# **201**7 **Homegrown & Handmade Contest Rules**

**Monetary prizes will be given in each category for both youth (under 18) and adult first place winners:**

Arts & Crafts

Baked & Canned Goods
Homegrown

Largest Pumpkin

**Arts & Crafts**

* Each entry must be an original work completed within the last two years.
* Each entry must include an entry tag with a description of the item and the medium used (where appropriate).

**Canning**

* Canning entries should be submitted to the Extension office by 5pm September 11th
* All canned foods must be exhibited in a standard clear glass canning jar with a self sealing, two-piece lid. Rings with rust will not be accepted.
* Processing information should be attached on a 3x5 card.
* Entries will be judged on appearance of product, liquid, pack and jar condition.
* Canned products will not be opened.

**Baked Goods**

* No box mixes are permitted unless they have been altered.
* Only ½ of cakes need to be entered.
* Cookies or cupcakes should have 4 of each.
* Recipes for each entry should be attached on a 3x5 card.
* Please use disposable plates for entries.
* Entries will be judged on appearance, flavor, texture and creativity.

**Homegrown**

* All entries must have been grown by the exhibitor in 2017.
* Entries will be judged on quality (size, color, shape, maturity); condition (cleanliness, freshness); freedom from injury; and uniformity (characteristic size color and shape).
* Submit vegetables in lots of 3 with the exclusion of pumpkins.
* Decorative gourds include: Dipper, Crook Neck, Bird House, Gooseneck, and Apple Gourds
* Decorative corn should be tied in a group of three and can include: Indian, Finger and strawberry corn.
* Squash can include summer or winter
* Pumpkins will not be included in best of show judging.
* Largest Pumpkin will be judged based on visual assessment, not weight.

**Forms should be submitted via mail or in person by 5pm on Monday, September 11th**

**All entries must be present in the Homegrown and Handmade tent at the Currituck Heritage Festival no later than 10:30am on September 16th.**