



Big Land Fair 2010

Contest Rules and Regulations

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Definitions

CLASS – indicates the contest you are entering.

CATEGORY– indicates the division of the class (beer or wine, adult or youth, beginner or advanced)

SECTION - indicates the specific type of your entry (carrots, raspberry jelly, child’s toy, knitted hat)

DEADLINES – all entries must be delivered to the Fair on Friday September 10, 2010 between 12:00 noon and 6:00 pm for judging and display. You can enter only one project per section. Every entry will be scored. Ribbons will be awarded in all classes and sections if warranted by the judges. Depending on the contest, a cash or merchandise Grand Prize will be awarded. The decision of the judges is final. In case of a tie, the winners will share the Grand Prize.

CLASS 1 – Woodworking

Rules

1. Each project must be mainly wood and must have been completed within the last 12 months.
2. Onetime \$10 registration fee.

Sections

1. Mirror or picture frame (May also be painted)
2. Wood carving – any project no higher than 24 inches
3. Article made from recycled wood
4. Child's toy or puzzle – train, truck, airplane, buildings, boxes etc.
5. Birdhouse or feeder
6. Household furniture – e.g. small cabinet, coffee or end table etc.
7. Scroll saw or Fret work
8. Wood Lathe work
9. Lawn ornament
10. Indoor ornament
11. Clock
12. Any other article made from wood, not listed above

JUDGING

All projects are to be judged anonymously. The judges will vote secretly, ranking all of the projects in the competition based on the following criteria. Grand Prize will be given to the exhibitor with the highest item score.

Appropriate Use of Materials

Colors & Texture	15%
Wood Selection & Grain Matching	20%

Workmanship

Quality of Finished Surfaces	20%
Correct Design Strategy	20%
Quality of Overall Workmanship	25%

Total Possible Score 100%

Class 2 - Homemade Beverages Category A - Wine:

Specifications:

1. Wine may be made from any fruit, vegetable, grain or juice commonly used in wine making.
2. Each entry must be bottled in a clean container with either a cork or screw top stopper.
3. Each bottle must be labelled. The label should contain the following information:
 - a. Type of wine and content (ex. chokeberry wine, burgundy type)
 - b. Name and address of the maker (This will be covered for the judges)
4. Entrants are also encouraged, but not required, to list alcohol content by volume, whether fruit, dried fruit or juice was used in the making of the wine and any other information which would be useful in describing the entry.
5. Wines made with natural ingredients (not powders) will receive higher scores.
6. Onetime registration fee of \$10 for this CLASS allows entries in both categories.

Rules and regulations:

1. A contestant may enter all categories in grape and fruit wine.
2. Each contestant may enter only **one bottle of wine in each section.**
3. All contestants must be 19 years of age.

Judging criteria:

1. General appearance: color, clarity, lack of sediment.	20
2. Bouquet.	15
3. Taste.	20
4. Texture.	15
5. Presentation: Clean bottle, neat and artistic labelling.	15
6. Appropriateness of clarification.	15
TOTAL	100 points

Sections

1. Red (dry)
2. Red (sweet)
3. White (dry)
4. White (sweet)
5. Rose
6. Sparkling
7. Fruit (dry)
8. Fruit (sweet)
9. Vegetable (dry) includes root & rhubarb
10. Vegetable (sweet) includes root & rhubarb
11. Wild fruit (dry)
12. Wild fruit (sweet)
13. Other (dry) grains, herbs
14. Other (sweet) grains, herbs

Judges will select the prize entries in each section, reserving the right to withhold any ribbons or awards, if in their opinion, the work submitted does not merit an award. The judges' decision is final.

Class 2 - Homemade Beverages Category B - Beer:

Specifications:

1. Beer may be made from malt, hops, grain, fruit, vegetable, juice or any other product commonly used in making beer.

Rules and Regulations:

1. Each contestant should enter **two bottles** of beer for each entry.
2. Each entry must be bottled in a standard 10 ounce - 16 ounce beer bottle.
3. Each bottle must be labelled with a lot no. description of the beer, and style.
4. Contestants must be at least 19 years of age.
5. All beers must be homebrewed by an amateur and in non-commercial facilities.
6. Any entry brewed with the help of another brewer must be entered under the all names.
7. Onetime registration fee of \$10 for the CLASS allows entries in both categories.

Sections

- | | |
|--------------|-------------------|
| 1. Brown Ale | 4. American Ale |
| 2. Pale Ale | 5. American Lager |
| 3. Porter | 6. Stout |

Judging Criteria: Points Possible: TOTAL: 100

1. **Appropriateness of classification**, ie does the entry belong in the section chosen.

2. **Bouquet/Aroma** as appropriate for the style: A maximum score of 20 points will be awarded:

Malt	(6)	Hops	(6)
Other Aromatic Characteristics	(8)		

3. **Appearance** as appropriate for the style: A maximum of 10 points will be awarded:

Color	(3)
Clarity	(3)
Head Retention	(4)

4. **Flavour** as appropriate for the style. A maximum score of 40 points will be awarded:

Malt	(8)	Hops	(8)
Conditioning	(4)	Aftertaste	(8)
Balance	(4)	Other Flavour Characteristics	(8)

5. **Body** is full or thin as appropriate for the style. A maximum score of 10 points will be awarded.

6. **Drinkability and overall impression.** A maximum score of 20 points will be awarded.

Judges will select the prize entries in each section, reserving the right to withhold any ribbons or awards, if in their opinion, the work submitted does not merit an award. The judges' decision is final.

CLASS 3 - Canned Goods

Rules:

1. All canning, pickles, jelly and jam must be sealed in jars. NO wax.
2. Judges have the right to refuse to taste any entries.
3. A list of all ingredients must be attached to the jar.
4. Names must NOT be attached to the jar.
5. Only one entry may be made per section, but up to 48 entries may be made for one time entry fee of \$10.

For your guidance, the following is the general score for the judging of canned goods:

Flavour - as near to natural as possible, no off odours or mustiness

Appearance - condition of finished product, original shape, natural colour, free from blemishes or spots, clarity of liquid

Pack - proportion of liquid to solid in finished product, neatness

Container - clean, free from surface soil

Label - small, neat, visible

SECTIONS:

- | | |
|--|--|
| 1. Applesauce | 2. Blueberries |
| 3. Peaches | 4. Pears |
| 5. Plums | 6. Raspberries |
| 7. Strawberries | 8. Other fruit or berry |
| 9. Blueberry Jam | 10. Peach Jam |
| 11. Raspberry Jam | 12. Redberry/Partridgeberry Jam |
| 13. Rhubarb Jam | 14. Squashberry Jam |
| 15. Strawberry Jam | 16. Strawberry/Rhubarb Jam |
| 17. Jam using 2 or more fruits, named | 18. Any other Jam, not listed above, with recipe |
| 19. Chokecherry Jelly | 20. Crabapple Jelly |
| 21. Redberry/Partridgeberry Jelly | 22. Bakeapple Jelly |
| 23. Raspberry Jelly | 24. Red Currant Jelly |
| 25. Squashberry Jelly | 26. Jelly using 2 or more fruits, named |
| 27. Any other jelly, not listed above, with recipe | 31. Savory Jam or Jelly, to be used with meat as a condiment |
| 28. Jam or Jelly, suitable for a diabetic, with recipe | 30. Fruit butter |
| 29. Marmalade, any kind, named | 32. Beans |
| 32. Beans | 33. Tomatoes |
| 34. Any other vegetable(s), not listed above, canned | |
| 35. Beets, pickled | 36. Carrots, dill, pickled |
| 37. Garlic, pickled | 38. Bread and butter pickles |
| 39. Dill cucumbers, pickled | 40. Mustard pickles, any variety, named |
| 41. Peppers, pickled | 42. Any other vegetable pickled |
| 43. Beet relish | 44. Cucumber relish |
| 45. Any other relish, not listed above, named | 46. Chutney, any variety, named |
| 47. Green tomato mincemeat | 48. Salsa sauce |

CLASS 4 - Baking and Candy Category A - Adult

Rules:

1. **No commercial mixes to be used. Bread must be homemade. Pie & tart shells must be homemade.**
2. Size of bread pan approximately 23 x 10 x 8 cm. (9 x 4 x 3 inches.)
3. Size of cookies, squares, muffins and tea biscuits approximately 5 cm (2 inches) across.
4. No glaze on pastry and plain bread, unless stated.
5. Buns are attached.
6. Loaves and breads are to be in clear, plastic bags or wrap.
7. One time entry fee of \$10.

For your guidance, the following is the general score for the baked goods:

General Appearance: – size and shape, colour, crust

Internal Appearance: – texture, tenderness, colour

Flavour – taste, odour

Please note the following:

White Cake: – no egg yolks, just the whites

Light Cake: – has the whole egg

Lattice Top: – a true lattice top must be woven

Decorated Cakes: – decoration should be on an actual cake, not on a pan or frame unless otherwise stated

in the prize list.

Cookies and Squares

1. Brownies, 3, any flavour, iced or no icing
2. Lemon squares, 3
3. Peanut butter cookies, 3
4. Shortbread, 3
5. Date squares, 3
6. Oatmeal, drop cookies, 3
7. Any other cookie, 3, recipe attached

Candy

13. Homemade peanut butter cups, 3
14. Fudge, any kind, 3 pieces, approximately 2.5 cm (1") squares
15. Any other candy, 3 pieces, named
16. Homemade marshmallows, any flavour, 3 pieces
17. Bark, 3 pieces, any variety

Buns and Rolls

31. Chelsea buns, 4, cinnamon, butter, brown sugar, raisins
32. Buns, cinnamon, 4, butter & cinnamon only
33. Rolls, 4, white
34. Rolls, 4, brown
35. Any sweetened yeast bread, 1 loaf or braid
36. Any other buns, named, 4

Bread

37. White bread made and cooked with a bread machine
38. White bread made by hand
39. Whole wheat bread made and cooked with a bread machine
40. Whole wheat bread made by hand
41. Rye bread made and cooked with a bread machine
42. Rye bread made by hand
43. Bread, 1 loaf, any other variety, made and cooked with a bread machine
44. Bread, 1 loaf, any other variety, made by hand

Muffins and Biscuits

8. Muffin, using fruit, 3
9. Muffin, using vegetable, 3
10. Scones, 3
11. Biscuits, 3
12. Any other muffin, 3

Pies and Tarts

(Homemade pie pastry crust, no glaze)

18. Fruit pie, one fruit
19. Fruit pie, two or more fruits
20. Pie, lemon meringue
21. Any other pie, named
22. Best homemade pie shell (no filling)
23. Butter tarts, 3
24. Any other tarts, named

Loaves

25. Poppy seed loaf
26. Fruit loaf
27. Vegetable loaf
28. Loaf using 2 or more fruits / vegetables
29. Date loaf (optional glaze, icing or filling)
30. Any other loaf named

Cakes

45. 2 layer cake
46. Carrot cake, 1 layer
47. Spice cake, iced
48. Any other cake

CLASS 4 - Baking and Candy Category B - Youth

Rules:

1. Open to girls and boys 18 years and under on August 31 of this year.
2. No entry fee for this category.
3. Product must have been made by the exhibitor only.
4. No commercial mixes to be used. Bread must be homemade. Pie & tart shells must be homemade.
5. Size of bread pan approximately 23 x 10 x 8 cm. (9 x 4 x 3 inches.)
6. Size of cookies, squares, muffins and tea biscuits approximately 5 cm. (2 inches) across.
7. Buns are attached.
8. Loaves and breads are to be in clear, plastic bags or wrap.

For your guidance, the following is the general score for the baked goods:

General Appearance: – size and shape, colour, crust

Internal Appearance: – texture, tenderness, colour

Flavour – taste, odour

Sections

1. Cupcakes
2. Bread (one loaf) or Rolls, homemade (no bread machine)
3. Oatmeal Cookies, 6 cookies
4. Chocolate Chip Cookie 6 cookies
5. Chocolate Cake, iced, 1/4 section standing.
6. Brownies, 6, any flavour, iced or no icing
7. Pie, any filling, no glaze
8. Fudge, 6 pieces
9. Toffee, 6 pieces
- 10 Candy (other), 6 pieces

CLASS 5 – Scarecrows

Families are invited to create and exhibit their own **Scarecrow Creations in front of your homes** in North West River, Sheshatshiu, Mud Lake and Happy Valley Goose Bay. These scarecrow displays will create a festive atmosphere around the communities.

All entries will be judged between September 8 and 10, 2010. The owner of the winning entry will be notified and the scarecrow will be transported to the Fair venue for prominent display.

There is **NO entry fee** for this contest.

A family prize will be awarded to the winner.

DEADLINE: To register your Scarecrow call the Big Land Fair at the CLEDB office (896-8506) between 9 am and 4pm before Tuesday September 7th at 4pm.

CLASS 6 - Needlework

Tips to Handwork Exhibitors

1. Judges in Needlework are authorized by the Big Land Fair to disqualify all soiled or defaced work, and are instructed to award prizes to new, up-to-date, clean work. Articles MUST be clean, and should show no sign of wear or laundry.
2. No starch or stiffening allowed in embroidery classes. Stiffening allowed for appropriate crochet only.
3. Cross stitch should run in the same direction.
4. Wall hanging must include means of hanging.
5. In pairs, both pieces should be the same size, e.g. mitts, socks.
6. One time entry fee of \$10

SECTIONS

Hand Knitting

1. Accessories –hats, mittens, gloves, socks, slippers, bags
2. Clothing – sweaters, vests, coats
3. House wares – blankets, wall hangings, pillows, doilies

Machine Knitting

4. Accessories –hats, mittens, gloves, socks, slippers, bags
5. Clothing – sweaters, vests, coats
6. House wares – blankets, wall hangings, pillows, doilies

Crochet

7. Accessories –hats, mittens, gloves, socks, slippers, bags
8. Clothing – sweaters, vests, coats
9. House wares – blankets, wall hangings, pillows, doilies

Beadwork

10. Accessories –hats, mittens, gloves, socks, slippers, bags
11. Clothing – sweaters, vests, coats
12. House wares – blankets, wall hangings, pillows, doilies

Embroidery

13. Accessories –hats, mittens, gloves, socks, slippers, bags
14. Clothing – sweaters, vests, coats
15. House wares – blankets, wall hangings, pillows, doilies

Cross Stitch

16. Accessories –hats, mittens, gloves, socks, slippers, bags
17. Clothing – sweaters, vests, coats
18. House wares – blankets, wall hangings, pillows, doilies

Class 6 – Needlework, Continued

Entries must be delivered to the Fair between 12 noon and 6pm on Friday September 10, 2010 and may not be removed until 4:30 PM on Saturday September 11, 2010. EACH ENTRY MUST BE THE WORK OF THE EXHIBITOR, MUST BE CLEAN AND WILL ONLY BE ACCEPTED ONE YEAR. Entry tags must be securely fastened but hidden. Exhibitors are required to present their receipt of entry with the exhibitor's number before removing entries on Saturday afternoon.

NOTE: Exhibitor may enter one item only per section.

Grand Prize of \$100 cash will be given to the exhibitor with the highest scoring item

JUDGING

All projects will be judged anonymously. The judges will vote secretly, ranking all of the projects in the competition based on the following criteria.

Judging Standards for Handcrafts:

15% General Appearance: – attracts attention, neat, clean, well-pressed, accurate dimensions

15% Creative Design: – choice of these shows creativity and individuality, appealing, complements colour and material used, functional; one focal point of interest in article

20% Colour and Materials: – suits design and use of article, harmonious colour scheme, including background or frame, choice suited to use of article, complements chosen design, use warrants value of material involved

50% Workmanship: – shows knowledge and understanding of materials and methods used, work finished appropriately and ready for use, fabric mounted or framed on grain, neatness of construction, stability, suitability of material used

Total Possible Score 100%

The winners will be announced at the Big Land Fair on Saturday September 11, 2010. In case of a tie, the winners will share the Grand Prize money.

CLASS 7 - Fine Art

Rules:

1. No kits
2. Items must be ready to hang.
3. Only one entry per section but up to 8 entries may be submitted.
4. Card with name of artists, title of piece, dimensions, medium, sale price if for sale.
5. One time entry fee of \$10

Sections

- | | |
|--|---|
| 1. Oil | 2. Acrylic |
| 3. Water colour | 4. Charcoal, pencil, conte or pastels |
| 5. Sculpture, stone (not to exceed 55cm) | 6. Sculpture, bone (not to exceed 55cm) |
| 7. Sculpture, wood (not to exceed 55cm) | 8. Collage any medium (not to exceed 55 cm) |

Entries must be delivered to the Fair between 12 noon and 6pm on Friday September 10, 2010 and may not be removed until 4:30 PM on Saturday September 11, 2010. EACH ENTRY MUST BE THE WORK OF THE EXHIBITOR AND WILL ONLY BE ACCEPTED ONE YEAR. Entry tags must be securely fastened. Exhibitors are required to present their receipt of entry with the exhibitor's number before removing entries on Saturday afternoon. NOTE: Exhibitor may enter one item only per section.

JUDGING

All projects will be judged anonymously. The judges will vote secretly, ranking all of the projects in the competition based on the following criteria.

Judging Standards for Drawing and Painting:

- | | | |
|--------------------|-------------------|-------------------|
| (20) Composition | (15) Line/form | (15) Elements |
| (20) Craftsmanship | (15) Presentation | (15) Use of Space |

Judging Standards for Sculpture:

- | | | |
|------------------|--------------------|-------------------------|
| (20) Concept | (20) Craftsmanship | (20) 3 Dimensional Form |
| (20) Composition | (20) Medium | |

Total Possible Score 100%

Ribbons will be awarded in all sections. The winners will be announced at the Big Land Fair on Saturday September 11, 2010. In case of a tie, the winners will share the prize.

CLASS 8 – Quilting

Category	A – Experienced	- over 5 years
	B – Intermediate	- 2 to 5 years
	C - Beginner	- under 2 years

Minimum Requirements:

- Quilt must be handmade.
- Entries must show no visible signs of use.
- Entries may include wearable quilts, wall quilts, any size of bed, lap, or baby quilts.
- Commercial kits or pre printed panels will not be accepted.
- Quilts must be left on display during the duration of the Fair and may not be picked up until 4:30pm on Saturday September 11.

Entry Fee: Ten Dollars (\$10.00) onetime fee, payable at registration.

SECTIONS

1. Crazy Quilt
2. Traditional Patchwork
3. Paper Pieced
4. Art Quilt
5. Appliqué

Judging Standards

Overall Appearance - up to 25 points
 Difficulty of design - up to 10 points
 Neatness of needlework (quilting, stitching, embroidery) - up to 15 points
 Matching points and corners / neatness of line for Crazy Quilts - up to 15 points
 Border and Bindings - up to 15 points
 Cleanliness of work - up to 10 points
 Balance of material weights, colours, and patterns - up to 10 points
 BONUS - Embellishment - up to 10 points
 TOTAL = 110 points

Preparing for Judging:- Attach a separate card indicating your name, age category, address and phone number. Deliver entries to the Fair on Friday September 10 between 12 noon and 6pm for display and judging.

Note: Entrants will be required to sign a waiver releasing the Big Land Fair Committee from responsibility for fire, theft, or damages due to acts of nature or circumstances beyond their control.

CLASS 9 – Agriculture Category A - Vegetable

Registration: \$10 onetime fee for this Class payable at registration.

Ribbons will be awarded in all sections. Prizes will be awarded to exhibitors with the most total ranking points.

Points: 1st place - 10 points,
 2nd place - 7 points,
 3rd place - 5 points,
 All other entries receive 3 points.

Deadline: Exhibits must be delivered to the Fair between 12 noon and 6:00 pm on Friday September 10. The correct number of specimens must be displayed, no more, no less. All exhibits must be grown by the exhibitor. No judge will be compelled to award a ribbon to exhibits which he does not consider worthy. In cases where there are only two entries in any one section, the judge will not be compelled to award a ribbon, but will use the best judgment in such cases. Exhibitors interfering with judges will forfeit their rights to ribbons and prizes. Committees in charge of recording and receiving exhibits have the power to discard exhibits which they do not think suitable to display. No exhibits may be removed before the close of exhibition at 4:30 pm on September 11, 2010.

Judging Criteria:

Quality	Condition
Size	Uniformity

SECTION

1. Beans - Yellow 5	25. Onions - Globe 5
2. Beans - Green, 5	26. Onions - Green Bunching 5
3. Beets 2	27. Onions - Shallots 5
4. Broccoli 1	28. Parsnips 2
5. Cabbage -Early or mid season 1	29. Peas - Green 5
6. Cabbage - Late Green Storage 1	30. Peas - Edible Pods 5
7. Cabbage - Savoy 1	31. Peppers - Bell (Any colour) 2
8. Carrots - Baby 5	32. Pepper - Hot 2
9. Carrots - Nantes (round) 5	33. Potatoes - White 5
10. Carrots - regular 5	34. Potatoes - Blue 5
11. Cauliflower 1	35. Potatoes - Red or Pink 5
12. Celery 1bunch	36. Pumpkins - Small 1
13. Cucumber 1	37. Pumpkins - Large 1
14. Garlic 3 cloves	38. Radish 5
15. Greens - Rape (green) 1bunch	39. Rhubarb 5 stalks
16. Greens - Swiss Chard (red) 1bunch	40. Squash / Gourds 1
17. Herbs - Savory 1bunch	41. Squash - Zucchini 1
18. Herbs - Valerian 1bunch	42. Tomatoes - Cherry 5
19. Herbs - Dill 1bunch	43. Tomatoes - Regular 3
20. Herbs - Mint 1bunch	44. Turnips 1
21. Herbs - Parsley 1bunch	45. Collection of Vegetables 1 basket
22. Herbs - Echinacea 1bunch	46. Any other vegetables
23. Lettuce - Head 1	
24. Lettuce - Romaine 1	

CLASS 9 – Agriculture**Category B - Flowers****SECTION**

- 47. Cacti 1
 - 48. Cut 1 bunch
 - 49. Dried Arrangement
 - 50. Fern 1
 - 51. Flowering Plant 1
 - 52. Foliage Plant 1
 - 53. Succulents 1
-

CLASS 9 – Agriculture**Category C - Fruit****SECTION**

- 54. Goose Berries 1 pt.
- 55. Raspberries 1 pt.
- 56. Strawberries 1 pt.
- 57. Other

CLASS 9 – Agriculture**Category D - Grains****SECTION**

- 58. Wheat 1 bunch
- 59. Oats 1 bunch
- 60. Corn 2 ears
- 61. Rye 1 bunch

CLASS 9 – Agriculture**Category E - Most Unusual**

- 62. Any Produce 1 piece

CLASS 9 – Agriculture**Category F - Largest Produce**

- 63. Any Produce 1 piece

Information is available from the CLEDB office and Department of Natural Resources Agrifoods Division on appropriate preparation of your produce displays (ie. What should be washed, cut, etc). Please contact the CLEDB at 896-8506 for your copy of this information.

