

SECTION F - MEATS, DAIRY PRODUCTS & EGGS

Entry Time – Tuesday, August 25th, 2009, from 1PM to 8PM, and Wednesday, August 26th, 2009, from 9AM to 8PM.

Meats

Exhibitors limited to 1 entry per class

JUDGING: Raw meat will be probed, not cut. Cooked meat will be notched.

Awards, Classes F1 - F-4

1st Place	\$20.00	4th Place	\$10.00
2nd Place	\$17.00	5th Place	\$8.00
3rd Place	\$15.00	6th Place	\$6.00

- F1 Ham, cured and cooked by exhibitor
- F2 Ham, cured and smoked by exhibitor
- F3 Ham, brined and cured by exhibitor
- F4 Bacon, cured by exhibitor, not cooked or cut



Dairy Products

Exhibitors limited to 1 entry per class

Entries not accepted by mail

All exhibits will be weighed with a 2 oz. tolerance

Awards, Classes F5 – F14

1st Place	\$9.00	4th Place	\$4.00
2nd Place	\$7.00	5th Place	\$3.00
3rd Place	\$5.00		

COW

- F5 Homemade Hard Cheese, 1 lb. clear plastic wrapped
- F6 Homemade Soft Cheese, Feta, Cream, etc., 1 lb. clear plastic wrapped or container with lid
- F7 Homemade Cottage Cheese, 1 lb. clear plastic container with lid
- F8 Homemade Butter, Salted, 1 lb. clear plastic wrapped
- F9 Homemade Butter, Unsalted, 1 lb. clear plastic wrapped

GOAT

- F10 Homemade Hard Cheese, 1 lb. clear plastic wrapped
- F11 Homemade Soft Cheese, Feta, Cream (plain), etc., 1 lb. clear plastic wrapped or container with lid
- F12 Homemade Soft Cheese, with herbs, etc., 1 lb. clear plastic wrapped or container with lid
- F13 Homemade Cottage Cheese, 1 lb. clear plastic container with lid

SHEEP

- F14 Homemade Hard Cheese, 1 lb. clear plastic wrapped
- F15 Homemade Soft Cheese, Feta, Cream, etc., 1 lb. clear plastic wrapped or container with lid
- F16 Homemade Cottage Cheese, 1 lb. clear plastic container with lid



Eggs

Special Rules

1. Individual eggs within an entry shall be uniform in size:
 - Small size, 18 - 20 ounces
 - Medium size, 21 - 23 ounces
 - Large size, 24 - 26 ounces
 - Extra large size, 27 - 30 ounces
2. All four sizes to compete in same class
3. Disqualifications:
 - a. One or more eggs in entry with adhering dirt or prominent stains over ¼ shells surface which causes general appearance of entry to be unclean.
 - b. Any inedible egg, according to USDA standards, including large meat or blood spots.
 - c. Less than the required number of eggs in entry.
4. Container must be plain - no identification

Egg Quality Scorecard

Size uniformity	12
Exterior quality - Uniformity of color	6
Uniformity of shape	6
Shell texture	12
Condition	12
Interior quality - Grade AA, no cut	
Grade A, cut 2 pts. for each egg	
Grade B, cut 3 pts. for each egg	52
Total Egg Quality Points	100

Exhibitors limited to 3 entries per class in Classes F20 – F23 and 1 entry or species in Class F24.

Awards, Classes F20 – F24

1st Place	\$9.00	4th Place	\$4.00
2nd Place	\$7.00	5 th – 10 th Place	\$3.00
3rd Place	\$5.00		

Producers with more than 3,000 chickens.

- F20 Eggs, white, 1 dozen in carton
- F21 Eggs, brown, 1 dozen in carton

Producers with fewer than 3,000 chickens.

- F22 Eggs, white, 1 dozen in carton
- F23 Eggs, brown, 1 dozen in carton
- F24 Eggs, miscellaneous, ½ dozen in carton—all one type (colored, duck, goose, guinea, etc.)

