

**2017 EAU CLAIRE Co.
OPEN CLASS**



FAIR BOOK

JULY 26-JULY 30, 2016

Updated 5.05.17

Eau Claire County Open Class Division 2017

Below is entry information for the Wine/Beer, Ceramics, and part of the Cultural Arts departments in the Open Class Division of the Eau Claire County Fair. **All other entries are the same as the Junior class rules, classes and lots.** However, PLEASE NOTE that no beef, sheep, swine, dog, cat, small pet, horse, dairy or goat are allowed for Open Class entry – except Saturday’s Dog Agility. Also note that only Enlargements are allowed for entry in the Photography department.

All open class entries, senior, and super senior entries must be in place at the fair by Thursday, July 27 at 7:30 p.m.

ENTRY FEES: All non-Senior open class entries have a \$5.00 fee per exhibitor. Senior and Super-Senior open class entries do not have an entry fee – except the wine and beer department, which is \$5 per entry. There is no limit on entries. *Please see below for entry information for Senior and Super-Senior departments.*

1. ENTRY DUE DATE - Completed fair entry form and entry fee can be brought to the fair. All exhibitors shall provide name, full address, and phone number on top of form. ANY interested person is eligible to enter Eau Claire County Fair Open Classes.
2. Entries on entry forms are determined by the first three (3) columns only (Dept., Class, and Lot), regardless of what else is written. Exhibitors are encouraged to write the fair book description of each entry.
3. Filling out entry form:
 - a. Only one article on each line.
 - b. Use ball point pen. Print clearly.
 - c. List all entries consecutively. *For example:*

DEPT	CLASS	LOT
101	A	1
114	B	1
114	B	2
 - d. If more than one entry form is used, staple the originals together and send them in at the same time.
5. Only ONE exhibit in EACH LOT number is allowed in any class or department. You cannot compete with yourself.
6. Limit 5 entries per class unless otherwise specified. On entry forms listing more than the maximum entries per class, additional entries will be scratched.
7. It is not required to enter championship classes. Championship ribbons may be awarded in department to items of outstanding quality. All correctly entered exhibits are automatically eligible.
8. Exhibitors may pick up their entry tags either at the Extension Office, 227 1st St West, Altoona, until 5:00 p.m. Tuesday of the Fair (July 25) or at the Fair Office at the Expo Center **before** 7:30 p.m. on Thursday, July 27. **ALL EXHIBITS must be in place by Thursday, July 27 at 7:30 p.m.**
9. Entry tags must be attached to exhibits. Check department number, lot number and description on each entry tag to be sure it matches the exhibit you entered.
10. Check the schedule published prior to the fair for specific judging times for each department. Open class and exhibits will be judged after junior entries within the department. **Senior and Super Senior exhibits will be judged on Friday, July 28, at 2:00 p.m.**
11. Entry forms, entry tags and entries on judge’s sheets cannot be changed unless the Fair Office made an error. Any errors should be corrected before judging. Any errors made by the Fair Office will be corrected at any time.
12. Articles not listed in this premium book, or the Junior Fair Book, cannot be brought to the fair for exhibition.
13. All entries must be the work of the exhibitor and must have been completed since the last fair unless

otherwise specified.

14. Individual participation ribbons will be awarded to each exhibitor. "Awards of Merit" may be given for outstanding exhibits. No premiums will be awarded.
15. Those articles intended to be hung must be brought in ready to be hung.
16. Exhibit size should not exceed 30"x36".
17. We do NOT have an antiques class.

FAIR DEPARTMENTS: Below are Fair Departments to choose from that are not listed in this book. Read the Junior Fair Book for entry information, judging, and location for each of these departments. It can be found online at: <http://eauclaire.uwex.edu/eau-claire-county-fair/> or you can contact the Eau Claire County UW-Extension Office to view a hard copy.

Dog Agility – Dept 109, Classes L-N

Animal & Vet Science – Dept 110B

Plant & Soil Science – Dept 114 (includes crops, fruits and vegetables)

Flowers & Houseplants – Dept 115

Photography – Dept 120 (enlargements section only!!)

Woodworking – Dept 122

Electricity – Dept 123

Mechanical Science – Dept 124

Scale Models – Dept 124b

Foods & Food Preservation – Dept 125

Clothing – Dept 126

Knitting and Crocheting – Dept 127

Home Furnishings & Quilting – Dept 128

Family Living/Child Development – Dept 129

Communications and Demonstrations – Dept 131

Health Science – Dept 134

NATURAL SCIENCES—DEPT 116

This department also includes the following classes – Birds, Wildlife, Insects, Forestry, Wildflowers, Geology, Astronomy, Taxidermy, Outdoor Sports and Recycling. Please see the Junior Fair Book for entry information.

Beer and Wine Judging

NOTE: Preregistration for the Beer and Wine Judging will take place July 1 through July 23 at Chippewa Valley Better Brewers, 529 Hobart, Eau Claire. Judging will take place Sunday, July 23, at the Expo Center, Building E. Entries must be brought in between 5:00 p.m. and 6:15 p.m. Judging will begin at 6:30 p.m. For Beer and Wine, only one entry per lot number is accepted. **\$5.00 per entry.** Winners will have photos displayed at Eau Claire County Fair and ribbons will be awarded.

Beer and Wine Entry

1. Each entry must be bottled in common wine bottles with cork, screw, or crown cap.
2. Each bottle must be labeled with the following: lot number, description of contents (note variety of grape, etc.), date (month and year) fermentation began, year wine was made, category entered, homebrew club (if any).
3. Wine will be judged individually on its own merits.
4. Bottle label and overall appearance of bottle is not judged. All wine entries must be clearly labeled.
5. **All entries will be opened and sampled. Remaining beer will be disposed. (We suggest a small bottle – 375 ml).**
6. **One bottle per lot number, properly labeled.**

CLASS OH-BREWMASTER Made from extract

Lot:

- | | |
|-------------------------------|---------------------------------------|
| 1. Light Lager | 16. Belgian and French Ale |
| 2. Pilsner | 17. Sour Ale |
| 3. European Amber Lager | 18. Belgian Strong Ale |
| 4. Dark Lager | 19. Strong Ale |
| 5. Bock | 20. Fruit Beer |
| 6. Light Hybrid Beer | 21. Spice / Herb / Vegetable Beer |
| 7. Amber Hybrid Beer | 22. Smoke-Flavored and Wood-Aged Beer |
| 8. English Pale Ale | 23. Specialty Beer |
| 9. Scottish and Irish Ale | Mead Style Entry Lots |
| 10. American Ale | 24. Traditional Ad |
| 11. English Brown Ale | 25. Melomel (Fruit Mead) |
| 12. Porter | 26. Other Mead |
| 13. Stout | Cider Style Entry Lots |
| 14. India Pale Ale (IPA) | 27. Standard Cider and Perry |
| 15. German Wheat and Rye Beer | 28. Specialty Cider and Perry |

CLASS OI-BREWMASTER Made from all grains

Lot:

- | | |
|-------------------------|---------------------------|
| 1. Light Lager | 8. English Pale Ale |
| 2. Pilsner | 9. Scottish and Irish Ale |
| 3. European Amber Lager | 10. American Ale |
| 4. Dark Lager | 11. English Brown Ale |
| 5. Bock | 12. Porter |
| 6. Light Hybrid Beer | 13. Stout |
| 7. Amber Hybrid Beer | 14. India Pale Ale (IPA) |

15. German Wheat and Rye Beer
16. Belgian and French Ale
17. Sour Ale
18. Belgian Strong Ale
19. Strong Ale
20. Fruit Beer
21. Spice / Herb / Vegetable Beer
22. Smoke-Flavored and Wood-Aged Beer

23. Specialty Beer
- Mead Style Entry Lots**
24. Traditional Ad
25. Melomel (Fruit Mead)
26. Other Mead
- Cider Style Entry Lots**
27. Standard Cider and Perry
28. Standard Cider and Perry

CLASS OJ-WINEMASTER – Made from a Kit

Lot:

- | | | |
|------------------------------|-----------------------------|---------------------------------------|
| 1. Dry red grape | | 23. Sweet berry, Raspberry |
| 2. Sweet red grape | 13. Dry fruit, any other | 24. Sweet berry, Cranberry |
| 3. Dry white grape | 14. Dry berry, Blueberry | 25. Sweet berry, any other |
| 4. Sweet white grape | 15. Dry berry, Blackberry | 26. Dry or sweet specialty, beet |
| 5. Rose-dry or sweet (grape) | 16. Dry berry, Strawberry | 27. Dry or sweet specialty, parsnip |
| 6. Sweet fruit, rhubarb | 17. Dry berry, Raspberry | 28. Dry or sweet specialty, tomato |
| 7. Sweet fruit, apple | 18. Dry berry, Cranberry | 29. Dry or sweet specialty, dandelion |
| 8. Sweet fruit, pear | 19. Dry berry, any other | 30. Dry or sweet specialty, any other |
| 9. Sweet fruit, any other | 20. Sweet berry, Blueberry | 31. Sparkling (any type) |
| 10. Dry fruit, rhubarb | 21. Sweet berry, Blackberry | 32. Any other wine (blends, etc.) |
| 11. Dry fruit, apple | 22. Sweet berry, Strawberry | |

CLASS OK-WINEMASTER – Made from Concentrate

Lot:

- | | | |
|------------------------------|-----------------------------|---------------------------------------|
| 1. Dry red grape | | 23. Sweet berry, Raspberry |
| 2. Sweet red grape | 13. Dry fruit, any other | 24. Sweet berry, Cranberry |
| 3. Dry white grape | 14. Dry berry, Blueberry | 25. Sweet berry, any other |
| 4. Sweet white grape | 15. Dry berry, Blackberry | 26. Dry or sweet specialty, beet |
| 5. Rose-dry or sweet (grape) | 16. Dry berry, Strawberry | 27. Dry or sweet specialty, parsnip |
| 6. Sweet fruit, rhubarb | 17. Dry berry, Raspberry | 28. Dry or sweet specialty, tomato |
| 7. Sweet fruit, apple | 18. Dry berry, Cranberry | 29. Dry or sweet specialty, dandelion |
| 8. Sweet fruit, pear | 19. Dry berry, any other | 30. Dry or sweet specialty, any other |
| 9. Sweet fruit, any other | 20. Sweet berry, Blueberry | 31. Sparkling (any type) |
| 10. Dry fruit, rhubarb | 21. Sweet berry, Blackberry | 32. Any other wine (blends, etc.) |
| 11. Dry fruit, apple | 22. Sweet berry, Strawberry | |

CLASS OL-WINEMASTER – Made from Natural Ingredients

Lot:

- | | | |
|------------------------------|-----------------------------|---------------------------------------|
| 1. Dry red grape | | 23. Sweet berry, Raspberry |
| 2. Sweet red grape | 13. Dry fruit, any other | 24. Sweet berry, Cranberry |
| 3. Dry white grape | 14. Dry berry, Blueberry | 25. Sweet berry, any other |
| 4. Sweet white grape | 15. Dry berry, Blackberry | 26. Dry or sweet specialty, beet |
| 5. Rose-dry or sweet (grape) | 16. Dry berry, Strawberry | 27. Dry or sweet specialty, parsnip |
| 6. Sweet fruit, rhubarb | 17. Dry berry, Raspberry | 28. Dry or sweet specialty, tomato |
| 7. Sweet fruit, apple | 18. Dry berry, Cranberry | 29. Dry or sweet specialty, dandelion |
| 8. Sweet fruit, pear | 19. Dry berry, any other | 30. Dry or sweet specialty, any other |
| 9. Sweet fruit, any other | 20. Sweet berry, Blueberry | 31. Sparkling (any type) |
| 10. Dry fruit, rhubarb | 21. Sweet berry, Blackberry | 32. Any other wine (blends, etc.) |
| 11. Dry fruit, apple | 22. Sweet berry, Strawberry | |

CLASS OM-SODA – Made from a Kit

Lot:

1. Ginger Ale
2. Cream Soda
3. Root Beer
4. Orange Soda

CLASS ON-SODA – Made from Concentrate

Lot:

1. Ginger Ale
2. Cream Soda
3. Root Beer
4. Orange Soda

CULTURAL ARTS—DEPT 118

This department also includes the following classes – Basketry, Blockprinting, Candlemaking, Cross-Stitch, Decoupage, Embroidery, Fabric Painting, Hand Stenciling, Jewelry, Latch Hooking, Leather, Macrame, Metal Enameling, Needlepoint and Other Needlework, Painting and Drawing, Pottery, Quilling, Soap Carving, Stamping/Embossing, Woodburning, and other Creative Work. Department 118B also includes clowning, drama, music, puppetry, etc. **Please see the Junior Fair Book for entry information.**

CLASS OCB-CERAMICS (ALL SIZES)

Lot:

1. Glazed project
2. Stained only project
3. Stained and Antiqued project
4. Porcelain Piece, finished
5. Air Brush project
6. Mother of Pearl, Gold or Silver Fired project
7. Dry Brushed project
8. Antique and Dry Brushed project
9. Wet Brushed project
10. Combination Project – 2 or more totally different procedures

Dept 129 - Senior Citizens (60-79) and Super Seniors (80+)

This department is open to Senior Citizens age 60 – 79 and Super Seniors 80+ years of age (please list your age on your entry form). There are no limits on the number of items you may enter except that you may not enter more than one item in a single lot number.

Senior and Super Senior exhibits will be judged on Friday, July 29, at 2:00 p.m.

CLASS A – SENIOR CITIZENS

CLASS B – SUPER SENIORS (80 years of age and older)

Lot:

1. Stitchery item
2. Beadwork
3. Scrap craft
4. Recycled craft/article
5. Leather craft
6. Rug (not latch hook)
7. Latch hooked item
8. Drawing, any medium
9. Painting, any medium
10. Ceramic
11. Pottery
12. Plaster craft
13. Woodcarving
14. Sculpture, any medium
15. Collage, any medium
16. Mosaic, any medium
17. Original creative writing
18. Holiday craft or decoration
19. Homemade toy or game
20. A collection
21. A scrapbook
22. Lost art - an article you made with a technique that is seldom used today (i.e. tatting, soap making, spinning)
23. Any other craft
24. Any model
25. Photograph - black and white
26. Photograph - color enlargement
27. Any fresh fruit (5) or berry (lined, leak proof ½ pint box)-state variety
28. Any vegetable
29. Potatoes (6)-state variety
30. Seed picture
31. Scarecrow
32. Food preservation, fruit
33. Food preservation, vegetable
34. Food preservation, pickle
35. Food preservation, soft spread
36. White yeast bread, kneaded, but not from bread machine-1/2 loaf
37. Yeast sweet bread product (such as coffee cake or tea ring)
38. Bread machine bread, specialty (not plain or wheat)
39. Any bar cookie (3)-must not need refrigeration
40. Any quick bread, ½ loaf
41. Any Christmas cookie or specialty cookie (3)
42. Clothing, any article
43. Knitting, any article
44. Crocheting, any article
45. Quilting, any article

