

Welcome to the 2008



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At the Enumclaw Expo Center
 Phone 206-296-8888 Fax 206-296-8891

TTY Service: 711

www.metrokc.gov/parks/fair.com

**This information is available in alternate formats upon request.
 Reasonable accommodations available upon request, with three (3) week notice.**



Welcome to the 2008 KING COUNTY FAIR

These are exciting times for the Fair as we focus on the things that have made this a great, old-fashioned, family orientated country fair. We have community involvement and lots of fun things to do this year. And we have not forgotten that one of our missions is to “preserve the agricultural heritage” of the region. The King County Fair has been doing that since 1863 when Abraham Lincoln was our president, twenty-three years before Washington became a state. It is one of the oldest continuously operated special events in the United States. Another mission of the Fair is the promotion of “enriching educational events.”

Your involvement provides the general public with an opportunity to see the value in agriculture, its contribution to their community, and to society, and to see the exciting opportunities that exist now and in the future. We are all glad you are here.

Please read through the Premium Book, and then join others in this, the 146th King County Fair. Dates this year are Friday, July 18th – Sunday, July 20th. Please check our website at www.metrokc.gov/parks/fair. We have lots of exciting new activities and opportunities for you this year, so please join us at the “Grow It, Show It, Know It” *King County Fair!*



Sharon Roberts
Manager
King County Fair

KING COUNTY FAIR **MISSION STATEMENT**

The King County Fair seeks to become a regional event dedicated to:

- Presenting the annual King County Fair,
- Preserving King County’s agricultural heritage,
- Offering an enriching educational experience, and
- Fostering a spirit of vital cooperation with the City of Enumclaw.

KING COUNTY FAIR

Goals and Objectives

The annual King County Fair promotes agriculture by providing opportunities for participation in agricultural events. It provides a stage for participation in the experience and enjoyment of our agricultural heritage. The King County Fair has existed since 1863, and is the oldest continuously operated fair in Washington State. It is valued as a showcase for the agricultural community, highlighting the efforts of youth in 4-H and FFA.

King County plans, schedules and manages the annual King County Fair which includes coordination of displays, exhibits, competitions and shows.

- ❖ *King County is committed to providing a agricultural and educational experiences through the annual King County Fair.*
- ❖ *King County Fair is held at the Enumclaw Expo Center (formerly King County Fairgrounds).*
- ❖ *King County will work with the City of Enumclaw to ensure the annual King County Fair is a successful event.*



KING COUNTY FAIR

Open Class Still Life

Superintendent: Judy Felker

Phone: 360-825-5918

Fair office phone: 206-296-8888 or 800-325-6165, ext 68888

Fair mailing address: P O Box 2435, Renton, WA 98056

Home Arts, Fine Arts, Hobby and Educational Display Divisions

These four divisions offer an opportunity for craftspeople to share the pleasure of their craft with everyone. The pride of creating something beautiful and then submitting it for competition is worthy of celebration regardless of whether the entry wins an award. The individual entry serves to increase a participant's skill level and heighten the appreciation and interest of the general public.

Entry Check-In Times: All items must be checked in to ensure entry and they are accounted for. Clerks will be on hand to assist you. **Please Note:** No pre-registration is required. Please bring entry form (found at the end of this book) with you at check-in time.

Bring all entries to the Exhibit Hall of the Enumclaw Expo Center (formerly the King County Fairgrounds). Enter Gate #3 on 284th Ave SE.

All Entries Including Baked Goods, Food Preservation Items:
Saturday, July 12, 11am – 5pm and Sunday, July 13, 12 noon – 5pm

Judging will begin on Monday, July 14 at 10:00 am.

Please call the Superintendent in advance to reserve space for collections, commercial entries, and for any large or fragile items.

Entry Check-out Times:

Sunday, July 20, 6:00 pm to 7:00 pm

Monday, July 21, 9:00 am to 11:00 am

Pick-up of items after Tuesday, July 22, will be at the Fair's Renton Office, 3005 NE 4th Ave, Renton, 98056.

No article can be removed from the Exhibit Hall before 6:00 pm Sunday, July 20, the last day of the Fair. No exceptions! The Exhibit Hall will be closed starting at 6:00 pm to prepare for checkout.

A Superintendent must check out all entries. Clerks will be on hand to assist you.

All entries that are not picked up by 11:00am on Monday, July 21, will be moved to the Fair office (3005 NE 4th St, Renton, 98056) for later pickup. All entries not picked up within 7 days after close of the Fair will become the property of the Fair.

Judging

Judging is done by the Danish System. Exhibits are judged on their own merit and not against other like entries.

Judges are professionals or highly accredited amateurs working within their field of expertise.

Judges' General Score Card (see specific judging criteria in each division as applicable):

Craftsmanship - Technical Execution - 40%
Degree of Difficulty - 20%
Design - Proportion, line, color, individuality - 20%
Presentation - Finishing – 20%
Total - 100 %

Awards

Each Department will have a special rosette awarded to the most outstanding entry of that department. There will also be Best in Division and Best in Class awards. The Open Class Division Superintendent will award the Superintendent's Rosette to one of the Best in Division rosette award winners. The judge's decision is final.

There may be some additional prizes available. Please check the Department listings.

Premiums

\$2.50 paid on each first-place blue ribbon

\$1.50 paid on each second-place red ribbon

Premiums will be mailed at conclusion of Fair (please allow 6-8 weeks for processing).

Entry Age Classification

State age on entry form for proper classification during judging process:

Youth - Anyone 17 years and younger

Adult - Anyone 18 to 61 years

Senior - Anyone 62 years and older

Open Class General Rules

1. All articles must be the handwork of the exhibitor. All departments' categories are for non-professional competition. A professional is defined as receiving more than five hundred dollars annually in sales of their handwork. Fair Superintendent reserves the right to make final determination on professionally created entries.
2. They must be completed within the last two (2) years. Exhibits cannot be shown more than once at the King County Fair.
3. All entries must be clean and dry and prepared by the Exhibitor for judging. Fair management reserves the right to dismiss any exhibit offered if it is unsuitable, soiled or requires more space than available.
4. All articles will be placed in the most suitable class. Each exhibitor shall be limited to two (2) articles per lot. Only one collection allowed per person.
5. The King County Fair will exercise every precaution for the safe preservation of exhibits, but will not be responsible for loss or damage.
6. The exhibitor, if desired, may obtain insurance.
7. All awards may not necessarily be awarded in each class.
8. The King County Fair assumes no responsibility for awards sponsored by clubs, firms, or individuals.

Home Arts

Department 300 - Baked Goods

Special Rules

- Entries will be accepted on Saturday, July 12 and Sunday, July 13. See times listed in the Entry Check-In Times.
- Maximum baked goods entries are 10 per person
- Copy of recipe required. Must be on plain white 3"x5" recipe card. List ingredients first followed by detailed preparation steps. All recipes become the property of the King County Fair including publication rights.
- Bring baked goods in non-returnable containers.
- All baked goods entries will be transferred to uniform plates for display purposes.
- All food becomes the property of the King County Fair and will not be returned. No refrigeration is available. Food items will be removed when spoiled or moldy.
- Recipes need not be original but no prepackaged mix may be used.
- Ribbons not picked up at checkout will be mailed.
- No cream-filled products that require refrigeration, including cream cheese as an ingredient, whether cooked or uncooked can be accepted due to spoiling and refrigeration needs.

Criteria for judging:

Texture	35%
Flavor	35%
<u>Appearance</u>	<u>30%</u>
Total	100%

Class 1. Cakes - 1/2 cake - plain, glazed or frosted, but not decorated.

Lot 1. Angel food, sponge, chiffon	6. Pound
2. Chocolate	7. Jelly Roll
3. White or Yellow	8. Fruit
4. Spice or Fruit	9. Other
5. Vegetable	

Class 2. Decorated Cakes - Whole cake.

No boxes or Styrofoam. Cakes will be judged on flavor of cake and icing, icing consistency, appearance, and decorating techniques.

Lot 1. Cake for Child	5. Wedding Cake, 3
2. Birthday Cake	tiars with pillars
3. Special Occasion Cake	6. Other Decorated
4. Holiday Cake	Cake
7. Gingerbread House	

Class 3. Cookies - Six (6) cookies per lot.

Lot 1. Rolled	7. Bar, Other
2. Drop, chocolate chip	8. No Bake
3. Drop, other	9. Molded/Shaped
4. Refrigerator	10. Filled
5. Cookie Press	11. Other
6. Bar, Brownies	

Wheat Special Award -- To promote the use of wheat products, the Washington Association of Wheat Growers offers the following awards to the best overall Adult and Youth wheat exhibits in the Yeast Bread & Sweet Bread Classes:

1st place - Cookbook or CD & Rosette Ribbon



Class 4. Yeast Breads - 1/2 loaf plus 1 slice for Judge.

Lot 1. White	7. Fruit, Nut or Vegetable
2. Whole Wheat	8. Other Grains
3. Rye	9. Dinner Rolls (4)
4. Cracked Wheat	White/Wheat
5. French or Sourdough	10. Other Yeast Bread
6. English Muffin Bread	or Rolls (4)

Class 5. Machine Bread

Lot 1. White	7. Fruit, Nut or Vegetable
2. Whole Wheat	8. Other Grains
3. Rye	9. Dinner Rolls (4)
4. Cracked Wheat	White/Wheat
5. French or Sourdough	10. Other Yeast Bread
6. English Muffin Bread	or Rolls (4)

Class 6. Sweet Yeast Breads

Lot 1. Fancy Sweet Breads -- (1 whole)--coffee cakes, etc.	
2. Cinnamon Rolls (4)	
3. Sweet Rolls (4)	
4. Doughnuts, cake (4)	
5. Doughnuts, raised (4)	
6. Other Sweet Breads (1 whole)	



Class 7. Quick Breads

Lot 1. Fruit	5. Muffins (4)
2. Vegetable	6. Biscuits (4)
3. Nut	7. Pancakes (3)
4. Gingerbread	8. Other Quick Bread

Class 8. Candy - 6 pieces

Lot 1. Caramels	7. Peanut Brittle
2. Divinity	8. Taffy
3. Fondant	9. Uncooked
4. Fudge	10. Molded
5. Fruit	11. Other
6. Mints	

Class 9. Pies - disposable pie plate only. No pumpkin, custard, cream or other refrigerator-type pies.

Lot 1. Apple	4. Berry, any kind
2. Cherry	5. Nut
3. Other Fruit	6. Other

ATTENTION PIE BAKERS -- new this year check out the King County Fair website for information on the 1st annual Berry Pie Baking Contest

Department 301 - Food Preservation

Special Rules:

- All entries must have been processed after July 23, 2007.
- All canned exhibits must be made in standard canning jars. Fruits, vegetables and pickles may be in 1 pint, 1 1/2 pint or quart jars. Jams, jellies, preserves or marmalades may be in 1/2 pint, 1 pint or 1 1/2 pint jars.
- Screw bands must be removed.
- Exhibitors are allowed one item per lot except where noted. Maximum of 20 food preservation entries per person.
- Processing methods MUST follow current Washington State University and U S Dept of Agriculture recommendations. Contact your extension office <http://www.pierce.wsu.edu/> or 253-798-7180 (WSU, Pierce County), or <http://www.king.wsu.edu/> (WSU, King County).

All entries must have the following information to complete label upon check-in: A label will be provided.

Type or Variety: _____
Method & Style: _____
Process Time: _____
Date: _____

- Include recipe with following information:
 contents _____ date processed _____
 method processed (pressure or waterbath) _____
 length of time processed _____ poundage if pressure canned _____
 style of pack (hot or cold) _____ type of pre-treatment if dehydrated _____
- Entries not properly labeled will be disqualified. In addition, you must list ALL multiple ingredients; this applies to every class.
- Recipes are required for all vinegar products and sauces.
- Tomato products must show how they were acidified; bottled lemon juice or citric acids are the only acceptable acidifiers.
- Seal jams and jellies in water bath for 5 minutes.
- Paraffin seal will not be accepted.
- **Criteria for judging**

Product	65%
Pack	25%
<u>Container tightly sealed</u>	<u>10%</u>
Total	100%

The decision of the judges is final and will be based on WSU and USDA literature.

Class 1. Canned Fruit

- | | |
|-----------------------------|-------------------|
| Lot 1. Apples | 11. Fruit Salad |
| 2. Applesauce | 12. Fruit Juice |
| 3. Apricots | 13. Fruit Syrup |
| 4. Blackberries | 14. Nectarines |
| 5. Blueberries | 15. Peaches |
| 6. Boysenberries | 16. Pears |
| 7. Cherries - Dark Sweet | 17. Plums/Prunes |
| 8. Cherries - Light Sweet | 18. Raspberries |
| 9. Cherries - Maraschino | 19. Rhubarb |
| 10. Cherries - Sour, pitted | 20. Other berries |

Class 2. Jelly - Color must be characteristic of fruits used and translucent. (No freezer jelly)

- | | |
|----------------|------------------|
| Lot 1. Apple | 10. Mixed |
| 2. Blackberry | 11. Plum |
| 3. Boysenberry | 12. Strawberry |
| 4. Blueberry | 13. Quince |
| 5. Crabapple | 14. Raspberry |
| 6. Cherry | 15. Other Berry |
| 7. Currant | 16. Other Citrus |
| 8. Grape | 17. Other |
| 9. Mint | |

Class 3. Jams - Jams are made of crushed fruit. (No freezer jam)

- | | |
|---------------------|-------------------------|
| Lot 1. Apple Butter | 10. Plum or prune |
| 2. Apricot | 11. Raspberry |
| 3. Blackberry | 12. Strawberry |
| 4. Boysenberry | 13. Mixture/Combination |
| 5. Blueberry | 14. Other Berry |
| 6. Cherry | 15. Other Tree Fruit |
| 7. Marmalade | 16. Other Citrus |
| 8. Peach | 17. Other |
| 9. Pear | |

Class 4. Marmalades or Conserves - Jars must have been water bath processed according to USDA recommendations. (No frozen marmalades or preserves)

- | | |
|---------------------|---------------------|
| Lot 1. Apple Butter | 7. Other Conserve |
| 2. Pear Butter | 8. Cherry Marmalade |
| 3. Plum Butter | 9. Orange Marmalade |
| 4. Other Butter | 10. Peach Marmalade |
| 5. Cherry Conserve | 11. Other Marmalade |
| 6. Peach Conserve | |

Class 5. Vegetables - Mixtures processed according to vegetable needing longest processing time, i.e. soup mix vegetables and stewed tomatoes.

- | | |
|-------------------------|-----------------------|
| Lot 1. Asparagus | 14. Squash or pumpkin |
| 2. Green Beans, cut | 15. Sauerkraut |
| 3. Green Beans, whole | 16. Soup |
| 4. Wax Beans, cut | 17. Spaghetti sauce |
| 5. Wax Beans, whole | 18. Tomatoes |
| 6. Beets | 19. Tomato Juice |
| 7. Broccoli | 20. Vegetable Juice |
| 8. Carrots | 21. Vegetables, Mixed |
| 9. Cauliflower | 22. Lima Beans |
| 10. Corn, whole kernel | 23. Spinach |
| 11. Corn, cream | 24. Other Vegetable |
| 12. Greens, any variety | 25. Other Green |
| 13. Peas | 26. Other Combination |

Class 6. Sweet Pickles

- | | |
|---------------------|---------------------|
| Lot 1. Beet | 7. Green Tomato |
| 2. Bread and Butter | 8. Zucchini |
| 3. Sweet Cucumber | 9. Other Sweet |
| 4. Sweet Dill | 10. Other Fruit |
| 5. Peach | 11. Other Vegetable |
| 6. Pear | |

Class 7. Sour Pickles

- | | |
|-----------------------|-------------------------|
| Lot 1. Bread & Butter | 5. Zucchini |
| 2. Sour Dill | 6. Other Sour Vegetable |
| 3. Mixed | 7. Sauerkraut |
| 4. Mustard | 8. Other |

Class 8. Relishes - Must be in standard quart or pint jars.

- | | |
|----------------------------|-------------|
| Lot 1. Beet | 5. Corn |
| 2. Chow | 6. Zucchini |
| 3. Cucumber | 7. Chutney |
| 4. Green Tomato/Piccalilli | 8. Other |

Class 9. Sauces

- | | |
|-----------------------|-----------------------------|
| Lot 1. Barbecue Sauce | 6. Spaghetti Sauce w/meat |
| 2. Chili Sauce | 7. Spaghetti Sauce w/o meat |
| 3. Ketchup | 8. Tomato Sauce |
| 4. Meat Sauce | 9. Other |
| 5. Salsa | |

Class 10. Dehydrated Foods - Display in canning jars but leave rings on jars. Jar need not be full but must contain at least 6 examples of the product. Fruit leathers at least 1 roll. Put a small label on the top of the jar stating method of drying, drying time, pre-treatment used and the date dried.

- | | |
|----------------------------|----------|
| Lot 1. Fruit/Fruit Leather | 3. Meat |
| 2. Vegetable | 4. Other |

Class 11. Meat - Must be in standard quart or pint jars.

- | | | |
|-----|------------|-----------------|
| Lot | 1. Beef | 6. Red Salmon |
| | 2. Chicken | 7. White Salmon |
| | 3. Clams | 8. Rabbit |
| | 4. Oysters | 9. Sausage |
| | 5. Pork | 10. Other Meat |

Class 12. Vinegars - List ingredients and attach to jar/bottle.

- | | | |
|-----|------------|----------|
| Lot | 1. Herbed | 3. Other |
| | 2. Fruited | |

Class 13. Honey - Must be processed and packaged according to USDA Standards for honey. Will be judged for color, clarity and packaging.

- | | | |
|-----|----------------|------------------|
| Lot | 1. Light honey | 3. Dark honey |
| | 2. Amber honey | 4. Creamed honey |

**Department 302 - Clothing**
Sewing machine or hand-sewn**Special Rules:**

- Please read the Open Class General Rules.
- All entries must be clean and dry.
- Items to be hung must have hangers in place.
- Entries are limited to two per class.

Criteria for judging:

Workmanship	40%
Suitability of article to purpose	20%
Beauty & Originality of design	20%
<u>Harmony of color and materials</u>	<u>20%</u>
Total	100%

Class 1. Baby/Children's Wear

- | | | |
|-----|------------------|---------------------------|
| Lot | 1. Everyday wear | 4. Christening dress /set |
| | 2. Party dress | 5. Sleepwear |
| | 3. Coat, jacket | 6. Other |

Class 2. Tailoring - Men or Women

- | | | |
|-----|---------|-------------------|
| Lot | 1. Suit | 3. Jacket, Blazer |
| | 2. Coat | 4. Other |

Class 3. Sportswear - Men or Women

- | | | |
|-----|------------------------|----------------------|
| Lot | 1. Jogging/Warmup Suit | 3. Outdoor, rainwear |
| | 2. Stretch Fabric | 4. Other |

Class 4. Separates - Men or Women

- | | | |
|-----|------------------|-------------------|
| Lot | 1. Skirt | 4. Sweater, sewn |
| | 2. Pants | 5. Dress, daytime |
| | 3. Blouse, Shirt | 6. Other |

Class 5. Special Occasion - Men or Women

- | | | |
|-----|---------------------|------------|
| Lot | 1. Wedding Dress | 3. Costume |
| | 2. Long Party Dress | 4. Other |

Class 6. Miscellaneous

- | | | |
|-----|----------------------|-------------------------------|
| Lot | 1. Robe | 4. Doll Clothes (up to 3 pcs) |
| | 2. Nightgown/pajamas | 5. Accessories |
| | 3. Lingerie | 6. Other |

Department 303 – Needle Art**Special Rules:**

- All pictures must have strong WIRE hangers, no string or self-leveling hangers.
- The size must not exceed 70" width and length combined including frame. Professional mounting and framing is permissible.
- Limit of two items per class.

Judging Criteria: Judging will be based on completed piece including finishing and/or framing.

Individuality of design	10%
Color Harmony	20%
Texture Harmony	10%
Technique appropriate for design	10%
<u>Workmanship on finish of article</u>	<u>50%</u>
Total	100%

Class 1. Crewel

- | | | |
|-----|------------|------------|
| Lot | 1. Picture | 3. Garment |
| | 2. Pillows | 4. Other |

Class 2. Counted Thread - Other than Cross Stitch

- | | | |
|-----|------------|----------|
| Lot | 1. Picture | 2. Other |
|-----|------------|----------|

Class 3. Counted Cross Stitch

- | | | |
|-----|------------|----------|
| Lot | 1. Picture | 3. Other |
| | 2. Garment | |

Class 4. Cross Stitch

- | | | |
|-----|------------|----------|
| Lot | 1. Picture | 2. Other |
|-----|------------|----------|

Class 5. Bunka

- | | | |
|-----|------------|----------|
| Lot | 1. Picture | 2. Other |
|-----|------------|----------|

Class 6. Brazilian/Dimensional Embroidery

- | | | |
|-----|------------|----------|
| Lot | 1. Picture | 2. Other |
|-----|------------|----------|

Class 7. Traditional Embroidery

- | | | |
|-----|----------------|------------|
| Lot | 1. Dish Towel | 4. Garment |
| | 2. Table Cloth | 5. Other |
| | 3. Picture | |

Class 8. French Ribbon Embroidery

- | | | |
|-----|------------|----------|
| Lot | 1. Picture | 3. Other |
| | 2. Garment | |

Class 9. Smocking

- | | | |
|-----|------------|----------|
| Lot | 1. Garment | 2. Other |
|-----|------------|----------|

Class 10. Candle wicking

- | | | |
|-----|------------|------------|
| Lot | 1. Picture | 3. Garment |
| | 2. Pillow | 4. Other |

Class 11. Pettipoint

- Lot 1. Picture 2. Other

Class 12. Picture

- Lot 1. Traditional 2. Contemporary
3. Other

Class 13. Original Design

- Lot 1. Original

Class 14. Other

- Lot 1. Other needle art

Department 304 – Machine Embroidery

Department 304 is limited to work done with either a sewing machine designed for normal sewing, or on special embellishment machines. (Programmed stitched, cams, computer cassettes)

Class 1. Machine Embroidery

- Lot 1. Straight Stitch Thread Painting
2. Side Stitch Thread Painting
3. Combination of Straight Stitch and Side Stitch Thread Painting
4. Cut-work
5. Bobbin Work
6. Lace Making
7. Portrait Technique
8. Beading
9. Multi-media (hand painted background with thread enhancement, tamping, dying, etc.)
10. Manipulated Fabric Design (i.e. wrinkling, pleating, tucking, smocking, etc.)
11. Free Motion Embroidery (luny used in Crewel Designs, 3-D objects, self-made fabrics)
12. Silk ribbon by machine
13. Recycled object used in machine embroidery
14. Appliqué
15. Other Technique (Stitching through metal, roving, tea bags, other unusual objects, etc.)

Embroidery Special Award - A special award from Machine Embroiderers of Oregon and Washington (MEOOW) will be given for the entry with the highest rating in Class 1.

Department 305 - Crochet**Special Rules:**

- Afghans not to exceed 150" width and length combined.
- No framed or mounted crochet work will be accepted.
- Limit of two (2) items per class.
- See judging criteria in Department 303.

Class 1. Large Items

- Lot 1. Afghan, standard size

Class 2. Small Items (no more than 3 pieces)

- Lot 1. Baby Afghan 4. Toys
2. Pillow 5. Doily
3. Doll Clothes 6. Other

Class 3. Wearing Apparel

- Lot 1. Dress, Coat, Suit 5. Infant Wear
2. Sweater 6. Scarf, Stole, Shawl
3. Vest 7. Accessories
4. Children's Wear 8. Other

Department 306 - Knitting

- Limit of two (2) items per lot
- See judging criteria in Department 303

**Class 1. Machine Knit**

- Lot 1. Household articles 5. Infant Wear
2. Adult Dress, Suit 6. Toys
3. Adult Sweater, Jacket 7. Other
4. Children's Wear

Class 2. Hand-Knit Household Articles

- Lot 1. Bedspread or Tablecloth 4. Doll Clothes
2. Afghan, standard size 5. Toys
3. Baby Afghan 6. Other

Class 3. Hand-Knit Wearing Apparel

- Lot 1. Dress, Suit 6. Scarf, Stole, Shawl
2. Sweater, Jacket 7. Hat, Purse
3. Vest 8. Socks, Gloves, Mittens
4. Children's Wear
5. Infant Wear 9. Other

Department 307 - Quilts

- Limit of two (2) Items per class. Wall hangings **must** have sleeve.
- Judging Criteria

Craftsmanship	40%
Degree of Difficulty	20%
Design	20%
<u>Overall Appearance/Condition</u>	<u>20%</u>
Total	100%

Class 1. Large (Bed Size) Quilts – Hand Quilted

- Lot 1. Hand Pieced 4. Machine appliqué
2. Machine Pieced 5. Mixed techniques
3. Hand Appliquéd 6. Other

Class 2. Large (Bed Size) Quilts – Machine Quilted

- Lot 1. Hand Pieced 4. Machine appliqué
2. Machine Pieced 5. Mixed techniques
3. Hand Appliquéd 6. Other

Class 3. Large (Bed Size) Quilts – Professionally Quilted

- Lot 1. Hand Pieced 4. Machine appliqué
2. Machine Pieced 5. Mixed techniques
3. Hand Appliquéd 6. Other

Class 4. Small (Crib or Baby) Quilts - Hand-quilted

- Lot 1. Hand Pieced 4. Machine appliqué
2. Machine Pieced 5. Mixed techniques
3. Hand Appliquéd 6. Other

Class 5. Small (Crib or Baby) Quilts - Machine-quilted

- | | | |
|-----|-------------------|---------------------|
| Lot | 1. Hand Pieced | 4. Machine appliqué |
| | 2. Machine Pieced | 5. Mixed techniques |
| | 3. Hand Appliquéd | 6. Other |

Class 6. Small (Crib or Baby) Quilts - Professionally-quilted

- | | | |
|-----|-------------------|---------------------|
| Lot | 1. Hand Pieced | 4. Machine appliqué |
| | 2. Machine Pieced | 5. Mixed techniques |
| | 3. Hand Appliquéd | 6. Other |

Class 7. Wall Hangings

- | | | |
|-----|-------------------|---------------------|
| Lot | 1. Hand Pieced | 4. Machine appliqué |
| | 2. Machine Pieced | 5. Mixed techniques |
| | 3. Hand Appliquéd | 6. Other |

Class 8. Quilted by Other Techniques (Tied, etc.)

- | | | |
|-----|-------------------|---------------------|
| Lot | 1. Hand Pieced | 4. Machine appliqué |
| | 2. Machine Pieced | 5. Mixed techniques |
| | 3. Hand Appliquéd | 6. Other |

Class 9. Group Quilts

- | | |
|-----|----------------|
| Lot | 1. Large Group |
| | 2. Duet |

Class 10. Miscellaneous Small Items

- | | | |
|-----|------------|--------------------|
| Lot | 1. Garment | 3. Miniature Quilt |
| | 2. Pillow | 4. Other |

Department 309 - Lace/Open Work

- Limit of two (2) items per class
- See judging criteria in Dept 303

Class 1. Bobbin Lace

- | | | |
|-----|---------------------|---------------------------|
| Lot | 1. All lace project | 2. Lace & fabric combined |
|-----|---------------------|---------------------------|

Class 2. Needle-Made Lace

- | | | |
|-----|----------------------|----------|
| Lot | 1. Drawn (Hardanger) | 4. Mixed |
| | 2. Pulled | 5. Other |
| | 3. Cut | |

Class 3. Tool-Made Lace

- | | | |
|-----|------------|----------|
| Lot | 1. Tatting | 3. Knit |
| | 2. Crochet | 4. Other |

Department 310 – Rug Making

- Limit of two (2) items per class
- See judging criteria in Dept 303

Class 1. Rugs

- | | |
|-----|------------|
| Lot | 1. Hooked |
| | 2. Punch |
| | 3. Braided |

Department 311 – Weaving

- Limit of two (2) items per class
- See judging criteria in Dept 303

Class 1. Weaving

- | | |
|-----|---------------|
| Lot | 1. Large Item |
| | 2. Small Item |

Fine Arts

Special Rules:

- Please read all Open Class rules.
- All work must be originals. No copies or reproductions.
- Limit of two (2) items per lot - 6 maximum per person.

Department 330 - Photography

- Photos **must** be matted. No textured mattes should be used.
- Back mounts may be used, but they must be **strongly secured** to the back of matte.
- A self-leveling, plastic, adhesive backed hanger must be adhered to the top of the back. Have the hanger extend above the matte so it doesn't pop off.
- Your name must be on the back of the entry.
- **NO FRAMES**
- Judging Criteria



Creativity/Originality	10
Composition	10

(Composition including, but not limited to, object placement, balance, leading lines, background, format, etc.)

Lighting	10
Camera Techniques	10

(Camera techniques including, but not limited to, object placement, depth of field, exposure, stop motion, timing, camera angle, perspective, etc.)

Total	40
-------	----

For Adults:

- Minimum: photo must be 8" x 10" or 80 square inches, mounted in an overall mount no smaller than 11" x 14" in size.
- Maximum: photo must be no larger than 11" x 14" or 154 square inches, mounted in an overall mount no larger than 16" x 20" in size.

For Youth:

- Minimum: photo must be 5" x 7" or 35 square inches, mounted in an overall mount no smaller than 8" x 10" in size.
- Maximum: photo must be no larger than 11" x 14" or 154 square inches, mounted in an overall mount no larger than 16" x 20" in size.

Class 1. Black & White

- | | | |
|-----|--------------------------|---------------------|
| Lot | 1. Scenic, land/seascape | 6. Action |
| | 2. Plants | 7. Special Effects |
| | 3. Animals | 8. Close-up |
| | 4. Portraits | 9. King County Fair |
| | 5. Humorous | 10. General |

Class 2. Color

- | | | |
|-----|--------------------------|---------------------|
| Lot | 1. Scenic, land/seascape | 6. Action |
| | 2. Plants | 7. Special Effects |
| | 3. Animals | 8. Close-up |
| | 4. Portraits | 9. King County Fair |
| | 5. Humorous | 10. General |

Department 331 - Artwork

- Artwork must have strong WIRE hangers, no string or self-leveling.
- All artwork must be framed. Except for oils, all artwork must have glass over it.
- Judging Criteria

Craftsmanship	40%
Color	20%
Design	20%
<u>Originality</u>	<u>20%</u>
Total	100%

Class 1. Drawing

- Lot 1. Pencil
- 2. Pen & Ink
- 3. Pastel
- 4. Charcoal
- 5. Scratch Art

- 6. Crayon
- 7. Mixed Media
- 8. Calligraphy
- 9. Other

Class 2. Painting

- Lot 1. Oil
- 2. Acrylic
- 3. Watercolor
- 4. Other

Class 3. Other Artwork (check with Superintendent for exceptions)

- Lot 1. Airbrush
- 2. Original Prints
- 3. Embossing
- 4. Handmade Paper
- 5. Other

Department 332 - Computer Graphics

Class 1 General Graphics

- Lot 1. Scenic, land/seascape
- 2. Design, architectural, man-made, natural
- 3. Plants
- 4. Animals
- 5. Portraits
- 6. Humorous
- 7. Action
- 8. Special Effects



Class 2 Business Application

- Lot 1. Business Logo
- 2. Stationary/Envelopes/ Business Cards
- 3. Business or Promotional Flyer
- 4. Other items

Hobbies

Special Rules:

- All entries must be clean and dry.
- Items for hanging must have secure hangers in place.
- Limit of two (2) entries per class, 6 entries per Department maximum per person.
- Judging Criteria

Craftsmanship	40%
Degree of Difficulty	20%
Design	20%
Presentation	20%
Total	100%

Department 350 - Ceramics & Pottery

Class 1. Porcelain

- 2. Ceramics, glazed
- 3. Ceramics, stained
- 4. Ceramics, underglazed
- 5. Whitewear
- 6. Pottery
- 7. Hand-Painted China
- 8. Other

Department 351 - Woodcarving & Woodworking

Class 1. Relief

- 2. In The Round
- 3. Small item
- 4. Large item
- 5. Miniature
- 6. Toy
- 7. Other item

Department 353 - Stained Glass

Class 1. Window Hanging – Copper Foil

- 2. Small Items
- 3. Large Items
- 4. Other

Department 354 - Dolls, Soft Toys, Teddy Bears

Class 1. Reproduction Dolls

- 2. Dolls - Modern
- 3. Dolls - Original
- 4. Soft Toy
- 5. Teddy Bears
- 6. Other

Department 355 - Models

Models will be judged on accuracy of construction and finishing techniques. Bases and kit provided figures are allowed. The Judges will handle models so please glue all loose parts.

- Class 1. **Kit built, any item** from a kit, may be detailed using additional materials.
- 2. **Kit conversion, any item** - Kits with major structural changes; may use two kits, scratch materials or any combination.
- 3. **Scratch built, any item** made from materials not in kit. (Lego's are permissible in this class and must be permanently attached together and affixed to base. **No** exceptions.)

Department 356 - Crafts

Pieces must not exceed 70" width plus length. Items will be judged on workmanship, originality and design. Items to be hung must have secure hangers.



Class 1. Beadwork

- Lot 1. Jewelry
- 2. Ornaments
- 3. Native American
- 4. Other

Class 2. Silk & Dried Flowers

- Lot 1. Decorated
- 2. Wedding Articles
- 3. Centerpiece
- 4. Wreath
- 5. Arrangement - seasonal
- 6. Other

Class 3. Plastic Canvas

- Lot 1. Small Article
- 2. Large Article
- 3. Toy
- 4. Household Item
- 5. Original Design
- 6. Other

Class 4. Decorative Dolls & Animals

- Lot 1. Cloth Head
- 2. Wood Head
- 3. Composition or Paper Head
- 4. Ceramic or China Head
- 5. Christmas Theme
- 6. Other Holiday Theme
- 7. Other

Class 5. Leather

- Lot 1. Clothing
- 2. Accessories

Class 6. Duct Tape

- Lot 1. Clothing
- 2. Weaponry
- 3. Accessories
- 4. Other

Department 357 – Paper Crafts

Class 1. Quilling

- Lot 1. Pictures
2. Original Design
3. Other

Class 2. Pressflowers

- Lot 1. Framed Arrangement
2. Greeting Card

Class 3. Handstamping

- Lot 1. Cards
2. Gift Wrap (8"x10")

Class 4. Memory/Scrapbook (submit one page)

- Lot 1. Family 4. Baby
2. Leisure Activities 5. Wedding
3. Sports 6. Misc.

Class 5. Memory/Scrapbook (submit two pages)

- Lot 1. Family 4. Baby
2. Leisure Activities 5. Wedding
3. Sports 6. Misc.

Department 358 - Holiday Decorations

Pieces must not exceed 70" width plus length except tree skirts. Items will be judged on workmanship, originality and design. Items to be hung must have secure hangers.

Class 1. Christmas

- Lot 1. Ornaments 5. Wreath
2. Tree Skirt 6. Centerpiece
3. Stocking 7. Wall hanging, door decor
4. Tree Topper 8. Other

Class 2. Any Other Holiday

- Lot 1. Wreath 3. Wall hanging, door decor
2. Centerpiece, tbl decor 4. Other Decorations

Department 359 - Decorative Arts

Decorative painting entries will be judged for overall effect, color coordination, neatness, blending, linework, and finish (back also).

Class 1. Decorative Painting on Wood

- Lot 1. Rosemaling 4. Folkart
2. Tole 5. Holiday Motifs
3. Swiss, Russian, etc 6. Other

Class 2. Decorative Painting on Other Surfaces

- Lot 1. Metal, any kind 4. Saws
2. Canvas 5. Glass
3. Fabric 6. Other surfaces

Department 361 - Collections

Class 1. One Collection - (30 pieces or less)

Contact Superintendent in advance, as space is limited. All types of collections are welcomed, however, the Fair reserves the right to remove any material from an exhibit that might be objectionable. Removed material will

be held in a secure place until exhibit is picked up. No derogatory statements, selling, or solicitations will be allowed in the displayed collection. Accessories may be used. Typical size allowed for a collection is 2-3 feet long by 24" deep. Limited to one collection per exhibitor.

Department 380 - Educational Displays

Please read Open Class General Rules. Please verify space available with Superintendent prior to entering.

- Premiums: First Place (one given)- \$20.00
Second Place (one given) - \$10.00
Third Place \$2.50

- Class 1. History** – of a person, group, place, or thing.
2. Descriptive – showing information on a specific subject.
3. General Interest – a display on a subject of interest to the general public.

General Agriculture

- All entries must be raised by the exhibitor.
- No entries with insect or disease damage will be accepted or judged.
- All entries must be clean and free of dirt but not polished.
- The variety name must be included when entered.
- No more than two entries per class will be accepted.

Department 385 – Vegetables

Class 1. Beans 5 pods

- Lot 1. Bush Beans 4. Wax (Yellow)
2. Blue Lake 5. Other
3. Kentucky Wonder

Class 2. Beets 2 roots, trim tops to 2", do not remove tap root

- Lot 1. Baby Beets 3. Long Beets
2. Round Beets 4. Other

Class 3. Cabbage 1 head framed with 3 outer leaves

- Lot 1. Green
2. Red
3. Chinese

Class 4. Carrots 2 roots, trim tops to 2"

- Lot 1. Long
2. Half-Long
3. Nuggets

Class 5. Cucumbers 2 specimens

- Lot 1. Slicing 3. Lemon
2. Pickling 4. Other

Class 6. Garlic, Onion, Leek 2 bulb, remove dirty outer skin, trim top to 5" and root to 1/2"

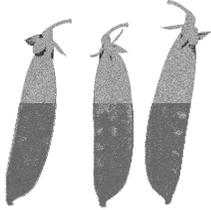
- Lot 1. Regular Garlic 5. Sweet Onion
2. Elephant Garlic (1 bulb) 6. Scallion
3. White Onion 7. Shallot
4. Yellow Onion 8. Leek

Class 7. Lettuce and Salad Green 1 bunch, tied together

- | | | |
|-----|-----------------------|------------|
| Lot | 1. Bibb | 5. Endive |
| | 2. Head (not romaine) | 6. Romaine |
| | 3. Arugula | 7. Spinach |
| | 4. Loose Leaf | 8. Other |

Class 8. Peas 5 pods

- | | |
|-----|-----------------|
| Lot | 1. Shelling Pea |
| | 2. Sugar Pea |
| | 3. Snap Pea |
| | 4. Other |

**Class 9. Potatoes** 2 specimens, brush dirt off, wash if necessary

- | | | |
|-----|-----------|-----------------|
| Lot | 1. White | 4. Black/Purple |
| | 2. Red | 5. Fingerling |
| | 3. Russet | 6. Other |

Class 10. Radish 2 tubers with tops

- | | |
|-----|----------|
| Lot | 1. Red |
| | 2. White |
| | 3. Other |

Class 11. Summer Squash 2 specimens

- | | | |
|-----|------------------|--------------------|
| Lot | 1. Crookneck | 4. Zucchini |
| | 2. Straight Neck | 5. Yellow Zucchini |
| | 3. Pattipan | 6. Other |

Class 12. Other Vegetables

- | | | |
|-----|------------------|------------|
| Lot | 1. Broccoli | 5. Peppers |
| | 2. Cauliflower | 6. Rhubarb |
| | 3. Kohlrabi (2) | 7. Corn |
| | 4. Asparagus (2) | 8. Other |

Department 386 - Fruit**Class 1. Apples** 2 specimens

- | | | |
|-----|-----------|----------|
| Lot | 1. Red | 4. Crab |
| | 2. Green | 5. Other |
| | 3. Yellow | |

Class 2. Berries 1 cup

- | | | |
|-----|---------------|--------------|
| Lot | 1. Strawberry | 4. Blueberry |
| | 2. Raspberry | 5. Currant |
| | 3. Blackberry | 6. Other |

Class 3. Cherries 1 cup

- | | | |
|-----|----------|----------|
| Lot | 1. Black | 3. Pie |
| | 2. Red | 4. Other |

Class 4. Other Fruit

- | | |
|-----|--------------------|
| Lot | 1. Any other fruit |
|-----|--------------------|

**Open Class Flower Show**

"The Fair to see since 1863"

A Standard Flower Show

Presented by

Chinook District Garden Club

"On With The Show"

Friday, July 18 through Sunday, July 20, 2008

Superintendents:

Tory Bennett	Esther Banholzer
360/825-2096	425/228-6330

Horticulture Entries Chairman – Audrey Davis 206/242-9188

Horticulture Classification Chairmen & Clerks –

Donna Larson 360/825-7448, Mary Williams 253/735-0935,

Vivian Curtin 360/897-8177, Maribeth Vadney

Hostess Chairman – Tory Bennett 360/825-2096

Clerks Chairman – Tory Bennett 360/825-2096

Design Entries – Brynn Tavasi 253-813-9678

Judges Chairman – Esther Banholzer 425/228-6330

Premiums are: 1st place \$2.50 2nd place \$1.50

General Rules:

- Chinook District Garden Clubs sponsor the 2008 King County Fair Open Class Flower Show.
- This show will comply with the requirements and objectives of a Standard Flower Show as established by National Garden Clubs Inc. and printed in the revised 2007 edition of "Handbook for Flower Shows"
- The Show is held in the King County Fair Exhibit Hall (at the Enumclaw Expo Center, formerly the King County Fairgrounds) and is open for all patrons to enjoy.
- Please use the Entry Form provided in this book. Do not mail to the Fair; bring it with you at entry time.**
- Entry Times Are: Thursday, July 17 - 4:00 pm to 7:30 pm ONLY at the King County Fair Exhibit Hall.** All entries in design must be made through the Advanced Entries Chairman, listed in the design section.
- ADVANCED ENTRIES by JULY 12, 2008.**
- Competition is open to the public and members of the Washington State Federation of Garden Clubs.
- Youth** may enter Department 414. Youth entry tags will be marked with a capital "Y".
- Seniors** 55 and older, and not a member of a Garden Club, may enter in Department 415. Senior entry tags will be marked with a capital "S".
- All exhibits must pass criteria of Classification Committee before being entered. Only one entry per class or subclass.
- Entries not eligible may be shown as courtesy exhibits, but will not be judged.
- The show will be judged by Nationally Accredited Judges. Judging will begin at 8:00 am, Friday, July 18, 2008. Decision of the judges is final.
- Exhibits must be removed immediately after 7:00pm Sunday July 20, 2008 **Early removal is not possible**

14. All precautions will be taken, but Chinook District will not be responsible for loss or damage.

Horticulture Rules:

1. All horticulture specimens must have been grown by the exhibitor: container grown plants for at least 90 days, combination must have been growing together for at least 6 week. Double potting is encouraged to achieve the best possible appearance.
2. All specimens must be properly named, including genus, species, and cultivar when possible. Common name may also be given.
3. All entries should consist of one specimen unless otherwise noted.
4. Exhibitors may make more than one entry per class or subclass if each genus, species, cultivar, type or color.
5. All classes may be subdivided by the Show Chairman at the time of entry, as deemed necessary.
6. Horticulture specimens – minimum of 3” and should not exceed 30 inches in length. Stems should be in proportion to size of bloom.
7. Inconspicuous wedging or propping are encouraged to show specimen at its best. Exhibitors may use materials, such as plastic wrap, transparent floral tape, oasis, bubble wrap or clear plastic.
8. Cut specimens should not have foliage below the water line. Grooming of plant material is very important.
9. Horticulture Entries are limited to 15 exhibits per person.
10. Flowering plants must be in bloom. Potted plant may be double potted to show them at their best.
11. No needled, scaled, or broadleaf evergreens.
12. The scale of Points on page 298 & 299, *Handbook for Flower Shows*, will be used for judging all Horticulture

Division I Horticulture

Awards:

The Standard system of awarding will be used with blue, red, and white and yellow ribbons presented in each class, if merited.

Horticulture Excellence Award may be awarded to the best Horticulture, in Division I. Must be named. A rosette of green, orange and brown ribbons. Must score 95 or above.

Betty Belchor Award may be awarded to best named Horticulture and must be a Garden Club Member. A rosette of orange and brown ribbons. Must score 95 or above.

Best Department Award rosette may be awarded to the best exhibit in each Department of the Horticulture Division, must be a blue ribbon winner.

Division I: Horticulture

Horticulture Consultant: Audrey

Davis

206-242-9188

Horticulture Exhibits are limited to 15 exhibits per person.



Department 405 - Annuals

Class 1. *Tagetes* (Marigolds)

- Lot A. *Tagetes patula* (Tall African) - 3 stems
B. *Tagetes* (Dwarf) - 3 stems

Class 2. *x hybrida* (*Petunias*) - 1 spray

- Lot A. Single C. Ruffled
B. Double

Class 3. *antirrhinum majus* (Snapdragons) - 1 spike

- Lot A. Single C. Butterfly
B. Double

Class 4. *Lathyrus odoratus* (Sweet Peas) - a minimum of 3” stems

- Lot A. 3 stems, one color
B. 5 stems, mixed colors

Class 5. *Zinnia elegans* (*Zinnia*)

- Lot A. Dahlia flowered - 1 stem
B. Cactus flowered - 1 stem
C. Miniature - 1 stem

Class 6. *Oaffociinalis Calendula* (*Calendula*)- 1 stem

Class 7. *Cosmos bipinnatus* (*Cosmos*)- 3 stems

Class 8. Any other worthy Annual

Classification Chairman may sub-divide

Department 406 – Biennial

Class 1. *Aicea rosea* (Hollyhock)

- Lot A. Single
B. Double

Class 2. *Digitalis purpurea* (Fox Glove)

Class 3. *Campanula isophylla* (Cups & Saucers)

Class 4. *Luguminosae Russell* (Lupines)

Class 5. Any other worthy Biennial

Classification Chairman may sub-divide

Department 407 - Perennials

Class 1. *Rananclaceae elatum* (*Delphinium*)

- Lot A. 1 spike over 12”

Class 2. *Rananclaceae aiesis* (Daisies) - 1 bloom

- Lot A. *Chrysanthemum maximum* (Shasta)
B. *Chrysanthemum maximum* (Esther Reed)
C. *Rudbeckia hirta* (Gloriosa)
D. *Chrysanthemum frutescens* (Marguerite)

Class 3. *Leguminosae Russell* (Lupines))

Class 4. *Papaver orientale* (Poppies) 1 bloom

- Lot A. *P. rhoeas* (Shirley)
B. *P. nudicaule* (Iceland)

Class 5. *C. Grandiiflora* (*Coreopsis*) 3 blooms

Class 6. Violas - 3 blooms with self-foliage, same color or mixed.

Stems must be at least 3".

- Lot A. Viola
B. Pansy
1. P. wittrockiana
2. tricolor

Class 7. Dianthus chinehsis (Sweet William) – 1 stem

- Lot A. Solid Color
B. Mixed Color

Class 8. Paniculata (Phlox) - 1 stem

Class 9. H. decorate, H. lancifolia, H. plantaginea, H. sieboldiana, H. ventricosa (Hosta)

- Lot A. Small leaf – 3 leaves
B. Large leaf – 1 leaf

Class 10. Any other perennial

Classification Chairman may subdivide.

Department 408 - Bulbs, Corms, and Tubers

Class 1. x. tuberhybrida (Begonias) - 1 bloom, disbud

- Lot: A. Camellia C. Picotee
B. Carnation D. Frilled

Class 2. grandaflora hybrids (Gladiolus) - 1 spike

- Lot: A. Large C. Miniature
B. Medium

Class 3. Lilaceas (Lily) - 1 stem

- Lot: A. Astatic Hybrids C. Oriental Hybrids
B. Aurelian Hybrids

Class 4. Dahlias - 1 bloom with one pair of foliage attached

- Lot: A. Decorative
B. Cactus
C. Miniature – under 4" diameter
D. Pom Pom - 2" & under in diameter

Class 5. Lilaceae (Alliums)

Class 6. Cosmos bipinnatus (Cosmos)

Class 7. Any other worthy Bulb, Corms Or Tuber

Classification Chairman may sub-divide

Department 409 - Roses - with 3 sets of leaves

Class 1. Roses

- Lot: A. Hybrid Tea disbud - 1 stem
B. Grandiflora - 1 spray
C. Floribunda - 1 spray
D. Polyanthas - 1 spray
E. Heritage
F. Climber - 1 spray
G. Miniature – disbud, 1stem
H. Miniature -1 spray
I. Shrub



Department 410 - Herbs

Class 1. Annual – cut or potted

- Lot A. Cut
B. Potted

Class 2. Perennials – cut or potted

- Lot A. Cut
B. Potted

Department 411 - Shrubs

No scaled or needled evergreens

Class 1. Flowering

- Lot A. davidii (Buddleia)
B. vulgaris Calluna
C. Onagraceae (Hardy Fuchsia)
1. hybrida
2. magellanica
D. Marvaceae (Hibiscus)
E. Saxifragasea (Hydrangea)
F. Rrosaceae x bumalda (Spiraea)

Class 2. Foliage - No needled or Scaled Evergreen

- Lot: A. Varigated C. Green
B. Colored

Class 3. Any other worthy shrub

Department 412 - Potted Plants

Class 1. Pelargonium (Geraniums)

- Lot: A. notarium (Zonal)
B. domesticum (Martha Washington)
C. Dwarf or miniature
D. Peltatum (Ivy)

Class 2. Bagoniaceae (Begonias)

- Lot: A. B. x tuberhybrida (Tuberous)
B. Fibrous

Class 3. Flowering Houseplants - must be in bloom

Class 4. Foliage Plants

Due to lack of space, we may not be able to display Hanging Baskets.

Division II: Design

Awards:

Table Artistry Award – NGC Award – must score 95 or above. Rosette may be awarded to the best table design in classes 5, 6, 7, or 8. Rosette of burgundy ribbons.

Phyllis Danielson Table Award rosette may be awarded to the best table design in Classes 5, 6, 7 or 8.

Petite Award – NGC Award may be awarded to the outstanding Petite Design in Department 413. Classes 8, 9 and 10. A rosette of blue and white ribbons.

Best Novice Award rosette may be given to the best design in the novice in Department 413, Classes 1 and 2. Must score 95 or above.

Artistic Design Rules:

1. No artificial flowers, fruit, foliage or vegetables are permitted.
2. Each exhibit must be the work of one designer.
3. Fresh plant material must never be treated.
4. Some plant material must be used in every exhibit.
5. An exhibitor may enter as many classes as desired, but only one exhibit per class.
6. Landscapes or scenes are Not Permitted in the Design Division.
7. No background is allowed unless noted in the schedule. Draping is permitted unless otherwise noted in the schedule.
8. Designers are encouraged to condition plant material well, and to choose materials that will have a good longevity for the three days.
9. Designers should list plant material used in the design on a 3"x5" card.
10. Those entering Table Design at the time of entry, may have a card with the listing of china, crystal or other information.
11. Design exhibitors must have Classification check their designs before leaving the show room floor.
12. Because of space some designs may have to be slightly adjusted.
13. Accessories are permitted, draping as needed and additional staging to fit into allotted space. Dried and/or treated plant material is permitted, if used sparingly.
14. Designs shall be limited to 30" in width and 18" in depth, unless otherwise stated.
15. **ADVANCED ENTRIES by July 12, 2008.**
16. All containers should be marked with owners name and telephone number. Designer will place his own design.
17. The Flower Show Committee will exercise all care, but cannot be responsible for loss or breakage of containers or accessories.
18. Entry tags in the design division will be marked as follows:
 - N - Novice (one who has not won three blue ribbons in a Standard Flower Show).
 - O - All others are open class.
19. Novices may enter any class, but will be judged against open class in the classes not designated "NOVICE".
20. Design Scale of Points are listed on Page 303 in *The Handbook for Flower Shows*, 2007 edition.

Division II Design

DESIGN Schedule Writers

Tory Bennett & Esther Banholzer

Department 413 – Design

Design Consultant and Advanced Entries Chairman:

Brynn Tavasi 253-813-9678

“On With The Show”

Class 1. NOVICE ONLY

“Oklahoma” – Design using grass. Space allowed 30"w x 18"d.
(4 entries only)

Class 2. NOVICE ONLY

“A Chorus Line” – A line design. Space allowed 30"w x 18"d. Designers choice plant material.
(4 entries only)

Class 3. “South Pacific” – Multi-rhythmic design. Designers choice of plant material.
(4 entries only)

Class 4. “All that Jazz” – Panel design. Designers choice plant material. Staged on a table space 30"w x 18"d.
(4 entries only)

Class 5. “The King and I” – Functional lunch table for two. Staged on a 30" diameter 24"high table, draped to the floor by show committee, must have an overlay.
(4 entries only)

Class 6. “Anything Goes” – Functional dinner table for four. Staged on a 3' x 3' table. Draped to the floor in white, must have an overlay.
(4 entries only)

Class 7. “The Lion King” – Hanging design, Type 11, Exhibition Table. Staged in a gray frame, inside dimension 63"h by 36"w.
(4 entries only)

Class 8. “My Fair Lady” – Exhibition table. Type II. No completed design, staged on an open column 20"w x 20"d x 36"h.
(4 entries only)

Petite Designs

Class 9. “Hello Dolly” – 5" x 8" small design. Multi-rhythmic design, to be staged in a 8" x 8" area. Designers choice plant material.
(4 entries only)

Class 10. “Little Woman” – Less than 5" miniature design. Designers choice plant material.
(4 entries only)

Class 11. “Joseph and the Amazing Techno Color Dream Coat” – A Tapestry Design, less than 8" designers choice plant material. Design staged on a miniature easel. Provided by Show Committee.
(4 entries only)

Division III Special Exhibits

Special Exhibits Consultant – Betty Burkhart

253-852-2935

Department 414 - Youth (ages Preschool - 17) (Y)

Youth Awards may be given to the outstanding Youth exhibit in Horticulture and Design Divisions in all three age groups. (Y)

Class 1. Horticulture - same schedule as adult

Lot A. Juniors - Preschool to age 7

B. Intermediate - Ages 8 - 12

C. Advanced - Ages 13 - 17

Class 2. Design

- Lot A. **"Babes in Toy Land"** – Creative design using a small figurine/s. Fresh/dried plant material. Space allowed 20"w x 18"d. (4 entries only)
- B. **"Beauty and the Beast"** – Design using a small animal. Space allowed 20"w x 18"d. (4 entries only)

Includes glycerined and skeletonized materials, treated with dye, paint or wax. Treating of fresh plant material is never permitted in a Standard Flower Show.

Type II Table Design: No completed design, but must have some plant material.

Weathered Wood: Wood affected in form, color, and/or texture by exposure to the elements; a type of decorative wood.

Department 415 – Seniors (S)

Senior Award may be given to the best Horticulture and the Design in the Senior Section. (S)

Class 1. Horticulture

- Lot A Horticulture same as Adult

Class 2. Design

- Lot A. **"Sound of Music"** – Design using a musical instrument. (4 entries only)
- B. **"Kiss Me Kate"** - A design showing motion. Space allowed 20"w x 18"d ((4 entries only)

Department 416 – Educational Exhibits

Educational Award – NGC Award A rosette of brown and white ribbons

Exhibit 1. "Singing in the Rain" (Conservation)

Exhibit 2. "Ain't Miss Behaving" (Weeds)

Department 417 – National Objectives

Exhibit 1. "Absent Minded Professor" (Membership and Books)

Glossary for Open Class Flower Show

Accessory - Something added - a helper - must be subordinate in the design. Anything in an arrangement in addition to plant material, container, base or mechanics.

Annual - A plant, which completes its life cycle in one year.

Biennial - Plant which normally requires two growing seasons to complete its life cycle, with vegetation growth the first season, flowering and fruiting the second.

Cultivers - Variety of a plant bred in cultivation, abbreviated "cv".

Dried Plant Material - Material from which the moisture has been removed, either naturally or by artificial means.

Foliage - Leaves or needles of a plant.

Fresh Plant Material - Any part severed from living plant and in fresh condition. May not be embellished in any way in a Standard Flower Show.

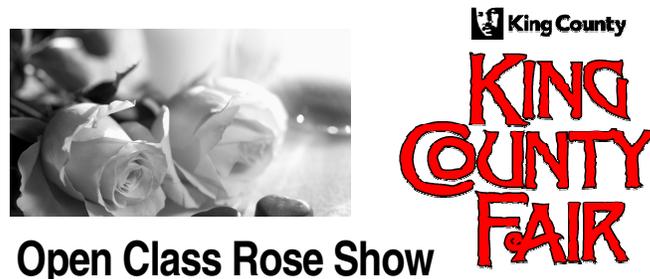
Grooming: Cleaning by removing soil, spray residue, insect damage, dead florets and leaves, etc. Soil surface and pots, on container plants, should be clean.

Multi-rhythmic design: Creative design with emphasis on two or more lines. Page 205 in the Handbook

Panel: A tangible form creating a predominately two dimensional surface. Page 338 in *Handbook for Flower Shows*.

Perennial: Plant which lives for more than two years, typically producing flowers and seeds each year after reaching maturity.

Treated Plant Material: Dried plant material artificially altered by use of any substance, permitted in the Flower Show unless the schedule forbids.



Saturday, July 19 and Sunday, July 20, 2008

Superintendent:

John Moe OR King County Fair
253/815-1072 206/296-8888

The 2008 King County Fair at the Enumclaw Expo Center (formerly King County Fairgrounds) is pleased to present the 31st Annual Open Class Rose Show. The Rose show is held in the Exhibit Hall for all Fair patrons to enjoy. Please bring entries through Gate 3 on 284th Ave SE.

Please use the Entry Form provided with this book.

Entry times are: Saturday, July 19, 6:30am - 9:30am

Judging begins: Saturday, July 19, Promptly at 9:30am

The American Rose Society current book on Modern Roses, ARS Handbook for Selecting Roses or Dobson's Combined Rose List will be the guide for proper entry of classes. Use the first word of color class, eg, orange-red is orange. All roses must be identified except for Class 20. Judges may sub-divide according to color classification and/or variety. One bloom with side buds is not considered a spray.

Open to all rose growers, a society membership is not required. All roses must be grown outdoors on the property of the exhibitor for at least two (2) months before this show. There is no limitation on the number of same variety entries. Mini-flora roses may be used in any miniature class.

American Rose Society accredited rose judges will judge the show. Their decisions will be final. Rosettes for Queen of Show, King of Show, and Princess of Show will be awarded to the best 3 exhibits in Class 1. Rosettes for Mini-Queen, Mini-King, and Mini-Princess will be awarded to the best 3 exhibits in Class 13. A rosette will be awarded to the best exhibit in each class. No monetary premiums are awarded for these designations.

Premiums are: 1st Place \$2.50 2nd Place \$1.50

Reasons for disqualification of entries:

- Excessive grooming which changes the natural character or form.
- Use of foreign substance - i.e. oil or wax on foliage.
- Exhibit lacking exhibitor name, exhibit not named or incorrectly named.

Department 450

Class 1. One bloom, hybrid tea or grandiflora

- Lot A. White E. Any Pink
 B. Any Yellow F. Any Red
 C. Any Apricot G. Any Other
 D. Any Orange

Class 2. Three blooms, hybrid tea or grandiflora, one variety

- Lot A. White E. Any Pink
 B. Any Yellow F. Any Red
 C. Any Apricot G. Any Other
 D. Any Orange

Class 3. Miniature Bloom Cycle

- Lot A. Three miniatures, same variety, one container – 1 bud showing color, one rose $\frac{1}{2}$ to $\frac{3}{4}$ open, and one fully open bloom (stamens showing). A display of blooms at various heights, bud on top and full open at base.

Class 4. Polyantha roses

- Lot A. One stem, any color

Class 5. Floribunda roses, semi or double, one spray

- Lot A. White E. Any Pink
 B. Any Yellow F. Any Red
 C. Any Apricot G. Any Other
 D. Any Orange

Class 6. Floribunda roses, singly-grown, disbudded, exhibition form

- Lot A. One bloom, any color

Class 7. Floribunda roses, single (5-12 petals)

- Lot A. One spray, any color

Class 8. Hybrid Tea or grandiflora roses, one spray

- Lot A. White E. Any Pink
 B. Any Yellow F. Any Red
 C. Any Apricot G. Any Other
 D. Any Orange

Class 9. Climbers

- Lot A. One stem, any color

Class 10. Shrub roses

- Lot A. One stem, any color
 B. David Austin roses, one stem, any color

Class 11. Old garden roses

- Lot A. One stem, any color

Class 12. Open bloom, hybrid tea or grandiflora

- Lot A. One open bloom, stamens showing, any color

Class 13. Miniature, one bloom

- Lot A. White E. Any Pink
 B. Any Yellow F. Any Red
 C. Any Apricot G. Any Other
 D. Any Orange

Class 14. Miniatures, three blooms

- Lot A. White E. Any Pink
 B. Any Yellow F. Any Red
 C. Any Apricot G. Any Other
 D. Any Orange

Class 15. Miniature, one spray

- Lot A. White E. Any Pink
 B. Any Yellow F. Any Red
 C. Any Apricot G. Any Other
 D. Any Orange

Class 16. Miniature English Box

- Lot A. Six blooms, no more than two of a variety, no leaves.

Class 17. Open Bloom Miniature

- Lot A. One open bloom, stamens showing, any color

Class 18. Bloom Cycle

- Lot A. Three hybrid tea roses or grandiflora, same variety, one container – one bud showing color, one rose $\frac{1}{2}$ to $\frac{3}{4}$ open and one fully open bloom (stamens showing). A display of blooms at various heights, bud on top and full open at base.

Class 19. Junior

- Lot A. Junior (age 6 - 17) -- Juniors may enter any roses and will be displayed and judged separately.

Class 20. Identification

- Lot A. Varieties requiring identification -- judges to provide identification where possible

Class 21. Fragrance

- Lot A. One stem of any rose, any color – judged solely on fragrance by the public.

Class 22. Vase of Three

- Lot A. Three (3) stems, any combination, any color, one container.





King County **KING COUNTY FAIR**
Grange Displays

Superintendents:

Rosie Knott and Mel Knott
 253-850-9778

Grow It, Show It, Know It

Rules For Exhibiting Displays

1. Open to Subordinate, Youth, Junior Granges, and all Grange Affiliates in King County.
2. Deadline for space application is May 15 of each year.
3. The King County Fair Exhibit Hall at the Enumclaw Expo Center (formerly King County Fairgrounds) will be open for decorating displays beginning Saturday and Sunday before Fair starts (July 12th and 13th) 8:30 am until 5pm, Wednesday, July 16th, 8:30 am until 5pm.
4. \$300.00 will be awarded to each Grange displaying a completed booth and scoring 500 points or more in judging.
5. Five (5) awards will be given for Arrangement and five (5) awards for Quality
 - First Place - \$80
 - Second Place - \$70
 - Third Place - \$60
 - Fourth Place - \$50
 - Fifth Place - \$30

6. Judging will be on the basis of 1,000 points, derived from the combinations as follows:

Entire booth arrangement	175 points
Livestock products	175 points
Agricultural products	175 points
Horticultural products	175 points
Vegetables	175 points
Education	<u>125 points</u>
	1,000 points

All products shall be judged on the basis of:

Variety	100 points
Quality	<u>100 points</u>
	200 points

7. Judging will begin Thursday, July 17. Ribbons will be placed as soon as judging has been completed.

- Grange Blue Ribbon - First Place
- Grange Red Ribbon - Second Place
- Grange White Ribbon - Third Place
- Grange Green Ribbon - Fourth Place
- Grange Pink Ribbon - Fifth Place
- Junior Grange Blue Ribbon - First Place
- Junior Grange Red Ribbon - Second Place

8. The Exhibit Hall will close starting at 6:00 pm on Sunday, July 20 to prepare for checkout at 6:00 pm.
2. Products/displays not picked up by July 21 will become the property of the Fair.
3. Flowers may be included and made a part of the exhibit, but must be replaced if they become wilted.
4. All flammable material must be fireproofed. No posters or paper may be placed on the front portion of any booth from floor to apron.
5. All booths must be kept dusted and neat. Perishable items must be replaced if deteriorated.
6. Contents of canned goods should be identified on the jars with black tape and white letters or black letters on white. Must be consistent throughout booth. Use only one style.
7. Each display must have a representation of fresh and canned fruit, vegetables, pickles, relishes, meats, jams and jellies. Standard canning jars with rings and lid must be used for canned goods. Jars must be full and contents must not float. Jars must be clean.
8. Livestock products shall include poultry, dairy, beef, and other livestock products. No fresh milk or cream may be shown, but may be represented in powdered form. Fresh cheese, ham and bacon not allowed. Eggs should not have cracks or holes.
9. Horticultural products shall include fresh and home canned fruits, nuts, and other nursery stock.
10. Agricultural products shall contain all common fruits and vegetables grown at an average Washington farm home. Threshed grains, seeds, and grasses must be good samples shown in half-pint or larger jars with lids. Garden seeds - minimum of six (6) varieties in half-pint jars with lids. Fresh vegetables and fruits must contain at least six (6) specimens of each variety and uniform in size and shape.

This year the Grange Displays will be using the theme "Grow It, Show It, Know It"

Department 475 - Grange Displays

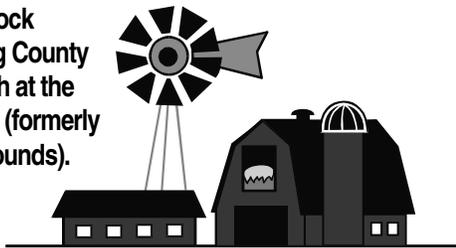
- Class 1. Grange Display**
 Lot A. Arrangement
 B. Quality

Department 480 - Junior Grange

- Class 1. Junior Grange Display**
 Lot A. Arrangement
 B. Quality

Open Class Livestock

The Open Class Livestock Show is held at the King County Fair July 18th – July 20th at the Enumclaw Expo Center (formerly the King County Fairgrounds).



Rules

Duration of Stay

- All exhibits must remain on display during the duration of the Fair.
- All exhibits must be presentable and ready for public viewing at 10:00 am each day. Animals must be of show quality as determined by Open Class Livestock Superintendent.
- Exhibitors will not be allowed to bring animals into the barn before the day and time they are required to enter.
- Removal or withdrawal of animal/livestock prior to release by Superintendent may cause premiums to be cancelled.

Entry of Exhibits

- Competition in Open Class Departments is open to the world.
- Entry of exhibits is allowed during the dates and times specified in the department sections of the premium book. All cattle will be checked in at the east entrance of the Livestock Barn.
- All exhibits must be entered for competition in the name of the owner.
- All animals must have papers with exhibitor's name. These papers must be brought with the animal and given to the clerk. In cases where animals have been recently transferred, a photocopy of both sides of registration paper and transfer application must accompany the animals.
- Anyone attempting to deceive the judge in regard to ownership, or who shall purchase articles or borrow them to exhibit in his or her name, shall forfeit all claims as an exhibitor.
- Fair management reserves the right to accept late entries if it is found such action would not cause unfairness to other exhibitors.
- **All entries are accepted on a space available basis.** If space is full, your entry will be returned.
- Completed entry form(s) and fee must be submitted to Fair office by entry deadline: King County Fair, PO Box 2435, Renton, WA 98056
- No animals accepted for which there is no class.
- Fair management reserves the right to remove from display area any exhibit or animal that is falsely entered, or may be deemed unsuitable or objectionable *without assigning a reason therefore*. Any exhibit creating a danger to other exhibits or the public will be immediately released for removal from the King County Fair.
- Exhibits that have been erroneously entered may be transferred to the proper division/class/lot prior to judging. Classes will not be reopened after judging. No animal shall be changed from one class to another after closing dates unless it is ineligible for the class in which it is entered. All determinations are at Open Class Livestock Superintendent's discretion and approval.
- Ear tattoos will be checked with the registration papers on Friday, July 18th. Animals without a legible tattoo or permanent identification brand (according to breed standards) are not eligible for showing.

Determination of Prize Winners

- Where there is no competition and/or where there are fewer animals or articles in a class than the number of premiums offered, the judge and Superintendent, as appropriate, may combine entries and award a prize or prizes of such rank as the animal or article deserves.
- Awards will be ranked according to the merits of the exhibit in the opinion of the judge. The judge may disqualify or award premiums at his/her discretion. Special awards will be made only after the judge has concurred with department superintendent that such award should be made.
- Where there is one exhibit in a class, the award shall be made on merit alone and a premium, or no premium, may be awarded. An animal or article without merit shall not be awarded a premium; and premiums shall not be awarded solely because there is no competition.
- The American system of judging and award is used in the Open Class Division.
- Prizewinners shall be determined by reference to the judge/clerking sheets. The Open Class Livestock Superintendent's and judge's signature certifies the placing to be correct and final.

Open Class Livestock Superintendent

- 2008 Superintendent Bev Wicks, 253-862-5773.
- The Open Class Livestock Superintendent is hired and contracted by the Fair. Exhibitors will follow the order and direction of the Superintendent. If the order of the Superintendent differs from the rules and regulations in the premium book, Superintendent will provide exhibitor with verification of Fair management approval for deviation from rules.
- Superintendent has the authority to recommend, to Fair management, reduced or withdrawal of premiums when rule violations and/or disciplinary problems exist.

Department Clerk & Judges

- Clerks are prohibited from allowing anyone, except the department Superintendent, to examine the department records while judging is in progress.
- Clerk or judge will announce the placing and required reasons for placing of the entry after adjudication of each class.
- The Fair will approve the judges in all departments. No one will be allowed to act as a judge in the class or ring in which he/she exhibits or where a conflict of interest may be present.
- Judges are selected with the utmost care. The decision of the judges will be final in all cases, except where mistake, fraud, misrepresentation or collusion, not discovered at the time of the award, is proven. In such cases, the Fair reserves the final decision.
- Fair reserves the right to substitute judges as needed.
- No person will be permitted in the ring while stock is being judged except the judge and necessary attendant. Any person interfering with the judges during their adjudication will forfeit the right to premiums. All officers are required and exhibitors requested to report any violation of this rule to Fair management.

Protests and Appeals

- All protests and appeals must be made in writing and accompanied by a deposit of \$50.00 (cash only), which deposit will be forfeited if protest/appeal is not sustained. Said document must state plainly the cause of complaint or appeal, and must be filed with Fair manager within 24 hours after cause of protest/appeal.
- Submit the written complaint to the Fair office.
- Appeals from the decision of a judge or department Superintendent must be made in writing, and must contain at least one specific charge stating, at length, the facts relied upon or the rule violated, and naming witnesses and their addresses by whom proof is to be made.

- When a protest is to be made against the competition of an animal or article in any class, notice of same shall be filed with the department Superintendent before the class is passed upon, so the judge may be instructed to place a reserve award in order that premiums may be properly distributed in the event of the protest being sustained.
- The Fair will consider no complaint or appeal based upon the statement that the judge or judges are incompetent or have overlooked an animal or article.
- All questions of dispute or differences not provided for under the rules and regulations shall be referred to the Fair whose decision shall be final.
- In addition to the right of protest therein guaranteed to exhibitors, the Fair reserves the right to take cognizance of fraud consummated or attempted in connection with an exhibit and take such action as may be deemed just and proper.
- The Fair will render a final decision regarding protest within 48 hours of receipt.

Exhibitor Passes

- Livestock exhibitors should complete forms in back of book to obtain camping passes.

Health Requirements

Entry and Admission of Livestock and Animals

- All animals will be inspected by a Veterinarian prior to being stalled.
- Livestock may be unloaded at the Enumclaw Expo Center during the times listed in the department schedule. Livestock arriving outside those times listed will not be permitted to unload and will be charged a service call fee for the veterinarian to health check the animal prior to admission.
- No animal from a quarantined area or premise will be permitted to enter the Fair.
- The Fair veterinarian's professional decision as to the health status of an animal is final and will be upheld by the Fair. All livestock will be inspected to determine they show no clinical indications of contagious, infectious diseases and ectoparasites.
- Please remember that E. coli O157H7 infection can be transmitted by contact with animals. Youngsters, seniors and immune impaired persons are particularly susceptible. Hand washing facilities are available and should be used.
- It is strongly recommended, but not required, that cattle be vaccinated in the current show year against respiratory diseases.
- In addition, the King County Fair exercises the right to specify additional requirements in the interest of control of infectious and/or contagious disease or in the interest of improving the aesthetic quality of each animal exhibit.
- Emergency orders, which change any requirements and shall take precedence over those printed herein.
- Decisions of Veterinarian are final.

Intrastate - Health Requirements

- Washington State livestock require no vaccinations or tests for entering and individual health certificates are not required on Washington State animals - except as indicated below.

Bovine Specific Health Requirements

- It is recommended that all heifers eligible for Brucellosis (Bangs) vaccination be vaccinated prior to Fair.
- Non-vaccinates may be exhibited provided they are tested negative for Brucellosis over four months of age.
- All eligible animals five (5) months or older must have been vaccinated against Brucellosis.

PLAN AHEAD - It requires up to ten (10) days to receive blood test results from the laboratory for animals requiring a brucellosis test.

- Any animal whose owner can not produce evidence of vaccination, in the form of a tattoo, must have a negative official Brucellosis test done through a State or Federal laboratory within 90 days prior to the opening of Fair.
- A respiratory complex vaccine is strongly recommended four (4) weeks prior to Fair.

Interstate - Health Requirements

- Out-of-state animal entries must comply with State of Washington import regulations.
- Entry permits are required for all out of state cattle.
- All out of state animals going to the fairs must have a Certificate of Veterinary Inspection and an import permit, Blanket Permit # 91W598 issued to King County Fair.

OUT-OF-STATE CATTLE: All out-of-state cattle going to Fairs must have a Certificate of Veterinary Inspection. Beef cattle may go to fairs without a test for brucellosis from the free states of Arizona, B.C., California, Colorado, Montana, Nevada, New Mexico, North Dakota, Oregon, Utah and Wyoming. From other states, all beef breed females over 24 months of age and dairy breed females over 20 months of age and bulls 6 months of age must be tested for brucellosis before coming to Fairs. Tuberculosis testing is required on all dairy breed bulls or females over six months of age.

All cattle are required to have an ownership inspection (brand) prior to leaving the state of origin. Out of state animal entries must comply with State of Washington import regulations.

Washington State Department of Agriculture Blanket Permit # for out of state exhibitors: 91-X622. Permit is for the 2008 King County Fair.

Rejection of Animal/Livestock

- Any exhibit with indications of infectious or contagious diseases, ectoparasites will be rejected. Exhibitors must be aware that ringworm, warts, pinkeye, strangles, contagious ecthyma, scabies, lice, mites, ticks, and fleas fall into these categories.
- Fair veterinarian will reject animals showing indications of disease symptoms during the course of the Fair, and exhibitor will be required to remove said animal from the grounds.

Exhibitor Conduct

- Any exhibitor displaying unacceptable conduct (i.e. profane language, abusive treatment, loss of control, etc.) may, at the discretion of Superintendent and Fair, be dismissed and jeopardize awarding of points/premiums.
- No alcoholic beverages are allowed. Smoking is prohibited inside all buildings and within twenty five feet of all entrances.

Livestock Exhibitors - Code of Ethics

- The revised "Show Ring Code of Ethics" will be strictly adhered to.
- It is in the best interest of all breeders of all livestock to maintain a reputation of integrity and to continue to present a wholesome and progressive image in the show ring. The King County Fair expects and maintains the highest ethical standard with regards to treatment of animals at the King County Fair. Any persons with livestock at the King County Fair utilizing practices which are considered unacceptable or unethical by the King County Fair staff or its authorized representative will be subject to removal from the Fair and/or any other appropriate and legal action. Fair Management decision is final. Practices which are

considered unacceptable may include, but are not limited to, any of the following:

- Treating or massaging any part of the body internally or externally with an irritant, counter-irritant, or other substance to temporarily straighten a weak back or loin, or to produce unnatural appearances.
- Minimizing the effects of cramping by feeding or injecting drugs, depressants, applying packs, or using any artificial contrivance or therapeutic treatment exempting normal exercise.
- Striking the animal to cause swelling in a depressed area.
- Surgery of any kind performed to change the natural process or growth, maturation, contour or appearance of any animal, to include teeth. Not included is removal of teats or horns, clipping and dressing of hair and trimming of hooves.
- Insertion of foreign material under the skin.
- Administration of drugs of any kind internally or externally prior to entering the show ring, except for treating a recognized disease by licensed Veterinarian, or injury, and for the tranquilizing of bulls that may otherwise be dangerous to females in heat.

Barn Occupancy

- The Superintendent is solely responsible for assignment of exhibit space within barns.
- All decorative materials must be fire retardant.
- Electrical equipment and appliances used by exhibitors shall be properly shielded, grounded if necessary, for safe operation; and all electrical cords shall be in good condition, without breaks in insulation. All electrical plugs shall have covers to insulate wire or connections from receptacle faces.
- Such precautions shall be the responsibility of the user, but Fair may inspect at any time all electrical equipment and may impound, for the duration of the Fair, any equipment considered unsafe.
- No overnight sleeping in the barn except as assigned by Fair or Superintendent.
- Pets are not allowed in barns or at the King County Fair except those being exhibited and service dogs (as defined by ADA).
- Animal exhibits are not allowed out of the general vicinity of the barns and show rings. Exceptions made with Superintendent approval only.

Livestock Trailer Parking

- There is FREE livestock and horse trailer parking in a DESIGNATED area assigned by Fair.
- Livestock trailers used to haul animals during the Fair are not allowed to park in RV or public parking areas.
- Vehicles entering the grounds to load or unload livestock must enter and exit through the Livestock Gate (gate #1).

Herdsmanship

- Herdsmanship competition is mandatory. All persons exhibiting animals are expected to display them in a professional manner. Refer to Herdsmanship Class in each Department, which defines criteria.
- Double tie required on all animals.
- Ribbons must be put up for display.
- Exhibitors will be required to keep their spaces and stalls clean by removing any trash, litter or soiled bedding, and placing it in designated container.
- Removal of manure at wash rack and aisles when moving animals to and from stalls.
- Awards will be selected based upon attractiveness of exhibitor's stalls, display, decorations, cleverness and creativity in hiding manure-handling equipment, exhibitors themselves, and their exhibits.
- Contact Superintendent in advance if assistance is needed in displaying or hanging items.

- Exhibitor is responsible for supplying all tools associated with herdsmanship. Exhibitors will provide their own wheelbarrows.
- **Lack of herdsmanship may result in loss of premiums.**

Feed & Bedding

- Exhibitor is required to provide all feed for livestock and animals on exhibit. Feed must be stored in rodent proof-container.
- Fair will provide an allotment of shavings, as required, for bedding.
- All bedding material must be placed in area designated by the department Superintendent prior to leaving the King County Fair.

Time of Classes/Shows

- In as much as possible, the schedule set forth in the individual departments will be followed. Fair reserves the right to alter or cancel schedules as required by circumstances.
- All exhibitors are to present and dress for Type Showing the same as for Fitting and Showing contest.

Reasonable Protection of Exhibit

- Exhibits at the Fair are entered and displayed at the risk of the exhibitor. Fair cannot accept responsibility for loss and/or damage due to conditions imposed by large crowds, the arrangement of the displays, and the great number of exhibits, weather or other conditions beyond its control.

Awards

- Only two (2) exhibits in any lot will be paid on.
- Premium amounts are noted in each Department.

Premium Warrants (checks)

- Warrants (checks) for premiums will be mailed to the exhibitor within approximately 2 months after close of Fair.
- To avoid delays in processing premiums, exhibitor is responsible for completing all areas of the Entry Form that apply. It is mandatory the *Exhibitor name, complete address, and entry code* are typed or printed legibly on the Entry Form.
- Be sure to include name of animal under the entry form section titled Breed of Animal, Description of Articles.
- Premium warrants (checks) are void one year after date of issuance.
- LOST premium warrants may be replaced by calling the Fair at 206-296-8888.

Department 200

Beef Cattle



Mail Entries Directly to:
King County Fair
P O Box 2435
Renton, WA 98056
 Bev Wicks, Open Class Livestock
 Superintendent
 253-862-5773

Judge: Amber Dryden
 Clerk: Gayner Newman

Stall Fee -- \$7.50 per animal, non-refundable.
 Double stall fee for late entries. **Stall fee must accompany entry form.**
 Make check or money order payable to **King County Fair**. Due to limited
 barn space, entries accepted on a first come, first served basis. You are
 encouraged to get entries in early! Must Be Postmarked by June 13.
**Superintendent reserves the right to change classes after entries are
 received; exhibitor will be notified of any changes in entry form by July
 1, 2008.**

Department Schedule:

Thurs, July 17	7:00 - 9:00 pm	Vet Check
Fri, July 18	10:00 am	All entries must be in place
Sat, July 19	5:00 pm	Beef Show - Grand Arena
Sun, July 20	7:00 pm	Livestock begin release

**It is the Exhibitor's Responsibility to read and comply with all general
 rules and regulations and department rules.**

Department Rules:

- See Open Class Livestock Rules beginning on page 17.
- No nurse cows allowed. All animals must be entered for show.
- All bulls over 12 months of age must have a bull lead whenever they are
 not double tied in the stall. They must be shown with a bull lead.

TYPE CLASSES

- Class
1. Aberdeen Angus
 2. Hereford & Polled Hereford
 3. Shorthorn & Polled Shorthorn
 4. Limousin
 5. Simmental
 6. Scottish Highland
 7. Other Breeds

Premiums for Classes 1 - 7

1st - \$55; 2nd - \$45; 3rd - \$35; 4th - \$25

Premiums for Lot J only: 1st - \$31; 2nd - \$29; 3rd - \$25

Lots for Classes 1 - 7:

- Lot
- A. Junior Heifer Calves - calved after Jan. 1, 2008
 - B. Winter Heifer Calves - calved between Nov. 1 and Dec. 31, 2007.
 - C. Senior Heifer Calves - calved between Sept. 1 and Oct. 31, 2007.
 - D. Summer Yearling Heifers - calved between May 1 and Aug. 31, 2007.
 - E. Junior Yearling Heifers - calved between Jan. 1 and Apr. 30, 2007.

- F. Senior Yearling Heifers - calved between Sept. 1 and Dec 31, 2006.
 Champion and Reserve Champion – Rosettes.
- G. Two year old Female – no calf at side – born Jan. 1 to Aug. 31, 2006
- H. Cow under three years of age on show day with her natural nursing calf at side that is less than 6 months of age on show day.
 Cow must be lactating.
- I. Cow three years of age or older on show day with her natural nursing calf at side that is less than 6 months of age on show day.
 Cow must be lactating.
 Champion and Reserve Champion Cow/Calf – Rosettes
 Supreme Female - Rosettes
- J. Pair of Females – both owned by exhibitor and shown in individual classes.
- K. Junior Bull Calves – calved after Jan. 1, 2008.
- L. Senior Bull Calves - calved between Sept. 1 and Dec. 31, 2007.
- M. Yearling Bulls - calved between May 1 and Aug. 31, 2007
- N. Yearling Bulls - calved between Jan. 1 and Apr. 30, 2007
 Grand Champion and Reserve Grand Champion Bull– Rosettes

NOTE: All bulls must be bred and owned by exhibitor. All bulls must have nose lead while in the show ring. Exhibitors not complying with the nose lead rule will be excused from showing.

Class 8. Beef Herdsmanship

Special Premiums: 1st - \$15; 2nd - \$10; 3rd - \$8

See Herdsmanship rules in Open Class Livestock general section. Beef Herdsman must average: 90 or above for Blue -- 80 or above for Red - 70 or above for White

- a. General Appearance 30 Points
 (Arrangements of cattle and equipment, decorations & educational feature)
- b. Care and Condition of Cattle 15 Points
- c. Cleanliness and Orderliness of Personnel and Equipment 25 Points
- d. Attitude of Exhibitors and Attendants 30 Points
 Educational Displays are strongly recommended.

Department 220

Dairy Cattle



Mail Entries Directly to: **King
 County Fair, P O Box 2435,
 Renton, WA 98056**

Bev Wicks, Open Class Livestock Superintendent
 253/862-5773

Judge: George Magnochi
 Clerk: Gayner Newman

Stall Fee -- \$7.50 per animal, non re-fundable.
 Double stall fee for late entries. **Stall fee must accompany entry form.**
 Make check or money order payable to **King County Fair**. Due to limited
 space, you are encouraged to get entries in early! Entries Must Be
 Postmarked by June 13.

**Superintendent reserves the right to change classes after entries are
 received; exhibitor will be notified of any changes in entry form by July
 1, 2008.**

Department Schedule:

Thursday, July 17 th	7:00 - 9:00 pm	Vet Check
Friday, July 18 th	10:00 am	All entries must be in place
Saturday, July 19 th	2:00 pm	Judging - All Breeds in Grand Arena (judging schedule to be posted)
Sunday, July 20	7:00 pm	Release - farthest away first

Department Rules:

- See Open Class Livestock Rules beginning on page 17.
- Competition within some classes is limited to specific age categories, level of professionalism, etc.
- Straw will not be provided for Dairy Cattle exhibitors.
- Only two (2) exhibits in any lot will be paid on.
- All exhibitors are to present and dress for Type Showing the same as for Fitting and Showing contest.
- All cows will be milked in the parlor.

TYPE CLASSES

Class 1	Ayrshires	4. Holsteins
2.	Brown Swiss	5. Jerseys - Other Breeds
3.	Guernseys	6. Milking Shorthorns

Lots for Classes 1 - 6:**Premiums for Lots A-H:** 1st - \$35; 2nd - \$25; 3rd - \$20

If there is only one entry per lot, the entry will be enrolled in Lot H.

- Lot A. Junior Heifer Calf - born after Feb. 28, 2008 and at least four months of age.
- B. Intermediate Heifer Calf - born after Nov. 30, 2007 and before Mar. 1, 2008.
- C. Senior Heifer Calf - born after Aug. 31, 2007 and before Dec. 1, 2007.
- D. Summer Junior Yearling - born after May 31, 2007 and before Sept. 1, 2007.
- E. Junior Yearling Heifer - born after Feb. 28, 2007 and before June 1, 2007.
- F. Winter Yearling Heifer - born after Nov. 30, 2006 and before Mar. 1, 2007.
- G. Senior Yearling Heifer - born after Aug. 31, 2006 and before Dec. 1, 2006.
- H. Miscellaneous
- I. Junior Champion and Reserve Junior Champion (No Premiums)

Premiums for Lot J only: 1st - \$30; 2nd - \$25; 3rd - \$20

- J. Junior Best 3 females - one group per exhibitor - all bred and at least one owned by same by exhibitor.

Premiums for Lots K-Q: 1st - \$75; 2nd - \$65; 3rd - \$55

If there is only one entry per lot, the entry will be enrolled in Lot Q.

- Lot K. Junior 2-Year Old Cow - born After Feb. 28, 2006 and before Sept. 1, 2006.
- L. Senior 2-Year Old Cow - born after Aug. 31, 2006 and before Mar. 1, 2006.
- M. Junior 3-year old Cow - born after Feb 28, 2005 and before Sept 1, 2005.
- N. Senior 3-Year Old Cow - born after Aug. 31, 2004 and before Mar. 1, 2005.
- O. 4-Year Old Cow - born after August 31, 2003 and before September 1, 2004.
- P. 5-Year and Older Cow - born Sept. 1, 2003 and older.

Q. Miscellaneous

R. Senior Champion & Reserve Senior Champion (No Premiums)

S. Grand Champion & Reserve Grand Champion (No Premiums)

Premiums for Lots T-W: 1st - \$30; 2nd - \$25; 3rd - \$20

- Lot T. Produce of Dam, 2 offspring from same Dam (one entry per dam).
- U. Daughter-Dam
- V. Best 3 females, one entry per exhibitor, all bred and at least one owned by exhibitor. One animal must be 2 years old and have freshened.
- W. Exhibitors Herd (5 head) (one entry per exhibitor). Two (2) animals that have freshened, two (2) that have not and are under 2 years of age, and one (1) of either. (One entry per exhibitor.)

Other Awards

Junior Champion Rosette

Res. Jr. Champion Rosette

Grand Champion Rosette

Res. Grand Champion Rosette

Class 7 - Dairy Herdsman**Special Premiums:** 1st - \$15; 2nd - \$10; 3rd - \$8

See Herdsmanship rules in Open Class Livestock general section.

Dairy Herdsman Must average: 90 or above for Blue -- 80 or above for Red - 70 or above for White

- | | |
|---|-----------|
| a. General Appearance | 30 Points |
| (Arrangements of cattle and equipment, decorations & educational feature) | |
| b. Care and Condition of Cattle | 15 Points |
| c. Cleanliness and Orderliness of Personnel and Equipment | 25 Points |
| d. Attitude of Exhibitors and Attendants | 30 Points |
- Educational Displays are strongly recommended.

Class 8 - Supreme Champion Cow

TROPHY: Donated by KING FEED

Grand Champion cow from each dairy breed is eligible to compete. An individual trophy will be awarded to winner.

**Grow It, Show It, Know It**



Department 121 - FFA Agricultural Mechanics

Open to FFA Members

Entry forms due from FFA Coordinator to Fair office on or before June 1, 2008.

All shop projects and entries must be the products of FFA members who are active during the current year. All entries must be completed. Ag Instructor will put items in proper classes.

Premium Points:	First	Second	Third
Class 1. Giant Construction Job	200	150	100
2. Large Construction Job	160	120	80
3. Medium Construction Job	100	80	60
4. Small Construction Job	60	50	40
5. Small Projects	60	50	40
6. Display Boards			
Lot A. Educational	60	50	40
B. Construction (small – 3 articles)	60	50	40
C. Construction (large – 5 articles)	80	60	40
7. Demonstration			
Lot A. 2 Hours	100 Premium Points		

FFA Division

The following departments are open to King and Pierce County FFA members

For animal entries, please see the 4-H Premium Book on the King County Fair website, www.metrokc.gov/parks/fair (under tab "Booths & Exhibits").

Advisors:

Vocational-Agricultural Instructors

FFA Pavilion Gary Parkert
Coordinators Enumclaw High School

Livestock Todd Miller Amy Miller
Coordinators White River H.S. White River H.S.

FFA Chapter Numbers

Enter the numbers below on all entry forms as Club Code:

Auburn	6101	Mount Si	6108
Bethel	6102	North Thurston	6129
Cedarcrest	6132	Puyallup	6126
Centralia	6131	Rainier	6115
Chehalis	6130	Rogers	6133
Decatur	6118	Snohomish	6127
Eatonville	6103	South Kitsap	6109
Elma	6128	Sumner	6110
Emerald Ridge	6134	Tahoma	6111
Enumclaw	6104	Tenino	6121
Fife	6105	Thomas Jefferson	6119
Franklin-Pierce	6106	Vashon	6120
Granite Falls	6123	Washington	6113
Kent-Meridian	6107	White River	6114
Monroe	6116	Winlock	6122
Montesano	6124	Yelm	6117
Mossyrock	6125		

Department 126 - FFA Natural Resources

Open to FFA Members

Entry forms due from FFA Coordinator to Fair office on or before June 1, 2008

Open to members enrolled in any phase of the Natural Resources program.

A member may submit a maximum of five entries. Member must be enrolled in project in which he/she enters exhibit(s).

Each exhibit must be properly labeled, mounted, identified, and classified where appropriate. Rosettes will be awarded for Best of Displays, Classes 1 - 4. Grand Champion Rosette awarded to best overall Department display.

Premium Points:

Points will be paid on top 3 ribbons only.

Class 1 - 6: First 80 Second 70 Third 60

Class	1st	2nd	3rd
1. Wildlife			
Any item/display from Wildlife Project.			
2. Marine Science			
Any item/display from Marine Science Project.			
3. Forestry - Introductory Project			
4. Forestry			
5. Growing and Raising Trees			
6. Geology			
7. Educational Display	First	Second	Third
Lot A. Poster	40	30	20
Lot B. Table Top Display	60	50	40
8. Demonstration			
Lot A. 2 Hours	100 Premium Points		

Department 146 - FFA Horticulture

Open to FFA Members

Entry forms due from FFA Coordinator to Fair office on or before
June 1, 2008

All delivery of entries is to be made between 5 pm and 7 pm on Thursday,
July 17 or 8 am and 9 am on Friday, July 18 in the Exhibit Hall.

Plant materials will be judged on the basis of condition including grooming,
mechanical damage, diseases, pests, color, cultural perfection, maturity,
container size and type. Plants should have been owned by exhibitor for at
least 3 months.

Premium Points will be paid on top 3 ribbons only.

- a. Points will be paid on top 3 ribbons only.
Class 1 – 3, 5, 6 First 60 Second 50 Third 40

Lot for Classes 1 - 3.

- Lot A. Foliage houseplants
- B. Flowering or fruiting houseplants
- C. Bedding plants in a pack.
- D. Bedding plants in a pot.
- E. Cacti or Succulents
- F. Trailing flowering plants
- G. Trailing foliage plants
- H. Evergreen shrubs or trees
- I. Deciduous shrubs or trees
- J. Other growing plants



- Class 1. 4" Pots
2. 6" - 8" Pots
3. 10" or Larger Pots
4. Design Division First 80 Second 60 Third 40

- Lot A. Terrarium
- B. Dish Garden
- C. Bonsai
- D. Mixed planter box
- E. Other growing plant designs
- F. Floral designs
- G. Cut Flowers (displayed in a bud vase)
- H. Landscape plans (drawings must be on 11" x 17"
velum paper and mounted on mat board)
- I. Chapter commercial display (20 plants displayed as
single exhibit in a commercial manner)
- J. Chapter commercial entry (10 containers of the same
variety exhibited as a sole commodity)

5. Fresh Fruit - (Must have been grown by exhibitor)

- Lot A. Pome fruits (apples, pears, etc.) - 3 specimens
- B. Drupes (soft or stone fruits) - 3 specimens
- C. Berries (in 1 cup container)

D. Other fruit - 3 specimens

6. Vegetables - (Must have been grown by exhibitor)

Exhibitors must display 1-5 specimens of each lot at the
discretion of the Superintendent.

- Lot A. Solanaceae (peppers, tomatoes, potatoes, etc.)
- B. Liliaceae (onion, asparagus, garlic, etc.)
- C. Gramineae (sweet corn, popcorn, etc.)
- D. Leguminosae (beans, peas, etc.)
- E. Umbelliferae (carrots, celery, parsnips, etc.)
- F. Cruciferae (cabbage, cauliflower, broccoli, turnips,
etc.)
- G. Cucurbitaceae (cucumbers, melons, squash, etc.)
- H. Chenopodiaceae (beets, chard, spinach, etc.)
- I. Compositae (sunflower, lettuce, radish, etc.)
- J. Other vegetables (sweet potato, rhubarb, okra, etc.)

7. Landscape Plans First 300 Second 250 Third 200
Plans to be on velum paper, size to be 11" x 17" and mounted on
a mat board not to exceed 12" x 18". Plans must list all materials
used by scientific and common name. On a separate sheet
attached to the plans, identify the theme of the area being
planned, challenges being addressed such as drainage, soil
conditions, limited light, etc.

8. Educational Display

- Lot A. Poster First 40 Second 30 Third 20
- Lot B. Table Top Display First 60 Second 50 Third 40

9. Demonstration

- Lot A. 2 Hours 100 Premium Points



General Rules & Information

The following rules and regulations apply to all non-commercial exhibitors/exhibits participating in the current year. Fair exhibitors are required to familiarize themselves and exhibit in accordance with them. The Fair reserves the final and absolute right to interpret these rules and regulations, arbitrarily settle and determine all matters, questions, and differences in regard thereto, or otherwise arising out of or connected with the Fair.

The King County Fair will be held at the Enumclaw Expo Center July 18 – July 20, 2008. Physical address is: 45224 284th Ave SE, Enumclaw, 98022. The mailing address for the Fair office is: PO Box 2435, Renton, WA 98056.

Grounds Supervision

The general supervision of the grounds, and the entire exhibition, are vested in Fair management. Outside agencies are contracted to provide medical and law enforcement services during the annual Fair. Property of the Fair, or its outside agencies, may not be removed from the grounds.

Admissions and Traffic

The outside pedestrian gates of the Fair open at 7:00 am daily.

No person shall knowingly use the roads or walks of the King County Fair in such a manner as to hinder or obstruct their proper use. No person shall knowingly interfere with the free flow of persons or vehicles upon or through the King County Fair or otherwise knowingly prevent the orderly and efficient use of county property for its primary purpose.

Non-authorized vehicles are not allowed inside barns, buildings or on lawns at any time. Overnight parking is allowed only in Fair Camping Lots. Area traffic/parking signs will be observed at all times. Designated fire lanes must be kept clear.

Grounds & Building Use

Possession of alcoholic beverages is prohibited at the King County Fair, except in designated areas.

Weapons and Fireworks

No person shall possess or discharge any firearm, bow and arrow, air or gas weapon, slingshot, fireworks or explosive at the King County Fair except at times and in areas specifically designated by the County and posted for such use.

Dogs and Other Pets

No dogs or other pets are permitted at the King County Fair. Exception: on duty police dogs, service animals (as defined by ADA), trained animals in scheduled acts and animals entered in competition.

Advertising

No person shall post, distribute or display signs, advertisement, circulars, printed or written matter at the King County Fair. This includes "FOR SALE" signs over specific exhibits or entries. Please contact your Superintendent for further information.

Non-Liability to Exhibitors and Patrons

HOLD HARMLESS: The Owner/Exhibitor agrees to protect, defend, indemnify, and save harmless the County, their officers, officials, employees, and agents from any and all costs, claims, judgments, and/or awards for damages, arising out of or in any way resulting from the activities associated with their entries. The Owner/Exhibitor of the exhibit(s) releases King County, its officers, officials, employees and agents from any and all liability for loss, damage, or injury to property while at the King County Fair. In the event the County incurs any judgment, award and/or cost arising therefrom, including attorneys' fees to enforce the provisions of this article, all such fees, expenses, and costs shall be recoverable from the Owner/ Exhibitor.

Forfeiture of Privileges or Awards

Any person who violates any general or special rule or intent will forfeit all privileges and premiums and be subject to such penalty as Fair management may deem appropriate.

Lost and Found

Lost and found is located at the Fair Office during business hours. Found items without identifiable ownership or items requiring owner contact, should be taken to the Fair Office. The Fair office will retain lost /found items for a period of (30) thirty days.

First Aid

In the case of a medical situation, exhibitor shall immediately contact the nearest Department Superintendent or Fair employee. They are responsible for making the appropriate contacts. Exhibitor may help the situation further by keeping the area cleared until medical assistance arrives. The first aid office is available to all exhibitors and patrons during public hours of the Fair. Report to the Fair Security during non-fair hours.

Law Enforcement and Security

The King County Sheriff's Guild is contracted to provide Law Enforcement and Security at the King County Fair. They are based out of the Parks and Recreation, City of Enumclaw, Administrative Office.

Official Hours:

The Fair will be open to the public at the following times:

Friday, July 18	10 am to 8 pm
Saturday, July 19	10 am to 8 pm
Sunday, July 20	10 am to 6 pm



Open Class Livestock Entry Form

PO Box 2435, Renton, WA 98056
 Phone: 206/296-8888 www.metrokc.gov/parks/fair

Please Print

Date _____

Please check one:

Adult Youth (Youth = 17 and younger)
 Also exhibiting in 4-H or FFA Y___ N___

All entries specified below are subject to all the Rules and Regulations of the King County Fair. Write plainly - use correct #s.
Stall Fee: \$7.50 per animal. Make all checks payable to the King County Fair.

Department:
 Beef – 200
 Dairy Cattle– 220

OK TO
 COPY

Exhibitor _____ **Phone** _____

Address _____

City _____ **State** _____ **ZIP** _____

Breed _____ **Total Awards \$** _____

Dept	Class	Lot	Breed of animal, name of animal, or description of article – use exact wording from premium book	Ear Tag #	Scrapie ID #	Registry #	Description of Animal		Number of Sire and Dam	Breeder's Name	Award	Points
							Sex	Date of Birth				
									Sire # _____ Dam # _____			
									Sire # _____ Dam # _____			
									Sire # _____ Dam # _____			
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Release: The owner and/or Exhibitor agrees to protect, defend, indemnify and save harmless the County, their officers, officials, employees, and agents from any and all costs, claims, judgements, and or awards for damages, arising out of or in any way resulting from the activities associated with this entry form. The Owner/Exhibitor of the exhibits(s) release King County, its officers, officials, employees and agents from any and all liability for loss, damage, or injury to livestock and/or other property while at the King County Fair. In the event the County incurs any judgement, award and/or cost arising therefrom, including attorney's fees to enforce the provisions of this article, all such fees, expenses, and costs shall be recoverable from the Owner/Exhibitor.

Signature _____
 Owner's/Exhibitor's signature or parent/guardian if Owner/Exhibitor is under 18 years of age

This release must be signed or form will not be accepted.

Number of Animals _____
Number of stalls, pens or cages required (incl. tack pen): _____
Entry Fee enclosed:
 \$ _____

