed by the Department Superintendents upon receipt (placement) of entry items. 8. Submission of an entry implies the exhibitor has read and agrees to the Fair's General Rules and Regulations and the Department's Rules and Regulations. 9. All fees must be remitted with entry form. 10. All entry tags will be mailed. 	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="2" style="text-align: center; padding: 5px;">OPEN ENTRY PAYMENT SUMMARY</th> </tr> <tr> <td style="padding: 5px;">1) Total All 1st Premiums \$</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px;">2) Multiply Line 1 Total of All 1st Premiums \$ by 20% (.20)</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px;">3) Dept 5 Section 25 Scarecrow Fee \$5 Per Entry</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px;">4) Dept 8 Section 12 Scarecrow Fee \$5 Per Entry</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px;">One of the following MAY be purchased if policy allows:</td> <td style="padding: 5px;"></td> </tr> <tr> <td style="padding: 5px;">5) 6-Day Exhibitor Pass @ \$10</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px; text-align: center;">OR</td> <td style="padding: 5px;"></td> </tr> <tr> <td style="padding: 5px;">6) Youth (17 and Under) 6-Day Exhibitor Pass @ \$5</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px; text-align: center;">OR</td> <td style="padding: 5px;"></td> </tr> <tr> <td style="padding: 5px;">7) Voting Membership 6-Day Pass @60</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px;">18) TOTAL LINES 3 THRU 9 FOR AMOUNT DUE</td> <td style="padding: 5px;">\$ _____</td> </tr> <tr> <td style="padding: 5px;"></td> <td style="padding: 5px;"></td> </tr> <tr> <td style="padding: 5px;"></td> <td style="padding: 5px;"></td> </tr> </table>	OPEN ENTRY PAYMENT SUMMARY		1) Total All 1 st Premiums \$	\$ _____	2) Multiply Line 1 Total of All 1st Premiums \$ by 20% (.20)	\$ _____	3) Dept 5 Section 25 Scarecrow Fee \$5 Per Entry	\$ _____	4) Dept 8 Section 12 Scarecrow Fee \$5 Per Entry	\$ _____	One of the following MAY be purchased if policy allows:		5) 6-Day Exhibitor Pass @ \$10	\$ _____	OR		6) Youth (17 and Under) 6-Day Exhibitor Pass @ \$5	\$ _____	OR		7) Voting Membership 6-Day Pass @60	\$ _____	18) TOTAL LINES 3 THRU 9 FOR AMOUNT DUE	\$ _____				
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NEW FOR 2023 – YOU ARE NOT REQUIRED TO PRE-ENTER. YOU MAY ENTER YOUR ITEMS ON THE FOLLOWING DATES:

DEPT 5 – SUNDAY, AUGUST 6, 1-7PM

DEPT 8 - SUNDAY, AUGUST 6, 1-7PM

DEPT 9 – SUNDAY, JULY 30, 10 AND 2PM

DEPT 10 -SUNDAY, JULY 30, 2 – 7PM, MONDAY, JULY 31, 2-7PM EXCLUDING FLOWERS (SECTIONS 31-35) AND FOOD FLOWERS AND FOOD SUNDAY, AUGUST 6, 2-7PM

FOR OFFICE USE ONLY
Exhibitor #
Date
Amount Paid
Ticket #

Cobleskill Agricultural Society
PO Box 249
Cobleskill NY 12043
518-234-2123
www.sunshinefair.org

Schoharie County Sunshine Fair Entry Form Departments 5, 8, 9, 10

Exhibitor's Name (PLEASE PRINT) _____

Age of Exhibitor (if Under 18) _____ County of Residence _____

Mailing Address _____, _____, _____, _____
Street City State Zip

Phone _____ E-mail Address _____

Be sure to read special rules and closing dates for all shows. Entry blanks may be photocopied if you need additional ones.

The exhibitor proposes to enter and exhibit the following articles at the Schoharie County Sunshine Fair. All articles will be entered for exhibition in accordance with the Cobleskill Agricultural Society Rules and the exhibitor agrees to abide by the same.

Signature _____

	Dept.	Section	Class #	Description of Exhibit	1 st Premium \$ Except Dept 5 Section 25, Dept 8 Section 12
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					

Dept 8 Section 12 – Scarecrow Contest (Enter \$5 Fee Per Entry on Payment Summary Form Line 4)

Class 1 _____ Class 2 _____ Class 3 _____

Dept 5 Section 25 – Scarecrow Contest (Enter \$5 Fee Per Entry on Payment Summary Form Line 3)

Class 1 _____ Class 2 _____ Class 3 _____