

2022 Butler County Fair

Open Class Division

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SECTION IX – OPEN CLASS DIVISIONS

OPEN CLASS GENERAL RULES

OPEN CLASS COORDINATOR: Connie Chilcott (316-258-3218)

1. Any current 4-H member, current FFA member, resident of Butler County or Butler County 4-H Alumni may enter the following OPEN CLASS DIVISIONS: ARTS & CRAFTS, BARN QUILTS, CROCHET AND KNITTING, QUILTS, FOODS, FOOD PRESERVATION, FLORICULTURE, HORTICULTURE, METALS, “JUNK IN A BUCKET”, PHOTOGRAPHY, AND CROPS & HAY.
2. No exhibit (except food items sold in the Open Class Food Silent Auction) may be removed from the 4-H building before 5:30 PM, Tuesday, July 19th. Fair officials will not be responsible for any exhibits that are not removed Tuesday evening or for any broken or damaged items.
3. All exhibits shall be made by exhibitor in the previous 12 months except as noted in Division.
4. A separate Open Class Exhibit Card must accompany each exhibit. Cards will be available at check-in.
5. No pre-entries are required with the exception of Division OC-8, “Junk in a Bucket”. To pre-enter this division, see rules on in the division.
6. The Danish Judging System will be used. All exhibits will receive a purple, blue, red or white ribbon. A Grand Champion and Reserve Grand Champion will be selected **if numbers warrant**. In some divisions, a Grand Champion and Reserve Grand Champion may be selected for Youth and for Adults if numbers warrant.
7. Exhibitors are limited to one (1) entry per class unless stated otherwise.

DIVISION OC-1 – OPEN CLASS ARTS & CRAFTS

Check-in: Saturday, July 16, 12:00 PM to 2:00 PM

Judging: Saturday, July 16, 12:00 PM, following judging of 4-H/FFA Arts & Crafts

SUPERINTENDENT: Ann Harvey

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. Each exhibitor will be allowed a total of 2 entries.
4. All exhibits must be made by exhibitor in previous 12 months.
5. All exhibits must be in place by 2:00 PM on Saturday, July 16 and shall remain in place until 5:30 PM, Tuesday, July 19th.
6. No boxes can be stored in the building.
7. Ceramic articles must be made by the exhibitor and can be clay or greenware items.
8. A label that is 3” x 2½” inches should be attached to the inside or back of the article. This includes class number, name and address (4-H/FFA members – list club instead of address).
9. It is suggested that sketching be covered in plastic.
10. Exhibits may include sketching, painting, drawing, sculpture, carvings, ceramics, taxidermy and other creative arts.
11. All sketchings, paintings, drawings, canvas, or other exhibits which need to be hung, **MUST** have the appropriate sawtooth hanger, rod, wire, or other mechanism attached in order to be properly displayed. The sawtooth hangers must be screwed or nailed in.
12. The exhibitor may attach a 4” x 6” card with any information which the exhibitor thinks would be helpful for the judge to know.

13. Firearms and weapons (including but not limited to items resembling a firearm or weapon) are not allowed to be entered or exhibited.

Class 201 – Arts & Crafts exhibit

OPEN CLASS ARTS & CRAFTS SPECIAL AWARDS

Grand Champion Open Class Arts & Crafts will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-2 – OPEN CLASS BARN QUILTS

Check-in: Saturday, July 16, 12:00 PM to 2:00 PM

Judging: Saturday, July 16, 12:00 PM, following judging of 4-H/FFA Arts & Crafts

SUPERINTENDENT: Ann Harvey

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. All exhibits must be made by exhibitor in previous 12 months.
4. An exhibitor may make only 1 exhibit.
5. All exhibits must be in place by 2:00 PM on Saturday, July 16 and shall remain in place until 5:30 PM, Tuesday, July 20th.
6. A label that is 3" x 2½" inches should be attached to the inside or back of the article. This includes class number, name and address (4-H/FFA members – list club instead of address).
7. Barn Quilt must be a 2' by 2' square. Display cannot be on point (diamond shaped).
8. It is recommended to use MDO (medium density overlay) board.
9. Must be on 3/8" or ½" thick durable material suitable for exterior display and to withstand exposure to outdoor elements.
10. Prime board with two coats of primer.
11. Use latex enamel paint.
12. Original designs are encouraged. If copied, credit should be given.
13. All barn quilts MUST have the appropriate sawtooth hanger, rod, wire, or other mechanism attached in order to be properly displayed. The sawtooth hangers must be screwed or nailed in. Exhibit will not be displayed if the necessary hardware is not attached.

Class 250 – Barn Quilt

OPEN CLASS BARN QUILT SPECIAL AWARDS

Grand Champion Open Class Barn Quilt will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-3 – OPEN CLASS CROCHET AND KNITTING

Check-in: Saturday, July 16, 11:00 AM to 12:00 Noon

Judging: Saturday, July 16, immediately following 4-H/FFA Crochet and Knitting Judging

CO-SUPERINTENDENTS: Debora Claassen & Theresa Toews

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.

3. All exhibits must be made by exhibitor (in previous 12 months).
4. An exhibitor may make 2 items per class.
5. All exhibits must be in place by 12:00 Noon on Saturday, July 16 and shall remain in place until 5:30 PM, Tuesday, July 20th.
6. A label that is 3" x 2½" inches should be attached to the inside or back of the article. This includes class number, name and address (4-H/FFA members – list club instead of address).

CROCHET

Class 300– 1 Crocheted Item, such as afghan, blanket, garment, rug, household article, etc.

KNITTING

Class 310 – 1 Knitted Item, such as afghan, blanket, garment, rug, household article, etc.

OPEN CLASS CROCHET & KNITTING SPECIAL AWARDS

Grand Champion Open Class Crochet & Knitting will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-4 – OPEN CLASS QUILTS

Check-in: Saturday, July 16, 12:00 PM to 2:00 PM

Judging: Saturday, July 16, 12:00 PM, following judging of 4-H/FFA Fiber Arts

CO-SUPERINTENDENT: Debora Claassen & Theresa Toews

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. Members of a Butler County Quilt Guild are eligible to exhibit in this division.
4. All exhibits must be made by exhibitor *in previous 24 months* and not have been exhibited in a previous years' fair.
5. An exhibitor may make 1 entry per class.
6. All exhibits must be in place by 2:00 PM on Saturday, July 16 and shall remain in place until 5:30 PM, Tuesday, July 20th.
7. A label that is 3" x 2½" inches should be attached to the inside or back of the article or quilt. This includes class number, name and address (4-H members – list club instead of address).

Class 400 – Quilt

Class 401 – Quilted wall-hanging (must attach means of hanging)

OPEN CLASS QUILT SPECIAL AWARDS

Grand Champion Open Class Quilt will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-5 – OPEN CLASS FOODS

Check-in Friday, July 15, 10:00 to 11:00 AM

Judging – Friday, July 15, starting at 10:00 AM followed by Silent Auction

SUPERINTENDENT: Dee Roths

ASSISTANT SUPERINTENDENT: Janet Roths

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. An exhibitor may make 1 entry per class.
4. All exhibits must be in place by 11:00 AM Friday, July 15.
5. Recipes and instructions are required. Label must be attached on the item and must provide the description of the product (i.e. chocolate cake, spice bundt cake, white yeast bread, cherry pie)
6. Entries with alcohol in the recipe will be disqualified and not be judged.
7. Mixes are allowed.
8. For food safety purposes, any food with custard and dairy-based fillings and frostings (example cream cheese), raw eggs, flavored oils, "canned" bread or bread or cakes in a jar, cut fresh fruit (including strawberry pies) any food requiring refrigeration (example bacon) or unbaked exhibit with raw flour, CANNOT BE EXHIBITED OR ENTERED. It will be disqualified and sent home. Refer to K-State Research and Extension Publication MF3544 Food Safety of Frostings and Fillings <https://bookstore.ksre.ksu.edu/pubs/MF3544.pdf> for assistance in developing fillings and frostings that meet food safety guidelines. Page 4 of this publication offers a list of SEVERAL UNACCEPTABLE examples of dairy-based fillings and frostings (example: cream cheese, ganache) AS WELL AS OTHER INGREDIENTS that are NOT acceptable for entry in the Butler County Fair due to food safety issues. Consider using vegetable shortening in frostings.
9. All baked goods including loaf breads, layer cakes, and pies must be left whole and uncut. Pies must be in a disposable pan. Any baked product other than pies must be removed from the pan and should be placed on a disposable plate, covered cardboard or disposable container. Muffins and Decorated Cupcakes may or may not be exhibited in paper liners. Other exhibits should be in food grade plastic bags, disposable plastic containers or boxes.
10. Bundt cakes must have top crust side down.
11. Layer cakes must be frosted.
12. Sponge, angel food or chiffon cakes must be exhibited in an upright position with the crust showing. They are not to be frosted or glazed.
13. Classes 502, 507, 508 and 509 must exhibit 1 dozen items.
14. Under baked entries may be lowered one or more ribbon placings. The Danish system of judging will be used, and all entries will receive a ribbon.
15. The judge will cut into each product in order for it to be judged.
16. **All Foods will be sold at a Silent Auction which will follow the judging and will conclude just before the 4-H Food Auction.**

Class 500– Pie (must be in disposable pie pan)

Class 501 – Loaf of Yeast Bread

Class 502 – Yeast Rolls – 1 dozen

Class 503– Bundt Cake

Class 504 – Layer Cake

Class 505 – Sponge Cake, Angel Food Cake or Chiffon Cake - unfrosted

Class 506 – Loaf of Quick Bread

Class 507 – Cookies – 1 dozen

Class 508 – Muffins – 1 dozen

Class 509 – Decorated Cupcakes – 1 dozen

OPEN CLASS FOODS SPECIAL AWARDS

Grand Champion Open Class Foods will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

Champion Yeast Bread (Youth) - \$50 Cash Award - Butch & DeeAnn Roths, 6621 N. Greenwich Rd., Wichita 67226

DIVISION OC-6 – OPEN CLASS FOOD PRESERVATION

Check-in Friday, July 15, 10:00 to 11:00 AM
Judging – Friday, July 15, starting at 10:00 AM

SUPERINTENDENT: Dee Roths

ASSISTANT SUPERINTENDENT: Janet Roths

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. All exhibits must be in place by 11:00 AM Friday, July 15 and shall remain in place until 5:30 PM, Tuesday, July 20th (unless sold in the Silent Auction).
4. Exhibitors may make 2 exhibits in each class.
5. All exhibits must have been preserved since August 1, 2021.
6. Recommended method of processing must be used AND MUST BE ADJUSTED FOR ALTITUDE based on your processing location or it will be disqualified. Processing methods that will be disqualified include open kettle canning, oven canning, sun canning and using electric multi-cookers.
7. Each exhibit must have a complete recipe and instructions which includes **Exhibitor's Name, source of recipe and page number, date of publication, and altitude where food was processed.** If using Mrs. Wages' or Ball mixes, indicate the date purchased. See Tested Recipes listed below.
8. Homemade recipes or other untested recipes will be disqualified for safety reasons. Failure to add the recipe card or information requested above may be lowered 1 ribbon placing or disqualified.
9. NO PROVISION will be made for Frozen Food Exhibits. Entries with alcohol in the recipe will be disqualified and not be judged.
10. No fancy packs unless recipe states to do so (example: Pickled Asparagus).
11. Labels: Each container exhibited must be labeled. Labels are available at the County Extension Office. Label must include the name, class number, product, canning method used (water bath, weighted gauge or dial gauge pressure method), date processed including month and year, process time, amount of pressure (psi), and altitude where preserved. Label must not cover jar brand.
12. Hole punch the entry card and use a rubber band to attach the entry card and recipe around the top of the jar.
13. Exhibits must be sealed in non-decorated, clean standard canning jars with matching brand two-piece lids. Do not use the colored jars. Do not add fancy padded lids, fabric over wraps or cozies as they interfere with the judging process. Jelly must be in 4 oz., ½ pint, 12 ounce or pint jars and salsa in pint jars. All other products must be in pint, 24 ounce or quart jars. Note: There are now 12-ounce and 24-ounce canning jars available. Use pint jar canning process recommendations for 12-ounce jars and use quart jar process recommendations for 24-ounce jars. Sealing rings must be removable and jars clean and free from rust.
14. The exhibitor may attach any information which the exhibitor thinks would be helpful for the judge to know.
15. **Exhibits may be sold in the Open Class Silent Auction.**
16. Refer to the following K-State Research and Extension publications for more information:
 - a. 4H712, Food Safety Recommendations for Food Preservation Exhibits (<http://www.ksre.ksu.edu/bookstore/pubs/4H712.pdf>)
 - b. MF3170 "10 Tips for Safe Home-Canned Food" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3170.pdf>)
 - c. MF3171 "Sassy Safe Salsa at Home" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3171.pdf>)
 - d. MF3172 "What's Your Elevation?" (<http://www.ksre.ksu.edu/bookstore/pubs/MF3172.pdf>)

- e. MF3241 “How to Guide to Water Bath Canning and Steam Canning
(<http://www.bookstore.ksre.ksu.edu/pubs/MF3241.pdf>)
- f. MF3242 “How to Guide to Pressure Canning
(<http://www.bookstore.ksre.ksu.edu/pubs/MF3242.pdf>)

Class 550 – 1 Jar Tomatoes or Tomato Products such as Pasta Sauce, Spaghetti Sauce, etc.

Class 551– 1 Jar Fruit (excluding Tomatoes)

Class 552 – 1 Jar Vegetables (excluding Tomatoes)

Class 553 – 1 Jar Jelly

Class 554 – 1 Jar Jam or Other Sweet Spread

Class 555– 1 Jar Pickles (Fruit or Vegetable)

Class 556 – 1 Jar Relish

Class 557 – 1 Jar Meat

Class 558 – 1 Jar Salsa (Tomato, Fruit or Vegetable)

Class 559 – Dried Foods

Dried products must include the recipe and preparation steps. If dried food product is not in a canning jar, it will be lowered one ribbon rating.

Suggested amount: 1/3 to ½ cup or three or four pieces per exhibit. All meat jerky MUST be cooked to 160 degrees F before drying. This is not the drying temperature. For recommendations see “Dry Meat Safely at Home” (<http://www.ksre.ksu.edu/bookstore/pubs/MF3173.pdf>).

Tested Resources – Current resources listed below:

- K-State Research and Extension Food Preservation Publications
- Other University Extension Food Preservation publications
- USDA Complete Guide to Home Canning, 2015 edition
- So Easy to Preserve, 6th edition, The University of Georgia Cooperative Extension Service
- Ball Blue Book Guide to Preserving , Edition 37
- Ball Complete Book of Home Preserving, 2015 & 2020 editions
- Canning mixes (i.e. Mrs. Wage's, Ball)
- Pectin Manufacturers (i.e. Sure-Jell, Ball)
- KSRE Rapid Response Center Preservation Recipes
- National Center for Home Food Preservation
- Ball and Kerr

OPEN CLASS FOOD PRESERVATION SPECIAL AWARDS

Grand Champion Open Class Food Preservation will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

Grand Champion Open Class Food Preservation will receive an award sponsored by Connie Chilcott, 17109 SE Cole Creek, Atlanta, KS 67008

DIVISION OC-7 – OPEN CLASS METALS

Check-in: Thursday, July 14, 6:00 to 9:00 PM

Judging: Friday, July 15, 1:00 PM

SUPERINTENDENT: Terry Lowmaster

ASSISTANT SUPERINTENDENT:

1. Read OPEN CLASS GENERAL RULES.

2. Separate entry card must be provided for each exhibit.
3. ARTICLE EXHIBITED FROM A KIT MUST HAVE A BLUEPRINT ACCOMPANING THE EXHIBIT. Label each article showing intended use. Designate on the entry if the article is original or kit-construction.
4. All exhibits must be in place by 9:00 PM Thursday, July 14 and shall remain in place until 5:30 PM, Tuesday, July 19th
5. Label each article giving owner's name, address (4-H/FFA members use club instead of address) and name of article. Label placed with masking tape or tied to exhibit, is preferred.
6. In judging metal articles, consideration will be given to:
 - a. Choice of metals
 - b. Design
 - c. Suitability and quality of finish
 - d. Workmanship
7. Metal exhibits can be made of sheet metal, ferris, and nonferris metals and can be bent, riveted, welded, formed, or machined cut.
8. Firearms and weapons (including but not limited to items resembling a firearm or weapon) are not allowed to be entered or exhibited.

Class 600 – Metal exhibit

Class 601 – Metal exhibit – Youth (ages 7 to 18)

OPEN CLASS METALS SPECIAL AWARDS

Grand Champion Open Class Metals will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-8 – OPEN CLASS METAL JUNK IN A BUCKET

Check-in: Thursday, July 15, 6:00 to 9:00 PM

Judging: Friday, July 16, 1:00 PM

SUPERINTENDENT: Terry Lowmaster

ASSISTANT SUPERINTENDENT:

“Junk in a Bucket” will be offered as a class at the 2022 Butler County Fair for both youth and adults. It is composed of a bucket of metal that is used to create a project. Unlimited number of youth entries but only 10 adult entries will be accepted.

1. **Pre-entry is required and is due to bucofair@gmail.com by June 1.**
2. Random drawing for the buckets will be announced via email after June 1.
3. All exhibits must be in place by 9:00 PM Thursday, July 15 and shall remain in place until 5:30 PM, Tuesday, July 19th.
4. No extra materials may be used in the creation of the project.
5. Any of the items in the bucket MAY be cut or reconfigured.
6. Items in the bucket may be welded. Baling wire may be used to connect items but may not be used ONLY to connect pieces. No extra wire is allowed. Zip ties may also be used to connect items in the bucket.
7. In creating the project, all items in the bucket DO NOT have to be used.
8. Projects may be painted, but it is not required.
9. This is an individual project, not a team project.
10. Exhibits will be divided into 2 groups – youth and adult.
11. Buckets and unused items should be returned when entering exhibit at the fair.

Class 620– Youth (ages 7 to 18)
Class 622 – Adult

OPEN CLASS JUNK IN A BUCKET SPECIAL AWARDS

Grand Champion Open Class Junk in a Bucket will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-9 – OPEN CLASS PHOTOGRAPHY

CHECK-IN: Friday, July 15, 10:00 AM to 12:00 NOON

JUDGING: Friday, July 15, following judging of 4-H/FFA judging

SUPERINTENDENT: Kathy Wooderson

ASSISTANT SUPERINTENDENTS:

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. Each exhibitor is limited to 3 exhibits.
8. All exhibits must be in place by NOON Friday, July 15 and shall remain in place until 5:30 PM, Tuesday, July 19th.
4. All photographs submitted in classes requiring a single, vertical or horizontal 8" x 10" print are to be mounted across the narrow 11" dimension of an 11" x 12.5" sheet of white studio mount with the top edge of the print 1" below the top of the mount board and with the sides of the print equal distance from the two sides of the mount board. (White studio mount is available at the Butler County Extension Office along with more detailed instructions for mounting.) Remove all borders. A permanent mount must be made using a photographic adhesive spray. All photos must be no larger than 8" x 10" and no smaller than 7" x 9".
5. To protect exhibits from dust and moisture, it is required that mounted photographs are placed in plastic sleeves available at the Butler County Extension Office or at Check-In. No Ziploc bags allowed. **DO NOT SEAL SLEEVES.**
6. No lettering or imprinted date is permitted on the mount or on the photo. No underlays or borders are to be used. Photo will be lowered one ribbon placing for either lettering or imprinted data.
7. Each exhibitor's name and address should be written on the back of the mount. Entry cards should be attached with masking tape to the lower left edge of the mount board.
8. A 4-H/FFA exhibitor may not enter the same photo in both 4-H/FFA and Open Class.
9. Photos with live subject(s) on railroad right-of-way or taken from railroad right-of-way property will not be judged or displayed.
10. Copyright protections must be observed.
11. Firearms and weapons (including but not limited to items resembling a firearm, weapon or photos of firearms and weapons) are not allowed to be entered or exhibited.
12. Professional means those who are teaching photography or who make a practice of selling their work. Amateurs are all others.

Class 700– Professional
Class 701 – Amateur

OPEN CLASS PHOTOGRAPHY SPECIAL AWARDS

Grand Champion Open Class Photography will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-10 – OPEN CLASS FLORICULTURE

Check-in: Friday, July 15, 1:00 to 3:00 PM

Judging: Friday, July 15, following 4-H/FFA judging at 1:00 PM

SUPERINTENDENT: Tresa Garcia

ASSISTANT SUPERINTENDENT:

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. Each exhibitor may make 1 exhibit in each class.
4. All exhibits must be in place by 3:00 PM, Friday, July 15, and shall remain in place until 5:30 PM, Tuesday, July 19th.
5. All materials (flowers) should be grown and collected by the exhibitor within the current year rather than purchased, except for Class 803.

Class 800 - Single Cut Flower (Annual or Perennial) specimen exhibited with foliage in plain container (No glass soda bottles)

Class 801 - Flower arrangements (not foliage plant) - consideration given to quality, arrangement and choice of container

Class 802 - Arrangement using wildflowers

Class 803 - Dried flower arrangement (not foliage plant)

Class 804 - Arrangement in novelty container

Class 805 - Potted Foliage Plants (such as philodendrons)

Class 806 - Cacti and other succulents

Class 807 - Arrangement using silk flowers

Class 808 – Container Garden

OPEN CLASS FLORICULTURE SPECIAL AWARDS

Grand Champion Open Class Floriculture will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.

DIVISION OC-11 - OPEN CLASS HORTICULTURE

Check-in: Friday, July 15, 1:00 to 3:00 PM

Judging: Friday, July 15, following 4-H/FFA judging at 1:00 PM

SUPERINTENDENT: Tresa Garcia

ASSISTANT SUPERINTENDENT:

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. All exhibits must be grown by exhibitor.
4. All exhibits must be in place by 3:00 PM, Friday, July 15, and shall remain in place until 5:30 PM, Tuesday, July 19th.
5. No exhibitor will be permitted to make more than five entries in each class; however, each entry must be a different kind of fruit or vegetable. Number of vegetables in an exhibit are as follows:
 - Small vegetable (plate of 12)–Example: green snap beans, yellow wax beans, radishes, other small vegetables
 - Medium vegetable (plate of 5)–Example: cucumbers, cherry tomatoes, tomatoes, beets, white onions, yellow onions, bell peppers, other peppers, radishes, okra, sweet potatoes, white or Russet potatoes, carrots, corn, other medium vegetables
 - Large vegetable (plate of 1)–Example: watermelon, summer squash, pumpkin, cabbage, cantaloupe, or large vegetables.

- Class 830 - Small Vegetable (12)
- Class 831 - Medium Vegetable (5)
- Class 832 - Large Vegetable (1)
- Class 834 - Small Fruit or Berries, ½ pint basket
- Class 835 - Tree Fruit, such as apples or pears, plate of 5
- Class 836 - Grapes, 2 bunches
- Class 837 - Fresh Culinary Herbs, 6 stems of ONE VARIETY of fresh herbs in a disposable container of water. Dried herbs not accepted. Examples include parsley, dill, basil, etc.
- Class 838 - Any freak plant or vegetable
- Class 839 - Largest Pumpkin (by weight)
- Class 840 - Largest Tomato (by weight)
- Class 841 – Honey – 1 jar

OPEN CLASS HORTICULTURE SPECIAL AWARDS

- Grand Champion Open Class Horticulture will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, EIDorado 67042.
- Largest Pumpkin \$50 Cash Award – Walters' Pumpkin Patch, Becky & Carroll Walters, 10001 NW Hwy 77, Burns 66840
- Largest Tomato - \$25 first place, \$10 second place and \$5 third place – Todd Griggs, Griggs Brothers Farms, 1315 Money, Augusta 67010
- Largest Pumpkin Plaque – Larry Crouse, 1101 S. Summit, EIDorado 67042
- Largest Tomato Plaque - Larry Crouse, 1101 S. Summit, EIDorado 67042

DIVISION OC-12 - OPEN CLASS HAY, WHEAT, OTHER CROPS

See check-in times and judging times under each crop

SUPERINTENDENT: Darren Jackson

- **HAY**

Check-in: Friday, July 15, 1:00 to 3:00 PM
Judging: Friday, July 15, 1:00 PM

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. All exhibits must be grown by exhibitor.
4. All exhibits must be in place by 3:00 PM Friday, July 15 and shall remain in place until 5:30 PM, Tuesday, July 19th.
5. Each exhibitor may make only one entry per class.
6. Hay exhibits shall consist of 1 flake or slice from a rectangular bale or a 10-inch section cut from a small, round bale. The flake or slice should be approximately 6 inches in thickness and tied in two directions. Variety must be named. Clear plastic bags will be provided to put the hay in for exhibit.

- Class 900 – Cool Season Hay such as Brome or Fescue
- Class 901 – Native Grass Hay
- Class 902 – Alfalfa Hay

- **OTHER CROPS**

Check-in: Friday, July 15, 1:00 to 3:00 PM
Judging: Friday, July 15, 1:00 PM

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit.
3. All exhibits must be grown by exhibitor.
4. All exhibits must be in place by 3:00 PM Friday, July 15 and shall remain in place until 5:30 PM, Tuesday, July 19th.
5. Exhibitors are allowed one entry per class.
6. Write crop variety on exhibit card. Advertising materials are not allowed.
7. Field corn exhibits are a 2-stalk bundle with stalks cut at brace root level. Write hybrid variety, length of season and planting date on entry tag. Exhibitors are asked to strip husk and tie it back so that the ear may be observed. This should be done after arriving in the exhibit building.

Class 910- Field Corn – 2 Stalks

Class 911 – Ear Corn – 2 Ears

Class 912 – Grain Sorghum – 2 Stalks of any color

Class 913– Grain Sorghum – 2 Heads of any color

Class 914 – Forage Sorghum – 2 Stalks

Class 915– Soybeans – 4” Bundle

Class 916 – Millet – 4” Bundle

Class 917 – Wheat – 4” Bundle

Class 918 – Barley – 4” Bundle

Class 919 – Oats – 4” Bundle

- **WHEAT**

Check-in: Thursday, July 14, 7:00 to 9:00 PM

Judging: Friday, July 15, 1:00 PM

1. Read OPEN CLASS GENERAL RULES.
2. Separate entry card must be provided for each exhibit
3. Official Crop Data Cards may be obtained from area elevators and must be completed prior to entry.
4. Entry shall be accompanied with the completed Crop Data Card and Open Class Entry Card.
5. Entries must be delivered to the Butler County Fair (Community/4-H Building) on Thursday, July 14, 7:00 to 9:00 PM and shall remain in place until 5:30 PM, Tuesday, July 19th.
6. All wheat exhibits shall be produced during the current year.
7. All exhibits shall be COMBINE RUNS ONLY. Samples shall consist of a minimum of 10 pounds of wheat. One gallon of this wheat will be exhibited, the remainder will be used for judging.
8. ANY ENTRY WHICH HAS BEEN PICKED AND/OR SCREENED WILL BE DISQUALIFIED.
9. Each exhibitor is limited to two entries, each of a different variety.
10. Decision of the judges will be final.
11. All samples of wheat become the property of the Butler County Fair Association.
12. Samples will be judged by the following criteria:

Protein	250 points
General appearance of samples	200 points
Test Weight	350 points
Dockage Factor	150 points
Completeness of Official Crop Data Card	50 points

Class 920 - Wheat

The test will be run by Fleming Feed and Grain, Leon, Kansas

OPEN CLASS CROPS SPECIAL AWARDS

Grand Champion Open Class Crops will receive a \$25 cash award and Reserve Grand Champion will receive a \$15 award sponsored by the Butler County Fair Association, 206 N. Griffith, Eldorado 67042.