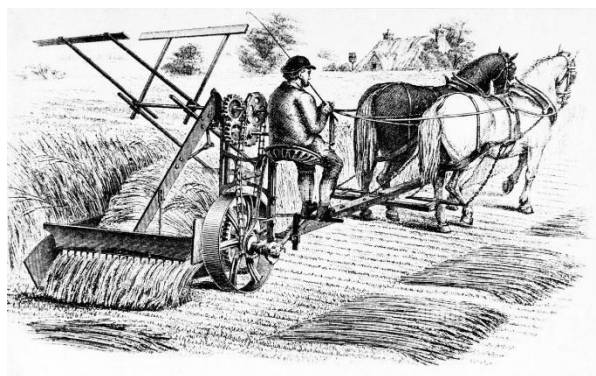


Annual Agricultural
Exhibition & Fair

**BLUE RIBBON
COMPETITION**

TO BE HELD

AT MUMFORD, NY
SATURDAY, October 3
10 A.M. TO 4 P.M.



Competition, in every class,
open to THE PUBLIC

We enthusiastically encourage your participation in the 50th annual Agricultural Exhibition and Fair! The attached Blue Ribbon Book offers numerous opportunities for all guests to exhibit their creativity, skill, and mastery of their craft.

Agricultural fairs have been a staple of both rural and urban communities since the 19th Century, and Genesee Country Village & Museum is proud to participate in this wonderful tradition

All judging for the competition will occur between **9AM-12PM** on October 3rd in Davis Opera Hall and the Village Pavilion, where the competition will be held. Winners will be announced at **1:30 PM** in their respective venues.

All categories will be judged by our experienced staff and volunteers, all of whom were selected for their expertise in each individual subject. Judging criteria are included in this packet. Entries that could belong in more than one category can only be submitted to a single category.

Please read the attached Entry Rules carefully before filling out your registration form. The registration form can be found on our website at gcv.org and included within this packet.

Should you have any questions, please contact Genesee Country Village & Museum at **interpretation@gcv.org**.

We look forward to your participation!

ENTRY RULES

1. All Class Sections are open for entries from all members of the public and museum staff members. Exhibitors will receive free admission for competition day on Saturday, October 3rd. Free admission will be for the exhibitor only.
2. Genesee Country Village and Museum does NOT provide equipment or facilities for creating entries.
3. All class sections are for ages 18 and older; Youth Competition groups are ages 6 – 11 and ages 12 – 17.
4. There are no entry fees and no limit on the number of classes entered (however, **one entry per class per person**). ONLY ONE EXHIBITOR PER ENTRY FORM, PLEASE. Submit your registration via the online form (preferred) or by attaching the registration form to an email at interpretation@gcv.org.
5. Prior registration is required. Entry forms must be received by Sunday, September 27th. **NO EXCEPTIONS**. Each entry must be created or grown by the exhibitor and completed within the last year.
6. Entries may be delivered to the **Meeting Center Thursday, October 1st between 4-7PM and Friday, October 2nd from 4-7PM**. Entries will NOT be accepted on Saturday, October 5th. All entries will be exhibited in Davis Opera Hall and the Village Pavilion.
7. This is a friendly, fun competition! Judging commences at 9AM on Saturday, October 3rd, and finishes at approximately noon for all categories. Davis Opera Hall will be CLOSED during judging time.
8. All entries will be judged and will be awarded First, Second, or Third Place ribbons. If a class has only one, two and/or three entries, award ribbons will not automatically be given.
9. Entries may be picked up between 4-6PM on Sunday. **Entries left after 6PM on Monday, October 5th become the property of the museum.**

10. Please direct all questions to the Interpretation Department at:
interpretation@gcv.org



GENESEE COUNTRY VILLAGE & MUSEUM

ENTRY REGISTRATION Agricultural Society Fair October 3rd

Full Name (Adult Competitor or adult responsible for youth competitor):

Full Name (Youth Competitor)

Telephone _____ Email _____

Youth Competitor Age: _____

**Entry Forms must be received by
Sunday, September 27. No exceptions.**

See the example below to fill out the form:

CLASS NO.	CLASS DESCRIPTION	ITEM DESCRIPTION
<i>P-1</i>	<i>Jar of Jelly (All)</i>	<i>Hot Pepper Jelly</i>

Submit your form:

1. Via online form at gcv.org (preferred).
2. Via email to interpretation@gcv.org

BAKED GOODS

Includes: breads, cakes, cookies, pies, and pastries.

All specimens, regardless of method, must be fully homemade – no mixes or premade ingredients should be added. You may enter this section using either **19th Century** or **21st Century** inspirations and methods of cooking.

All entries may be concocted in electric mixers, processors and/or other machinery and use any recipe from any time period. We ask that goods be presented on a small presentation plate or pan and wrapped with cling wrap or tin foil. The plate or vessel that is entered with the item will be the plate that it is presented on for judging and exhibition. All perishable items will be refrigerated prior to competition day.

Class Description	Category
Loaf of Yeasted Bread (White, Wheat, Rye, etc.)	BG-1
Loaf of Non-Yeasted Bread (Cornbread, Banana Bread, etc.)	BG-2
Biscuits and Rolls	BG-3
Cakes (All)	BG-4
Pies (All)	BG-5
Pastries (Hand Pies, Scones, etc.)	BG-6
Specimen of (3) Cookies (All)	BG-7
Gluten-Free Baked Good	BG-8

JUDGING CRITERIA: Baked Goods

General Appearance

Product should display symmetry and volume, presentation and cleanliness, character of spring, soundness, color, and general uniformity.

Texture

Evenness of internal texture. Internal grain should display characteristics appropriate to the type of entry. Shape and fineness of walls, holes, softness, and crumb stability will be considered.

Aroma

External and internal smell of product.

Color and Crust

Should be appropriate to the entry.

Technical Difficulty

Level of skill required to produce entry and consideration of cooking and preparation method(s) employed.

Originality

Incorporation of own and unique ideas, techniques.

Flavor and Mouthfeel

Taste should be pleasing and appropriate to entry.

PRESERVES

Includes: fermented items, jams and jellies, pickled fruits and vegetables, sauces

All specimens, regardless of method, must be fully homemade – no mixes or premade ingredients should be added. You may enter this section using either **19th-century** or **21st-century** inspirations and preparations. Entrants may use period-correct containers or 21st century methods of preserving and canning, including but not limited to Mason jars, canning lids, and fermentation equipment.

All entries may be concocted using modern equipment and use any recipe from any time period. We ask that goods be presented in the container that they have been preserved in.

Class Description	Category
Jar of Jelly (All)	P-1
Jar of Jam (All)	P-2
Fermented Vegetable (All)	P-3
Fermented Fruit (All)	P-4
Jar of Sweet Pickle (Fruits and Vegetables)	P-5
Jar of Savory Pickle (Fruits and Vegetables)	P-6
Jar of Sauce (Sweet and Savory).	P-7
Jar of Honey	P-8
Jar of Maple Syrup	P-9

JUDGING CRITERIA Pickles and Preserves

Pack

Use of correct container and preparation procedures, appropriate headspace, liquid should cover all solids and still maintain a good proportion of solids to liquids.

General Appearance

Fresh, natural color – no excessive bleaching or darkening. Entry should be free from cloudiness, crystallization, bubbling, sediment, floating food tissue or unintended particles, and separation or layering.

Consistency

Checks for uniformity, shape retention, and quality and condition of product used. Also evaluates if the entry is overly tender or crisp.

Flavor

Trueness of flavor to product used and balanced flavor. Entry should incorporate ingredients at the peak of maturity and freshness.

Aroma

Fresh, pleasing scent that whets the appetite.

Originality

Incorporation of unique recipe ideas.

DAIRY

Includes: butter, cheese.

All specimens, regardless of method, must be fully homemade – no mixes or premade ingredients should be added. You may enter this section using either **19th-century** or **21st-century** methods of preparation. All butter must be handmade and molded. All items must be presented in a quantity of at least 8 oz.

All entries may be concocted using modern equipment and use any recipe from any time period. We ask that all cheeses and butters be presented on a plate and wrapped with cling wrap or tin foil. The plate or vessel that is entered with the item will be the plate that it is presented on for judging and exhibition. All perishable items will be refrigerated prior to competition day.

Class Description	Category
Butter (Plain)	D-1
Butter (Flavored)	D-2
Non-Dairy Butter.	D-3
Cheese (Hard)	D-4
Cheese (Soft)	D-5
Non-Dairy Cheese	D-6

JUDGING CRITERIA Dairy

General Appearance

Fresh, natural color – no excessive bleaching or darkening. Entry should be free from cloudiness, crystallization, bubbling, sediment, floating food tissue or unintended particles, and separation or layering.

Consistency

Checks for uniformity, shape retention, and quality and condition of product. Also evaluates if the entry is overly soft or firm.

Flavor

Trueness of flavor to type of product and exhibit a balanced flavor. Entry should incorporate ingredients at the peak of maturity and freshness.

Aroma

Fresh, pleasing scent that whets the appetite. No rancid or off smells detected.

Originality

Incorporation of unique recipe ideas.

BEVERAGES

Includes: non-alcoholic cider, switchel, kombucha, shrub, coffee, and tea.

All specimens, regardless of method, must be fully homemade – no mixes or premade ingredients should be added. You may enter this section using either **19th-century** or **21st-century** methods of preparation.

All entries may be concocted using modern equipment and use any recipe from any time period. All beverages must be in a container that can be re-sealed with no more than 16oz. Shrub must be in the concentrated form, with instructions for dilution. Coffee and tea must be brewed before submission. All beverages will be judged at room-temperature.

Class Description	Category
Non-alcoholic Cider	B-1
Switchel	B-2
Kombucha	B-3
Shrub.	B-4
Home-Roasted Coffee	B-5
Home-Blended Tea	B-6
Home-Brewed Beer	B-7
Wine	B-8

JUDGING CRITERIA Beverages

General Appearance

Evaluates visual characteristics including clarity, color, sediments, and oil presence.

Bouquet

Analysis of aroma.

Flavor

Includes complexity of tastes, trueness to type, body and mouthfeel, balanced acidity and astringency levels, and pronounced flavor notes.

Technical Difficulty

Level of skill required to produce entry and consideration of preparation method(s) employed.

Originality

Incorporation of unique recipe ideas, sourcing, and techniques.

FIBER ARTS

Includes: quilts, sewn garments, knitted projects, crocheted projects, woven projects, yarn, needlework, and embroidery.

All specimens, regardless of method, must be fully homemade. You may enter this section using either **19th-century** or **21st-century** methods of preparation. You may use purchased fabric and filling, but all entries must adhere to their hand-sewn or machine-sewn categories.

Class Description	Category
Quilt (Handsewn).....	F-1
Quilt (Machine-sewn).....	F-2
Knitted Garment	F-3
Knitted Household Good	F-4
Crocheted Garment	F-5
Crocheted Household Good	F-6
Woven Cloth (1 yard)	F-7
Woven Household Good	F-8
Woven Decorative Item (Tapestries, Wall Hangings, etc.) ...	F-9
Garment (Handsewn)	F-10
Garment (Machine-sewn)	F-11
Dyed Yarn (1 skein)	F-12
Spun Yarn (1 skein)	F-13
Rug (Hooked)	F-14
Rug (Rag)	F-15
Cross Stitch	F-16
Embroidery (Any Type)	F-17
Needle-Felted Item	F-18

JUDGING CRITERIA Fiber Arts

Presentation & Finishing

All traces of construction should be removed. The piece should be free of machine and pattern markings, pet and stray fibers and oils transferred during manufacture. All aspects of the piece should be fully finished.

Craftsmanship

Evaluates technique including tension, stitch execution, stitch uniformity, accuracy of dimensions, appropriate use of technique, control of material, precision in construction, strong seaming, secure knots and a tidy working surface (back of piece).

Aesthetics

Considers design elements including balance, unity, focal point, repetition, symbolism, use of color, framing, fabric and materials used, durability, usefulness, ease of cleaning, overall size in relation to type of piece, and appropriateness of design and manufacture for intended use.

Originality

Innovative use of new ideas; fresh interpretations of traditional designs and/or techniques.

Technical Difficulty

Difficulty of materials, stitches and techniques used as well as the variety of elements employed.

Impact

Considers the overall emotional response and interest elicited in the viewer.

MECHANICAL ARTS AND TRADES

Includes: cooperage, ironwork, tinwork, soap making, wood work, broom making, basketry and printmaking.

All specimens, regardless of method, must be fully homemade. You may enter this section using either **19th-century** or **21st-century** methods of preparation. **All** entries may utilize store-bought, modern materials and power tools. Any handmade items should be noted as such, and will be a consideration in judging technical difficulty.

Class Description	Category
Homemade Soap (Hard)	MA-1
Homemade Soap (Soft)	MA-2
Candles (Hand-Dipped)	MA-3
Candle (Poured)	MA-4
Tinware	MA-5
Ironware	MA-6
Cooperage	MA-7
Printer's Work	MA-8
Woodwork (Carved)	MA-9
Woodwork (Furniture)	MA-10
Broom (Flat)	MA-11
Broom (Round)	MA-12
Leatherwork	MA-13

JUDGING CRITERIA

Mechanical Arts

Presentation & Finishing

All traces of construction should be removed. The piece should be free of machine and pattern markings, and stray material. All aspects of the piece should be fully finished.

Craftsmanship

Evaluates technique including accuracy of dimensions, appropriate use of technique, control of material, and precision in construction.

Aesthetics

Considers design elements including balance, unity, focal point, repetition, symbolism, use of color, framing, materials used, durability, usefulness, overall size in relation to type of piece, and appropriateness of design and manufacture for intended use.

Originality

Innovative use of new ideas; fresh interpretations of traditional designs and/or techniques.

Technical Difficulty

Difficulty of materials and techniques used, as well as the variety of elements employed.

Impact

Considers the overall emotional response and interest elicited in the viewer.

ARTISTIC ENDEAVORS

Includes: photography, painting, drawing.

All specimens, regardless of method, must be fully created by the entrant. You may enter this section using either **19th-century** or **21st-century** methods of preparation. **All** entries may utilize store-bought, modern materials and tools.

All photography entries must be size 8" x 10" and printed on appropriate photo paper. Photo entries may be matted but NOT framed. Collages or groupings will not be accepted.

Class Description

Category

Print Photo (Color)	AE-1
Print Photo (Black and White)	AE-2
Drawing	AE-3
Painting	AE-4

JUDGING CRITERIA

Artistic Endeavors

Technical Merit

How well the artist has mastered the medium utilized, evidence of technical skill, and the artist's ability to control the materials used.

Originality

How well the artist brings a unique perspective or a new approach to the subject matter, the techniques utilized, or the artistic medium. The work shows both innovation in thought and execution.

Composition

How elements are arranged within the artwork. Good composition guides the viewer's eye across the work, creating a sense of balance and harmony. Evaluates the use of space, the interplay of shapes and lines, and how these elements work together to support the overall theme or message of the piece.

Presentation

The framing, matting, and overall cleanliness of the work. A well-presented piece enhances the perceived value of the art, and should not detract from the viewer's experience of the art.

Color Value

Evaluates the interplay of light and dark hues, giving the piece volume and depth.

HORTICULTURAL ARTS

Includes: potted plants, pressed plants, floral arrangements, and floral wreaths.

We ask that you refrain from using plastic containers in any presentation. All entries will be exhibited outside in the Pavilion located in the Historic Village. Competitors may use all growing methods and any variety of seed or plant (modern or heirloom) may be used.

Class Description	Category
Bouquet (Fresh Cut).....	HA-1
Bouquet (Dried)	HA-2
Pressed Plants (Flowers and Other)	HA-3
Floral Wreath (Fresh)	HA-4
Floral Wreath (Dried)	HA-5
Potted Flower	HA-6
Potted Herb	HA-7
Potted Plant (Other)	HA-8

JUDGING CRITERIA

Horticultural Arts

General Appearance

Assesses trueness of size and shape to type, color, and trimming. Entry should be free of soil deposits, chemical residues and blemishes.

Health

Entry should not show signs of disease, molding, insect damage, lesions or spots, weather damage or nutrient deficiency.

Quality

Entry should be at the peak of maturity and freshness. Good condition with no signs of injury or rough treatment, shriveling, wilting or bruising.

Technical Difficulty

Difficulty involved in type grown and techniques used.

AGRICULTURAL ENDEAVORS

Includes: homegrown fruits and vegetables.

We ask that you refrain from using plastic containers in any presentation. All entries will be exhibited outside in the Pavilion located in the Historic Village. Competitors may use all growing methods and any variety of seed or plant (modern or heirloom) may be used.

Class Description	Category
Best Allium	AE-1
Best Beet	AE-2
Best Brassica	AE-3
Best Carrot.	AE-4
Best Celery (Head)	AE-5
Best Cucumber	AE-6
Best Eggplant	AE-7
Best Legume	AE-8
Best Mushroom	AE-9
Best Pepper (Hot)	AE-10
Best Pepper (Sweet)	AE-11
Best Potato	AE-12
Best Squash (Summer)	AE-13
Best Squash (Winter)	AE-14
Best Tomato	AE-15

JUDGING CRITERIA

Agricultural Endeavors

General Appearance

Assesses trueness of size and shape to type, color, and trimming. Entry should be free of soil deposits, chemical residues and blemishes.

Health

Entry should not show signs of disease, molding, insect damage, lesions or spots, weather damage or nutrient deficiency.

Quality

Entry should be at the peak of maturity and freshness. Good condition with no signs of injury or rough treatment, shriveling, wilting or bruising.

Technical Difficulty

Difficulty involved in type grown and techniques used.

YOUTH COMPETITION

Section A – Ages 6 to 11 years old. All youth categories include all classes from Adult Categories and will be judged in the same group.

Class Description	Category
Baked Goods	AY-1
Pickles and Preserves.	AY-2
Dairy	AY-3
Fiber Arts	AY-4
Mechanical Arts and Trades.	AY-5
Artistic Endeavors.	AY-6
Horticultural Arts	AY-7
Agricultural Endeavors	AY-8

Section B – Ages 12 to 17 years old. All youth categories include all classes from Adult Categories and will be judged in the same group.

Class Description	Category
Baked Goods	BY-1
Pickles and Preserves.	BY-2
Dairy	BY-3
Fiber Arts	BY-4
Mechanical Arts and Trades	BY-5
Artistic Endeavors.	BY-6
Horticultural Arts	BY-7
Agricultural Endeavors	BY-8