

CONTEST DIVISION

Superintendents: Jolynn Fetters and Deb DeDecker

Committee: Andrea Nelson and Tracy Casey

KING & QUEEN CONTEST

1. Each club or chapter may nominate one young woman and man (minimum age of 16, not older than 21 by the first day of the Iowa State Fair), to compete in the contest judging. Entry deadline is May 15th. (no exceptions)
 2. Each king and queen candidate must have a club or chapter sponsor their nomination. Candidates are responsible for obtaining their own sponsorship. Contact Extension Office for a list of available clubs.
 3. Candidates will be required to fill out contest application and send it in by May 15th.
 4. The young women and men will be interviewed before the County Fair by a panel and judged on their personality, appearance, and achievements.
 5. No professional model (one who has had ongoing employment in which modeling was the primary part of the job) is eligible to compete in the Polk County contest.
 6. Any contestant who has competed in the State Fair Queen Contest may not compete in our County contest again.
 7. The king and queen will be crowned at the County Fair Barbecue on Wednesday beginning at 7:00 P.M. The queen/king and her/his court will be required to hand out ribbons throughout the county fair and help at the Livestock Auction.
 8. The queen is expected to participate in the State Fair Queen Contest and meet their requirements. You may not compete in any other titled contest at the Iowa State Fair. (You may still show your 4-H or FFA entries). The fee is paid by the Polk County Fair Board and Polk County Farm Bureau.
 9. If the Polk County Fair Queen cannot compete at the State Fair, the first runner-up will take her responsibilities.
 10. The queen and king and their court will act in a professional manner at all times. (Example, no smoking or drinking allowed and must adhere to all the fair rules and regulations.) If there is a question as to the professionalism of an individual, that person will forfeit their title.
 11. The queen/king and their court will not be allowed to wear their crown or sashes while showing livestock or other projects.
 12. The queen/king and their court will wear proper attire at all times (nice dress clothes).
 13. The queen/king and their court will be present at all events they are assigned to, as well as other events as scheduled by the queen/king superintendent.
 14. All court members will arrive on time to assigned events and be present throughout the entire event unless other arrangements have been made with the queen/king superintendent.
 15. The queen/king and their court will hold a cheerful and positive attitude at all times.
1. Pre-entry form is required (see PCF website to download). Entries must be received in the Polk County Extension Office by 5:00 p.m. on July 2 or you may turn a form in at the Open Class Department in the 4-H Exhibit Building between 9:00 a.m. and noon on July 18.
 2. Cupcakes should arrive no later than 12:00 p.m. on July 21. Judging will occur in the 4-H Building and the results of all judging will be available at 3:00 p.m. on Saturday, July 21.
 3. Cupcakes must use King Arthur Flour and be made from scratch. No cake mixes or prepared frostings.
 4. Entries will consist of six standard sized frosted cupcakes on a firm disposable plate or cake board.
 5. Judging will be based on: Taste (50%), Creativity (25%), and Texture (25%).
 6. Entrant must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she brings the prepared entry to the contest at the fair.
 7. Directions for preparing the recipe must be clear; measurements should be in level cups, tablespoons, teaspoons, or fractions thereof; also include pan size, cooking temperature, number of servings and any other pertinent information.
 8. Typed or legibly written recipe on an 8.5 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or they will be disqualified.
 9. Fair committee selects judges; judges' decisions are final.
 10. Adult Category (ages 18 and up): 1st Place -\$30 gift certificate to Baker's Catalogue, 2nd Place-King Arthur Flour Bakers companion Cookbook, 3rd Place-King Arthur Flour standard loaf pan.
 11. Junior/Youth Category (ages 8-17): 1st Place -\$30 gift certificate to Baker's Catalogue, 2nd Place-King Arthur Flour Bakers companion Cookbook, 3rd Place-King Arthur Flour standard loaf pan.
 12. All winners will also receive ribbons.

****King Arthur Flour is available at local Fareway, Hy-Vee, Dahl's and Walmart Grocery Stores. ****

ANYTHING GOES CONTEST
Superintendent: 4-H County Council

Entry Fee: \$1.00 per club due at sign-up at the event.

1. The County Council is sponsoring the Anything Goes Contest on Thursday at 8:00 P.M. in the Horse arena.
2. The inter-club competition between the clubs/chapters are for youth in 4th - 12th grade.
3. **All Participants MUST be enrolled in POLK COUNTY 4-H or FFA**
4. It is an Olympic style competition with cash prizes, lots of fun, and even some surprises.
5. There may be contests such as: Egg Toss, Orange race, Obstacle Course, Tug of War and others.
6. Must have leader or an adult in attendance with club members.

CLASS NUMBER AND DESCRIPTION

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| CC1 | Anything Goes Contest |
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BEST CLUB BOOTH CONTEST
Superintendent: 4-H County Council

No Entry Fee,

1. All clubs and chapters with a booth in the 4-H building are automatically entered in this contest.
2. Booths are to be completed by Noon Wednesday.
3. Judging will take place Wednesday afternoon.
4. Booth will be judged on the following:
 - a. Use of Fair theme
 - b. Creativity
 - c. Neatness
 - d. Originality
5. Prizes:
 - \$20.00 first place
 - \$10.00 second place
 - \$5.00 third place

DECORATE-A-BALE CONTEST
Superintendent – 4-H County Council

Entry Fees - \$1.00 per bale to be collected at the event. Entry Tag – must be attached to the Bale twine. Entry tags available at Exhibit Building Office.

1. This class is for anyone (no age limits). Exhibits can be prepared by an individual exhibitor, a team of exhibitors or may be the result of a group effort.
 - a. At least one member of the group must be present during judging, 10 am Thursday.
2. **Only One** bale may be used per exhibit (straw, hay, grass, or bean straw – small size bale only.)
3. Contact a County Council member if you need a bale.
4. Decorations must be in good taste and not offensive.
5. Bales must be in place in by 9:30 A.M. Thursday. Location has changed they need to be on the north side of the center aisle tie wall.(They should not be in the center aisle)
6. **Bales may be decorated Wednesday. No Bales should be in the 4-H exhibit building. Bales must remain on the fairgrounds until Sunday at 2:00 P.M.**
7. Judging will be done according to originality, creativity etc.
 - \$20.00 first place.
 - \$10.00 second place.
 - \$5.00 third place.
8. Fair board is not responsible for damages to the bale or injuries

LITTLE TYKES TRACTOR PULL
Superintendent: Carol Stock
Sponsor: Five Nail Services LLC.- Ralph Chiodo

1. Any youth ages 4 - 12 years may compete.
2. \$1.00 Entry fee per youth.
3. No Flip Flops Allowed
4. Parent or guardian must sign a waiver and must be present during contest.
5. All contestants must wear shoes.
6. Winners may compete in the State Competition.
7. Awards will be given. No Premiums.
8. Fair board not responsible for injuries.

OPEN CLASS DEPARTMENT

OPEN CLASS EXHIBITS

**Superintendents: Jolynn Fetters and Deb DeDecker
Committee: Andrea Nelson and Tracy Casey**

\$4 Entry Fee per Entry. Ribbons only, no premiums.

1. This division is open to all Polk County residents.
2. Exhibitors are permitted an unlimited number of entries per class in this division.
3. All exhibits must be brought to the fairgrounds between 9:00 am - 12:00 Noon, Wednesday.
4. All exhibits must remain in open class display for the duration of the fair.
5. All exhibits will be released Sunday at 2:00 -3:30 pm Superintendents will not be responsible for any exhibit after 3:30. Sunday.
6. Blue, Red and White ribbons will be given to all qualified entries. No premiums will be paid in these classes.
7. **Best in Class and Best in Division Ribbons will only be awarded if merited and at the sole discretion of the Open Class Judge(s).**
8. All exhibits must be fresh and clean.
9. Exhibitors 17 years old and under will be entered as a youth exhibit using the same class numbers, (i.e. Class #OP220-Y). All youth entries must enter their age on entry tag.

Open Class Horticulture Division

1. Criteria for exhibition are the quality, condition, representativeness, and uniformity.
2. The exhibitor should first select specimens that are as near physically perfect as possible, free from insect and disease injury and high in quality. Then choose from this selection those specimens which combine the ideal characteristics of the fruit or vegetable and which are most uniform in size, color and other characteristics.
3. It is highly recommended that exhibitors prepare their vegetables for exhibit as described in the publication 4H-462, entitled "Harvesting and Preparing Vegetables for Exhibit" available on the Polk County Fair Website for download or at the Polk County Extension Office.
4. For flower exhibits: all specimen flowers must be grown by the exhibitor. Furnish own containers. Fresh plant material is required unless otherwise specified.

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| OP200 | Vegetables |
| OP210 | Herbs |
| OP220 | Heirloom Vegetables |
| OP230 | Fruits |
| OP240 | Floriculture |

Open Class Photography Division

1. **BACKING:** All photographs must be mounted.
2. **PHOTOGRAPH SIZE:** Photographs can be any size up to and including 11" x 14".
3. **MATS:** Matting your photograph is optional.
4. **MEDIA:** We make NO distinction between film or digital photographs.
5. **ENTRY:** Photographer's name, photo title, date and other text must NOT appear on front of entry.
6. **PRESENTATION:** All photos must be unframed. Do NOT cover entry with cellophane, acetate or glass. There should be NO hooks or wires attached to the back.
7. **SERIES:** A series is a group of photographs that are related or tell a step-by-step story. Photographs must be mounted together in story order or sequence.

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| OP300 | People and Portraits |
| OP310 | Landscapes and Architecture |
| OP320 | Things & Still Life (Inanimate objects. Things that are NOT living or breathing.) |
| OP330 | Photo Series |
| OP340 | Black and White or Monochromatic |
| OP350 | Digitally Altered |
| OP360 | Animals, Insects & Wildlife |
| OP370 | Plants, Flowers & Trees |

Open Class Fine Arts Division

1. The work must be original work executed in the past calendar year. "Original" means that the artist has used his/her own concepts, ideas and techniques for execution of the artwork. The artist has not copied the ideas, techniques OR exactly duplicated the subject matter of another artist's work. Exception OP 405.
2. All work submitted must have a finished appearance; the media with which it is executed must be completely dry.
3. If the work is two-dimensional, it must not exceed 52" (4 feet, 6 inches) in either length or width. All two-dimensional adult work done with oil or acrylic paint must be presented framed, a canvas stretched on a wooded frame is considered framed; work done in pastels, watercolor, drawings and prints must be framed, covered with glass or Plexiglas.
4. Three-dimensional work will not be accepted if it exceeds 60" (5 feet) in any direction, is excessively fragile or heavy. Three-dimensional work must be presented on a sturdy base. A Canvas stretched on a wood frame is an acceptable base.
5. Work by youth may not exceed 30" (2 feet, 5 inches) in any direction.

CATEGORIES FOR EXHIBITION

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| OP400 | Painting: oils, tempera, acrylics, watercolor, and mixed media |
| OP405 | Non Original Painting: Includes paintings done in classes or workshops. |
| OP410 | Scrapbooking |
| OP420 | Drawings: charcoal, pencil, ink, graphite, and pastels |
| OP430 | Prints: commercial print processes such as giclee prints or computer scanned images of photographs are not allowed. |
| OP440 | Sculpture: excessively fragile, heavy or large sculptures (not to exceed 60" in any direction) are not acceptable. |
| OP450 | Pottery: handmade earthenware, stoneware and porcelain. Delicately constructed work requiring more than normal careful handling is not eligible. |
| OP460 | Art Glass: hand-blown glass, stained glass and reverse glass painting. |
| OP470 | Fiber: weaving, fiber construction, batik, tie dyeing, knotting, appliqué, and trapunto. |
| OP480 | Woodworking: Constructed or refinished wood product, including wood burning. |
| OP490 | Mixed Media: combines a variety of media in a single artwork. |
| OP495 | Other Fine Arts: Exhibit that does not fit in any above category. |

Open Class Textiles Division

1. All articles entered in this department must strictly be the work of the exhibitor.
2. Articles may not have been exhibited in this department before.
3. The Management will use diligence to insure the safety of articles after their arrival and placement, but in no case will they be responsible for any loss or damage that may occur.

CATEGORIES FOR EXHIBITION

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| OP500 | Needlework: such as Embroidery, Cross Stitch and Needlepoint |
| OP510 | Handwork: Knitting, Crochet and Tattng |
| OP520 | Quilting |
| OP530 | Sewing: Clothing |
| OP540 | Sewing: Other |

Open Class Foods Division

1. All entries in the Food Department must be the product of the exhibitor, made in the home kitchen and not a means of livelihood.
2. ONLY class-winning entries will remain in place throughout the Fair. All other baked goods that do not place become the property of the Polk County Fair and will be sold at the bake sale
3. Any exhibit considered to be a food safety risk or portray a food safety risk will not be accepted, judged or displayed.
4. All food products/exhibits should be appropriate for human consumption.
5. Food product exhibits must be prepared, baked or cooked using only food grade utensils and containers.
6. Products that require refrigeration will not be accepted, judged or displayed. Meat jerky products are prohibited.
7. The recipe must be included for any prepared food exhibit; credit the source of the recipe.
8. Only food processed in the last calendar year is acceptable. Current USDA and/or Iowa State University guidelines for home food preservation must be used. For more information call the ISU Answer Line at 1-800-262-3804.
9. Preserved food exhibits must include two product samples. One will be opened for evaluation and discarded; the second will be placed on display and returned to the exhibitor. All perishable food products will be discarded when removed from display.
10. Prepared foods should be placed on a firm disposable plate or flat cardboard. Place food product exhibit in an enclosable plastic bag with entry tag fastened outside the bag.

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| OP600 | Breads |
| OC610 | Pies |
| OP620 | Cookies, Bars and Brownies |
| OP630 | Preserves |
| OP640 | Canning |
| OP650 | Cake Decoration |