

SECTION V - OPEN CLASS DIVISIONS

OPEN CLASS GENERAL RULES

Any current 4-H/FFA member, resident of Butler County or Butler County 4-H Alumni may enter the following OPEN CLASS CROCHET & KNITTING, FIBER ARTS, QUILTS, FOODS, FOOD PRESERVATION, METALS, "JUNK IN A BUCKET", CROPS, PHOTOGRAPHY, FLORICULTURE, HORTICULTURE, BUILDING BLOCKS, ROCKETRY, WOODWORKING AND VISUAL ARTS.

1. No exhibit (except food items sold in the Open Class Food Sale) may be removed from the 4-H building before 7:00 AM on Tuesday, July 22, 7:00 AM unless stated otherwise in the division.
2. Fair officials will not be responsible for any exhibits that are not removed by 8:30 AM, July 22 or for any broken or damaged items.
3. All exhibits must have been constructed, grown or made since August 1 of the previous year unless otherwise stated in the Division Rules/
4. A separate Open Class Exhibit Card must accompany each exhibit. Cards will be available at check-in. **There are new cards this year. Please make sure both sides of the entry cards are filled out completely.**
5. 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. A Grand Champion and Reserve Grand Champion may be selected for youth and for adults if numbers warrant. See each division for Special Awards.
6. Exhibitors are limited to one (1) entry per class unless stated otherwise.
7. There will be NO interview judging of any exhibit. Judges may leave evaluation notes if they wish.
8. Youth classes are for those 18 and under as of January 1 of the current year. Youth SHOULD add age to exhibit cards.

DIVISION OC-1– OPEN CLASS CROCHET AND KNITTING

Check-in: Saturday, July 19, 12:00 -1:00 PM

Judging: Saturday, July 19, immediately following 4-H/FFA Fiber Arts Judging

Co-Superintendents: Debora Claassen and Theresa Toews

1. **Read OPEN CLASS GENERAL RULES.**
2. All exhibits must be made by the exhibitor.
3. Each exhibitor may make 2 items per class.
4. 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/chapter instead of address).
 - a. Sew or safety-pin this ID label on the corner of flat articles.
 - b. For garments, attach ID label to the front left shoulder seam, or left side of waistband, as if you were wearing the garment.

CROCHET

- Class 1 – Afghan, Blanket, Bedspread
- Class 2 – Article for baby
- Class 3 – Garment
- Class 4 – Household article
- Class 5 – Rug
- Class 6 – Other item

KNITTING

- Class 10 – Afghan, Blanket, Bedspread
- Class 11 – Article for baby
- Class 12 – Garment
- Class 13 – Household article
- Class 14 – Rug

- Class 15 – Other item

OPEN CLASS CROCHET/KNITTING SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

DIVISION OC-1– OPEN CLASS FIBER ARTS

Check-in: Saturday, July 19, 12:00 -1:00 PM

Judging: Saturday, July 19, immediately following 4-H/FFA Fiber Arts Judging

Co-Superintendents: Joanna Hadley, Debora Claassen and Theresa Toews

1. Read OPEN CLASS GENERAL RULES.
2. All fiber arts exhibits must be the result of the current year's work.
3. Identification Label:
 - a. Type or print on 3"x 2 1/2" piece of cloth: name, class number, and address (4-H/FFA members – list club/chapter instead of address).
 - b. Sew or safety-pin this ID label on the corner of flat articles.
 - c. For garments, attach ID label to the front left shoulder seam, or left side of waistband, as if you were wearing the garment.
4. Each exhibitor will be allowed a total of 2 entries.
5. When articles which are normally worn together are exhibited, both articles must be shown together. Fasten articles together securely with safety pin.
6. All exhibits which need to be hung should have the appropriate saw tooth hanger, rod, wire, or other mechanism attached to be properly displayed. The saw tooth hangers must be screwed or nailed in. Exhibits will not be displayed if the necessary hardware is not attached.
7. Fiber arts include Needle Arts, Patchwork or Quilted Article, Rug Making, Spinning, Weaving and Ethnic Arts.

- Class 1 – Youth
- Class 2 – Adult

OPEN CLASS FIBER ARTS SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award – Resurrection Glass Studio, Ann Harvey, 4834 SW Fulton Rd., Towanda 67144

DIVISION OC-3 – OPEN CLASS QUILTS

Check-in: Saturday, July 19, 12:00 -1:00 PM

Judging: Saturday, July 19, immediately following 4-H/FFA Fiber Arts Judging

Co-Superintendents: Debora Claassen and Theresa Toews

1. Read OPEN CLASS GENERAL RULES.
2. A 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 the exhibitor (in the previous 24 months) and not have been exhibited at a previous years' fair.
5. An exhibitor may make 1 entry per class.
6. 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/FFA members – list club/chapter instead of address).

- Class 1 – Quilts - Youth
- Class 2 – Quilts - Adults

- Class 3 – Quilted wall-hanging (must attach means of hanging – Youth
- Class 4 – Quilted wall-hanging (must attach means of hanging – Adults

OPEN CLASS QUILTS SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award – Clint and Sarah Cope, 303 Elm, Burns 66840

DIVISION OC-4 – OPEN CLASS FOODS

Check-in: Friday, July 18, 10:00 to 11:00 AM

Judging: Friday, July 18, starting at 10:00 AM

Co – Superintendents: Ann Harvey and Sherrie Meyer

1. Read OPEN CLASS GENERAL RULES.
2. **ALL FOODS will be sold at a set price, and sale will begin after judging is completed and ends before the start of the 4-H Food Auction.**
3. An exhibitor may make 1 entry per class.
4. 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) or any food requiring refrigeration (example bacon) or unbaked exhibit with raw flour ***WILL BE DISQUALIFIED AND NOT JUDGED***. If it is determined that the food may not be safe to consume, it will be sent home without being judged.
5. Alcohol is not allowed as an ingredient in food entries. Entries with alcohol in the recipe will be disqualified and not be judged.
6. Mixes are allowed.
7. All baked goods including loaf breads, layer cakes, and pies must be left whole and uncut. Pies and sheet cakes must be in a disposable pan. Any other baked product must be removed from the pan and should be placed on a disposable plate, covered cardboard or disposable container. Other exhibits should be in food grade plastic bags, disposable plastic containers or boxes.
8. All unfrosted cakes should be exhibited in an upright position with the crust showing.
9. Bundt cakes must have top crust side down.
10. Layer cakes must be frosted. Refer to K-State Research and Extension publication MF3544 *Food Safety of Frosting and Fillings* <https://bookstore.ksre.ksu.edu/pub/MF3544.pdf> for assistance in developing fillings and frostings that meet food safety guidelines.
11. Under baked entries may be lowered one or more ribbon placings.
12. 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)**
13. The judge will cut into each product for judging.
 - Class 1 – Pie (must be in disposable pie pan)
 - Class 2 – Loaf of Yeast Bread
 - Class 3 – Yeast Rolls – 1 dozen
 - Class 4 – Bundt Cake
 - Class 5 – Layer Cake
 - Class 6 – Sponge Cake, Angel Food Cake or Chiffon Cake - unfrosted
 - Class 7 – Loaf of Quick Bread
 - Class 8 – Cookies – 1 dozen
 - Class 9 – Muffins – 1 dozen
 - Class 10 – Decorated Cupcakes – 1 dozen
 - Class 11 – Sheet Cake (must be in a disposable pan)

OPEN CLASS FOODS SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award – Connie Chilcott, 17109 SE Cole Creek Rd., Atlanta 67008

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

Wichita 67226

DIVISION OC-5 – OPEN CLASS FOOD PRESERVATION

Check-in: Friday, July 18, 10:00 to 11:00 AM

Judging: Friday, July 18, following Open Class Foods

Co-Superintendents: Ann Harvey and Sherrie Meyer

1. Read OPEN CLASS GENERAL RULES.
2. Exhibitors may make 2 exhibits in each class.
3. All exhibits must have been preserved since August 1 of the previous calendar year.
4. 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. Untested recipes will be disqualified for food safety reasons.
5. Each exhibit must have a complete recipe and instructions which include **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. Recipes must be from 1995 - Present.
6. NO PROVISION will be made for Frozen Food Exhibits. Entries with alcohol in the recipe will be disqualified and not be judged.
7. No fancy packs unless the recipe states to do so (example: Pickled Asparagus).
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. **Tested Resources include:**
 - K-State Research and Extension Food Preservation publications
 - Other University Extension Food Preservation publications
 - USDA Complete Guide to Home Canning, @2015
 - 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 and @2020
 - Canning mixes (i.e. Mrs. Wage's, Ball®)
 - Pectin manufacturers (i.e. SureJell, Ball®)
 - KSRE Rapid Response Center Preservation Recipes
 - National Center for Home Food Preservation
10. 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.
11. Hole punch the entry card and use a rubber band to attach the entry card and recipe around the top of the jar.
12. Exhibits must be sealed in non-decorated, clean standard canning jars with matching brand two-piece lids. Do not use 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.
13. The exhibitor may attach any information which the exhibitor thinks would be helpful for the judge to know.
14. Food preservation must remain on display until Thursday, July 22, 7:00 AM unless sold in Open Class Food Sale on Friday, July 18.
15. 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 1 – 1 Jar Tomatoes or Tomato Products such as Pasta Sauce, Spaghetti Sauce, etc.
- Class 2 – 1 Jar Fruit (excluding Tomatoes)
- Class 3 – 1 Jar Vegetables (excluding Tomatoes)
- Class 4 – 1 Jar Jelly
- Class 5 – 1 Jar Jam or Other Sweet Spread
- Class 6 – 1 Jar Pickles (Fruit or Vegetable)
- Class 7 – 1 Jar Relish
- Class 8 – 1 Jar Meat
- Class 9 – 1 Jar Salsa (Tomato, Fruit or Vegetable)
- Class 10 – 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 1/2 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>).

OPEN CLASS FOOD PRESERVATION SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award - Connie Chilcott, 17109 SE Cole Creek Rd., Atlanta 67008

DIVISION OC-6 – OPEN CLASS METALS

Check-in: Thursday, July 17, 6:00 to 8:00 PM

Judging: Friday, July 18, 1:00 PM

Superintendent

Assistant Superintendent:

1. Read OPEN CLASS GENERAL RULES.
2. A 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 8:00 PM Thursday, July 17 and shall remain in place until 7:00 AM, Tuesday, July 22.
5. Label each article giving owner's name, address (4-H/FFA members use club/chapter 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 1 – Youth
- Class 2 – Adults

OPEN CLASS METALS SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award – Happy Hounds Pet Grooming, 2819 W. 4th Ave., El Dorado 67042

DIVISION OC-7 – OPEN CLASS METAL JUNK IN A BUCKET

Check-in: Thursday, July 17, 6:00 to 8:00 PM

Judging: Friday, July 18 1:00 PM

Superintendent

“Junk in a Bucket” will be offered as a class at the 2025 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 and limited to 10 adult entries.

1. Read OPEN CLASS GENERAL RULES.
2. **Pre-entry is required and is due to bucofair@gmail.com by June 1.**
3. Random drawing for the buckets will be announced via email after June 1.
4. Photos of each bucket will be taken, and 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, but NO items may be added.
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.

Classes:

- Class 1– Youth
- Class 2 – Adult

OPEN CLASS ‘JUNK IN A BUCKET’ SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

DIVISION OC-8 - OPEN CLASS HAY, WHEAT, OTHER CROPS

See check-in times and judging times under each crop.

Superintendent: Darren Jackson

A. HAY

Check-in: Friday, July 18, 1:00 to 2:00 PM

Judging: Friday, July 18, 1:00 PM

1. Read OPEN CLASS GENERAL RULES.
2. A separate entry card must be provided for each exhibit.
3. All exhibits must be grown by exhibitor.
4. Each exhibitor may make only one entry per class.

5. 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.

Classes:

- Class 1 – Cool Season Hay such as Brome or Fescue
- Class 2 – Native Grass Hay
- Class 3 – Alfalfa Hay

B. OTHER CROPS

Check-in: Friday, July 18, 1:00 to 3:00 PM

Judging: Friday, July 18, 1:00 PM

1. Read OPEN CLASS GENERAL RULES.
2. All exhibits must be grown by exhibitor in the current year.
3. Exhibitors are allowed one entry per class.
4. Write crop variety on exhibit card. Advertising materials are not allowed.
5. 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.

Classes:

- Class 4 - Field Corn – 2 Stalks
- Class 5 – Ear Corn – 2 Ears
- Class 6 – Grain Sorghum – 2 Stalks of any color
- Class 7 – Grain Sorghum – 2 Heads of any color
- Class 8 – Forage Sorghum – 2 Stalks
- Class 9 – Soybeans – 4” Bundle
- Class 10 – Millet – 4” Bundle
- Class 11 – Wheat – 4” Bundle
- Class 12 – Barley – 4” Bundle
- Class 13 Oats – 4” Bundle

C. WHEAT

Check-in: Thursday, July 17, 6:00 to 8:00 PM

Judging: Friday, July 18, 1:00 PM

1. Read OPEN CLASS GENERAL RULES.
2. Official Crop Data Cards may be obtained from area elevators and must be completed prior to entry.
3. Entry shall be accompanied with the completed Crop Data Card and Open Class Entry Card.
4. Entries must be delivered to the Butler County Fair (Community/4-H Building) on Thursday, July 17 by 8:00 PM.
5. All wheat exhibits shall be produced during the current year.
6. Exhibits must be COMBINE RUNS ONLY. Samples should weigh at least 10 pounds, with one gallon displayed and the rest used for judging.
7. ANY ENTRY WHICH HAS BEEN PICKED AND/OR SCREENED WILL BE DISQUALIFIED.
8. Each exhibitor is limited to two entries, each of a different variety.
9. The decision of the judges will be final.
10. All samples of wheat become the property of the Butler County Fair Association.
11. 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

Classes:

- Class 14 - Wheat

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

OPEN CLASS CROPS SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

DIVISION OC-9 – OPEN CLASS PHOTOGRAPHY

Check-in: Friday, July 18, 10:00 AM to 12:00 Noon

Judging: Friday, July 18, following 4-H/FFA Photography Judging

Superintendent:

1. Read OPEN CLASS GENERAL RULES.
 2. Each exhibitor may have 2 exhibits.
 3. All photos must have been taken by the exhibitor since August 1 of the previous calendar year.
 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. 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.
 6. 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.
 7. 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.**
 8. Photos with live subject(s) on railroad right-of-way or taken from railroad right-of-way property will not be judged or displayed.
 9. Copyright protections must be observed.
 10. 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.
 11. Professional means those who are teaching photography or who make a practice of selling their work. Amateurs are all others.
- Class 1 – Professional
 - Class 2 – Youth Amateur
 - Class 3 – Adult Amateur

PHOTOGRAPHY SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

DIVISION OC-10 – OPEN CLASS FLORICULTURE

Check-in: Friday, July 18, 1:00 to 3:00 PM

Judging: Friday, July 18, following 4-H/FFA Plant Science Judging

Superintendent: Tresa Garcia

Assistant Superintendent: Trena Garcia

1. Read OPEN CLASS GENERAL RULES.
2. A separate entry card must be provided for each exhibit.
3. Each exhibitor may make 1 exhibit in each class.
4. All materials (flowers) should be grown and collected in the current year by the exhibitor rather than purchased, except for Class 807.
5. Class 808 (Miniature/Fairy/Container Garden) must include the following: a minimum of 2 live plants, a label attached with the names of all the plants in the display and any lights or moving figures should be battery operated. Container gardens are not required to contain figurines: they may be plants only.

Classes:

- Class 1 – Single Cut Flower (Annual or Perennial) specimen exhibited without foliage in plain container
- Class 2 - Flower arrangements (not foliage plant) - consideration given to quality, arrangement and choice of container
- Class 3 - Arrangement using wildflowers
- Class 4 - Dried flower arrangement (not foliage plant)
- Class 5 - Arrangement in novelty container
- Class 6 - Potted Foliage Plants (such as philodendrons)
- Class 7 - Cacti and other succulents
- Class 8 - Arrangement using silk flowers
- Class 9 – Miniature/Fairy/Container Garden

OPEN CLASS FLORICULTURE SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

DIVISION OC-11 – OPEN CLASS HORTICULTURE

Check-in: Friday, July 18, 1:00 to 3:00 PM

Judging: Friday, July 18, following 4-H/FFA Plant Science Horticulture Judging

Superintendent: Tresa Garcia

Assistant Superintendent: Trena Garcia

1. Read OPEN CLASS GENERAL RULES.
2. A separate entry card must be provided for each exhibit.
3. All exhibits must be grown by the exhibitor.
4. 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.
5. Small vegetable (plate of 12) – Example: green snap beans, cherry tomatoes, other small vegetable.
6. Medium vegetable (plate of 5) – Example: cucumbers, tomatoes, beets, white onions, yellow onions, bell peppers, other peppers, radishes, okra, sweet potatoes, white or Russet potatoes, carrots, corn, miniature pumpkins, decorative gourds, other medium vegetables.
7. Large vegetable (plate of 1) – Example: watermelon, summer squash, large type pumpkin, cabbage, cantaloupe, or large vegetables.

Classes:

- Class 1 - Small Vegetable (12)
- Class 2 - Medium Vegetable (5)
- Class 3 - Large Vegetable (1)
- Class 4 - Small Fruit or Berries, ½ pint basket
- Class 5 - Tree Fruit, plate of 5
- Class 6 - Grapes, 2 bunches
- Class 7 - Fresh Culinary Herbs, 6 stems of ONE VARIETY of fresh herbs in a disposable container of water. Examples are parsley, dill, etc. Dried herbs are not accepted.
- Class 8 - Any freak plant or vegetable
- Class 9 - Largest Pumpkin (by weight)

- Class 10 - Largest Tomato (by weight)

OPEN CLASS HORTICULTURE SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

Largest Pumpkin \$50 Cash Award –

Largest Tomato – (1st, 2nd, 3rd Place) – Griggs Brothers, 1315 Money Ave., Augusta 67010

OC 12 – OPEN CLASS BUILDING BLOCKS

Check in: Saturday, July 19, 1:00 to 2:00 PM

Judging: Saturday, July 19, following 4-H/FFA Building Blocks Judging

Superintendent:

1. Read OPEN CLASS GENERAL RULES.
2. Each exhibitor may enter one exhibit. Exhibits must have been constructed since August 1, 2024.
3. Total exhibit dimensions may not exceed 2 feet high, by 2 feet wide, by 2 feet deep. **The minimum exhibit dimensions must be at least 6 inches wide and deep.**
4. All exhibits should be placed in a sturdy see through enclosure with a top, bottom, and 4 sides. A clear tub turned upside down with the exhibit placed on the lid would be an acceptable enclosure. It may be desirable to place a cutting board or other hard surface between the lid and base plate of the exhibit to make it sturdy. This is to keep exhibit components from being “scattered to parts unknown” at the fair. The outer dimensions of the enclosure do not count towards the total exhibit dimensions but should not be excessive.
5. The primary building component should be interlocking blocks, commonly referred to by the brand name of Lego®.
6. The exhibitor’s name and address must be tagged or labeled in a prominent location on the display, additionally; the display case should have the exhibitor’s information attached to it as well, as the top part of the case may be separated from the display.

Classes:

- Class 1 –Youth
- Class 2 - Adult

BUILDING BLOCKS SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

OC-13 – OPEN CLASS ROCKETRY

Check in: Saturday, July 19, 1:00 to 2:00 PM

Judging: Saturday, July 19, following 4-H/FFA Judging

Superintendent:

1. Read OPEN CLASS GENERAL RULES.
2. Each exhibitor may enter up to two rocket exhibits that have been constructed since August 1 of the previous year. An exhibitor may not enter two rockets in the same class; one rocket must be a “model rocket kit”, the second must be an original design.
3. Exhibitors-are to provide in a 10” x 13” “manila” envelope:
 - a. Instructions on how to construct the rocket.
 - b. Up to 5 pages of pictures, attached to sheets of paper, from both construction and launch.
 - c. Documentation of any flight damage that occurred.
 - d. Any modifications made to the rocket except for paint scheme and decals.
4. Rockets are to be displayed upright on a display stand with a sturdy rod that does not extend past the top of the rocket, or stand unassisted, unless the rocket is taller than 4 feet in which case no display

stand is required, and the rocket may be displayed on its side. Rockets are not to be displayed on launch pads to save space and prevent someone from being poked in the eye.

5. Engines and igniter are not permitted with the exhibit.
6. Rockets should be flown unless there is an active burn ban in the Butler County or conditions are too dangerous to safely launch the rocket. Just flying the last stage (the part with the nose cone) of a multi-stage rocket is acceptable.
7. Angles of fins must fall within a plus or minus 2-degree variation using an approved fin alignment guide (such as KSSTAC10). An official fin guide is available from <http://rocketry.engtech4ks.com/>.
8. Fins and body tubes, except those in the introductory division, are to be filled and sealed with putty, sanding sealer, and/or primer or other suitable filler to eliminate the appearance of body grooves and wood grain.
9. Rocket is a high-powered rocket if it used an H engine or larger to launch. The total impulse of all engines used in the rocket is greater than 20.02 Newton seconds of thrust.

Classes:

- Class 1 – Rocket Kit – Youth
- Class 2 – Original Design Rocket - Youth
- Class 3 – Rocket Kit – Adult
- Class 4 – Original Design - Adult

ROCKETRY SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

OC-14 – OPEN CLASS WOODWORKING

Check in: Friday, July 18, 10:00 to 11:00 AM

Judging: Friday, July 18, following 4-H/FFA Judging

Superintendent:

1. Read OPEN CLASS GENERAL RULES.
2. AN exhibitor may make not more than two entries.
3. EACH ARTICLE EXHIBITED MUST BE ACCOMPANIED BY THE PLAN, BLUEPRINT OR WORKING DRAWING USED FOR CONSTRUCTION. Please note: a set of step-by-step instructions is not a plan. Missing or insufficient plans will be lowered 1 ribbon placing. Plans are not required for repaired or refinished furniture, but a brief explanation of the work completed must be attached to the exhibit.
4. Label each article showing intended use. Designate on the entry if the article is original or kit-construction.
5. Label each article giving the owner's name, address and name of article. Label placed with masking tape, or tied to exhibit, is preferred.
6. In judging woodwork articles, consideration will be given for usefulness; choice of wood; design; suitability and quality of finish; and workmanship
7. Woodworking exhibits consist of woodwork article for farm and shop use, lawn furniture, household furniture, other woodwork articles such as a birdhouse, breadboard, doorstop, etc., piece of repaired and refinished furniture or any article made from a kit.
8. The use of materials other than wood should be kept to a minimum.
9. Projects that have unsecured glass, i.e., glass shelves, glass top of a coffee table, etc., should not be brought to the fair. Glass that is secured in the project, i.e., glass front of a gun case or cabinet, etc., is permissible since it cannot be easily removed.
10. Firearms and weapons are not to be entered or exhibited at the Butler County Fair.

Classes:

- Class 1 – Youth
- Class 2 – Adult

WOODWORK SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -

DIVISION OC-15 – OPEN CLASS VISUAL ARTS

Check-in: Saturday, July 19, 10:00 to 11:00 AM

Judging: Saturday, July 19, following 4-H/FFA Visual Arts Judging

Superintendent:

1. Read OPEN CLASS GENERAL RULES.
2. Each exhibitor will be allowed a total of 2 entries.
3. No boxes can be stored in the building.
4. Ceramic articles must be made by the exhibitor and can be clay or greenware items.
5. 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/chapter instead of address).
6. Exhibits may include sketching, painting, drawing, ceramics, leather, jewelry, and other creative crafts.
7. All sketching's, paintings, drawings, canvas, or other exhibits which need to be hung, **MUST** have the appropriate sawtooth hanger, rod, wire, or other mechanism attached to be properly displayed. The sawtooth hangers must be screwed or nailed in.
8. It is suggested that sketching be covered in plastic.
9. Firearms and weapons (including but not limited to items resembling a firearm or weapon) are not allowed to be entered or exhibited.
10. Barn quilt class may make only 1 exhibit and meet the following requirements:
 - a. Must be a 2' by 2' square. Display cannot be on point (diamond shaped).
 - b. Recommend using MDO (medium density overlay) board.
 - c. Must be on 3/8" or 1/2" thick durable material suitable for exterior display and to withstand exposure to outdoor elements.
 - d. Prime board with two coats of primer.
 - e. Use latex enamel paint.
 - f. Original designs are encouraged. If copied, credit should be given.
 - g. All barn quilts **MUST** have the appropriate sawtooth hanger, rod, wire, or other mechanism attached to be properly displayed. The sawtooth hangers must be screwed or nailed in. An exhibit will not be displayed if the necessary hardware is not attached.

Classes:

- Class 1 – Fine Arts – Paintings, Sketching's, Drawings
- Class 2 – Ceramics
- Class 3 – Leather and Jewelry
- Class 4 – General Crafts
- Class 5 – Barn Quilts

OPEN CLASS VISUAL ARTS SPECIAL AWARDS

Grand Champion \$25 Cash Award -

Reserve Grand Champion \$15 Cash Award -