

## LOCAL RULES

1. Applicable State Rules apply in all departments. State Rules are available at the Fair Office.
2. LOCAL CLASSES: Entries open to only residents and/or producers of those counties as follows: Alpine, Calaveras, Mariposa, Stanislaus, Tuolumne, unless otherwise stated.
3. No entry fee will be refunded except as provided in the State Rules. Entry fees appear preceding each Division of the Exhibitors' Handbook. No refunds of entry fees will be made for amounts of less than \$5.00.
4. Any check returned by the bank for any reason will be levied a \$25 return check charge. Any exhibitor that hasn't made good a returned check will have their entries disqualified from judging.
5. All entries must remain in place until the close of fair. Exhibits (excluding livestock) will be released from 10:00 a.m. - 6:00 p.m. Monday, June 29, 2009. No exceptions will be made for the above rule except by written permission from the Fair Manager, veterinarian or as otherwise stated herein.
6. If an entry is removed prior to the official release time all awards and premiums will be withheld.
7. Exhibitors must be amateurs unless division or class specifies otherwise.
8. The fair reserves the right to reject any entry if it is objectionable, or if it requires excessive space.
9. No entry will be accepted where an exhibitor prescribes the condition under which he/she will exhibit.
10. Judging results will not be given over the telephone.
11. Exhibiting at one year's Fair automatically places your name on the mailing list for the following year.
12. Entry forms may be accepted after the official closing date on an ease of processing and space available basis. Late entries will only be accepted when accompanied by a \$5 processing fee for any non-livestock entry and \$10 processing fee for any livestock entry.
13. The Management will not be responsible for accidents or loss that may occur to any exhibit at the Fair. Every precaution will be taken to ensure the safety of all exhibits. Management assumes no responsibility for loss or damage which may occur from any cause. It is under this condition only that entries will be accepted. Any insurance desired on any entry will be the sole responsibility of the exhibitor.
14. Checks for awards will be made payable to the exhibitor as indicated on the entry form and will be mailed to the exhibitor when exhibit is released.
15. All judging is final. The Judging Sheets are the ONLY official record of judging. Cash awards will be paid as recorded on the signed Judging Sheet.
16. Should a premium be found to have been obtained by mis-representation or a violation of any of the rules, State or Local, the premium award shall be withheld.
17. All material used in decorating booths, exhibits and displays must comply with the State Fire codes.

## VEHICLES

- No vehicles will be allowed on the fairgrounds without a parking permit or vehicle permit.
- Vehicles on the grounds parked in unauthorized areas will be towed away at the owner's expense.
- A vehicle permit admits only the vehicle. Each occupant must have either a pass, paid admission, or wristwrap to be allowed admittance.

## INFORMATION

- State Rules available in Fair Office.
- Scorecards for Market Hog, Market Lamb, Market Beef and Market Goat can be found in the State Rules.

## MOTHER LODE FAIR PROTEST POLICY & PROCEDURES

1. Protests will be considered only if there has been a violation of State or local rules. Decisions of judges, veterinarians, weighmasters and timers cannot be protested and are final.
2. All protests must be presented to the management of the fair in writing within 24 hours of the alleged violation, or 24 hours after results are available to the public. A \$50 deposit must accompany protests (cash, money order, or certified check made payable to the Mother Lode Fair) or \$100 if the protest relates to violations of State Rules concerning Animal Health. Deposit will be returned if the protest is determined valid. If protest is upheld, the violator may be held liable for any portion of the direct cost incurred by the Fair to resolve the protest.
3. The Fair will make every effort to resolve protests as quickly as possible.
4. Exhibits involved in a filed protest will be eligible to compete until protest is resolved. Classes that involve the protested exhibit will not become official until protest is resolved.
5. The President of the Board of Directors will appoint a committee of two Board Members, and the Fair Manager/CEO or his/her designee to hear and resolve the protest. This committee will be appointed at least 30 days before the opening of the Fair. If any of the members are unavailable, the committee Chairperson may ask another Board Member to serve.
6. Violations of State Rules may be appealed to the Division of Fairs & Expositions.

# SCORECARDS

## ADULT FEATURE EXHIBIT

Educational Value	30%
Displaying one aspect or segment of the area agriculture in a manner made most interesting and informative to the public. Use of readable labeling, concise legends and other visual educational aids using a minimum of brand names.	
Ingenuity	30%
Cleverness and skill in design and/or contrivances used to illustrate or represent such as miniatures, diagrams, models, photographs, etc. should adhere to scale; inconspicuous detail not required.	
Attractiveness	20%
Effective use of composition, animation, color and/or other exhibit aids to enhance appearance, create interest and invite closer inspection.	
Lighting	5%
Dramatic effects, color and/or any other technique enhancing the exhibit.	
Completeness	15%
Includes all important aspects or components of the booth subject or theme and utilizes to best advantage all of the space allotted.	
<b>TOTAL</b>	<b>100%</b>

## CLOTHING & TEXTILES

Workmanship	60%
Cut on grain, seams even, suitably finished, stitching machine/hand, zipper or placket, darts, hems, waistline, neckline finish or collar, sleeves or armholes - buttons or fasteners - belts, pockets, etc. - Interfacing, lining, other	
General Appearance	40%
For coordinated items consider relationship of color, texture, style - clean, ready for display - well pressed, outside and inside - fabric & trim appropriate for style.	
<b>Total</b>	<b>100%</b>

## QUILTS & QUILTED ITEMS

Visual Statement	50%
Visual impact - outstanding or special qualities	
Pattern Use & Design	10%
Balance - Rhythm - Design flow	
Color	10%
Construction	10%
Points and corners meet precisely - curves are smooth - stitches invisible - cross stitches going same way	
Quilting/Ties	10%
Evenly spaced stitches of uniform length	
Binding or Edge	10%
Both sides and ends even length	
<b>Total</b>	<b>100%</b>

## NEEDLEWORK

General Appearance	40%
Clean, neat, ready for exhibit - individuality of design, color & texture harmony	
Workmanship	40%
Stitched, even, secure - neat consistent direction - thread/yarn ends joined or woven inconspicuously - secure	
Suitability	20%
Sturdy enough for intended use - material suitably for article	
<b>Total</b>	<b>100%</b>

## BREADS, MUFFINS & ROLLS

Flavor	35%
Taste and aroma - sweet, nutty blended.	
Texture	25%
No streaks or close grain; size and uniformity of cell walls; elasticity.	
General Appearance	15%
Shape (proper "dome"); smoothness; crust color.	
Lightness	10%
Crust	15%
Thickness; quality; crispness; tenderness and uniformity	
<b>Total</b>	<b>100%</b>

## CAKES

Texture	35%
Butter Cakes - tender; fine; even grain; moist but elastic. Fruit Cakes - not sticky or gummy, dry or crumbly.	
Flavor	35%
Delicate and pleasing; natural flavor of ingredients.	
Appearance	30%
Surface (crust or frosting). Crust - color; texture; depth. Frosting - glossy, not granular; soft, not stocky; suitable flavor. Filling (if appropriate) - minimum 1/4 inch; fluffy; good flavor blend with cake.	
<b>Total</b>	<b>100%</b>

## CONFECTIONS

Flavor	30%
Blended; high quality; pleasing	
Texture	30%
Crystalline - velvety, creamy.	
Consistency	25%
Crystalline - firm, not hard or soft. Non-crystalline - should hold shape; no crystals.	
Appearance	15%
Non-crystalline - smooth.	
<b>Total</b>	<b>100%</b>

## COOKIES - ROLLED, DROPPED

Texture	35%
Characteristic of type.	
Flavor	35%
Natural flavor of ingredients - no off-flavor.	
Appearance	30%
Outside - uniform color & size (not over 3 inches).	
<b>Total</b>	<b>100%</b>

## PRESERVES, JAMS, JELLIES & MARMALADES

Texture	35%
Characteristic of type.	
Flavor	35%
Characteristic - not excessively sweet or over-cooked.	
Appearance	30%
Color - characteristic of fruit (15); Clearness - jellies (10); Container - practical; clean; sealed lids; neatly labeled (5).	
<b>Total</b>	<b>100%</b>

# SCORECARDS

## CANNED FRUITS & VEGETABLES

Product .....	65%
Absence of defects - original food high quality; free from indicated spoilage.	
Uniformity - pieces of food reasonably uniform in size (fancy pack not practical).	
Color - as nearly that of standard cooked product as possible; free from foreign matter and undue discoloration.	
Consistency - tender without overcooking.	
Pack .....	25%
Fullness - all space except proper headspace filled; neatness and uniformity.	
Liquid - just covers product with no excess; clear with little or no cloudiness or small particles; free from gas bubbles.	
Fruit syrups have suitable proportions of sugar.	
Container .....	10%
Tightly sealed container of specified size; clean; neatly and properly labeled.	
Total .....	100%

## POTTED PLANTS

Varietal Form or Symmetry .....	35%
Varietal Foliage .....	30%
Shape, color, texture, size	
Plant Health, Condition and Grooming .....	25%
Plant Proportion to Container .....	5%
Correct Name Label .....	5%
Total .....	100%

## CUT FLOWERS

Bloom: Correct to type .....	50%
Texture - Freshness, not over mature - (15%)	
Size - (15%)	
Color- Not bleached out - (10%)	
Shape - (10%)	
Foliage: .....	20%
Color - (10%)	
Condition - healthy, insect free - (10%)	
Stem Condition: .....	20%
Sturdiness (10%)	
Length, color (10%)	
Presentation .....	10%
Correct quantity, label, clean	
Total .....	100%

## FLOWER ARRANGEMENTS

Workmanship .....	25%
Originality .....	20%
Condition of Material .....	20%
Degree of Difficulty .....	20%
Design & Proportion .....	15%
Total .....	100%

## CRAFTS & HOBBIES

Workmanship .....	40%
How is it made	
Appearance - total effect .....	25%
Overall design, clean, neat, ready for exhibit	
Originality .....	20%
Creativity in design and execution	
Suitability & Difficulty Factor .....	15%
Choice of material - suitable for article, sturdy enough for intended use	
Total .....	100%

## FINE ARTS

Impact on Viewer .....	35%
Catches the eye - holds attention - Originality/imagination - concept in the subject	
Composition .....	35%
Technique of Media & Material .....	20%
Presentation .....	10%
Mounted neatly and securely	
Total .....	100%

## PHOTOGRAPHY

Aesthetic .....	50%
Impact (25) - Composition (25)	
Technique .....	50%
Technical Quality (25) - Workmanship (25)	
Total .....	100%

## JUNIOR FEATURE EXHIBIT

Educational Value .....	30%
Displaying one aspect or segment of the area agriculture in a manner made most interesting and informative to the public. Use of readable labeling, concise legends and other visual educational aids using a minimum of brand names.	
Ingenuity .....	30%
Cleverness and skill in design and/or contrivances used to illustrate or represent such as miniatures, diagrams, photographs, models, etc. Should adhere to scale; inconspicuous detail not required.	
Attractiveness .....	20%
Effective use of composition, animation, color and/or other exhibit aids to enhance appearance, create interest and invite close inspection.	
Lighting .....	5%
Dramatic effects, color and/or any other technique enhancing the exhibit.	
Completeness .....	15%
Includes all important aspects or components of the booth subject or theme and utilizes to best advantage all of the space allotted.	
Total .....	100%

# SCORECARDS

## MARKET BEEF

### GRADE

#### Market Ready:

Market steers projected to have sufficient fat deposition to meet the marbling specifications for USDA Prime, Choice, or Select+ quality grades.

#### Not Market Ready:

Market steers lacking evidence of sufficient fat deposition to produce a desirable consumer product. Steers projected to grade USDA Select- or lower.

## MARKET LAMB

### GRADE

#### Market ready:

USDA Prime or Choice quality with 12<sup>th</sup> rib back fat range .16-.35, average or greater conformation and cutability.

#### Not Market Ready:

Good or lower quality grade with 12<sup>th</sup> rib back fat range <.16 or >.35; underfinished lambs grading USDA good or lower, below-average conformation or cutability.

NOTE: Fairs may allow for additional grouping systems within the Market Ready Lambs or Market Acceptable hogs for sale purposes.

## SHEEP LEAD CLASS

Contestant	40%
15 points for costume (fit of garment, appeal, appropriate for occasion).	
5 points if costume is made by exhibitor.	
10 points for appearance - grooming, posture	
10 points for poise, ability to model garment.	
Animal	30%
20 points for fitting - condition of fleece, cleanliness, groomed according to prevailing breed fashion.	
10 points for knowledge of sheep	
Showmanship	30%
15 points for animal trained to show at halter	
15 points for ability to move animal as directed by the judge.	
Total	100%

## MARKET HOG

### GRADE

#### Market Acceptable:

U.S. No. 1 and No. 2 hogs of average or greater conformation that are acceptable in leanness, muscularity and production traits.

#### Not Market Acceptable:

Any hog of below average conformation including U.S. number 3, U.S. number 4 and utility grade hogs.

## MARKET GOAT (CHEVRON)

### GRADE

#### Market Ready:

USDA Prime or Choice quality with 12<sup>th</sup> rib back fat range .08-.12 most desirable, .13-.22 back fat acceptable, average or greater conformation and cutability.

#### Not Market Ready:

Good or lower quality grade with 12<sup>th</sup> rib back fat range, <.08 or >.22; underfinished goats grading USDA good or lower, below average conformation or cutability.

## MARKET POULTRY SCORECARDS

### Judged by Danish System

#### Scorecard for Market Chickens:

Two birds to each pen

Meat type: Breast, thigh, leg . . . . . 45 points

Condition: Feathering, flesh, fat covering . . . . . 25 points

Uniformity: Type, weight, condition . . . . . 30 points

#### Scorecard for Market Turkeys:

Single birds

Meat type: Breast, thigh, drumstick . . . . . 50 points

Condition: Feathering, flesh, fat covering . . . . . 25 points

Balance and proportion of body . . . . . 25 points

GRADE:

Group 1:

Grade A Fryers and Turkeys having superior conformation. Well feathered; slight amount of pin feathers. Breast moderately long and broad; well fleshed; free of breast blisters. Some fat under skin over entire body. No excess abdominal fat.

Group 2:

Grade B Fryers and Turkeys having average conformation. Moderate amount of pin feathers. Breast slightly short or flat; well fleshed. Keel slightly crooked. Enough fat to prevent a distinct appearance of flesh through skin.

Group 3:

Grade C Fryers and Turkeys having below average conformation. Large amount of pin feathers. Breast misshapen; poorly fleshed; keel moderately crooked. 1/4" breast blister for Chickens, 1/2" for Turkeys. Distinct appearance of flesh through skin.

## MARKET RABBIT SCORECARDS

Scorecard:

Live judging (three rabbits to each pen)

Meat type: hindquarters, loin, shoulder . . . . . 40 points

Condition: flesh, fur . . . . . 30 points

Uniformity: type, weight, fur . . . . . 30 points

Live judging (one single market fryer rabbit)

Meat type: hindquarters, loin, shoulder . . . . . 45 points

Condition of flesh . . . . . 35 points

Condition of fur . . . . . 20 points

GRADE:

Group 1: 100 - 76 points

Prime grade fryers having above average conformation, well filled hindquarters, good depth and width through loin and shoulder, solid flesh, and tight clean fur.

Group 2: 75 - 51 points

Choice grade Fryers having average conformation lacking depth and width of body; not as full in hindquarters; some softness in flesh; broken coat.

Group 3: 50 - 1 points

Commercial grade Fryers having below average conformation, narrow shoulder, protruding hips, flabby, potbellied, molting coat or baby fur.

3.5 to 5 lbs., not over sixty-nine days old. Purebred only. All breeds judged together.

## SMALL LIVESTOCK

Tuolumne County Outstanding Exhibitor  
Caren Eilrich Perpetual Trophy  
(See special Entry Form)

Silent Judging	25 points
a. Cooperation & helpfulness (5)	
b. Courtesy (5)	
c. Condition of animals (5)	
d. Dress (5)	
e. Conduct (5)	
Exhibitor Information	25 points
a. Record Book (10)	
b. Display (10)	
c. Placement at fair (5)	
Interview	50 points
a. Participation in projects (10)	
b. Knowledge (10)	
c. Number of animals (10)	
d. Growth of project (10)	
e. Future plans (10)	
TOTAL:	100 points

## OUTSTANDING EXHIBITOR AWARD

(See special Entry Form)

Scope of Project (variety)	30 points
a. Scope	
b. Number of Animals entered	
c. Condition of animals	
Neatness & Attractiveness of Exhibit	30 points
a. Use of signs, etc.	
b. Neatness of exhibit(s)	
c. Tack and equipment	
Conduct/Response of Exhibitor	40 points
a. Courtesy and cooperation	
b. Dress and manner	
c. Knowledge of animal practices relating to specie(s) exhibited.	

## HERDSMEN AWARDS

To promote more attractive and educational presentation of projects. All groups showing beef, sheep, swine, horse and goats are automatically entered in this contest. Judging will be done each day of the fair under the supervision of the Livestock Superintendent. Exhibits will be scored on the following basis:

General Appearance	35 points
a. Use of signs identifying chapters/clubs/members/animal	
b. Cleanliness and appearance of animal	
c. Condition of bedding	
d. Neatness of tack and equipment	
Educational Value of display in the livestock barn	35 points
a. Educational value	
b. Originality of exhibit	
Attendant(s) on Duty	30 points
a. Visibility of attendant	
b. Courteousness	
c. Willingness to share knowledge and information	