# FALL FESTIVAL 2023

**VERMONT GRANGERS WORKING IN OUR COMMUNITIES**

**Chairman: Beth Morse, 92 Happy Valley Rd, Middlebury, VT 05753**

 **Tele: (802)388-2653; Email:** **morbe8@live.com**

The Fall Festival Committee extends a cordial invitation to all Grangers and non-Grangers to exhibit at the festival. It is our pleasure to present the opportunity for all to showcase the quality products they have produced. Thank you for sharing your work with us. For more information, please read the following guidelines:

* You can pre-register your items by August 26th, send a copy of your entry form to Beth Morse 92 Happy Valley Rd Middlebury, VT 05753 or morbe8@live.com. This is to ensure a smoother process.
* All entries will be accepted starting at 5pm on Friday of the Festival and no later than 10:00 am on Saturday. If you have not pre-registered your items that is ok, we will still except them.
* Exhibitors of all ages are welcome and do not need to be Grangers.
* All entries must be created, grown, or prepared by the person entering.
* A complete entry form must accompany all items to be displayed. Indicate on the form if the item is or isn’t to be donated to the auction.
* Items are entered for display at your own risk. All items not for auction must be picked up by 5:00 pm on Saturday. The festival committee will not be responsible for items and ribbons not picked up.
* Judging will start at 10:30 am on Saturday. All exhibits are closed to the public during this time.
* Paper plates (unless otherwise indicated) will be provided for entries and your entry number will be assigned at check in.
* The Fall Festival Committee reserves the right to photographically and/or electronically document any item entered for use in publications, publicity material or purposes deemed necessary to the Fall Festival operations.

Divisions:

* Juniors I (ages 5 – 7) Be sure to mark Junior entries as these will be judged separately.
* Juniors II (ages 8 – 10) Be sure to mark Junior entries as these will be judged separately.
* Juniors III (ages 11 – 14) Be sure to mark Junior entries as these will be judged separately.
* Youth (14 – 21) Be sure to mark Youth entries as these will be judged separately.
* Young Adult (22 – 35)
* Grangers/Adult (36 – 59)
* Senior (age 60 & up)
* Family – All members of the family must enter one entry form and live in the same household. If there are any juniors or youth within the Family, please attach a separate entry form as well for their items.

Prizes:

* Awards are based on the person or family with the largest number of blue ribbons. Red ribbons will be considered in case of a tie.
* $25.00 and Master’s Cup – (Grange Member only) Member's name will be inscribed on Master’s Cup/Plaque.
	+ $25.00 to Family - Family must live in the same household and enter under the same exhibitor number,
	+ $25.00 to Junior (one prize for each Junior Division). Group entries will be disqualified.
	+ $25.00 to Senior (age 60 & up)

**Fruits & Vegetables**

**Suggestions for Preparing Fruits & Vegetables for Display**

* **Apples/Pears** – Clip stems level with fruit. Polish with dry cloth. Uniform in size.
* **Apricots/Peaches** – Stems should be removed. Uniform in size.
* **Asparagus** - Select straight, dark green spears. They should be at least 1/2-inch diameter at the butt end and trimmed to a uniform length of 7 to 8 inches. Display in water to prevent wilting.
* **Beans** - Harvest beans at tender stage with no noticeable bulges due to enclosed seeds. Use scissors to cut beans from plant; do not wash; wipe with soft cloth; trim stems to ¼ inch.
* **Berries** – (Blueberries, Blackberries & Raspberries) Should be clean & uninjured. Ripe & uniform in color.
* **Broccoli** - Over 3-inch head diameter, remove all leaves. Head and stock six to eight inches long.
* **Brussels sprouts** - Sprouts should not be less than 1 inch in diameter. They should be round, fresh, and firm. The stems should be smoothly trimmed to about 1/4 inch.
* **Cabbage** - Do not peel excessively, leave layers of sound green outer leaves, but loose leaves should be removed. Trim root smooth with base of leaves.
* **Cauliflower** - Trim outer leaves even with outer edge of head, remove outer leaves, cut stem 1” below base of head.
* **Celery** - Trim leaves uniformly, cut roots even with stock.
* **Celeriac** - trim back roots to bulb.
* **Cherries/Plums** – Leave stems attached. Select plump, uniform, and ripe. Clean with soft brush or cloth.
* **Cucumbers** - Wipe clean with soft cloth, leave one quarter to one half inch stem.
* **Eggplant -** Select normal-sized fruit, well colored without greening or bronzing. Color should be deep purple, nearly black. The calyx or "cap" should be bright green with about 1/2 inch of stem remaining. Do not "oil" fruits to increase shine but polish lightly with a soft cloth.
* **Garlic** - One inch stem, trim root to one inch of bulb.
* **Grapes**- Clusters should be uniform in size. Clusters should be firm, compact & uniformly ripened.
* **Kale** - Select plants with bright stems and dark green, crisp leaves. Wash roots and exhibit whole plant with roots in water. Lower leaves may be removed if discolored.
* **Kohlrabi** - Select firm, tender stems 1-1/2 to 2-1/2 inches in diameter. Cut root off at base. Cut leaves to within 1-1/2” of bulb.
* **Leeks** - wash dirt off. Trim roots to 1/2”. Cut tops to 6”. Do not display in water.
* **Lettuce, Head** – Crisp, good color, & firm. Remove damaged outer leaves. Trim stem evenly at the base, retaining outer leaves.
* **Lettuce, Leaf** – Tender, young & fresh. Cut off stem at ground level, exhibit plant intact. Wash carefully to prevent damage.
* **Muskmelon or cantaloupe** ­- Most melons shown will be of the netted type. Should be shown without stem attached. Select well-formed, round fruits with slightly sunken stem scar. Netting should be well defined with the rind showing a grayish or yellowish tinge. Clean with a soft brush rather than washing.
* **Okra** - Select fresh, green, straight pods no longer than 4 inches with about 1/2 inch of stem attached. Clean by gently brushing, but do not wash pods.
* **Onions** - Pull onions at least one week before the Fair to allow for curing time; trim tops to 1-inch, trim roots to ¼” of bulb; remove outer covering on bulb but only enough to make onion look clean and attractive; do not peel.
* **Peas** - Select large, plump, bright green pods well filled with seeds at the eating stage. Do not wash and handle carefully to preserve the waxy "bloom" on the pods.
* **Peppers, sweet, green, red, yellow, orange** - green peppers should not be streaked with color. Select large, deeply colored, heavy fruits. Cut stem squarely 1/2 to 1 inch long. Select for uniform number of lobes. Wipe clean if necessary.
* **Peppers, hot** - Select for uniform color development, shape, and size. Allow about 1/2 inch of stem remaining.
* **Potatoes** - Brush or wipe off with soft cloth, a paint brush works well. Be careful to avoid fork marks while digging.
* **Pumpkin** - Select only symmetrical round or oval fruits. Each pumpkin should stand upright and have a uniformly developed color characteristic of the variety. Cut stems 2 to 3 inches long, depending on the size of the pumpkin. Wash or wipe clean, but do not polish away the natural wax on the surface.
* **Rhubarb** - Trim leaves two inches of leaf blade attached to stalk. Display in jar with water.
* **Roots** - Leave tops approximately one inch long on carrots, beets, parsnips, radishes, turnips. Wash carefully but do not scrub. Leave one tail on root.
* **Rutabaga –** Uniform, smooth, 3 – 5 inches in diameter. Side roots should be carefully trimmed, leaving the taproot.
* **Spinach** - Select thick, crisp, deeply colored plants. Roots should be washed, and any lower, discolored leaves removed. Exhibit with roots in water.
* **Squash, summer** - Harvest close to time of exhibit, & hold in refrigeration. Summer squash should be young and tender. Brush gently to clean or wash if necessary. Trim stems from 1/4 to 1/2 inch.
* **Squash, winter** - Harvest when well matured with hard rinds. Color should be fully developed & typical of the variety. Brush gently to clean, or wash if essential, but do not remove any waxy natural covering that may be present in some varieties. Allow about 1 inch of stem to remain.
* **Strawberries** – Stem & cap should remain attached. Uniform in size, shape & color. Firm & free of injury.
* **Sweet Corn** - Peel back husk to a width of one inch. Kernels should be visible for a width of 3-5 rows along the length of ear. Trim nub to 1 inch from base of ear.
* **Swiss chard** - Select crisp, well-colored leaves with bright, tender stems. Leaves and stems should be 8 to 10 inches long. Wash if necessary and exhibit with stems in water.
* **Tomatoes** – Firm without cracks. Remove stems. Exhibit with stem end down. Wash if necessary.
* **Watermelon** - Select large, well-shaped symmetrical melons with good color development typical of the variety. When cleaning melons, do not remove the waxy covering. About 1 to 1-1/2 inches of stem should remain on the melon.

**Category A – Arrangement**

Most colorful and artistic display by a home gardener or community gardener presenting:

* Fruits
* Vegetables
* Edible flowers

Display will be judged on color, variety of fruits, vegetables and flowers, and artistic presentation. Container to be chosen by the exhibitor.

**Category B – Vegetables**

**Class 1**

* Be sure to have the correct number of vegetables in each lot.
* Please label varieties of all vegetables, tomatoes, and fruits

|  |  |  |  |
| --- | --- | --- | --- |
| Asparagus – 5 | Celery – 1 bunch | Leeks – 3 | Potatoes – 5  |
| Beans – 12  | Celeriac – 1 | Lettuce, Head - 1 | Pumpkin – 1 |
| Beets – 5 | Corn – 5 ears | Lettuce, Leaf – 1 plant | Radishes – 5 |
| Broccoli – 1 head | Cucumbers – 3  | Onions – 3 | Potatoes – 5  |
| Brussels sprouts – 1 pint | Eggplant – 1 | Parsnips – 5 | Pumpkin – 1 |
| Cabbage – 1 head | Garlic - 3 | Peas – 12 | Tomatoes – Cherry/Grape – 12 |
| Carrots – 5 | Kale – 1 bunch | Peppers, Sweet – 3 | Tomatoes – Roma/Eating – 5 |
| Cauliflower – 1 head | Kohlrabi – 1 | Peppers, hot – 5 | Turnips - 5 |

**Category B – Vegetables (continued)**

 **Class 2 - Pumpkin/Gourd Art**

Pumpkins/Gourds will be carved/painted on site. This contest is open to juniors, youth, and adults. A free pumpkin will be provided to the first 10 competitors for carving/painting though you may bring your own. Brushes and paints will be provided. Only one entry per person. Attached decorations to pumpkins/gourds are allowed (must provide your own decorations).

* Ages 5-10 (painting only)
* Ages 11-15(painting only)
* Adult painted or carved pumpkins
	+ Adult painted/carved pumpkin- Ages 16 & up
	+ Carved pumpkin/gourd (Adults only. (Anyone under 18 must have permission from parent or guardian) Adults need to bring their own carving tools.
		- Carved pumpkins/gourds must be free hand carving, no template, tracing, and carving. Though you may draw out your design prior to the contest.

**Judging Criteria -** Pumpkins/Gourds will be judged on the following factors:

|  |  |
| --- | --- |
| **Scoring on a scale of 1 to 10 with 10 being the best** | **Score** |
| Creativity (1 – 10 points) |  |
| Workmanship (1 – 10 points) |  |
| Details (1 – 10 points) |  |
| “Wow” Factor (1 – 10 points) |  |
| **TOTAL** |  |

**Category C – Fruit**

* Be sure to have the correct number of Fruits in each lot.
* Please label varieties of all vegetables, tomatoes, and fruits

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| --- | --- | --- |
| Apples – 5  | Cherries – 8 | Melons (Ex. Watermelon/Cantaloupe) - 1 |
| Apricots – 5 | Grapes – 5 bunches  | Pears – 5 |
| Berries (Ex. Blue, Black, Raspberry & Strawberry) – ½ pt  | Plums – 5 |

**Category D – Canning**

* Only standard canning jars permitted. No cloth decorations on jars. The jar must be sealed with a jar ring left on it.
* No artificial color or preservative can be used. All entries must be preserved during the 12 months prior to the 2023 Festival and must be preserved by the exhibitor.
* Each jar must be accompanied by a file card with the recipe used, processing time and processing procedure.
* All entries must be properly sealed and processed according to USDA recommendations for that product.
* Entries will be judged on appearance, packaging, & cleanliness of containers.

|  |  |  |
| --- | --- | --- |
| Fruits | Juices | Preserves/Marmalades |
| Chutney | Mincemeat | Salsas |
| Jellies | Pickles | Vegetables |
| Jams |  |  |

**Judging Criteria**

* Jellies, Jams, and Other Sweet Spreads
	+ Pack, Color, Clarity (Jellies), Consistency, & Container
* Fruit Preserves
	+ Pack, Quality of Fruit, Quality of Syrup, & Container
* Preserve, Marmalade
	+ Clarity or Clearness, Color, Pack, Consistency & Container
* Fruit Butters
	+ Color, Pack, Consistency, & Container
* Pickled & Fermented Foods
	+ Size and Shape, Pack, Color, Liquid & Container
* Canned Fruits, Tomatoes & Vegetables
	+ Pack, Quality of Product, Quality of Liquid & Container
* Juices
	+ Pack, Clarity, Color, Consistency and Container

**Category E – Flowers**

**Class 1 – Cut Flowers**

Specimens of Cut Flowers will be judged for the following:

• Good quality blooms.

• Appropriate length and size of stem.

• Good quality foliage.

• Size, form, and appropriate number of flowers, according to Lot # Guidelines.

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| **Perennials** |
| Chrysanthemum – 5 stems | Delphinium – 3 | Phlox – 3 stems |
| Dahlia – 1 | Gladiolus – 1 | Rose – 1 Stem |
| Daisy - 5 | Lily – 1 stem | Other – 3 stems |
| Daylily – 1 |  |  |
| **Annuals**  |
| Aster – 6 | Dianthus – 12 stems | Petunia – 6 stems |
| Bachelor’s Button – 6 | Everlasting Flower – 6 stems | Salvia – 6 |
| Bells of Ireland – 3 | Gaillardia – 6 | Snapdragons – 6 |
| Calendula – 3 stems | Marigold – 6 stems | Sweet Peas – 12 stems |
| Celosia – 3 Stems | Nasturtium – 6 | Verbena – 6 stems |
| Cleome – 6 stems | Pansy – 12 stems | Zinnia – 6 stems |
| Cosmos – 6 stems |  |  |

**Class 2 – Potted Plants**

Container Plants will be judged for the following:

• Abundance of blooms and quality of color.

• Good quality foliage and color.

• Health of Plant

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| --- | --- | --- | --- |
| African Violet – 1 plant | Desert Garden – featuring cacti & succulents | Foliage – 1 plant | Succulents – 1 plant |
| Begonia – 1 plant | Dish Garden – variety of plants excluding cacti & succulents | Fuchsia – 1 plant | Terrarium – closed container featuring mixed plants, excluding cacti & succulents |
| Bulb – 1 plant | English Ivy – 1 plant | Geranium – 1 plant |
| Cactus – 1 plant | Fern – 1 plant | Philodendron – 1 plant | Trailing Plant – 1 plant |
| Coleus – 1 plant | Flowering – 1 plant | Mixed Planter – 3 to 5 plants | Vine – 1 plant |

**Class 3 – Herbs, Edible Flowers**

1. Herb Theme Garden – Collection of related herbs grown in one container at least 3 in container or grown in an individual pot grouping. (i.e., spaghetti sauce garden, salsa garden, Medicinal). Label the varieties.
2. Herb Collection – Best Display of at least five different kinds of herbs normally used to flavor foods (at least one bunch each in individual vases of water) Label with a sign.

**Class 4 – Wearable Flowers**

Examples:

* Corsage – A pin on or wrist style floral bouquet of fresh, dried, or artificial flowers & foliage
* Headband or Crown – a floral bouquet of fresh, dried, or artificial flowers & foliage
* Hair Comb - a floral bouquet of fresh, dried, or artificial flowers & foliage

Use your creativity, lace, ribbons, and other decorations may be included in your design.

**Category F – Eggs**

Enter your best dozen fresh home-grown eggs and see how they stack up. They will be judged on shape, shell, color, and freshness.

* Brown eggs – 1 doz.
* White eggs – 1 doz.
* Other – 1 doz.

**Category G – Maple & Honey**

**Class 1 – Maple**

1. All entries must have been produced by the exhibitor from trees located in Vermont since the 2022 Festival.

2. All syrups should be entered in clear glass jars.

3. All products must meet current USDA Maple Syrup Grades & Standards found at: https://www.ams.usda.gov/sites/default/files/media/MapleSyrupStandards.pdf

4. Entries will be judged on color, density, clarity & container

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| --- | --- | --- |
| * Maple syrup – 1 pint
 | * Maple Cream – ½ pint
 | * Maple Sugar – 3 cakes
 |

**Class 2 – Honey**

Honey must be purely produced by bees in Vermont with no additives and be true to the entry category and produced by the exhibitor.

**Judging Criteria**:

* Extracted Honey – Cleanliness (no foam or dirt), Density, Clarity (no crystals),
* Creamed Honey – Fineness of crystals, firmness, & lack of foam
* Honeycomb – color, appearance, lack of granulation & pollen

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| --- | --- | --- |
| * Honey – 1 pint
 | * Creamed Honey – ½ pint
 | * Honeycomb – 1 pint jar
 |

### **Category H – Culinary**

**Class 1 – Baking/Cooking**

Rules:

1. All foods must be “MADE FROM SCRATCH". No boxed mixes of any kind including cake mixes, pie crusts, etc. will be accepted in any category.
2. EVERY entry must include a LEGIBLE recipe, written or printed on PLAIN paper or PLAIN cardstock; these will become the property of the Fall Festival Committee. Pies must include recipes for both crust and filling. Cakes must include recipe for both cake and frosting.
3. Please use disposable plates or pans. The Fall Festival and Grange Center Committees will not be responsible for plates or pans.

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| **Types** |
| 1. **Raised Breads**
 | 1. **Quick Breads**
 | 1. **Cakes (≤ 10 inches in diameter)**
 |
| Bagels – 4 | Biscuits – 4 | Angel Food – 1 |
| Coffee Cake (Raised) – 1 | Brownies – 4 | Carrot Cake – 1 |
| Donuts (Raised) – 4 | Coffee Cake - 1 | Chiffon – 1 |
| Plain Rolls – 4 | Donuts – 4 | Cupcakes (Frosted/decorated) – 4 |
| Sourdough – 1 | Irish Soda Bread – 1 | Layered (Frosted/decorated) - 1 |
| Sweet Rolls – 4 | Loaf – 1 | Loaf – 1 |
| Wheat Loaf – 1 | Muffins – 4 | Pound – 1 |
| White Loaf – 1 | Scones – 4 | Sponge – 1 |
|  |  |  |
| 1. **Cookies**
 | 1. **Pies/Tarts**
 | 1. **Candies**
 |
| Bars – 4 | Chiffon – 1 | Brittle – 5 |
| Drop – 4 | Cream – 1 | Carmel – 5 |
| Filled – 4 | Custard – 1 | Chocolates – 5 |
| Fried Cookies – 4 | Galette – 1 | Fudge – 5 |
| Molded – 4 | Meringue – 1 | Jelly Candies – 5 |
| No bake – 4 | Pot Pie – 1 | Lollipops – 5 |
| Pressed Cookies – 4 | Quiche – 1 | Stained Glass – 5 |
| Rolled or cutout – 4 | Silk - 1 | Taffy – 5 |
| Sandwich – 4 | Tart – 1 | Toffee – 5 |

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| **Class 2** – King Arthur Sponsored King Arthur has gratuitously donated the below prizes for a special baking contest for both Juniors and Youth this year.  RULES:1. Pre-entry is not required but greatly appreciated. 2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.3. Contestant may use their own recipe within the category of the baking contest. Parent supervision is highly recommended for the Juniors. All Junior entries are expected to be carried out with minimal adult involvement.4. An entry form must accompany the entry (form provided below).5. Must provide a legible recipe with the entry, preferably typed.6. All entries must be submitted on a disposable container for judging. 7. Judging criteria: * TASTE: 50 points
* OVERALL APPEARANCE + CREATIVITY: 25 points
* TEXTURE: 25 points
* TOTAL: 100 Points

8. Failure to follow the rules may result in disqualification.9. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).Contest: **Decorated Cookies** (4) – Your own recipe. Each entry must be accompanied by a file card with the recipe used. Be creative, using edible decorations is allowed. **Junior Prizes: (5 – 14)*** First place $40 gift card
* Second place $25 gift card
* Third place King Arthur Tote Bag

**Youth Prizes: (15 – 18)*** First place $75 gift card
* Second place $50 gift card
* Third place $25 gift card

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| **ENTRY FORM FOR THE KING ARTHUR BAKING CONTEST****Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Telephone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_****Grange name & #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_****Mailing Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_****Check the one that applies: Junior: \_\_\_\_\_\_\_\_ Youth: \_\_\_\_\_\_\_**  |

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### **Category I – Arts & Crafts**

Rules:

1. All entries must be made by the exhibitor during the 12 months prior to the 2023 Festival.
2. Each exhibitor may enter only one item per category for judging.
3. All quilts must have dimensions listed on tags.
4. Wearables must have sizing on tag.
5. All items must be individually tagged with provided tags and attached to item by safety pin or string.

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| --- |
| **Classes** |
| 1. **Knitting**
 | 1. **Crochet**
 | 1. **Sewing**
 | 1. **Quilts**
 |
| Garments1. Adult
2. Child
3. Vest
 | Garments1. Adult
2. Child
3. Vest
 | Garments1. Adult
2. Child
3. Vest
 | Garments1. Adult
2. Child
3. Vests
 |
| Infant Items 1. Baby Blanket
2. Infant garment
3. Baby hat, booties
4. Toys
 | Infant Items 1. Baby Blanket
2. Infant garment
3. Baby hat, booties
4. Toys
 | Infant Items 1. Baby Blanket
2. Infant garment
3. Baby hat, booties
4. Toys
 | Infant Items1. Baby Quilt
2. Bibs
3. Toys/books
 |
| Accessories1. Hats
2. Scarves
3. Mittens or gloves
4. Socks or slippers
5. Shawls
 | Accessories1. Hats
2. Scarves
3. Shawls
4. Slippers
 | Accessories1. Hats
2. Scarves
3. Shawls
4. Handbags
5. tote bags
 | Accessories1. Hats
2. Scarves
3. Slippers
4. Handbags
5. Tote bags
 |
| Home Décor1. Pillows
2. Afghans
3. Dishcloths
 | Home Decor1. Afghans
2. Tablecloths
3. Curtains
4. Potholders
5. Dishcloths
 | Home Décor1. Pillows
2. Tablecloths
3. Curtains
4. Placemats
5. Potholders
 | Home Décor1. Pillows
2. Bed Quilts
3. Wall Hanging
4. Table runners
5. Placemats
 |
| 1. **Embroidery/ Needlepoint**
 | 1. **Handmade Jewelry**
 | 1. **Basketry**
 | 1. **Rugs**
 |
| 1. Cross Stitch
2. Punch
3. Ribbon
4. Crewel
5. Candlewick
6. Chicken Scratch
7. Beading
 | 1. Wire Wrap
2. Strung Beads
3. Chainmail
4. Paper
5. Knitted
6. Crocheted
 | 1. Coiled
2. Plaiting
3. Twining
4. Wicker
 | 1. Woven
2. Braided
3. Latch Hook
4. Crocheted
5. Knit

\*No larger than 40”x24” |
| 1. **CHRISTMAS CRAFTS**
 | 1. **DOLLS & MINIATURES**
 | 1. **WOODWORKING**
 | 1. **PAPER CRAFTS**
 |
| 1. Ornaments
2. Wreaths
3. Stockings
4. Tree skirts
 | 1. Dolls
2. Doll houses
3. Dioramas
4. Individual pieces
 | 1. Toys, models
2. Furniture
3. Jewelry Boxes
4. Carving
5. Wood burning
 | 1. Quilling
2. Papier Mache
3. Note Cards
4. Origami
5. Paper Model
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### **Category J – Art Gallery**

* The Art Gallery is open to all artists interested in showing ceramics, drawings, paintings & photographs. Two works per artist if space allows.
* All paintings, drawings and photographs must be ready for hanging & must have the artist’s name, title of work and category on the back. Matted and framed but no glass.
* Canvas paintings do not need to be framed but must be ready to hang.
* Works are judged based on artistic merit, including originality, composition, technique & mastery of the medium.
* The Fall Festival Committee reserves the right to disqualify & remove entries deemed to be in poor taste or not family friendly at their sole discretion.

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| --- | --- | --- | --- |
| **Photography** | **Painting** | **Drawing** | **Ceramics/Pottery** |
| 1. Aerial
2. Black & White
3. Nature
4. Panoramic
5. Underwater
 | 1. Acrylic
2. Oil
3. Watercolor
4. Pastel
5. Collage
6. Ink
 | 1. Caricature
2. Cartoon/Comics
3. Doodling
4. Sketch
5. Stippling
 | 1. Sculpture
2. Tile
3. Wheel Thrown
4. Coil
5. Pinch
6. Slab
 |

**Class K - Fair Booth Exhibit:**

A card table size exhibit to display at Fall Festival. Bring your own card table (there is a limited supply available at the Grange Center).

Theme: **Vermont Grangers Working in our Communities.**

* With a few changes, your local fair booth exhibit can easily be changed to this theme.
* Be sure the theme appears somewhere in your exhibit.
* Prizes - First Place: $15.00; Second place $10.00; Third place $5.00.

**Judging Criteria**

|  |  |
| --- | --- |
| **Scoring on a scale of 1 to 10 with 10 being the best** | **Score** |
| An exhibit has 30 seconds to attract someone’s attention. Scored on how well this is done. |  |
| An exhibit has another 30 seconds to keep their attention. Scored on how well this is done. |  |
| Exhibits should be colorful and attractive, yet simple and uncluttered. Scored on how well this is done |  |
| Was the theme of: **Vermont Grangers Working in our Communities** on the exhibit and was it demonstrated? Scored on how well this is done |  |
| **TOTAL** |  |

## **FALL FESTIVAL ANNUAL GRANGE**

## **2023-2024 REPORT**

## ***Report for Fall Festival held in September 2023***

Grange Name and Number \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Master \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

*Include Additional Information and pictures (on extra page or on back of this form)*

List Grange Members attending Fall Festival:

List member and number of entries in contests

Attach Picture of Card Table Exhibit

**You need to provide evidence to earn your points**

|  |  |
| --- | --- |
| **SUBORDINATE/COMMUNITY GRANGE SEAL REQUIREMENT** | Points Earned |
| 30pts | Submit Completed Report |  |
| 10pts | Members Attending Fall Festival (10 pts per Member) ­ |  |
| 10pts | Members entering contests (10 pts per person) |  |
| 40pts | Card table exhibit  |  |
| **Must total at least 80 points to receive a seal – Total your Points Here** |  |
| **POMONA GRANGE SEAL REQUIREMENTS** | Points Earned |
| 30pts | Submit Completed Report |  |
| 10pts | Members helping run a game/contest (10 pts per person) |  |
| 50pts | Pomona Card table exhibit  |  |
| **Must total at least 80 points to receive a seal – Total your Points Here** |  |

### **Fall Festival Entry Form**

#### **(To be completed by exhibitor before entries are accepted)**

Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Grange Name & No. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Grange Member? [ ] Yes [ ] No (Non-grange members may enter but must be sponsored by a Grange) Sponsoring Grange Name & No. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Division:

[ ] Junior I (5-8 yrs.) [ ] Junior II (8-10 yrs.) [ ] Junior III (11-14 yrs.)

[ ] Youth (14-21 yrs.) [ ] Young Adult (22-35 yrs.)

[ ] Adult (36-59 yrs.) [ ] Senior (60 ≥ yrs.)

[ ] Family (Please attach a separate entry form for any Jr/Youth entries included w/ Family)

Do you want your ribbons? [ ] Yes [ ] No

|  |  |  |  |
| --- | --- | --- | --- |
| **Class from Premium List** | **Description** | **Is item being donated to auction?**  | **Award** |
|  | **CLASS** | **Name** |
| Example | E | Fresh Flower Arrangement | Example of entry – Wildflowers | Yes |  |
| **1** |  |  |  | No Yes | **B R Y** |
| **2** |  |  |  | No Yes | **B R Y** |
| **3** |  |  |  | No Yes | **B R Y** |
| **4** |  |  |  | No Yes | **B R Y** |
| **5** |  |  |  | No Yes | **B R Y** |
| **6** |  |  |  | No Yes | **B R Y** |
| **7** |  |  |  | No Yes | **B R Y** |
| **8** |  |  |  | No Yes | **B R Y** |
| **9** |  |  |  | No Yes | **B R Y** |
| **10** |  |  |  | No Yes | **B R Y** |
| **11** |  |  |  | No Yes | **B R Y** |
| **12** |  |  |  | No Yes | **B R Y** |
| **13** |  |  |  | No Yes | **B R Y** |
| **14** |  |  |  | No Yes | **B R Y** |
| **15** |  |  |  | No Yes | **B R Y** |