

Great Smoky Mountains Heritage Center, Townsend, Tennessee

BLUE RIBBON COUNTRY FAIR 2009

presented by

Clayton Homes and Great Smoky Mountains Association

Saturday, September 26, 2009

Entries Close September 21, 2009

Fair Schedule

Friday, Sept 25	Entries Brought to Grounds – EXCEPT Poultry & Honey Show	8:30 AM – 5 PM
Friday, Sept 25	Judging – All Divisions EXCEPT Poultry & Honey Show	5:30 PM – 8 PM
Saturday, Sept 26	Poultry & Honey Show Entries Brought to Grounds	8 AM – 10 AM
Saturday, Sept 26	Grounds Open to Public	10 AM – 5 PM
Saturday, Sept 26	Judging –Poultry Show & Honey Show	10:30 AM



Blue Ribbon Country Fair 2009 Committee

John Wilson, Chairperson

Wilda Cornett
John Davis
Ruth Davis
Ken Everett

Diane Headrick
Betty Peabody
Louise Presley
Robert Presley

Bob Patterson
Nancy Williams
Judy Krueger



EVENT SPONSORS

Akins Crisp Public Strategies; Anderson Rental; Barge, Waggoner, Sumner and Cannon; The Barn Event Center; Sheriff James Berrong; Joy Bishop; David and Marty Black; Blount Memorial Hospital; Michael Brady, Inc; Citizens Bank of Blount County; Comcast; DENSO Manufacturing Inc; Lamar Dunn and Associates; Foothills Farmers Coop; Garden Shop at Trillium Cove; Lowell and Diane Headrick; Hickory Construction; Ingram, Overholt and Bean; Jenkins & Stiles LLC; Joseph Construction; John and Connie Keeble; McCammon-Ammons-Click Funeral Home; McNutt Oil Company/Mr. Gas Markets; Miller's Funeral Home; The Lily Barn; Murlin's Music; ORNL Federal Credit Union; Bob and Jan Patterson; Rarity Communities, Inc; Smith Mortuary; Commercial Cutting; Barry and Jeanie VanWinkle; Vulcan Materials; Williams Realty





QUESTIONS?

Email:

Great Smoky Mountains Heritage Center

gsmhcevents@yahoo.com

maryjudith@comcast.net

OR

Visit: www.gsmheritagecenter.org

OR

Call: 865-448-0044



Fair Admission \$3.00 Per Person

FREE to Heritage Center members and children under 6



Blue Ribbon Country Fair 2009

Rules & Regulations

1. The fair will be open to the public on Saturday, September 26, 2009, from 10:00 AM to 5:00 PM.
2. There will be no entry fee for exhibits.
3. Entry form is attached or can be printed from website www.gsmheritagecenter.org Entries must be received at Heritage Center NO LATER THAN 5:00 PM, MONDAY, SEPTEMBER 21. Bring by in person, email to gsmhcevents@yahoo.com, or mail completed entry forms to Fair Entries, Great Smoky Mountains Heritage Center, P. O. Box 268, Townsend, TN 37882
4. All non-livestock entries EXCEPT Honey Show entries must be checked in by 5 PM on Friday, September 25, and all Livestock and Honey Show entries must be checked in by 10 AM on Saturday, September 26. No exceptions. See Fair Schedule for check-in and judging times for all divisions.
5. Premiums will be paid and ribbons given for first, second and third places only, in all classes EXCEPT Best Pie in the Cove contest. All youth exhibitors will receive a ribbon.
6. Trophies will be awarded in selected classes.
7. All exhibitors must be Blount County residents unless otherwise noted.
8. Only one entry per class per person will be accepted. Only one entry per crop accepted (duplication not permitted.)
9. Youth Exhibitor is any exhibitor in Grades 4-12 as of January 1 of current year.
10. If an entry is eligible for a specific class in its division (Beet Pickles in Pickles, for example), it cannot be entered in the "Other" class in any division.
11. All crops exhibited must be grown in current year.
12. Exhibits may not be removed before 5:00 PM on Saturday, September 26. No exceptions.

13. All exhibits must be removed by 7:00 PM on Saturday, September 26. Management and the fair committee will not assume responsibility for exhibits and/or articles left on the grounds.
14. Judging of all non-livestock entries will begin at 5:30 PM on Friday, September 25, and continue until all entries are judged.
15. Judging of Livestock and Honey Show entries will begin at 10:00 AM on Saturday, September 26.
16. All decisions of the judges are final
17. Concessions: No one will be allowed to sell or exhibit on the grounds unless they have been cleared in advance through the fair committee or GSMHC staff.
18. No bicycles, motorcycles, golf carts, ATV's or other vehicles will be allowed on the grounds at any time during setup or breakdown or during the fair itself.
19. No pets will be allowed on the grounds at any time during setup or breakdown or during the fair itself.
20. Persons exhibiting unbecoming conduct shall forfeit all prize money and/or be subject to removal from the grounds and/or prosecution.
21. The fair committee reserves the right to consider entries for display only if, in the opinion of the fair committee, the entry does not meet entry guidelines.
22. The fair committee reserves the right to refuse any entry for any reason whatsoever.
23. The fair committee reserves the right to prohibit animals from entering the grounds or to have animals removed from the grounds if they present a threat to public safety.
24. The fair committee reserves the right to substitute judges.
25. Times, locations and classes offered are subject to change
26. Great Smoky Mountains Heritage Center and the 2009 Blue Ribbon Country Fair Committee will not be held liable for any damage that may occur to a participant or participant's property during the fair or contest activity; any bodily injury that may occur to, or by, a participant during the fair or any contest activity; any lost or stolen articles during the fair or contest activity.



LIVESTOCK SHOW

Livestock Health Requirements

All livestock must comply with the Tennessee state livestock health requirements for fairs and exhibits. All livestock exhibitors must have a current health certificate on each animal brought to the grounds. Poultry will be tested on-site.

Department PS: Poultry Show
Cantilever Barn (Large Barn)
Judge: Dave Coling

Large Fowl

Class 1	American, Adult Exhibitor
Class 2	American, Junior Exhibitor
Class 3	Asiatic, Adult Exhibitor
Class 4	Asiatic, Junior Exhibitor
Class 5	English, Adult Exhibitor
Class 6	English, Junior Exhibitor
Class 7	Mediterranean, Adult Exhibitor
Class 8	Mediterranean, Junior Exhibitor
Class 9	Continental, Adult Exhibitor
Class 10	Continental, Junior Exhibitor

- Class 11 AOSB, Adult Exhibitor
- Class 12 AOSB, Junior Exhibitor

Bantams

- Class 13 Modern and Old English Bantams, Adult Exhibitor
- Class 14 Modern and Old English Bantams, Junior Exhibitor
- Class 15 SCCL, Adult Exhibitor
- Class 16 SCCL, Junior Exhibitor
- Class 17 FL, Adult Exhibitor
- Class 18 FL, Junior Exhibitor
- Class 19 RCCL, Adult Exhibitor
- Class 20 RCCL, Junior Exhibitor
- Class 21 AOCCL, Adult Exhibitor
- Class 22 AOCCL, Junior Exhibitor



**Department VP: Vegetables/Produce
Auditorium**

Judge: John Coykendall, Master Gardener, Blackberry Farm

- Class 23 Tomato, Red, Plate of 3, Any Variety, Adult Exhibitor
- Class 24 Tomato, Yellow, Plate of 3, Any Variety, Adult Exhibitor
- Class 25 Tomato, Miniature Variety, Any, Plate of 3, Adult Exhibitor

- Class 26 Tomato, Red, Plate of 3, Any Variety, Junior Exhibitor
- Class 27 Tomato, Yellow, Plate of 3, Any Variety, Junior Exhibitor
- Class 28 Tomato, Miniature Variety, Any, Plate of 3, Junior Exhibitor

- Class 29 Bell Pepper*, Sweet, Plate of 3, Adult Exhibitor
- Class 30 Pepper, Hot, Plate of 3, Adult Exhibitor
- Class 31 Pepper*, Other, Plate of 3, Adult Exhibitor

- Class 32 Bell Pepper*, Sweet, Plate of 3, Junior Exhibitor
 - * Can be red, green, yellow or a combination
- Class 33 Pepper, Hot, Plate of 3, Junior Exhibitor
- Class 34 Pepper*, Other, Plate of 3, Junior Exhibitor

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- Class 35 Okra, Plate of 6, Red or Green, Adult Exhibitor
- Class 36 Okra, Plate of 6, Red or Green, Junior Exhibitor

- Class 37 Summer Squash*, Plate of 3, Adult Exhibitor
- Class 38 Summer Squash*, Plate of 3, Junior Exhibitor
 - * Can be yellow, zucchini, or other

- Class 39 Winter Squash, Butternut, Plate of 3, Adult Exhibitor
- Class 40 Winter Squash, Butternut, Plate of 3, Junior Exhibitor
- Class 41 Winter Squash, Cushaw, Plate of 3, Adult Exhibitor
- Class 42 Winter Squash, Cushaw, Plate of 3, Junior Exhibitor
- Class 43 Winter Squash, Other, Plate of 3, Adult Exhibitor

- Class 44 Winter Squash, Other, Plate of 3, Junior Exhibitor
- Class 45 Gourds, long-handled dipper, Adult Exhibitor
- Class 46 Gourds, long-handled dipper, Junior Exhibitor
- Class 47 Gourds, birdhouse, Adult Exhibitor
- Class 48 Gourds, birdhouse, Junior Exhibitor
- Class 49 Pumpkin, Large, Specimen, Adult Exhibitor
- Class 50 Pumpkin, Pie Pumpkin, Specimen, Adult Exhibitor
- Class 51 Pumpkin, Large, Specimen, Junior Exhibitor
- Class 52 Pumpkin, Pie Pumpkin, Specimen, Junior Exhibitor
- Class 53 Biggest Tomato, Specimen, Adult Exhibitor
- Class 54 Biggest Pumpkin, Specimen, Adult Exhibitor
- Class 55 Biggest Tomato, Specimen, Junior Exhibitor
- Class 56 Biggest Pumpkin, Specimen, Junior Exhibitor
- Class 57 Watermelon, Specimen, Any Variety, Adult Exhibitor
- Class 58 Watermelon, Specimen, Any Variety, Junior Exhibitor
- Class 59 Corn, Mature, Field Corn, Dry, Plate of 3, Any Variety, Adult Exhibitor
- Class 60 Corn, Mature, Field Corn, Dry, Plate of 3, Any Variety, Junior Exhibitor
- Class 61 Corn, Sweet Corn, Plate of 3, Any Variety, Adult Exhibitor
- Class 62 Corn, Sweet Corn, Plate of 3, Any Variety, Junior Exhibitor
- Class 63 Potatoes, Irish,, Plate of 3, Adult Exhibitor
- Class 64 Potatoes, Sweet, Plate of 3, Sweet, Adult Exhibitor
- Class 65 Potatoes, Irish, Plate of 3, Junior Exhibitor
- Class 66 Potatoes, Sweet, Plate of 3, Junior Exhibitor
- Class 67 Onion, Plate of 3, Any Variety, Adult Exhibitor
- Class 68 Onion, Plate of 3, Any Variety, Junior Exhibitor



Department BG: Baked Goods

Auditorium

Judges:

Mary Constantine, Food Editor, Knoxville News Sentinel

Sherri Gardner Howell, Publisher, Blount Today

Olivia Sipe, Miss Olivia's Table, The Daily Times

Bonnie Iannaconni, Heritage High School Food and Nutrition Teacher

Shanda Keller, Sanciful Creations

- Class 69 Yeast Loaf Bread, Baked in a standard loaf pan or bread machine, Open to all ages
- Class 70 Variety Loaf Bread, Baked in a standard loaf pan or bread machine, Open to all ages
(Examples: cheese, cranberry, banana, nut, raisin, etc.)
- Class 71 Pound Cake, Half of a bundt or tube cake only, Unfrosted, Open to all ages

- Class 72 Stack Cake, 7 layers, Open to all ages
 Class 73 Decorated Cake, 2 or 3 layers, amateurs only, **decorations only** will be judged
 Class 74 Apple Pie, no crumb crusts, top and bottom crusts, Open to all ages
 Class 75 Custard Pie, no crumb crusts, CHOCOLATE or COCONUT only with meringue on top,
 Open to all ages
 Class 76 Pumpkin, Sweet Potato or Cushaw Pie, no crumb crusts, no topping, Open to all ages

A GRAND CHAMPION—BEST PIE IN THE COVE—WILL BE SELECTED FROM THE WINNERS OF THE THREE PIE DIVISIONS.



**Department CA: Canning
 Auditorium**

Judges:

**Chris Sneed, Extension Agent II, UT Extension, Blount County
 Susan Keller, Kelmont Farms, former Home Economics Teacher**

Teresa LeQuire, Counselor, Maryville High School, former Family & Consumer Sciences Teacher

Pat Lafon, retired Family & Consumer Sciences Teacher

**** Please be advised that entries will be disqualified if the correct jar size is not used.**

There will be an area for local canners to display unusual, attractive jars of food for educational purposes. Any size of jar and any food will be accepted. This is a chance for the public to see additional skills. Examples: juices, salsa, fruits other than peaches, etc. These items will NOT be judged.

Fruits & Vegetables, Quart Jar, Adult Exhibitor:

- Class 77 **Peaches**
 Class 78 **Green Beans**
 Class 79 **Tomatoes—no juice**
 Class 80 **Soup Mixture**

Fruits & Vegetables, Quart Jar, Youth Exhibitor

- Class 81 **Peaches**
 Class 82 **Green Beans**
 Class 83 **Tomatoes—no juice**
 Class 84 **Soup Mixture**

Pickles, Pint Jar, Adult Exhibitor

- Class 85 **Beet Pickles**
 Class 86 **Cucumber Pickles**
 Class 87 **Pickle Relish**
 Class 88 **Pickles, Other**

Pickles, Pint Jar, Youth Exhibitor

- Class 89 **Beet Pickles**
- Class 90 **Cucumber Pickles**
- Class 91 **Pickle Relish**
- Class 92 **Pickles, Other**

Jellies, Jams, Preserves and Butter, **Pint Jar**, Adult Exhibitor—Fruit must be identified.

- Class 93 **Jelly**
- Class 94 **Jam**
- Class 95 **Preserves**
- Class 96 **Butter**

Jellies, Jams, Preserves and Butter, **Pint Jar**, Youth Exhibitor—Fruit must be identified.

- Class 97 **Jelly**
- Class 98 **Jam**
- Class 99 **Preserves**
- Class 100 **Butter**



Department HS: Honey Show
Judge: Joe or Stephanie Tarwater
Extracted honey must be in a one pound queen line or classic jar.
Comb honey must be in a one pint Mason jar.
All jars must be unlabeled.

- Class 101 Extracted, White
- Class 102 Extracted, Light Amber
- Class 103 Extracted, Dark Amber
- Class 104 Comb, White
- Class 105 Comb, Light Amber
- Class 106 Comb, Dark Amber
- Class 107 Beeswax
- Class 108 Homemade products made of beeswax
- Class 109 Frame of Light Honey
- Class 110 Frame of Dark Honey
- Class 111 Exhibit of bees and marked queen on comb in an observation hive.



Department MWP: Metal and Woodworking Projects
Amphitheater
Judge: TBA

- Class 112 Bird House, Wood
- Class 113 Bird House, Metal
- Class 114 Shelf with Key Hooks, Wood

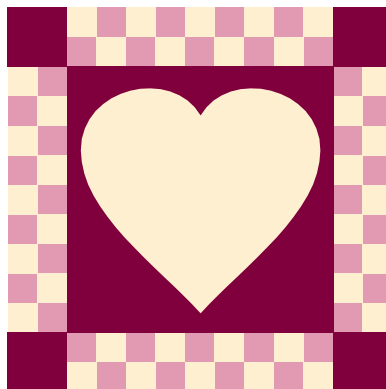
- Class 115 Rose Trellis, Metal
- Class 116 Miniature Cedar Chest
- Class 117 Nail Box, Wood



**Department FDS: Floral Design Show
Heritage Center (location TBA)
Judges: TBA**

This first-ever Floral Design Show is open to members of the Garden Clubs of Blount County, Tennessee. The theme this year is: MOUNTAIN HARVEST. The required dimensions are: 24” wide x no more than 32” high. No backgrounds allowed. Accessories are optional.

- Class 118 Fresh Flower Design
- Class 119 Dried Flower Design
- Class 120 Mixed Fresh and Dried Flower Design



Display quilts and quilting demonstrations are provided by Foothills Quilters.