

HOME ARTS



HOME ARTS DEPARTMENT

Nancy Lorentz,
SR 3 Lakeville, Ohio 44638
419- 827-2185

Diane Martin - Co-Chairmen
1662 TR 72, Killbuck, Ohio 44637
330-276-0616

Dave Martin, Fair Board Member
1662 TR 72, Killbuck, Ohio 44637
330-276-0616

GENERAL RULES

1. All entries must be mailed and postmarked to:
Fair Secretary, Lula Lang
8170 CR 22
Loudonville, Ohio 44842,
Before midnight, Saturday, August 7, 2010.
All exhibitors must pay a \$12 entry fee, kids will pay \$6 entry fee.
An exhibitor's pass will be provided.
Passes can be picked up when your entry is made.
2. Open to Holmes County residents only - 18 years of age and older. Except for kid classes, if we have them.
3. Entries must be the work of the exhibitor.
4. No article can compete that has been previously exhibited at our fair.
5. Entrant may only enter one item in each class, but can enter as many classes as desired. You must enter at least 3 items for an exhibitor's pass.
6. Articles for display must be in between 12:00 and 3:00 PM on Sunday, August 15, 2010 and will be released at 8:00 AM on Sunday, August 22, 2010. Exhibits must be removed by 10:30 AM.
7. Pick up cakes and pies between 4:00 PM and 5:00 PM Sunday the day of judging. August 15, 2010
8. Claim checks will be given when entry is made, and must be presented when reclaiming articles at the close of the Fair. On day of pick-up, Committee will hand you your articles at the table.
9. The committee reserves the right to withhold articles submitted which are not judged to be of a sufficiently high standard. Second place awards may be presented at the discretion of the judge, even though a first place in not awarded.
10. Loitering in the building during judging and placement of displays will not be permitted.
11. Every precaution will be taken for the care of exhibits, but the Fair Board and co-chairpersons will not be responsible for any damage to, or loss of property.
12. An individual may win only one trophy per year except for overall trophy.
13. Premium cards have no value in payment of premiums. Premiums are paid only from awards in judges book, which are final.
14. Any exhibits removed from building before release time, premium money will be forfeited. Release time: Sunday August 22, 2010 between 8:00 and 10:30 AM

BAKED GOODS AND FOODS

15. Place all baked goods on as small a paper plate as possible.
16. All entries must be wrapped in plastic wrap.
17. Items entered should not be made from commercial mixes or prepared canned products.
18. Entrant must bring the whole pie, cake, or coffee cake, to be judged, then one piece from each will be reserved for exhibit. The rest will be released between 5:00 and 6:00 PM Sunday, August 15, 2010. Claim checks will be required for pick up; if not picked up, it becomes the property of the committee.

19. Canned foods must have been canned between August 15, 2009 and August 15, 2010 using recommended canning methods and times. (Boiling water bath for fruits, tomatoes, pickles, jams and jellies.) (Pressure processing for vegetables.)
20. Jams and jellies must be sealed with standard canning lids and water bath processed.
21. Frozen foods including jams and jellies will be disqualified.
22. USE: Half-pint jars for classes 215 and 216
Pint jars for classes 217, 218, 219
Quart jars for classes 220 through 233

NEEDLEWORK

23. All articles must be clean and in good condition.
24. Soiled or worn articles will not be judged.
25. Articles must be the work of the exhibitor.

ARTS AND CRAFTS

26. All work must be amateur, original and the work of the exhibitor.
27. Only one entry per class.
28. Classes 320-331 must be matted and framed.
29. All entries must have some form of hanger, or will be disqualified.
30. Classes 276-280 and 355 must be framed.

SECTION M - BAKED GOODS AND FOODS

CLASS	1st.....	2nd	3rd
150. Decorated Cake-Birthday	2.50	2.00	1.50
151. Decorated Cake-Holiday	2.50	2.00	1.50
152. Decorated Cake-Wedding.....	2.50	2.00	1.50
153. White Angel Food Cake- not iced	.250	2.00	1.50
154. German Chocolate Cake 2 or 3 layers, any icing ..	2.50	2.00	1.50
155. Chocolate Cake 2 layers, any icing ..	2.50	2.00	1.50
156. Yellow cake - 2 layers, any icing	2.50	2.00	1.50
157. White cake -2 layers, any icing	2.50	2.00	1.50
158. Spice cake - 2 layers, any icing	2.50	2.00	1.50
159. Misc. cake - (other than above), 2 layers, any icing ..	2.50	2.00	1.50
160. Carrot cake - 2 layers, any icing	2.50	2.00	1.50
161. Decorated Cupcakes (4)	2.50	2.00	1.50
162. Cupcakes - any kind (4)	1.50	1.25	1.00
163. 1/2 Loaf of white bread	1.50	1.25	1.00
164. 1/2 Loaf of whole wheat bread	1.50	1.25	1.00
165. Bread - by bread machine	1.50	1.25	1.00
166. Fancy yeast breads (labeled)No rolls	1.50	1.25	1.00
167. Dinner Rolls (4)	1.50	1.25	1.00
168. Cinnamon Rolls (4)	1.50	1.25	1.00
168-A. Pecan Rolls (4)	1.50	1.25	1.00
169. 1/2 Loaf Quick Breads (raisin, nuts, zucchini, etc. labeled) ..	1.50	1.25	1.00
170. Muffins (4)	1.50	1.25	1.00
171. Cornbread	1.50	1.25	1.00
172. Biscuits (4)	1.50	1.25	1.00
173. Coffee cake	2.50	2.00	1.50
174. Chocolate Brownies (4)	1.50	1.25	1.00
175. Bar Cookies (4)	1.50	1.25	1.00
176. Chocolate Chip Cookies (4) ..	1.50	1.25	1.00
177. Oatmeal Cookies (4)	1.50	1.25	1.00
178. Peanut Butter Cookies (4)	1.50	1.25	1.00
179. Other Drop Cookies (4)	1.50	1.25	1.00
180. No Bake Cookies	1.50	1.25	1.00
181. Cutout Cookies, holiday decorated(4)	1.50	1.25	1.00

182.	Other Cut out Cookies (4)	1.501.251.00
183.	Molded or Pressed Cookies (4)	1.501.251.00
184.	Refrigerator Cookies (4)	1.501.251.00
185.	Filled Cookies (4)	1.501.251.00
186.	Snickerdoodles (4)	1.501.251.00
187.	Brownies (4)	1.501.251.00
188.	Apple pie - sealed full 2-crust	2.001.751.50
189.	Berry pie - sealed full 2-crust	2.001.751.50
190.	Cherry pie - sealed full 2-crust	2.001.751.50
191.	Peach pie - sealed full 2-crust	2.001.751.50
192.	Pumpkin pie	2.001.751.50
193.	Pecan pie	2.001.751.50
194.	Cherry crumb pie	2.001.751.50
195.	Apple crumb pie	2.001.751.50
196.	Tarts, pastry crust -no cream filled (3)	2.001.751.50
200.	Peanut Butter Fudge - 1/2 pound .	1.501.251.00
201.	Chocolate Fudge - 1/2 pound	1.501.251.00
202.	Buckeyes - 1/2 pound	1.501.251.00
203.	Peanut Brittle - 1/2 pound	1.501.251.00
204.	Molded Mints - 1/2 pound	1.501.251.00
205.	Plate of assorted homemade candies 9-12 pieces	1.501.251.00
206.	Caramel Corn - 1 pint in clear plastic bag	1.501.251.00
207.	Egg Noodles - 1 pint in clear plastic bag	1.501.251.00
215.	Jam - 1 Jar	1.501.000.75
216.	Jelly - 1 Jar	1.501.000.75
217.	Pickles	1.501.000.75
218.	Relishes	1.501.000.75
218.A	Sauerkraut.....	1.501.000.75
219.	Other pickled items (Mixed Pickles, Stuffed Peppers, Pickled Fruit, etc.)	1.501.000.75
220.	Yellow Peaches	1.501.000.75
221.	Cherries	1.501.000.75
222.	Applesauce	1.501.000.75
223.	Pears	1.501.000.75
224.	Carrots	1.501.000.75
225.	Green Beans	1.501.000.75
226.	Corn	1.501.000.75
227.	Beets	1.501.000.75
228.	Tomatoes	1.501.000.75
229.	Vegetable Soup	1.501.000.75
230.	Tomato Juice	1.501.000.75
231.	Grape Juice	1.501.000.75
232.	Spaghetti Sauce (No Meat)	1.501.000.75
233.	Canned Meat	1.501.000.75
234.	Best display of single fruits* canned - 4 varieties	2.251.501.00
235.	Best display of single vegetables* canned - 4 varieties	2.251.501.00

*Tomatoes will be considered fruit

There will be a trophy awarded to the person with the most blue ribbons in baking .

Trophy Sponsored By: Holmes County Pottery
Wal-Mart

SECTION N - NEEDLEWORK

QUILTS AND COMFORTERS	1st	2nd	3rd	
250.	Pieced Quilt	4.003.002.00
251.	Appliquéd Quilt	4.003.002.00
252.	Quilt made by exhibitor and hand quilted by another person	4.003.002.00
253.	Any Quilt that is machine quilted ..	4.003.002.00
254.	Infant Quilt	3.002.001.00
255.	Any other Quilt	4.003.002.00
256.	Knotted Comforter	4.003.002.00
257.	Infant Knotted Comforter	3.002.001.00
258.	Bedsread, any size	4.003.002.00

AFGHANS

259.	Crocheted Navajo Afghan	3.002.001.00
260.	Other Crocheted Afghan	3.002.001.00
261.	Baby Afghan	3.002.001.00
262.	Any other Afghan	3.002.001.00

KNITTED ITEMS

265.	Slippers (hand knitted)	1.501.000.75
266.	Sweater (hand knitted)	2.001.501.00
267.	Any other hand knitted items	1.501.000.75
268.	Clothing Accessory item.	1.501.000.75
	(hat, glove or mitten set)			
269.	Infant Wear.....	2.001.501.00
	(Sweater, Bunting, Gown Sets, etc.)			

CROCHETED ITEMS

270.	Baby Sweater Set	2.001.501.00
271.	Slippers	1.501.000.75
272.	Sweater	2.001.501.00
273.	Any other crocheted item	1.501.000.75
274.	Doily under 18"	1.501.000.75
275.	Dolls and/or Outfits	1.501.000.75

WALL HANGINGS

276.	Quilted.....	3.002.502.00
277.	Embroidered picture-framed or wall hanging.....	3.002.502.00
278.	Crewel Embroidered picture-framed or wall hanging	3.002.502.00
279.	Counted Cross Stitch Picture 8 to 12 inches	3.002.502.00
280.	Counted Cross Stitch Picture larger than 12 inches	3.002.502.00
281.	Needlepoint.....	3.002.502.00

Note for classes 276 through 280,
specified sizes are the size of the work prior to framing.

PILLOWS - STUFFED, READY TO USE

282.	Candlewicking	2.001.501.00
283.	Appliquéd	2.001.501.00
284.	Crewel Embroidered	2.001.501.00
285.	Embroidered	2.001.501.00
286.	Counted Cross Stitch	2.001.501.00
287.	Crocheted	2.001.501.00
288.	Needlepoint	2.001.501.00
289.	Quilted, pieced	2.001.501.00
290.	Any other Pillow	2.001.501.00

RUGS

- 291. Rag Rug2.001.000.75
- 292. Hooked Rug2.001.000.75


OTHER

- 295. Pot Holders, one pair1.000.750.50
- 296. Embroidered Pillowcase (1 pair) ...1.000.750.50
- 297. Tablecloth 48" or more in length,
width or diameter2.001.000.75
- 298. Place mats and Napkins -4 of each.1.000.750.50
- 299. Coasters - set of 41.000.750.50

SEWING

- 300. Costume3.002.001.00
- 301. Child's Casual Outfit3.002.001.00
- 302. Girl's Dress3.002.001.00
- 303. Children's Sleep-wear
(infant to size 14)3.002.001.00
- 304. Ladies Dress3.002.001.00
- 305. Ladies Dressy Outfit (2 to 4 pieces) 3.002.001.00
- 306. Ladies Sleep-wear Outfit3.002.001.00
- 307. Adult Sports Outfit3.002.001.00
- 308. Formal Wear3.002.001.00
- 309. Hand smocked garment3.002.001.00
- 310. Miscellaneous Clothing3.002.001.00

CHESTNUT RIDGE SEWING



3647 S.R. 39 BERLIN
(3 Mi. East Of Berlin, Across From Chestnut Ridge School)
330-893-3359
FAX: 330-893-4039
info@chestnutridgesewing.com

Hours: Mon. - Fri. 9AM-5PM
Sat. 9AM-3PM
Tues. Evenings By Appointments

FELTING

- 311. Wet Felting3.002.502.00
(hat, slippers, mittens, purse, rug, wall hanging, etc.)
- 312. Needle Felting3.002.502.00
(any item using felting needles to manipulate fibers, such as, 3D sculptures, vessel hats, wall hangings, etc.)
- 313. Knit to Felt3.002.502.00
(any item created by knitting first, then applying felting techniques to reshape items, such as, hat, bag, mittens, etc.)
- 314. Crochet to Felt3.002.502.00
(any item created by crocheting first, then applying felting .. techniques to reshape items, such as, hat, bag, mittens, etc.)

There will be a trophy awarded to the person
with the most blue ribbons from needlework class .

Trophy Sponsored By: Holmes County Pottery and Wal-Mart

SECTION O - ARTS AND CRAFTS

- OIL AND POLYMER PAINTING ... 1st... 2nd3rd
- 320. Animal or Bird4.003.002.00
 - 321. Landscape or Marine4.003.002.00
 - 322. Figure or Portrait4.003.002.00
 - 323. Still Life4.003.002.00
 - 324. Floral4.003.002.00

WATERCOLORS

- 325. Landscape or Marine4.003.002.00
- 326. Animal or Bird4.003.002.00
- 327. Figure or Portrait4.003.002.00
- 328. Still Life4.003.002.00
- 329. Floral4.003.002.00

DRAWINGS (pastel, chalk, charcoal pencil, ink)

- 330. Figure4.003.002.00
- 331. Animal or Bird4.003.002.00
- 332. Street Scene, Building, Study4.003.002.00
- 333. Still Life4.003.002.00
- 334. Floral4.003.00

2.00PROFESSIONAL CLASSES

- Animal or Bird4.003.002.00
- Landscape or Marine4.003.002.00
- Figure or Portrait4.003.002.00
- Still Life4.003.002.00
- Floral4.003.002.00

CRAFTS

- 341. Magnets for refrigerator1.251.000.75
- 342. Any Wooden Item, under 2 feet
.....not furniture1.251.000.75
- 343. Handmade Bird House4.003.002.00
- 344. Toy made from reused
.....or recycled items1.251.000.75
- 345. Basket - hand woven1.251.000.75
- 346. Other Baskets1.251.000.75
- 347. Stuffed Animal1.251.000.75
- 348. Dolls - totally hand made1.251.000.75
- 349. Decorated Sweatshirt1.251.000.75
- 350. Tole painting - any item1.251.000.75
- 351. Handbag - any kind1.251.000.75
- 352. Memory album - judged on contents 1.251.000.75
- 353. Ceramics2.252.001.75
- 354. Decorated Wreath, non holiday2.252.001.75
- 355. Gift Wrapping - any occasion2.252.001.75
- 356. Calligraphy2.252.001.75
- 357. Decorated T-Shirt2.252.001.75
- 358. Rubber Stamping Item (1 only)2.252.001.75
- 359. Miscellaneous2.252.001.75
- 360. Penny Rugs.....2.252.001.75

HOLIDAY DECORATIONS

- 375. Christmas stocking
(must be able to hang and fill)2.252.001.75
- 376. Christmas tree skirt - other2.252.001.75
- 377. Crochet Christmas tree skirt2.252.001.75
- 378. Christmas wreath2.252.001.75
- 379. Yuletide tree ornaments2.252.001.75
- 380. Other Christmas decorations 2.252.001.75
- 381. Any Easter decorations2.252.001.75
- 382. Any Thanksgiving decorations2.252.001.75
- 383. 4th of July centerpiece2.252.001.75
- 384. Decoration - any other holidays2.252.001.75

Trophy awarded to person with most blue ribbons from Craft
Sponsored By: T. H. Manufacturing

BEST OVERALL AWARD

(not including the baking contest or quilts)

Trophies Sponsored By: Holmes County Pottery and Wal-Mart

CAKE BAKING CONTEST - Women Only

CLASS 400	1st	2nd	3rd
Bananas 'N' Cream Bundt Cake	\$ 8.00	\$ 5.00	\$ 3.00
	Rosette		
External Appearance and Presentation	40		
Internal Characteristics	30		
Flavor True to Ingredients	30		

Bananas 'N' Cream Bundt Cake - Makes 12-16 servings

Ingredients

- 1/3 cup shortening
- 1 1/4 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/4 cups mashed ripe bananas (2-3 medium)
- 2 cups all purpose flour
- 1 1/4 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sour cream
- 3/4 cup walnuts, chopped

Icing

Confectioners Sugar

1. In a large mixing bowl, cream shortening and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in vanilla extract. Add bananas and mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, stirring well after each addition. Stir in walnuts.
2. Pour into a greased and floured 10 inch fluted tube pans. Bake at 350 degrees for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
3. Dust with confectioners sugar.

Trophy - Cake Server
Sponsor - Home Arts Committee

DECORATED COOKIE JAR CONTEST

CLASS 401	1st	2nd	3rd
Sports Theme	\$6.00	\$4.00	\$2.00

Decorate a wide-mouth quart glass jar. The jar should be attractively decorated and carry out Sports theme. Place one type of attractively decorated cookie inside. Cookies have to be visible.

SCORE: Cookies .. 40%
Container Decoration60%

UGLIEST DECORATED CAKE CONTEST

Have fun, entries judged on looks only. Cake should be decorated as ugly as can be, but in good taste and for family viewing. This is an ugly cake contest not a craft competition. Cake decorations do not need to be edible, must hold up for duration of fair, non insect attracting, mold or rot prone.

CLASS 402 -Adults	1st	2nd	3rd
.....	\$4.00	\$3.00	\$2.00
CLASS 403 -Children (7-12)	1st	2nd	3rd
.....	\$2.00	\$1.50	\$1.00
CLASS 404 -Youth (13-17).....	1st	2nd	3rd
.....	\$2.00	\$1.50	\$1.00

CAKE BAKING CONTEST - Men Only

CLASS 405	1st	2nd	3rd
.....	\$10.00	\$7.50	\$5.00

Rules for competition

1. Men must follow recipe!
2. Must be baked in 1 greased and floured 10 inch tube pan.

Adams County Apple Cake - Makes 12-16 servings

Ingredients

- 3 cups all purpose flour
- 3 teaspoons baking powder
- 2 cups plus 5 tablespoons sugar, divided
- 1 cup vegetable oil
- 4 eggs
- 1/3 cup orange juice
- 1/2 teaspoon salt
- 2 1/2 teaspoons vanilla extract
- 4 medium baking apples, peeled and thinly sliced
- 2 teaspoons ground cinnamon

Icing:

Confectioners Sugar (optional)

1. In a large mixing bowl, combine flour, baking powder, 2 cups of sugar, oil, eggs, orange juice, salt, and vanilla. Beat until thoroughly combined. In another bowl, toss apples with cinnamon and remaining sugar.
2. Spread a third of the batter into a greased and floured 10 inch tube pans. Cover with half the apples. Repeat layers. Spoon remaining batter over top.
3. Bake at 350 degrees for 1 1/2 hours or until toothpick inserted near center comes out clean. Cool for 20 minutes before removing from pan to wire rack to cool completely.
4. Just before serving dust with confectioners sugar, if desired.

Trophy - Cake Server Sponsor - Home Arts Committee

Old-Fashioned Custard Pie-MEN'S CONTEST

CLASS 406	1st	2nd	3rd
.....	\$10.00	\$7.50	\$5.00

Rules for competition

1. Must follow recipe.
2. Must be baked in disposable aluminum foil pan
3. Bring to Home Arts Tent on Sunday August 15th, 2010 between 12:00 - 3:00 PM

Trophy - Pie Server Sponsor - Home Arts Committee

You will need to prepare a double crust pastry if you wish to make a braided crust edge. Otherwise, simply prepare a single crust pie and flute edge in traditional manner.

Old-Fashioned Custard Pie - Makes 6-8 servings

Ingredients (Pie filling)

- 4 eggs
- 2 1/2 cups milk
- 1/2 cup sugar
- 1 teaspoon salt
- 2 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

1. Line a 9 inch pie plate with bottom pastry, trim 1/2 inch beyond edge of plate, flute edges or prepare braided crust. Bake crust at 400 degrees for 10 min.
2. In a large mixing bowl, beat eggs. Add remaining ingredients and mix well. Pour into crust. Cover edges loosely with foil.
3. Bake at 400 degrees for 20-25 minutes or until knife inserted near center comes out clean. Cool on a wire rack for an hour. Refrigerate for at least 3 hours before serving.

YEAST BREAD CONTEST - ADULT

CLASS 407	1st	2nd	3rd
.....	\$5.00	\$3.00	\$1.50
Appearance	20	Rosette	
Lightness.....	20		
Flavor	20		
Moisture	20		
Grain	20		
Total	100		

Rules for competition

1. Bring to Home Arts Tent on Sunday, August 15, 2010 between 12:00 - 3:00 PM

Bear Claws - Yield 9 rolls

- 1 package (1/4 oz.) active dry yeast
- 1/2 cup warm milk (110-115 degrees)
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 egg, lightly beaten
- 1 1/2 cups plus 2 tablespoons all purpose flour

Butter Mixture

- 2 tablespoons all purpose flour, divided
- 3/4 cup cold butter, cut into tablespoon sized pieces

Filling

- 6 tablespoons prepared almond filling or filling of your choice
- 1 egg beaten

Glaze

- 3/4 cup confectioners sugar
- 2-3 teaspoons water

1. In a large mixing bowl, dissolve yeast in warm milk. Stir in sugar, salt and egg. Add flour all at once, stir until mixed. Set aside.
2. For butter mixture, sprinkle 1 tablespoon flour onto work surface, place butter on surface and sprinkle with 1 teaspoon flour. Press and roll out with rolling pin. Scrape butter from rolling pin and continue to work butter until it forms a smooth mass without any hard lumps. Knead in remaining flour, working quickly to keep butter cold. Place butter mixture on a sheet of plastic wrap and shape into a triangle. Cover with another sheet of plastic wrap and roll into a 9 x 6 inch rectangle. Set aside.
3. Turn dough out onto floured surface, roll into a 14 x 10 inch rectangle, with a 10 inch side toward the bottom. Unwrap butter mixture, place dough 1 inch above bottom edge and 1/2 inch from each side. Fold top half of dough over butter and pinch edges to seal.
4. Turn dough 1/4 turn to the right. Sprinkle lightly with flour. Lightly roll into a 16 x 8 inch rectangle. Fold bottom third of rectangle up and top third down, as when folding a business letter, making a 5 1/2 x 8 inch rectangle (this is called one turn) rotate dough 1/4 turn to the right and repeat process 3 more turns. Wrap loosely in plastic wrap, refrigerate 30 minutes.
5. Roll dough into 12 inch square, cut square into 3 12 x 4 inch strips. Spread 2 tablespoons filling down the center of each strip within 1 inch of long edge. Fold lengthwise over filling and pinch seam to seal. Cut each strip into 3 pieces. With scissors, cut each piece 4 times from pinched seam to about 1/2 inch from folded side. Place 2 inches apart on greased baking sheets. Curve folded side slightly to separate strips and allow filling to show. Cover and let rise in a warm place until almost doubled, about an hour.
6. Brush with egg. Bake at 400 degrees for 10-14 minutes or until puffy and golden brown. Remove from pans to wire racks. Combine glaze ingredients, brush over warm rolls. Cool.

NO BAKE COOKIE CONTEST - KIDS

CLASS 408	1st	2nd	3rd
.....	\$1.50	\$1.00	\$0.50
Appearance	20	Rosette	
Lightness.....	20		
Flavor	20		
Moisture	20		
Grain	20		
Total	100		

Rules for competition

1. Use a No Bake Cookie Recipe of your Choice.
2. Bring to Home Arts Tent on Sunday August 15th, 2010 between 12:00 - 3:00 PM.

Use No Bake Recipe of your choice.

CHILDREN'S CONTEST

CLASS 409	1st	2nd	3rd
Age 5 and under	\$1.50	\$1.00	.50
Age 6 - 10.....	\$1.50	\$1.00	.50
Age 11 - 14.....	\$1.50	\$1.00	.50
Age 15 - 18.....	\$1.50	\$1.00	.50

Marshmallow Creations

Decorated marshmallows. You may use any size or any color marshmallows. You may add seeds, nuts, candy, anything edible. Make creatures, buildings, animals, etc. Come up with the best imaginable.

CHILDREN'S CANDY CONTEST (Any Recipe)

CLASS 410	1st	2nd	3rd
.....	\$1.50	\$1.00	.50
Ages 7-10.....	\$1.50	\$1.00	.50
Ages 11-14.....	\$1.50	\$1.00	.50
Ages 15-18.....	\$1.50	\$1.00	.50

CHILDREN'S ROLY POLY SANTA COOKIE CONTEST

CLASS 411	1st	2nd	3rd
Ages 7-10.....	\$1.50	\$1.00	.50
Ages 11-14.....	\$1.50	\$1.00	.50

Rules for competition

1. Must follow recipe.
2. Bring to fair tent August 15th, 2010 between 12 and 3 pm.
3. Place 2 Santas on a paper plate.

Roly Poly Santa Cookies- Makes 12 Cookies

Ingredients	Frosting
1 cup butter, softened	1/2 cup shortening
1/2 cup sugar	1/2 teaspoon vanilla extract
2 tablespoons milk	2 1/3 cups confectioners sugar
1 teaspoon vanilla extract	2 tablespoons milk, divided
2 1/4 cups all purpose flour	

Red Paste food coloring
Miniature Chocolate chips

1. In a large mixing bowl, cream butter and sugar until light and fluffy. Add milk and vanilla, mix well. Add flour, mix well. Remove 1 cup of dough, add red food coloring. Shape white dough into 12 balls, 3/4 inch each and 48 balls 1/4 inch each. Shape red dough into 12 balls 1 inch each and 60 balls 1/2 inch each.
2. Place 1 inch red balls on 2 ungreased baking sheets and flatten to 1/2 inch thickness (Santa Body). Attach 3/4 inch balls (for heads) and flatten to 1/2 inch thickness. Attach 4 - 1/2 inch red balls (arms and legs) Attach 4 - 1/4 inch white balls to arms and legs (hands and feet). Shape remaining 1/2 inch red balls into hats. Add chocolate chips for eyes and buttons.
3. Bake at 325 degrees for 12-15 minutes or until set. Cool for 10 minutes, carefully remove from pans to wire racks. (cookies will be fragile)
4. For frosting, in a small mixing bowl, beat shortening and vanilla. Gradually add 1 1/3 cups confectioners sugar and 1 tablespoon of milk. Then add remaining milk and sugar.
5. Cut a small hole in a pastry bag or heavy duty resealable plastic bag, insert round pastry tip #3. Fill bag with frosting. Pipe a band of frosting on hat, cuffs (at hands and feet) and down the front and bottom of jacket. Use star pastry tip #16 to pipe beard and pom pom on hat.

Mens Cake Recipe 2010

Yields 12 - 16 servings.

Adams County Apple Cake

- 3 cups all purpose flour
- 3 teaspoons baking powder
- 2 cups + 5 tablespoons sugar, divided
- 1 cup vegetable oil
- 4 eggs

In a large mixing bowl, combine flour, baking powder, 2 cups of sugar, oil, eggs, orange juice, salt, and vanilla. Beat until thoroughly combined. In another bowl, toss apples with cinnamon and remaining sugar.

Spread a third of the batter into a greased and floured 10 inch tube pans. Cover with half the apples. Repeat layers. Spoon remaining batter over top.

Bake at 350 degrees for 1 ½ hours or until toothpick inserted near center comes out clean. Cool for 20 minutes before removing from pan to wire rack to cool completely.

- 1/3 cup orange juice
- 1/2 teaspoon salt
- 2 1/2 teaspoons vanilla extract
- 4 medium baking apples, peeled and thinly sliced
- 2 teaspoons ground cinnamon

Womens Cake Recipe 2010

Yields 12 - 16 servings.

Bananas 'N' Cream Bundt Cake

- 1/3 cup shortening
- 1 1/4 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/4 cups mashed ripe bananas (2-3 medium)
- 2 cups all purpose flour
- 1 1/4 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sour cream
- 3/4 cup walnuts, chopped

In a large mixing bowl, cream shortening and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in vanilla extract. Add bananas and mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, stirring well after each addition. Stir in walnuts.

Pour into a greased and floured 10 inch fluted tube pans. Bake at 350 degrees for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Yeast Bread Recipe 2010

Yields 9 Rolls

Bear Claws

- 1 package (1/4 oz.) active dry yeast
- 1 1/2 cup warm milk (110-115 degrees)
- 2 T. sugar
- 1 tsp. salt
- 1 egg, lightly beaten
- 1 1/2 cups + 2 T. all purpose flour

In a large mixing bowl, dissolve yeast in warm milk. Stir in sugar, salt and egg. Add flour all at once, stir until mixed. Set aside.

For butter mixture, sprinkle 1 tablespoon flour onto work surface, place butter on surface and sprinkle with 1 teaspoon flour. Press and roll out with rolling pin. Scrape butter from rolling pin and continue to work butter until it forma a smooth mass without any hard lumps. Knead in remaining flour, working quickly to keep butter cold. Place butter mixture on a sheet of plastic wrap and shape into a triangle. Cover with another sheet of plastic wrap and roll into a 9 x 6 inch rectangle. Set aside.

Yeast Bread Recipe 2010

Cont.

Filling

- 6 tablespoons prepared almond filling or filling of your choice
- 1 egg beaten

Roll dough into 12 inch square, cut square into 3 12 x 4 inch strips. Spread 2 tablespoons filling down the center of each strip within 1 inch of long edge. Fold lengthwise over filling and pinch seam to seal. Cut each strip into 3 pieces. With scissors, cut each piece 4 times from pinched seam to about ½ inch from folded side. Place 2 inches apart on greased baking sheets. Curve folded side slightly to separate strips and allow filling to show. Cover and let rise in a warm place until almost doubled, about an hour.

Womens Cake Recipe 2010

Icing

Confectioners Sugar

Dust with confectioners sugar.

Mens Cake Recipe 2010

Icing

Confectioners Sugar, optional

Dust with confectioners sugar if desired.

Yeast Bread Recipe 2010

Cont.

Glaze

3/4 cup confectioners sugar
2-3 teaspoons water

Brush with egg. Bake at 400 degrees for 10-14 minutes or until puffy and golden brown. Remove from pans to wire racks. Combine glaze ingredients, brush over warm rolls. Cool.

Yeast Bread Recipe 2010

Turn dough out onto floured surface, roll into a 14 x 10 inch rectangle, with a 10 inch side toward the bottom. Unwrap butter mixture, place dough 1 inch above bottom edge and 1/2 inch from each side. Fold top half of dough over butter and pinch edges to seal.

Turn dough 1/4 turn to the right. Sprinkle lightly with flour. Lightly roll into a 16 x 8 inch rectangle. Fold bottom third of rectangle up and top third down, as when folding a business letter, making a 5 1/2 x 8 inch rectangle (this is called one turn) rotate dough 1/4 turn to the right and repeat process 3 more turns. Wrap loosely in plastic wrap, refrigerate 30 minutes.

2010 OHIO AGRICULTURAL FAIR SCHEDULE

OHIO STATE FAIR (COLUMBUS) JULY 28 - AUGUST 8

(The respective fairs are listed under the week that they will be held or begin.)

FAIR LOCATION	DATES
MONTH OF JUNE	
Paulding County Fair (Paulding)	June 14-19
Pickaway County Fair (Circleville)	June 19-26
Putnam County Fair (Ottawa)	June 22-27
MONTH OF JUNE / JULY	
Marion County Fair (Marion)	June 28-July 4
Trumbull County Fair (Cortland)	June 29-July 4
MONTH OF JULY	
Harrison County Fair (Cadiz)	July 6-10
Clinton County Fair (Wilmington)	July 10-17
Lawrence County Fair (Proctorville)	July 10-17
Madison County Fair (London)	July 10-17
Logan County Fair (Bellefontaine)	July 13-18
Jackson County Fair (Wellston)	July 16-24
Franklin County Fair (Hilliard)	July 17-24
Adams County Fair (West Union)	July 18-24
Crawford County Fair (Bucyrus)	July 18-24
Fayette County Fair (Washington C.H.)	July 19-24
Perry County Fair (New Lexington)	July 19-24
Warren County Fair (Lebanon)	July 19-24
Ottawa County Fair (Oak Harbor)	July 19-25
Carroll County Fair (Carrollton)	July 20-25
Clark County Fair (Springfield)	July 23-30
Knox County Fair (Mt. Vernon)	July 25-31
Butler County Fair (Hamilton)	July 25-31
Clermont County Fair (Owensville)	July 25-31
Shelby County Fair (Sidney)	July 25-31
Vinton County Fair (McArthur)	July 25-31
MONTH OF JULY / AUGUST	
Summit County Fair (Tallmadge)	July 24-Aug 1
Seneca County Fair (Tiffin)	July 25-Aug 1
Union County Fair (Marysville)	July 25-Aug 1
Lucas County Fair (Maumee)	July 27-Aug 1
OHIO STATE FAIR (Columbus)	July 28-Aug 8
Pike County Fair (Piketon)	July 30-Aug 7
Preble County Fair (Eaton)	July 31-Aug 7
MONTH OF AUGUST	
Auglaize County Fair (Wapakoneta)	Aug 1-7
Greene County Fair (Xenia)	Aug 1-7
Gallia County Fair (Gallipolis)	Aug 2-7
Medina County Fair (Medina)	Aug 2-8
Columbiana County Fair (Lisbon)	Aug 2-8
Wood County Fair (Bowling Green)	Aug 3-9
Champaign County Fair (Urbana)	Aug 6-13
Athens County Fair (Athens)	Aug 6-14
Ross County Fair (Chillicothe)	Aug 7-14
Hartford Independent Fair (Licking Co.)	Aug 8-14
Richland County Fair (Mansfield)	Aug 8-14
Scioto County Fair (Lucasville)	Aug 9-14
Cuyahoga County Fair (Berea)	Aug 9-15
Attica Independent Fair (Seneca Co.)	Aug 10-14
Hamilton County Fair (Carthage)	Aug 10-14
Ashtabula County Fair (Jefferson)	Aug 10-15

FAIR LOCATION	DATES
MONTH OF AUGUST CONTINUED	
Erie County Fair (Sandusky)	Aug 10-15
Henry County Fair (Napoleon)	Aug 13-19
Mercer County Fair (Celina)	Aug 13-19
Miami County Fair (Troy)	Aug 13-19
Muskingum County Fair (Zanesville)	Aug 15-21
Holmes County Fair (Millersburg)	Aug 16-21
Huron County Fair (Norwalk)	Aug 16-21
Meigs County Fair (Pomeroy)	Aug 16-21
Jefferson County Fair (Smithfield)	Aug 17-22
Lake County Fair (Painesville)	Aug 17-22
Allen County Fair (Lima)	Aug 20-28
Darke County Fair (Greenville)	Aug 20-28
Defiance County Fair (Hicksville)	Aug 21-28
Monroe County Fair (Woodsfield)	Aug 23-28
Lorain County Fair (Wellington)	Aug 23-29
Portage County Fair (Randolph)	Aug 24-29
Sandusky County Fair (Fremont)	Aug 24-29
MONTH OF AUGUST / SEPTEMBER	
Noble County Fair (Caldwell)	Aug 30-Sept 4
Morrow County Fair (Mt. Gilead)	Aug 30-Sept 6
Stark County Fair (Canton)	Aug 31-Sept 6
MONTH OF SEPTEMBER	
Hancock County Fair (Findlay)	Sept 1-6
Mahoning County Fair (Canfield)	Sept 1-6
Montgomery County Fair (Dayton)	Sept 1-6
Richwood Independent Fair (Union Co.)	Sept 1-6
Van Wert County Fair (Van Wert)	Sept 1-8
Geauga County Fair (Burton)	Sept 2-6
Fulton County Fair (Wauseon)	Sept 3-9
Washington County Fair (Marietta)	Sept 4-7
Highland County Fair (Hillsboro)	Sept 4-11
Morgan County Fair (McConnelsville)	Sept 7-11
Hardin County Fair (Kenton)	Sept 7-12
Belmont County Fair (St. Clairsville)	Sept 7-12
Albany Independent Fair (Athens Co.)	Sept 8-12
Wayne County Fair (Wooster)	Sept 11-16
Williams County Fair (Montpelier)	Sept 11-18
Guernsey County Fair (Old Washington)	Sept 13-19
Hocking County Fair (Logan)	Sept 13-18
Wyandot County Fair (Upper Sandusky)	Sept 14-19
Bellville Independent Fair (Richland Co.)	Sept 15-18
Delaware County Fair (Delaware)	Sept 18-25
Ashland County Fair (Ashland)	Sept 19-25
Tuscarawas County Fair (Dover)	Sept 20-26
Barlow Independent Fair (Washington Co.)	Sept 23-26
MONTH OF SEPTEMBER / OCTOBER	
Brown County Fair (Georgetown)	Sept 27-Oct 2
MONTH OF OCTOBER	
Coshocton County Fair (Coshocton)	Oct 1-7
Loudonville Independent Fair (Ashland Co.)	Oct 5-9
Fairfield County Fair (Lancaster)	Oct 10-16

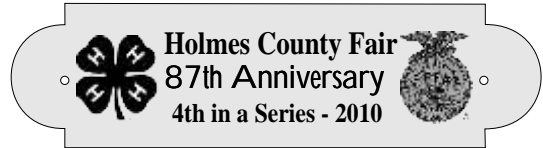
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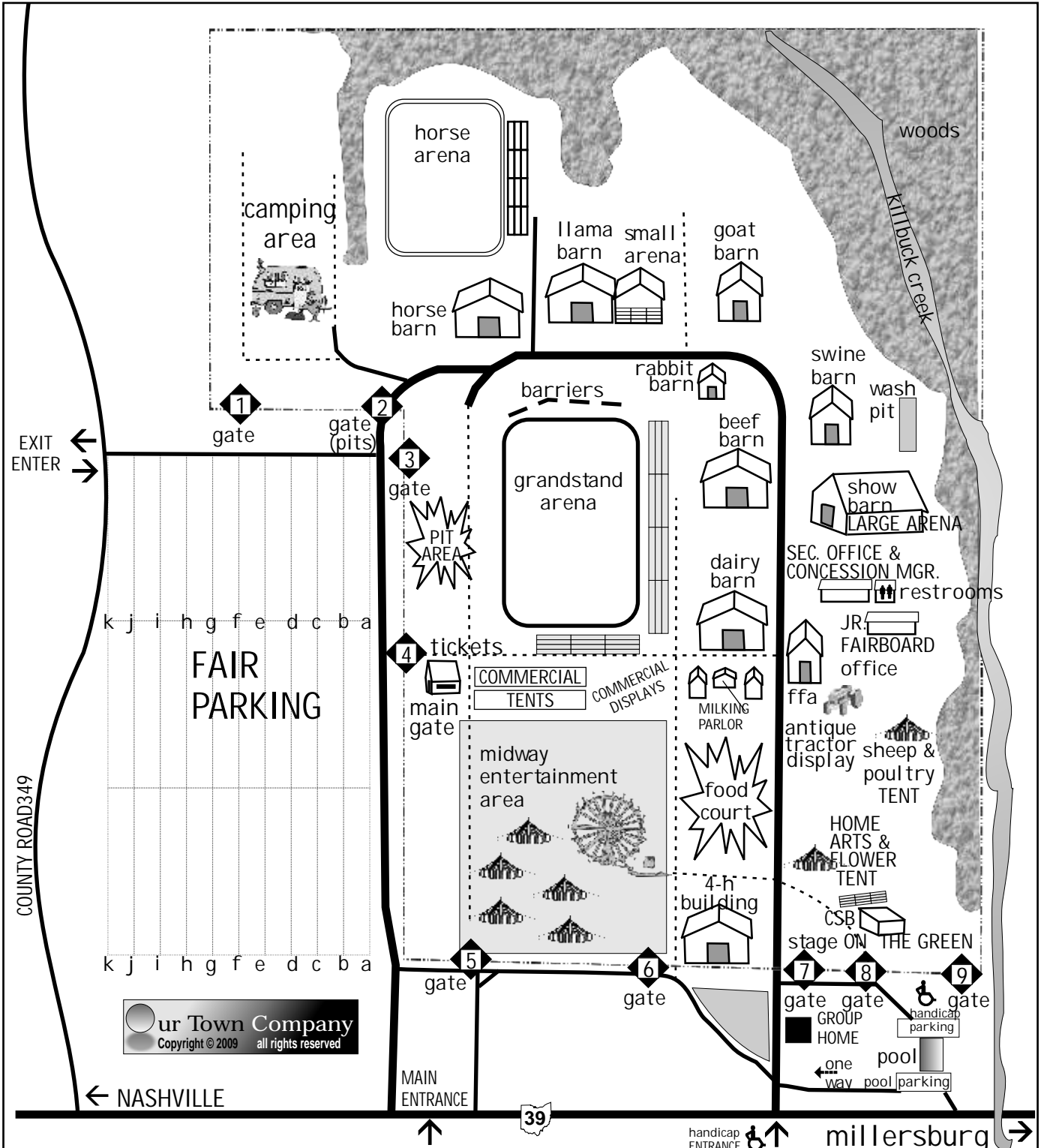
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2009 Money Scramble



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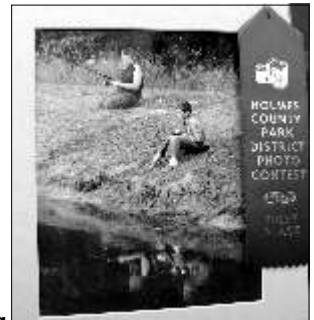
Holmes County Park District Photo Contest

Best of Show \$50
1st, 2nd, 3rd place ribbons
will be awarded in all categories

- ▶ Photos must have registration form attached
- ▶ Photos must be 8 x 10 and matted
- ▶ No frames allowed
- ▶ Registration Fee \$3.00

**Photos, registration fee
and form MUST
be turned into the
Park District
no later than
4pm on August 10th.**

For more information:
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www.holmesparkdistrict.org



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COMMENTS...
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We would also like to thank the Holmes County Fair Board, Committee Members, OSU Extension Office, Superintendents, and family & friends for all the support they gave us in the making of this fair book.

A special thank you to Melissa Brewer for her attention to detail and hours of work she put in.

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