



Preliminary Prize List

for the

170th Metcalfe Fair

October 1-4, 2026

Family Pavilion

Culinary Arts
Flowers and Plants

Homecrafts
Junior Division

Agricultural Hall

Grains
Vegetables
Potatoes

Hay & Silage
Apples
Junior Produce Classes

ENTRIES DUE Saturday, September 26, 2026

Metcalfe Agricultural Society
P.O. Box 29, 2821 8th Line Road
Metcalfe, ON K0A 2P0
Phone: 613.821.0591

Email: info@metcalfefair.com Website: www.metcalfefair.com
METCALFE AGRICULTURAL SOCIETY

We are pleased to provide you with this year's Preliminary Prize List for the 170th Metcalfe Fair. The final Prize List will be available in July at the Fair Office, 2821 8th Line Road, Metcalfe, Ontario, and online at www.metcalfefair.com. Entries may be made online at metcalfefair.com. Entry forms may also be obtained at the Fair office or online.

In an attempt to keep our prize list current with exhibitors' suggestions and interests, each committee has reviewed and revised their prize list. Please read the listings carefully.

In case of a discrepancy between this Preliminary Prize List and the final Prize List, the wording of the final Prize List will govern.

Please note: All sponsors will be listed in the final Prize List.

\$10.00 membership must be paid at the time entries are submitted to Fair office, unless retained from last year's prize money.

Unless entries are made online, an entry form must be filled out for all entries and must be submitted to the Metcalfe Fair Office by Saturday, September 26, 2026. Entries may also be made online at www.metcalfefair.com (starting on or about August 15, 2026).

**** A new exhibitor is a person who has never exhibited at the Metcalfe Fair (Family Division) or who has not exhibited at the Metcalfe Fair (Family Division) in the last five (5) years. ****

Entry items in the Family Division classes can be placed in the FAMILY PAVILION (Curling Club) on Wednesday evening, September 30th from 4:30 p.m. to 6:30 p.m., or on Thursday, October 1st from 8 a.m. to 10 a.m. **All items must be placed in the FAMILY PAVILION (Curling Club) by 10:00 a.m. sharp on Thursday, October 1st. Items may not be removed until 5:00 p.m. on Sunday, October 4th.**

Entry items in the Field Crop and Produce classes can be placed in the AGRICULTURAL HALL on Wednesday evening, September 30th from 4:30 p.m. to 6:30 p.m., or on Thursday, October 1st from 8 a.m. to 10 a.m. **All items must be placed in the AGRICULTURAL HALL by 10:00 a.m. sharp on Thursday, October 1st. Items may not be removed until 5:00 p.m. on Sunday, October 4th.**

Metcalfe Agricultural Society is not responsible for articles left in the exhibit halls after 6 p.m. on Sunday, October 4th, 2026.

Agricultural Hall *and* Family Pavilion open:

Friday, 10 a.m. to 8 p.m.; Saturday, 10 a.m. to 8 p.m. and Sunday, 10 a.m. to 5 p.m.

**POSITIVELY NO POST ENTRIES
PLEASE NOTE TIME OF DELIVERY FOR
ENTRY ITEMS IN THE FAMILY DIVISION AND
FIELD CROP/PRODUCE DEPARTMENT IS
BEFORE 10:00 A.M. on Thursday, October 1st, 2026**

We look forward to your participation at the 170th Metcalfe Fair!

The Dorothy V. Reid Grand Aggregate Award

To be eligible for this award, an exhibitor must exhibit in all three (3) of Culinary Arts, Homecrafts, and the Flowers Classes of the Family Division of the Metcalfe Fair in the current year. The Dorothy V. Reid Grand Aggregate Shield will be awarded to the exhibitor amassing the greatest number of prize-winning points in the combined sections of Culinary Arts, Homecrafts and the Flowers Classes. The winner will receive prize money in the amount of \$100.00. The winner's name will be engraved on our perpetual plaque.

FIELD CROPS CLASSES

Committee: Cheryl Sullivan, Brianna Sullivan

A \$10.00 membership fee must accompany entries, unless retained from last year's prize money. Entries may be made online at <https://www.assistexpo.ca/metcalfefair> starting on or about August 15, 2026 or by going to metcalfefair.com and clicking the "Online Entries button". Or an entry form may be submitted to the fair office. Entries are due by Saturday, September 26, 2026. Positively NO post entries.

All Junior Exhibitors who choose to enter an open division class must pay a membership of \$10.

An administration fee of 10 % will be deducted from prize money earned.

Prize money cheques of \$10 or less will not be mailed out. They will be available at the office for pickup. Those that are not picked up within 6 months will be considered a donation back to the Metcalfe Agricultural Society.

Entry items may be placed in the AGRICULTURAL HALL on Wednesday evening, September 30th from 4:30pm to 6:30pm or from 8:00 am to 10:00 am, Thursday October 1st. No entries will be received after that time. Exhibitors will not be allowed in the hall during judging of entries.

Entries MAY NOT BE REMOVED until 5:00pm, Sunday, October 4, 2026. No exceptions. Metcalfe Agricultural Society is not responsible for articles left in the exhibit hall after 6:00pm on Sunday, October 4, 2026.

Agricultural Hall Hours are: Friday 10am-8pm, Saturday 10am-8pm and Sunday 10am-5pm.

CLASS 32 – GRAINS

*Any sample weighing less than the required amount will be disqualified.

*All samples of grain will be marked with dyed chalk.

Prizes: 1st: \$5, 2nd: \$4, 3rd: \$3

1. 2 Kg or 5 Lbs Barley.
2. 2 Kg or 5 Lbs Shelled Corn.
3. 10 Ears Corn. **Prizes:** 1st: \$50, 2nd: \$20, 3rd: \$10
4. 2 Kg or 5 Lbs Soybeans.
5. 2 Kg or 5 Lbs Wheat.

Grand Champion Grain. Prize: \$30

Reserve Champion Grain. Prize: \$20

CLASS 33 - HAY & SILAGE

Prizes: 1st: \$7, 2nd: \$6, 3rd: \$5, 4th: \$4, 5th: \$3

1. 1 Flake First Cut Hay 75% Legume.
2. 1 Flake Second Cut Hay 75% Legume.
3. 1 Flake First Cut Hay Mixed Legume and Grass.

Champion Hay. Prize: \$30

Reserve Champion Hay. Prize: \$20

4. 5 Kg or 10 Lbs of Haylage or Baleage.
5. 5 Kg or 10 Lbs of Corn Silage.
6. Sheath Silage Corn. 6 Stalks, variety named.
7. Sheath Grain Corn. 6 Stalks, variety named.
8. Sheath of Wheat 24" Tall, 16" Wide **Prizes:** 1st: \$50, 2nd: \$20, 3rd: \$10

PRODUCE CLASSES

Committee: Sandy Carscadden

A \$10.00 membership fee must accompany entries, unless retained from last year's prize money. Entries may be made online at <https://www.assistexpo.ca/metcalfefair> starting on or about August 15, 2026 or by going to metcalfefair.com and clicking the "Online Entries button", or an entry form may be submitted to the fair office. Entries are due by Saturday, September 26, 2026. Positively NO post entries.

All Junior Exhibitors who choose to enter an open division class must pay a membership of \$10.

An administration fee of 10% will be deducted from prize money earned.

Prize money cheques of \$10 or less will not be mailed out. They will be available at the office for pickup. Those that are not picked up within 6 months will be considered a donation back to the Metcalfe Agricultural Society,

Entry items may be placed in the AGRICULTURAL HALL, on Wednesday evening, September 30th from 4:30pm to 6:30pm or from 8:00am to 10:00am, Thursday October 1st. No entries will be received after that time. Exhibitors will not be allowed in the hall during judging of entries. Entries MAY NOT BE REMOVED until 5:00pm, Sunday, October 4, 2026. No exceptions. Metcalfe Agricultural Society is not responsible for articles left in the exhibit hall after 6:00pm on Sunday, October 4th, 2026.

Proper number of items must be displayed as requested. Anyone wishing to exhibit an item of garden produce that is not currently in the prize list book, and is a common item in today's modern Canadian garden, please contact the Produce Committee. OAAS Agricultural Judging Standards Guideline is available for purchase at <https://ontarioagsocieties.com/agricultural-society-info/store>.

Agricultural Hall hours are: Friday 10am - 8pm, Saturday 10am - 8pm and Sunday 10am-5pm.

CLASS 34 - VEGETABLES

Prizes: 1st: \$5, 2nd: \$4, 3rd: \$3

1. Collection of Herbs in a vase or bottle with water, (at least 4 varieties, named)
2. Parsnips, unwashed and on plate. Tops trimmed 2.5" above crown.
3. 5 Table Beets, unwashed and on plate. Tops trimmed 2.5" above crown.
4. Yellow Beans, 5 on plate.
5. 5 Table Carrots, unwashed and on plate. 6"-9" with 2.5" cut tops trimmed.
6. 5 Table Carrots, 8" to 14" with tops trimmed 2.5" above crown.
7. 3 Pears. Any variety on a plate.
8. 2 Zucchini, green or yellow on a plate.
9. 5 Sweet Green Peppers. Stems trimmed to 1".
10. 5 Sweet Red Peppers. Stems trimmed to 1".
11. Peppers - Collection on a plate of 3 named pepper varieties totalling at least 9 peppers. Prizes: 1st: \$12, 2nd: \$7, 3rd: \$6
12. Bunch of Parsley. 3 stems in vase or jar with water.
13. 5 Brussels Sprouts on a plate.
14. Kale, 3 stems of any variety in vase or jar with water.
15. Onions -Collection of 3 named varieties, totalling at least 9 onions. Prizes: 1st: \$12, 2nd: \$9, 3rd: \$6
16. 5 Tomatoes on a plate. Red Calyx on.
17. 10 Cherry Tomatoes on a plate. Calyx on with no stems.
18. Tomatoes - Collection of 4 named varieties with Calyx on. On a plate. Prizes: 1st: \$6, 2nd: \$4, 3rd: \$3, 4th: \$2
19. 2 Cucumbers - Table variety on a plate.
20. 2 Squash of same variety, tied together.
21. 5 Hot Peppers, any variety, named.
22. 2 Common Pumpkins - tied together.
23. 2 Pie Pumpkins - tied together.
24. Squash, collection of 4 different varieties, named.

25. **Largest Pumpkin - to be picked up Monday following fair. Prizes: 1st: \$150, 2nd: \$100, 3rd: \$50, 4th: \$10, 5th: \$10, 6th: \$10**
26. **Largest Tomato, on plate. Must be firm with calyx attached. Prizes: 1st: \$10, 2nd: \$7, 3rd: \$6**
27. **Largest Zucchini - judged by weight.**
28. **Best Collection of Produce. Displayed in basket or similar container and named. 15 roots or garden vegetables in total.. Prizes: 1st: \$25, 2nd: \$14, 3rd: \$10, 4th: \$7, 5th: \$5**
29. **Tallest Sunflower, cut off at ground level.**
30. **Largest Sunflower Head, removed from stalk.**
31. **5 cobs of sweet corn with husks pulled back - on a plate.**
32. **Garlic, 4 bulbs of hard or soft neck variety unwashed. Uniform in size.**
33. **3 Heirloom Tomatoes. Calyx on and plated.**
34. **6 Mini Tomatoes. Yellow, pear shaped, with calyx on and no stems. On plate.**
35. **Rattlesnake Beans. 5 on plate with stems on.**
36. **Most Unusually Shaped Vegetable.**
Any variety, plated.

1st Time Exhibitor with the most points in Class 34. Prize: \$20

Exhibitor with the most points in Class 34. Prize: \$25

CLASS 35 - POTATOES

Prizes: 1st: \$6, 2nd: \$4, 3rd: \$3

1. **10 Tubers, Kennebec. Table Stock, unwashed and in box or on tray.**
2. **10 Tubers, Yukon Gold. Table Stock, unwashed and in box or on tray.**
3. **10 Tubers, Red Table Stock, unwashed and in box or on tray.**
4. **10 Tubers, Any Other Variety, unwashed and in box or on tray.**
5. **Finger Length Table Stock. Displayed on a tray.**
6. **10 Blue Table Stock. Displayed on a tray.**
7. **Largest Potato. Prizes: 1st: \$10, 2nd: \$6, 3rd: \$4**

CLASS 36 - APPLES

Prizes: 1st: \$5, 2nd: \$3, 3rd: \$2

1. **5 Apples. Any variety, in box or basket.**
2. **2 Kg or 5 Lbs of Crab Apples.**

CLASS 37 - JUNIOR PRODUCE CLASSES

This class is open to children 12 and under with no membership required.

Entries may be made online at www.metcalfefair.com (starting on or about August 15, 2026). Click the "Online Entries" button. Or an entry form may be submitted to the Metcalfe Fair Office and submitted no later than Saturday, September 26, 2026, so you can pick up your exhibitor number and entry tags. Entry tags must be attached to your items.

Entry items for Produce Classes can be placed in the AGRICULTURAL HALL on Wednesday evening, September 30th from 4:30 p.m. to 6:30 p.m., and must be placed in the AGRICULTURAL HALL by 10:00 a.m. sharp on Thursday, October 1st. Items cannot be removed until 5:00 p.m. on Sunday, October 4th.

Cash prize money for winning entries will be handed out in the Agricultural Hall on Sunday, October 4, 2026, between 5:00 p.m. and 6 p.m. Metcalfe Agricultural Society is not responsible for articles left in the exhibit halls after 6 p.m. on Sunday, October 4th, 2026.

Prizes: 1st: \$3, 2nd: \$2, 3rd: \$1

1. 5 Cherry Tomatoes on a plate with calyx on and named.
2. 5 Tomatoes - on plate with calyx on.
3. 5 Carrots, unwashed with 2.5 cm tops attached.
4. Most Unusually Shaped Vegetable, any variety on a plate.
5. Pumpkins, 2 Common tied together.
6. 10 Potatoes any variety, unwashed in a box.
7. Largest Zucchini, judged by weight.
8. Largest Sunflower Head - head removed from stalk
9. Largest Tomato - calyx attached and plated.
10. Largest Potato, unwashed, plated and judged by weight.

Highest Points, in Junior Produce Class 37 - \$25

CULINARY ARTS

CLASSES 39, 40, 41, 42

Committee: Co-Chairs, Cheryl Gorman-Bunda and Cathy Dow; Norma McNaughton, Karen Benson, Debbie Duguay, Rita Penner, Cheryl Page, Kim Brooks, Heather McColl, Cindy Wilson

General Rules & Regulations:

- A \$10.00 membership fee must accompany entries, unless retained from last year's prize money.
- Any Junior Exhibitor who chooses to enter an open division class must pay a \$10 membership.
- Entries may be made online at <https://www.assistexpo.ca/metcalfefair>. Or an entry form may be submitted to the Metcalfe Fair Office.
- Entries are due by **Saturday, September 26, 2026.**
- An administration fee of 10% will be deducted from prize money earned.
- Prize money cheques of \$10 or less will not be mailed out. They will be available at the office for pickup. Those that are not picked up within 6 months will be considered a donation back to the Metcalfe Agricultural Society.
- Due to City of Ottawa health regulations, the selling of food articles on Sunday of the fair will not be permitted.
- Metcalfe Agricultural Society is not responsible for lost or damaged exhibits.
- **Entry items** in the Family Division classes **may** be placed in the FAMILY PAVILION (Curling Club) on Wednesday evening, September 30th from 5:00 p.m. to 7:00 p.m., and Thursday, October 1st from 8 a.m. to 10 a.m. All items **must** be placed in the FAMILY PAVILION (Curling Club) by **10:00 a.m.** sharp on Thursday, October 1st.
- Items cannot be removed until 5:00 p.m. on Sunday, October 4th. No exceptions.
- Metcalfe Agricultural Society is not responsible for articles left in the exhibit halls after 6 p.m. on Sunday, October 4th, 2026.

NOTE - DROP OFF TIME BEFORE 10:00 A.M. THURSDAY

***** Positively no post entries ** All exhibits of baking in clear plastic bags unless otherwise noted** Cardboard bases must be covered with foil wrap ** No identifying ribbons or decorations on any entry ** Proper number of items must be displayed as requested.***

TIPS FOR EXHIBITORS

OAAS Homecraft Judging Standards Guidelines are available for purchase at <https://ontarioagsocieties.com/shop>

CLASS 39 - BAKING

Scoring for baked goods: 30 General Appearance; 30 Internal Appearance; 40 Flavour & Aroma

1. 170th Anniversary - Historic Recipe - Savoy Cake (Recipe follows - 1782). Prizes: 1st: \$20, 2nd: \$15, 3rd: \$10

The weight of 4 eggs in pounded loaf sugar.

The weight of 7 in flour.

A little grated lemon rind, or essence of almonds, or orange-flower water.

Break the 7 eggs, putting the yolks into one basin and the whites into another.

Whisk the former, and mix with them the sugar, the grated lemon-rind, or any other flavouring to taste; beat them well together, and add the whites of the eggs, whisked to a froth.

Put in the flour by degrees, continuing to beat the mixture for 1/4 hour. Butter a mould, pour in the cake, and bake it from 1 1/4 to 1 1/2 hours.

This is a very nice cake for dessert, and may be iced for a supper table, or cut into slices and spread with jam, which converts it into sandwiches.

Time - 1 1/4 to 1 1/2 hour Average cost, 1s.

Sufficient for 1 cake. Seasonable at any time.

2. **Chair of the Family Division Special - Basket suitable for a shut in.** Choose 5 out of the following items: 3 from culinary, 1 from homecraft and 1 from flowers.

Items clearly labeled; basket covered with clear plastic. Prizes: 1st: \$20, 2nd: \$15, 3rd: \$10

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|-------------------------|---------------------------|
| 2 muffins | knitted slippers |
| 1 jar jam or jelly | crochet top kitchen towel |
| 3 cookies - any variety | table runner - any medium |
| 3 tea biscuits | single rose in a vase |
| 3 squares - any variety | african violet |

3. **Antique Whatchamacallit.** Vintage culinary tool or gadget (named). Size not to exceed 8.5" in height. Include a brief (50 words or less) description of how it was used. Prizes: 1st: \$12, 2nd: \$10, 3rd: \$8
4. **Osgoode Foodland Special.** Display on a tray not larger than 12"x18", covered with clear wrap - 9 samples total (3 squares of one type, 3 tarts of one type, 3 cookies of one type). Judged 50% taste; 50% display. Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10
5. **Dairy Special: 3 Butter Tarts & 3 Shortbread Cookies.** Display on a plate or tray, covered with clear wrap. Butter tarts must not contain fruit or nuts (i.e., no raisins, no pecans); full size - no mini or bite-size - homemade filling and pastry. Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5

BREADS, BUNS, ROLLS

Display as stated in each section. Prizes for classes 6-20 unless otherwise stated.

Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5

Tips for Exhibitors - YEAST BREAD:

Size and shape: well proportioned; even golden top and bottom; crust - no cracks, do not pick with fork; light for size, no internal holes.

Rolls: single items

Buns: attached

6. **Cinnamon Raisin Bread.** Display 1/2 loaf, on foil-covered cardboard base, in a clear plastic bag. Prizes: 1st: \$15, 2nd: \$10, 3rd: \$6
7. **Crerar's Honey Ginger Bread** (Recipe follows). A Crerar Honey container must accompany entry. Display 1/2 bread on a foil-covered cardboard base, in a clear plastic bag. Prizes: 1st - 2 kg white liquid jar; 2nd - 1 kg white liquid jar; 3rd - 375 gram Honey Bear

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| 2-1/2 cups all-purpose flour | 1/2 cup margarine | Heat oven to 350F |
| 1 tsp. cinnamon | 1/2 tsp. cloves | Grease and lightly dust a Bundt pan. |
| 1 tsp. ginger | 1 cup Crerar's Liquid Honey | Cream margarine, add egg and honey. |
| 1 1/2 tsp. baking soda | 1 egg, slightly beaten | Sift all dry ingredients together. Add to creamed mixture and beat 1 minute. |
| 1/2 tsp. salt | 1 cup hot water | Add hot water and beat until smooth. |
| | | Pour batter into pan. |
| | | Bake for 30 to 35 minutes. |

8. **Corn Bread** (Recipe follows). Display 1 piece, 4 "x 4", on a foil-covered cardboard base, in a clear plastic bag. Prizes: 1st: \$10, 2nd: \$8, 3rd: \$6

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| 1 cup cornmeal | 2-1/2 tsps. baking powder | Preheat oven to 350F. Grease thoroughly an 8" square pan. Combine cornmeal and milk. Sift flour, baking powder and salt. Stir together the egg and milk. Cream shortening and blend in sugar. Stir flour mixture and egg mixture alternately into creamed mixture. Blend in cornmeal mixture. Bake for 40-45 minutes. Serve hot, with maple syrup. |
| 1/2 cup milk | 1 tsp. salt | |
| 1/2 cup shortening | 1 egg | |
| 1/2 cup white sugar | 1 cup milk | |
| 1-1/3 cups cake flour | | |

9. **Bread Machine White Bread.** Display 1/2 loaf, on foil-covered cardboard base, in a clear plastic bag.
10. **White Bread.** Display 1/2 loaf, on foil-covered cardboard base, in a clear plastic bag.
11. **60% Whole Wheat Bread.** Display 1/2 loaf, on foil-covered cardboard base, in a clear plastic bag.

- 12. Irish Soda Bread** (Recipe follows). Display 1/2 loaf, on foil-covered cardboard, in a clear plastic bag.
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|-----------------------------|--|
| 2 cups all-purpose flour | Cut margarine or butter into flour, sugar, baking soda, baking powder and salt, until mixture resembles fine crumbs. Stir in buttermilk to make soft dough. Turn onto lightly floured surface, and knead 8 to 10 times. Shape into round loaf. Place on greased cookie sheet. Cut an X, about 1/4" deep on top of the loaf, with floured knife. Bake in 375F oven until golden brown, 35 to 45 minutes |
| 3 tbsp. margarine or butter | |
| 2 tbsp. sugar | |
| 1 tsp. baking soda | |
| 1 tsp. baking powder | |
| 1/2 tsp. salt | |
| 1 cup buttermilk | |
- 13. Plain White Rolls** (no glaze). Display 3 rolls on a disposable plate, in a clear plastic bag.
- 14. 60% Whole Wheat Rolls.** Display 3 rolls on a disposable plate, in a clear plastic bag.
- 15. Beer Herb Bread.** Display 1/2 loaf on a foil-covered cardboard base, in a clear plastic bag. Recipe to be attached.
- 16. Plain Round Tea Biscuits.** Display 3 on a disposable plate, in a clear plastic bag. Prizes: 1st: \$10, 2nd: \$6, 3rd: \$4
- 17. Soft Pretzels.** (Recipe follows). Display 3 on a disposable plate, in a clear plastic bag.
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|------------------------------|--|
| 1 tsp. white sugar | Stir sugar into first amount of warm water in a small bowl. Sprinkle yeast over top. |
| ¼ cup warm water | Let stand for 10 mins. Stir to dissolve yeast. Combine second amount of warm water, flour and salt in a large bowl. Add yeast mixture. Add a bit more flour if needed so dough isn't too sticky. Turn out on floured surface. Knead 8 to 10 mins, until smooth and elastic. Place in greased bowl, turning once to grease top. Cover with tea towel. |
| 1-1/4 oz active dry yeast | |
| 1-1/2 cups warm water | |
| 4-1/2 cups all purpose flour | |
| ½ tsp. salt | Let stand in oven with light on and door closed about 45 minutes, until doubled in bulk. |
| Topping: 1 egg white | Punch dough down. Roll into log. Mark off into 12 portions. Cut. Roll each portion into 1/2" thick ropes. Shape each rope into pretzels. Place on greased baking sheet. |
| 1 tbsp. water | |
| Coarse salt | Beat egg white and water with fork in small bowl. Brush over pretzels. |
| Sesame seeds | Sprinkle with coarse salt. Bake at 450F oven for 15 minutes. Turn out on racks to cool. |
- 18. Cinnamon Rolls with cream cheese icing.** Display 3 on a disposable plate, in a clear plastic bag.
- 19. No Knead Bread.** Display 1/2 loaf on foil covered cardboard base in clear pastic bag. Submit recipe. Prizes: 1st: \$15, 2nd: \$10, 3rd: \$5
- 20. Sour Dough Bread - display 1/2 loaf on foil covered cardboard base in clear plastic bag.** Submit Recipe. **Grand Champion Bread \$25.00 Gift Certificate**

COOKIES, SQUARES AND BARS

Display 3 on a disposable plate, in a clear plastic bag, unless otherwise stated. Prizes for classes 21-37 unless otherwise stated. Squares approx. 1.5"x1.5". Bars approx. 1.5"x2".

Prizes: 1st: \$10, 2nd: \$6, 3rd: \$4

Tips for Exhibitors:

COOKIES: Uniform size - even colour; Rolled cookies - crisp, yet tender; Drop - soft - slightly moist

SQUARES AND BARS: Bars should be approximately 1.5" x 2"; Squares should be approximately 1.5"x1.5".

- 21. Collection of Squares Suitable for Afternoon Tea.** (2 each of 3 varieties, suitably displayed on an attractive plate or tray, covered with clear wrap.) Judged 50% on taste; 50% on display. Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5
- 22. Pink Lady Squares** (Recipe follows).

Base: 2 cups graham wafer crumbs
1/2 cup melted butter
1/2 cup brown sugar
1 tbsp. flour

Press into a greased 8" x 8" pan. Bake at 350F for 15 minutes.

Filling: 1 cup sweetened condensed milk
2 cups coconut

Mix and spread on baked base and return to 350F oven for 20 minutes. Do not overbake.
Spread with pink butter icing.

23. Lemon Squares (Recipe follows).

Bottom Crust:

1/2 cup butter or margarine
1 cup flour
1/4 cup icing sugar
1/2 tsp salt

Topping:

2 eggs, beaten
2 1/2 Tbsp flour
1 cup white sugar
1/2 tsp baking powder
3 Tbsp lemon juice

Mix first 4 ingredients until well blended and press into bottom of 8-inch pan. Bake at 350F for 20 minutes.

Topping: Mix rest of ingredients well and pour over baked crust. Bake for 25-30 minutes longer. While still warm (but not hot), sprinkle with icing sugar.

24. Butter Tart Squares. (Recipe follows).

1/2 cup butter	1/4 cup all purpose flour
1/3 cup brown sugar, packed	3/4 tsp baking powder
1-1/4 cups all purpose flour	1/4 tsp salt
2 eggs	1-1/2 cups raisins
1 cup brown sugar, packed	1/2 cup walnuts

Bottom Layer: Crumble first 3 ingredients together in a bowl. Press into ungreased 9"x9" pan. Bake in 350F oven for 10 minutes. **Top layer:** Beat eggs and second amount of sugar until light and thick. Add the rest of the ingredients. Stir and spread over bottom layer. Bake in 350F oven for about 30 minutes or until centre is almost firm. Cut into squares.

25. Date Squares.

26. Cherry Squares (Recipe follows).

1 1/4 cup all purpose flour	ICING
1/3 cup brown sugar packed	1 cup icing sugar
1/2 cup butter or margarine	2 tbsp butter or margarine
2 eggs	1/2 tsp vanilla
1 1/4 cups packed brown sugar	1 tbsp water or milk
1 Tbsp all purpose flour	
1/2 tsp baking powder	
1/8 tsp salt	
1 cup medium-grind coconut	
1/2 cup chopped walnuts	
1/2 cup candied or maraschino cherries, cut up	

First layer: Crumble first 3 ingredients together well. Press into ungreased 9x9 inch pan. Bake in 350F for 15 minutes. **Second Layer:** Beat eggs slightly and add the rest of the ingredients in order given. Spread over first layer, Return to oven and bake for 25 minutes until brown. May be iced with butter icing but if enough cherries can be seen showing through the top, it will look pretty enough. Cut into 36 squares.

ICING: Beat all together in a small bowl adding more water if needed to make a more spreadable mixture. Spread over cooled squares. This makes a minimum amount of frosting.

27. Rocky Road Squares. Not baked and no coloured marshmallows.

28. Chocolate Brownies. No nuts or icing.

29. Gluten Free Brownies. No nuts. No icing. Include recipe with entry.

30. Traditional Nanaimo Bars

31. Sweet Marie Bars (Recipe follows).

1/2 cup brown sugar	1/2 cup peanuts
1/2 cup corn syrup	Topping:
1/2 cup peanut butter	6 oz. chocolate chips
1 tbsp butter	1 tbsp butter
2 cups Rice Krispies	

Melt the first 4 ingredients - do not boil. Add the Rice Krispies and peanuts. Press into 8X8 pan. Topping: Melt together and spread evenly on top.

32. Sugared Molasses Cookies (Recipe follows).

2 cups flour
3/4 cup shortening
1 cup sugar
1 egg
1/3 cup molasses

1-1/2 tsp baking soda
1 tsp cinnamon
1 tsp ginger
1 tsp cloves

Cream sugar, shortening, egg and molasses together. Mix remaining ingredients in a separate bowl. Add molasses mixture and stir well. Using a level tablespoon amount, roll into balls then roll in white sugar. Place on ungreased baking sheet. Do not press down. Bake at 350F for 8 to 10 minutes.

33. Plain Shortbread.

34. Peanut Butter Cookies. Made with creamy/smooth peanut butter.

35. Raisin Oatmeal Drop Cookies.

36. Chocolate Chip Cookies - No Nuts.

37. Thumbprint Cookies (Recipe follows).

8 Tbps salted butter, room temperature
1/3 cup granulated sugar
1 large egg, separated
1 cup all purpose flour
1/4 tsp salt
1/4 tsp vanilla
1 cup sweetened coconut
8 tps fruit jam (your choice)

Cream the sugar and butter together on high speed until the mixture is light in color and creamy in texture. Add egg yolk and vanilla to sugar mixture and mix to combine. Set the egg whites aside for later. In separate bowl, combine the flour and salt until evenly mixed. Add flour mixture to butter mixture, mix on low speed until a slightly crumbly dough forms. Shape the dough into a ball, wrap in plastic wrap, and chill for 30 minutes in the refrigerator. When ready to make cookies, preheat the oven to 350F and line a baking sheet with parchment paper. Lightly whisk the reserved egg white until it's slightly runny. Place the shredded coconut in a separate bowl. Divide the dough into 16 pieces and roll each one into a ball. Dip each ball into the egg white, then roll it around in the shredded coconut to coat. Place coated cookies on the baking sheet and use the back of a round 1/2 tsp measuring spoon or your thumb to make an indentation in the center of each cookie. Fill each hole with 1/2 tsp of jam. Bake cookies for 15 minutes or just until the coconut becomes slightly golden on the edges.

CAKES

Display 1 piece, 4" X 4", on foil-covered cardboard base, in a clear plastic bag, unless otherwise stated. Prizes for classes 38-46 unless otherwise stated.

Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5

Tips for Exhibitors:

CAKES: Uniform thickness of layers; Slightly rounded on top; Cardboard bases must be covered with foil.

Frostings are boiled or cooked; **Icings** should not be cooked and should have butter or shortening, base should touch plate.

White cake - has only egg whites

Decorated Cakes - 50% General Appearance 50% Workmanship

38. Decorated Cake, "Birthday Theme" Any size or shape. Display in clear bag or clear plastic wrap, on foil-covered cardboard base. Judged 50% on taste and 50% on appearance. Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10

39. Decorated Vanilla Cupcakes, "Fall Theme" Display 3 on a disposable plate, in a clear plastic bag or covered in clear plastic wrap. Judged 50% on appearance and 50% on taste. Prizes: 1st: \$15, 2nd: \$12, 3rd: \$10

40. Chocolate Zucchini Cake (Recipe follows).

1-3/4 cups sugar	2-1/2 cups flour
1/2 cup soft margarine	4 tbsp cocoa
1/2 cup oil	1 tsp baking soda
2 eggs	1/2 tsp cinnamon
1 tsp vanilla	1/2 tsp salt
1/2 cup sour milk or sour cream	1/2 cup chocolate chips
2 cups shredded zucchini	

Cream margarine. Add sugar and oil. Add eggs, vanilla and sour milk or sour cream. Sift dry ingredients. Add to creamed mixture. Stir in zucchini. Spoon into 13X9 pan. Sprinkle with topping of 1/2 cup chocolate chips. Bake all together at 325F for 40-50 minutes.

41. Sour Cream Coffee Cake (Recipe follows)

6 tbsp butter	1 tsp baking soda
1 cup sugar	1 tsp cinnamon
2 eggs	1 cup sour cream
1-1/3 cups flour	6 oz chocolate chips
1-1/2 tsp baking powder	

Mix butter, sugar and eggs. Add dry ingredients. Mix in sour cream. Pour into greased 9"x9" pan. Scatter chips evenly on top, with 1 tbsp sugar. Bake at 350F for 30 minutes.

42. Applesauce Cake (Recipe follows).

1/2 cup butter or margarine	1 tsp baking powder
1 cup white sugar	1 tsp cinnamon
1 egg	1/2 tsp allspice
1 cup thick unsweetened applesauce	1/2 tsp nutmeg
2 cups flour	1/4 tsp cloves
1 tsp salt	1 cup raisins
1 tsp baking soda	

Beat butter or margarine, sugar and egg together well. Add applesauce and mix well. Mix together all dry ingredients and then add to applesauce mixture and stir. Add the raisins and stir together. Bake in a greased 8"x8" pan at 350F for 50-60 mins. Cover with icing.

43. Gingerbread Cake (Recipe follows).

2 1/3 cups all purpose flour	1 tsp baking soda
1/2 cup shortening	1 tsp ground ginger
1/3 cup granulated sugar	1 tsp ground cinnamon
1 cup molasses	3/4 tsp salt
3/4 cup hot water	1 egg

Heat oven to 325F. Bake in 9-inch square pan. In large bowl, beat gingerbread ingredients with electric mixer. Pour into pan and bake for 50-55 minutes.

44. Jiffy Chocolate Cake (Recipe follows).

1-1/2 cups flour	1/2 cup melted butter
3 tbsp cocoa	1 tbsp vinegar
1 cup white sugar	1 tsp vanilla extract
1 tsp baking soda	1 cup water
1/2 tsp salt	

Mix ingredients well. Pour into ungreased 8"x8" pan. Bake at 325F for 40-50 minutes. Let cool. Ice with chocolate icing.

45. Queen Elizabeth Cake. Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10

46. Carrot Cake. No nuts. Baked in a 9 X 13" pan. Cream cheese icing. Display a 4"x4" piece. Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10

Grand Champion Cake \$25.00 Gift Certificate

PASTRY

Display WHOLE pie (minimum 7") in a clear plastic bag, in a tinfoil plate (see tempering instructions under Tips for Exhibitors), unless otherwise stated. HOMEMADE pastry. Prizes for classes 47-54 unless otherwise stated.

Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5

Tips for Exhibitors:

Scoring: 20 General Appearance 50 Crust 30 Filling

Crust: medium thickness, tender, flaky; Filling: thick enough to hold shape, medium depth.

Tip: Temper foil plates 10 minutes @ 400F before using.

To PIE EXHIBITORS: Exhibitors must enter a whole pie. Specify on entry tag "Return" or "Leave". Judge will remove 1 piece to be judged and displayed. For entries marked "Return", exhibitors MUST be back between 3 and 3:30 p.m. on Thursday, October 2nd. This is the only time and day for pickup of designated pie entries. For entries marked "Leave", remaining pie will be served to our hardworking volunteers. Note: Winners in the President's Special and Grand Champion Pie category will have their whole pie remain on display in culinary arts section of the Family Pavilion until Sunday.

- 47. **PRESIDENT'S SPECIAL - Raspberry Pie.** Display WHOLE pie (minimum 7") in a clear plastic bag, in a tinfoil plate with HOMEMADE pastry.. Prizes: 1st: \$15, 2nd: \$10, 3rd: \$5
 - 48. **Raisin Pie.** Homemade filling.
 - 49. **Apple Pie with Spice.** No canned filling.
 - 50. **Pumpkin Pie.** Canned filling permitted.
 - 51. **Cherry Pie.** Canned filling permitted.
 - 52. **Strawberry-Rhubarb Pie.** No canned filling.
 - 53. **Butter Tarts.** Tarts must not contain fruit or nuts (i.e., no raisins, no pecans); full size - no mini or bite-size - homemade. Display 3 tarts on a disposable plate in a clear plastic bag.
(First prize exhibitor in this Section will qualify to enter the Butter Tarts competition at the OAAS District 1 Annual Meeting. Same guidelines and rules apply except need to display 6 tarts on a clean, sturdy plate. Winner of District 1 competition will qualify to enter the Butter Tart competition at the Provincial Convention in February, 2027)
 - 54. **Lemon Tarts.** With homemade pastry - no canned filling. Entry to include 3 tarts on a 6" disposable plate in a plastic bag.
- Grand Champion Pie \$25.00 Gift Certificate**

LOAVES

Display 1/2 regular size loaf, on foil-covered cardboard, in a clear plastic bag. Prizes for classes 55-61 unless otherwise stated.

Prizes: 1st: \$12, 2nd: \$8, 3rd: \$5

Tips for Exhibitors:

QUICK BREADS:

Loaves: cracks on loaves are acceptable

Coffee cakes: loaf cakes, even colour, tender crust, no moisture on top. Top cracks accepted.

- 55. **Zucchini Loaf With Raisins.**
- 56. **Benson's Honey Pumpkin Loaf** (Recipe follows).

1-1/2 cups flour	1/2 cup brown sugar	Mix together flour, baking powder, baking soda, nutmeg, cinnamon & salt, and set aside. Beat together brown sugar, honey, oil, pumpkin & eggs. Add flour mixture all at once to pumpkin mixture and beat. Add chopped walnuts. Bake 1 hour at 325F in loaf pan.
1 tsp baking powder	1/2 cup honey	
1 tsp baking soda	1/2 cup + 2 tbsps salad oil	
1/4 tsp nutmeg	1 cup pumpkin	
1/2 tsp cinnamon	2 eggs	
Pinch of salt	1/2 cup chopped walnuts	

- 57. **Banana Loaf - Plain, No Nuts.**
- 58. **Lemon Loaf.** (Recipe follows).

1/2 cup butter	1/2 cup whole milk	Mix butter and sugar well. Add eggs and beat until light and fluffy, almost like whipped cream, add salt and lemon zest. Add milk alternately with dry ingredients and beat until light. Bake in loaf pan for 1 hour at 350F.
1 cup white sugar	1-1/2 cups flour	
2 eggs	1 tsp baking powder	
Grated rind of 1 lemon	Pinch of salt	

59. Cinnamon Swirl Loaf. (Recipe follows).

1-1/3 cups white sugar, divided	Preheat oven to 350F. Lightly grease a 9x5" loaf pan.
2 tsps ground cinnamon	Mix together 1/3 cup sugar and 2 tsp cinnamon in a small bowl. Set aside.
2 cups all-purpose flour	Combine flour, remaining 1 cup sugar, baking powder, and salt in a large bowl.
1 tbsp baking powder	Combine egg, milk, and oil in a separate bowl; add to flour mixture. Stir until just moistened.
1/2 tsp salt	Pour 1/2 of the batter into the prepared pan. Sprinkle with 1/2 of the cinnamon-sugar mixture. Repeat with remaining batter and cinnamon-sugar mixture. Draw a knife through batter to marble.
1 large egg, beaten	Bake until toothpick inserted in centre of loaf comes out clean, 45 to 50 minutes.
1 cup milk	Let cool in pan for 10 mins before removing to wire rack to cool completely. Wrap in foil and let sit overnight before slicing.
1/3 cup vegetable oil	

60. Cranberry Loaf. (Recipe follows).

1 cup all purpose flour	1 cup raisins	Mix first five ingredients in a bowl.
1 cup Graham cracker cumbs	1/2 cup chopped nuts	Stir in cranberries, raisins, nuts and orange rind.
1/2 cup brown sugar, packed	1 tbsp orange rind	Add beaten egg, orange juice and oil. Stir until blended.
1 tsp baking powder	1 beaten egg	Scrape into greased 9x5x3 inch loaf pan.
1/2 tsp salt	1 cup orange juice	Bake in 350F oven for 1 hour until inserted toothpick comes out clean.
1 cup chopped cranberries	1/3 cup cooking oil	Let stand 10 minutes. Remove from pan to cool. Wrap when cool. Yields 1 loaf.

61. Any Loaf Not Listed. Include recipe with entry.

MUFFINS

Display 3 muffins on a disposable plate, in a clear plastic bag. NO paper cups. Prizes for classes 62-65 unless otherwise stated.

Prizes: 1st: \$6, 2nd: \$5, 3rd: \$3

Tips for Exhibitors:

MUFFINS - uniform, rounded top, no peaks, moist internal appearance, no tunnels.

Do not overmix muffins Do not show muffins in paper cups

62. Applesauce Muffins. Recipe follows

2 cups flour	1/4 tsp salt	Heat oven to 375F. Spray muffin tins with non-stick spray.
3/4 cup sugar	1 large egg, beaten	Mix flour, sugar, baking powder, cinnamon and salt in a bowl. Mix in beaten eggs, applesauce and melted butter (by hand - mixer not needed). Evenly scoop mixture into muffin pans. Bake for 18 to 20 minutes. Test to see if toothpick comes out clean.
2 tsp. baking powder	1 cup unsweetened applesauce	
1 tsp cinnamon	1/2 cup butter	

63. Lemon Cranberry Muffins.

64. Plain Banana Muffins.

65. Chocolate Chip Muffins

BAKING CHAMPIONSHIPS

Exhibitor With Highest Points In Class 39 Prize: \$25

Newest Exhibitor Highest Points In Class 39. (A new exhibitor is a person who has never exhibited at the Metcalfe Fair (Family Division), or who has not exhibited at the Metcalfe Fair (Family Division) in the last five (5) years.

Prize: \$25 Gift Certificate

CLASS 40 - PICKLES, RELISHES, JAMS & JELLIES

Pint (500 mL) or 1/2 pint (250 mL) jars only used in all classes and sealed - no wax - new lids only. Tags to be tied on with no decorations or coloured ribbons. No Freezer Jams.

Prizes: 1st: \$6, 2nd: \$5, 3rd: \$4

Tips for Exhibitors:

OAAS Homecraft Judging Standards Guidelines are available for purchase at <https://ontarioagsocieties.com/shop>

JAMS, CONSERVES & MARMALADES: Score 30 General Appearance 30 Texture 40 Flavour

Disqualified if not sealed ** new 2 piece lids only**

Jam - soft, spreadable, no separation of fruit & juice; *Jelly* – clear; *Marmalade* - must have at least one citrus fruit or juice

PICKLES & RELISHES: Score 30 General Appearance 30 Texture 40 Flavour and Aroma

Disqualified if not sealed ** new 2 piece lids only**

Pickle is a piece of vegetable or fruit that has been preserved with a salt and/or vinegar mixture. Pickles may be either sweet or sour and may use herbs or spices to provide extra heat or flavours.

Judged on natural colour, not cloudy, uniformity. Icicle pickles are sliced lengthwise.

Relish is a pickle that has been chopped rather than left whole. Relishes can be sweet or sour, mild or hot. Relishes have uniform pieces.

Salsa is a Mexican word for “sauce” and can be either cooked or fresh. It has come to refer to a blend of vegetables and/or fruits with spices and herbs.

Chutney is a spicy condiment made from fruit, vinegar, sugar and spices. Chutneys can be smooth or chunky and range in spiciness from mild to very hot.

Mustard is a sauce made from seeds of the mustard plant. Its spiciness ranges from mild to hot depending on the method of preparation and variety of mustard seeds. “Prepared” mustards are mustards mixed with other ingredients.

Ketchup is a spicy mixture made from the juice of cooked vegetables and fruits, typically made from tomatoes.

1. **Pickled Beans.**
2. **Hot Dog Relish. May use food colouring.**
3. **Corn Relish.**
4. **Bread & Butter Pickles.**
5. **Beet Pickles.**
6. **Dill Pickles. Use whole cucumbers.**
7. **Icicle Pickles. May use food colouring.**
8. **Chili Sauce.**
9. **Any Relish Not Listed, Name and recipe included.**
10. **Any Pickle Not Listed, Name and recipe included.**
11. **Any Chutney, Name and recipe included.**
12. **Mild Salsa. Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10**
13. **Hot Salsa. Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10**
14. **Peach Jam. Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10**
15. **Strawberry Jam.**
16. **Raspberry Jam.**
17. **Rhubarb Jam.**
18. **Blueberry Jam.**
19. **Plum Jam.**
20. **Grape Jelly.**
21. **Apple Jelly.**
22. **Pepper Jelly.**
23. **Any Jam not listed. Named and recipe included.**
24. **Any Jelly not Listed. Named and recipe included.**
25. **Marmalade. List fruit ingredients**
26. **Applesauce (No Spice).**

27. Dijon Mustard (Recipe follows). Display in a (125) ml jar, 2 piece lid, sealed.

1/4 cup yellow mustard seeds

3 tablespoons white wine

1/4 cup brown mustard seeds

2 teaspoons honey

1/2 cup cold water

1/2 teaspoon crushed garlic and dash of salt.

Combine the above in blender, and zap for just

Process again in the blender, just long enough to blend, but not

a few seconds. Then, let them set for 15 minutes before

to puree.

adding:

PICKLES, RELISHES, JAMS AND JELLIES CHAMPIONSHIPS

Exhibitor With Highest Points In Class 40 Prize: \$25

Newest Exhibitor Highest Points In Class 40. (A new exhibitor is a person who has never exhibited at the Metcalfe Fair (Family Division), or who has not exhibited at the Metcalfe Fair (Family Division) in the last five (5) years.

Prize: \$25

Grand Champion in Class 40 Prize: \$25

CLASS 41- WINE

Rules:

1. Recipes may be original or from any recipe book or other source, including concentrates.

2. **Wine may be made from a kit or at a brewing store.**

3. Each brewer is to enter a 1 X 750 ml bottle of wine, and may enter all categories.

4. There will be a first, second and third prize in each category. However, if in any one category none of the entries are judged good enough to be awarded a prize, no award will be given.

5. **Labels affixed to bottles must include type of wine and bottling date. Name of brewer should not be shown.**

6. **On the back of the entry tag, brewer should indicate source of product, i.e., concentrate, juice, fresh produce.**

This will not be indicated to judges before judging.

Prize: Gift Certificates.

1. **White Table Wine** (from concentrate or fresh fruit).

2. **Red Table Wine** (from concentrate or fresh fruit).

3. **Apple Cider** 1-500ml (16oz) bottle.

4. **Fruit Wine** (from concentrate or fresh fruit)

CLASS 42 - HONEY, MAPLE SYRUP and EGGS

Rules:

1. All entries must have been produced by the exhibitor, in the year of the exhibition.

2. No identifying tags, labels, or ribbons are allowed on jars.

3. Only one entry per class per exhibitor.

4. Syrup and honey are to be shown in 500 ml Mason or Bernardin type jars. No fancy jars or containers. **Syrup must be sealed.**

5. An approved maple syrup colour meter will be used to determine the colour. An approved Brix Refractometer will be used to test specific density.

6. In the event of exhibitors having the same number of points in a class, the exhibit with the best flavour shall be awarded one (1) extra point to break the tie.

Prizes: 1st: \$10, 2nd: \$6, 3rd: \$4

1. **1/2 Doz. Med. Hen Eggs, Brown.** Show in plain top carton, large end up, small 'tips' down.

2. **1/2 Doz. Med Hen Eggs, Coloured.** Shown in plain topped carton, large end up, small "tips" down.

5. **Maple Syrup, Light.** 500 ml Mason type jars only..

3. **Maple Syrup, Medium** 500 ml Mason type jars only.

4. **Golden Liquid Honey** 500 ml Mason or Bernardin type jars only.

CLASS 47 - FLOWERS

Committee: Co-Chairs – Melanie Racine and Cindy Murray; Michelle Coulson, Rachel Seguin, Larra Siew

General Rules & Regulations:

- A \$10.00 membership fee must accompany entries, unless retained from last year's prize money.
- Any Junior Exhibitor who chooses to enter an open division class must pay a \$10 membership.
- Entries may be made online at <https://www.assistexpo.ca/metcalfefair>. Or an entry form may be submitted to the Metcalfe Fair Office.
- Entries are due by **Saturday, September 26, 2026.**
- An administration fee of 10% will be deducted from prize money earned.
- Prize money cheques of \$10 or less will not be mailed out. They will be available for pickup at the office. Those that are not picked up within 6 months will be considered a donation back to the Metcalfe Agricultural Society.
- Metcalfe Agricultural Society is not responsible for lost or damaged exhibits.
- **Entry items** in the Family Division classes **may** be placed in the FAMILY PAVILION (Curling Club) on Wednesday evening, September 30th from 4:30 p.m. to 6:30 p.m., or Thursday, October 1st from 8 a.m. to 10 a.m. All items **MUST** be placed in the FAMILY PAVILION (Curling Club) by 10:00 a.m. sharp on Thursday, October 1st.
- Items cannot be removed until 5:00 p.m. on Sunday, October 4th. No exceptions.
- Metcalfe Agricultural Society is not responsible for articles left in the exhibit halls after 6:00 p.m. on Sunday, October 4th, 2026.

Notes for Exhibitors

Plants and flowers must be grown by the exhibitor, otherwise they will be disqualified. **All entries shall be considered to be fresh flowers unless specified otherwise. ONLY ONE ENTRY PER SECTION**

Cut flowers exhibited in soft plastic containers or indoor plants in pots larger than 12" will be disqualified (excluding hanging basket or planter, and items in Special classes unless size has been specified).

All flowers to be shown in non-expensive containers. The Metcalfe Agricultural Society and/or its Directors cannot be responsible for valuable containers.

The following "Hints for Exhibiting Flowers" should be read and applied to ensure your entries are not disqualified.

- all exhibits should be attractively arranged;
- all arrangements must be **MOVEABLE AND IN ONE SOLID PIECE** – no extra pieces to be fastened to the arrangement;
- flowers should be as uniform as possible;
- exhibit must contain the exact number of flowers specified for the class;
- in any of the arrangements, cedar may be used as a filler or base;
- do not leave seed head on exhibit;
- exhibits with insects shall be removed from the show;
- remove dead foliage;
- African violets should contain only a single crown in a pot;
- ideal gladiolus spikes should show 1/3 open bloom, 1/3 bud and 1/3 green;
- be sure to measure the diameter of the blooms and enter the proper size by class;
- in a floral arrangement, the large flowers and strong colours should be at the base;
- a spray is a number of blossoms and a stem is a single blossom (with exceptions, i.e. phlox);
- **unopened buds on exhibits do not count as a bloom and must be removed with the exception of the classes for Lavatera and Cosmos**
- "Ontario Judging and Exhibiting Standards for Horticulture and Floral Design" is available for purchase from the Ontario Horticultural Association at www.gardenontario.org/gardenshop
- Entries not collected will be forfeited and become the property of the Metcalfe Fair, who may dispose of them as they see fit.

FLOWERS

Prizes: 1st: \$4, 2nd: \$3, 3rd: \$2

1. Asters, 5 Blooms, Mixed Colours.
2. Standard Rose.
3. Calendulas, 5 Stems.
4. Chrysanthemums, Single or pom, 3 Sprays.
5. Cosmos, Single, 5 Blooms, Any Colour or Colours. Buds may remain but do not count as a bloom.
6. Dahlias, 1 large dinner plate, in vase.
7. Dahlias, mixed varieties with own foliage, not more than 5 blooms.
8. Gladiolus, One Spike, Any Colour.
9. Hosta Foliage, 3 Varieties, 1 leaf of each.
10. Marigolds, any size, 3 Blooms.
11. Hydrangea, one bloom, any colour.
12. Petunias, 3 Blooms, single or double. Any colour or colours.
13. Tea Rose.
14. Salvia, 5 Spikes. Any colour or colours.
15. Sedum, 3 stalks, any variety. Not to exceed 18" in height, including the vase.
16. Showy Sunflowers, 3 blooms, 5" & under. Any colour or colours.
17. Rudbeckia (Hirta), 3 stems any colour or colours. Emblematic flower.
18. Zinnias, 3 blooms.
19. Any Other Garden Flower. One stem, spike or spray of any other garden flower not listed above **NAMED**.

HOUSE PLANTS

Prizes: 1st: \$4, 2nd: \$3, 3rd: \$2

20. African Violet, Single Crown, Single or Double Bloom.
21. Hens and Chicks, in a suitable container. Container not to exceed 10".
22. Begonia, any variety. Max. 16" pot.
23. I Tried! Dead or Dying House Plant. Include explanation of why you think it is dying/dead.
24. Cactus, any kind. One specimen.
25. Hoya, 8" pot maximum.
26. Snake Plant.
27. Back to the Roots. Water propagation. Showing a new growth in a clear vase or glass.
28. Spider Plant. In pot, not to exceed 12" in any direction.
29. Christmas/Easter/Thanksgiving Cactus.
30. Orchid. Any variety, in bloom.
31. House Plant, in Bloom. Named. Excluding those which have a class above.
32. House Plant - noted for foliage, not flower. Named. Excluding those which have a class above.
33. Most Unusual Plant, Named.

ARRANGEMENTS

Prizes: 1st: \$6, 2nd: \$4, 3rd: \$3

34. Terrarium. Using 2 or more plants, not to exceed 20" in any direction.
35. Arrangement in a Boot, using only wildflowers, grasses and cat tails. Not to exceed 26" in any direction.
36. Vintage Kitchen Arrangement. Use something old with fresh flowers. Not to exceed 20" in any direction.
37. "Happy Halloween" - Arrangement using CARVED FRESH pumpkin for container. Place on a plate or waterproof tray.
38. Colour Harmony - Arrangement using different tints and shades of same colour. Not to exceed 14" in any direction.
39. "Unusual Container", arrangement not to exceed 14" in any direction.
40. Patio Planter. At least 2 varieties.
41. "Dry" - Arrangement using dry cut flowers and foliage in an appropriate container. No bigger than 18".
42. "Celebrations of Metcalfe Fair's 170th Anniversary" - Can add accessories, not to exceed 14" in any direction.
43. Wine & Roses. A single rose FLOATING in a WINE GLASS.

44. Teapot Arrangement. Not to exceed 20" in any direction.
45. Gather Around - Dining room table arrangement. Not to exceed 10" in any direction.
46. A-moozing Arrangement - Arrangement in a dairy container. Not to exceed 20" in any direction . (example: milk jug, creamer carton)

FLOWER DEPARTMENT CHAMPIONSHIPS

- Best Arrangement in the Show.** Prize: \$25
- Second Best Arrangement of Show.** Prize: \$20 Gift Certificate
- Best Cut Flowers in Show.** Prize: \$25
- First Time Exhibitor Highest Number of Points in Class 47.** Prize: \$25
- Exhibitor Winning Highest Points in Class 47** Prize: \$25

CLASS 47A - JUNIOR FLOWERS

Junior flower classes are open to youth up to 17 years of age at Fair date.

No entry fee is required when entering Junior Division classes.

Entries may be made online at www.metcalfefair.com (starting on or about August 15, 2026). Click the "Online Entries" button. Or an entry forms may be submitted to the Metcalfe Fair Office.

Entries for Junior Flower Classes must be submitted to the fair office as soon as possible, but no later than Saturday, September 26, 2026, so you can pick up your exhibitor number and entry tags.

Entry tags must be attached to your items.

Cash prize money for winning entries will be handed out in the FAMILY PAVILION on Sunday, October 4, 2026, between 5:00 p.m. and 6:00 p.m. **Metcalfe Agricultural Society is not responsible for articles left in the exhibit halls after 6:00 p.m. on Sunday, October 4th, 2026.**

Section 'A' ages 5-10

Section 'B' ages 11-17

Prizes: 1st: \$5, 2nd: \$3, 3rd: \$2

- 1A. Cut flowers. In a vase not exceeding 18" in any direction.
- 1B. Cut Flowers. In a vase not exceeding 18" in any direction.
- 2A. Hydrangea. 1 bloom, any colour.
- 2B. Hydrangea. 1 bloom, any colour.
- 3A. Holiest Hosta. 1 leaf, any variety.
- 3B. Hosta. 3 leaves, any variety.
- 4A. Arrangement of fresh flowers in a Child's Rain Boot
- 4B. Arrangement of fresh flowers in a Child's Rain Boot.
- 5A. Arrangement of fresh flowers and leaves in a Sun Catcher. Not to exceed 8"x10".
- 5B. Arrangement of fresh flowers and leaves in a Sun Catcher. Not to exceed 8"x10"
- 6A. Fairy Garden. Made with live plants. Not to exceed 21", in any direction.
- 6B. Fairy Garden. Made with live plants. Not to exceed 21", in any direction.
- 7A. Celebrate the 170th Metcalfe Fair. Fresh flower arrangement, can use accessories.
- 7B. Celebrate the 170th Metcalfe Fair. Fresh flower arrangement, can use accessories.

HOME CRAFTS

CLASSES 41, 42, 43, 44, 45

Committee: Co-Chairs – Janet Mitchell and Christine Lee; Lynda McCuaig, Barbara Clark, Kasey Lepage, Amanda Cooper, Amy McDonald, Melissa Dow, Kerri Graham, Christine Tierney, Jane Cooper, Meredith Brophy
Assoc. Committee Members: June Anderson, Myra Kelly

New Last Year - Harvest of Warmth. We will be collecting knit, crochet or sewn accessories such as hats, mitts, scarves, slippers, socks, etc. Please ensure that items are new/unworn. All items will be given to charities to help those who need them most. Items may be made or purchased. Leave them with any Family Division member or the Fair office and they will be added to the collection and displayed during the Fair in the Family Division building. Items donated to this program will not be judged. Thank you for helping us to help our community.

Contact the Fair office at 613-821-0591 or office@metcalfefair.com for more information.

General Rules & Regulations

- A \$10.00 membership fee must accompany entries unless retained from last year's prize money.
- Any Junior Exhibitor who chooses to enter an open division class must pay a membership of \$10.
- Entries may be made online at <https://www.assistexpo.ca/metcalfefair>. Or an entry form may be submitted to the Metcalfe Fair Office.
- Entries are due by Saturday, September 26, 2026.
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- Items cannot be removed until 5:00 p.m. on Sunday, October 4th. No exceptions.
- Metcalfe Agricultural Society is not responsible for articles left in the exhibit halls after 6:00 p.m. on Sunday, October 4th, 2026

NOTE - DROP OFF TIME BEFORE 10:00 A.M. THURSDAY.

OAAS Homecraft Judging Standards Guidelines are available for purchase at <https://ontarioagsocieties.com/shop>

Notes for Exhibitors

All exhibits in Classes 41 - 45 must be the sole work of the exhibitor, unless the class indicates otherwise.

PLEASE NOTE: Any exhibitor that exhibits any quilt or any other item whose design may be subject to copyright, must read and adhere to the following.

Any exhibitor may create an item from a design pattern that he/she has purchased for his/her personal use/enjoyment. An exhibitor cannot display his/her item using the purchased design pattern in a public facility or exhibition without giving credit to the owner of the design pattern. It is the responsibility of the exhibitor to give credit to the pattern designer on their entry tag. Prize money is a matter of negotiation between the design owner and the exhibitor. It is the responsibility of the exhibitor to negotiate this at the time the exhibitor is seeking the designer's permission for use of the said design.

The same article may only be exhibited for two (2) years. Judges are authorized by the Directors to disqualify all soiled, defaced, or old work and instructed to award prizes to the new and up-to-date work.

In the judge's opinion, if the entries are unworthy, no prize will be awarded.

Mounting for NEEDLEWORK and QUILTING classes require firm mounting, not to exceed 2" larger than article exhibited.

ONLY ONE ENTRY PER PERSON, PER SECTION.

PLEASE NOTE: Each entry must have an entry tag (to be picked up at the fair office after entering). The entry tag must have the class name and the exhibitor's name.

Class 41 - NEEDLEWORK

Prizes (unless otherwise stated): 1st - \$10, 2nd - \$6, 3rd - \$4

1. Decorative Cushion - Not Quilted. Not to exceed 72" perimeter.
2. Picture, Cross Stitch, Framed.
3. Embroidered Article. Pre-stamped design acceptable.
4. Drink Cozy, any medium.
5. Useable Bookmark, any medium.
6. Afghan - Knitted. Maximum perimeter 264".
7. Afghan - Crocheted. Maximum perimeter 264".
8. Garland, any medium. Minimum 4 ft in length. Sewn, knit or crocheted.
9. Table Runner - Any Theme - Not Quilted. Minimum length 36".
10. Oven Mitts or Pot Holders. Must be functional.
11. Kitchen Full Apron.
12. Kitchen Half-Apron.
13. Tea Cozy - Any Medium.
14. Three Knit Dishcloths.
15. Three Crochet Dishcloths.
16. Needle felted 3D object.
17. Rug or floor mat, any medium.
18. Knit, Crochet or Felted Article of Pure Wool (sheep, angora, mohair, alpaca etc.). Label and sample of wool must be attached.
19. Any tie-dyed item.
20. Knit or Crocheted tank top or t-shirt.
21. Lounge Pants - Sewn.
22. Costume. Any medium, any size.
23. Child's Dress, with Sleeves - Size 12 & Under.
24. Knit Headband or Hat, Adult size.
25. Baby's Sweater and Hat Set - Knit.
26. Baby's Sweater and Hat Set - Crochet.
27. Baby's Afghan - Knit. Maximum perimeter 162".
28. Baby's Afghan - Crochet. Maximum perimeter 162".
29. Baby's Bib.
30. Child's or Baby's Mitts with Toque or Hat.
31. Child's Mitts.
32. Child's Slippers.
33. Child's Socks.
34. Child's Cardigan Sweater - Knit.
35. Child's Pullover - Knit featuring a design in either colourwork or stitchwork.
36. Adult's Pullover or Cardigan - Knit.
37. Adult's Hat and Mitt Set - Knit or Crochet.
38. Shawl - Knit or Crochet.
39. Scarf - Knit or Crochet.
40. Infinity Scarf - Knit or Crochet.
41. Knit or Crochet stuffed Creature.
42. Sewn cosmetic case.
43. Knit Socks.
44. Tote Bag - Not Quilted. Any medium.
45. Purse. Any medium, not quilted.

Class 42 - QUILTING

PLEASE NOTE: Any exhibitor that exhibits any quilt and any other item whose design may be subject to copyright, must read and adhere to the following:

An exhibitor may create an item from a design pattern that he/she has purchased for his/her personal use/enjoyment. An exhibitor cannot display his/her item using the purchased design pattern in a public facility or exhibition without giving credit to the owner of the design pattern. It is the responsibility of the exhibitor to give credit to the pattern designer on their entry tag. Prize money is a matter of negotiation between the design owner and the exhibitor. It is the responsibility of the exhibitor to negotiate this at the time the exhibitor is seeking the designer's permission for use of the said design.

NOTE: For all machine-quilted entries the exhibitor is required to indicate on the tag if the quilting was done on a conventional sewing machine or a long-arm quilting machine. The quilting must be the work of the exhibitor, unless the class indicates otherwise. For example, long arm quilting done by someone other than the exhibitor.

ELIGIBILITY FOR THE ONTARIO ASSOCIATION OF AGRICULTURAL SOCIETIES (OAAS):

For information about Ontario Association of Agricultural Societies eligibility, rules, regulations and general conditions, go to www.ontariofairs.com. Homcraft Judges use the Ontario Association of Agricultural Societies Judging Standards guidelines. These standards are available and can be ordered from the OAAS - www.ontarioagsocieties.com/shop.

To qualify for entry to OAAS competitions, the quilt must be entirely made by the exhibitor and have a minimum perimeter of 280".

QUILTS

Prizes: \$12, \$10, \$8 - Unless otherwise noted

1. Quilt, any technique, any size. HAND quilted by exhibitor.
2. Quilt, any technique, any size. MACHINE quilted by exhibitor.
3. Quilt, any technique, any size. TIED, quilted by exhibitor.
4. Lap or Crib Quilt. Must be less than 192" perimeter. Machine or hand pieced. Must be machine quilted, with a domestic sewing machine. Not a long arm machine, not professionally quilted and not quilted with a computer regulated and driven pattern, ie. not motif pattern from an embroidery program.
5. Quilt, any technique, any size. LONG ARM QUILTED BY SOMEONE OTHER THAN EXHIBITOR. Long arm quilter's name must be provided. Exhibitor and Long Arm Quilter share prize equally. Prize will be paid to exhibitor who is then responsible for paying prize money to quilter. Prizes: \$24, \$20, \$16
6. Memory Quilt, any technique, any size, any quilting technique. Quilted by exhibitor. Include a paragraph describing the reason for the memory quilt.
7. Jelly Roll Quilt, any size, any quilting technique. Attach original or copy of the Jelly Roll label.
8. Quilt - any quilt that does not fit into any other category. (e.g. rag quilt, paper piercing)

SMALL QUILTS

Prizes: \$10, \$6, \$4

9. Miniature Quilt, Maximum perimeter 96", maximum block size 3".
10. Wall Hanging, any technique, any theme, any quilting technique. Maximum perimeter 144". Sleeve or hardware must be attached for hanging.
11. Child's Quilt, Pre-Printed Top. Quilted. Perimeter not to exceed 270".
12. Child's Quilt, Pieced &/or appliqued. Quilted. Perimeter not to exceed 270".
13. Quilt, Pieced &/or Appliqued. Quilted. Perimeter not to exceed 270".
14. Quilt - Any Pattern - Done by a Group. Minimum of 280" measured on the perimeter. **Group must consist of a minimum of 3 people, and all piecers and quilters must be listed.**
15. Quilt Top. Not quilted, any size, pieced &/or appliqued.

NOVELTY ITEMS

Prizes: \$10, \$6, \$4

16. Decorative Cushion - Quilted.
17. Tote Bag - Machine or Hand Quilted.
18. Table Runner - any theme - quilted. Minimum length 36".
19. Quilt Block - Not Quilted. Partially mounted, back visible, named.

QUILTING CHAMPIONSHIPS

OAAS Champion HAND Quilt. Rules and regulations available at the fair office. All qualifying quilts that are hand quilted by the exhibitor and a minimum of 280" measured on the perimeter will be considered in this class. The class winner will be eligible to go on to the OAAS Hand Quilted Competition for District 1. Ribbons Only.

OAAS Champion MACHINE Quilt. Rules and regulations available at the fair office. All qualifying quilts that are machine quilted by the exhibitor and a minimum of 280" measured on the perimeter will be considered in this class. The class winner will be eligible to go on to the OAAS Machine Quilted Competition for District 1. Ribbons Only.

Judge's Special. May be any quilt of the Show. Prize: \$20

Grand Champion HAND Quilt of the Show. Any size. Prize: \$25

Reserve Grand Champion HAND Quilt. Any size. Prize: \$10

Grand Champion MACHINE Quilt of the Show. Any size. Prize: \$25

Reserve Grand Champion MACHINE Quilt. Any size. Prize: \$10

Class 43 - ARTS AND PHOTOGRAPHY

Note: All collections of photos to be mounted on bristol board and size not to exceed 11" x 14".

Please no photos with nudity, for your own protection. All signatures and names must be covered. All art pieces and photos must be the sole work of the exhibitor, unless otherwise stated.

Prizes: 1st - \$10, 2nd - \$6, 3rd - \$4 (unless otherwise noted)

1. Single Photo capturing the 2026 Metcalfe Fair Theme - "Strong Roots, New Growth" Mounted and captioned.
2. Single trail cam photo - including date stamp from the camera, mounted.
3. Single Black and White Photo of an animal.
4. Single Photo of the Elm tree on the Fairgrounds, mounted.
5. Display of 3 photos depicting children at play, mounted.
6. Single Photo of wildlife.
7. Single photo of path through the forest, mounted and captioned with location.
8. Collection of 3 photos of flowers, mounted.
9. Display of 2-4 photos, including a minimum of 3 generations. Mounted and labelled. Historical photographs allowed.
10. Single photo of mushroom(s), mounted and captioned.
11. Single photo of a barn, mounted.
12. Single photo of Waterfalls, mounted.
13. Painting - Water Colour.
14. An article of woodwork. Not to exceed 24" in any direction.
15. Painting - any Medium, any Subject.
16. Pencil or Charcoal sketch.
17. Family Heirloom accompanied by a photo of the ancestor who owned it & a short history.
18. Antique tool (not culinary), identified. Size not to exceed 12" in any direction
19. Scrapbook Page - Any Theme. With Title, Single page in a sleeve 12"x12".
20. Penmanship (Cursive). At least 8 lines of a poem, on unlined paper.

Best Painting of the Show Prize: \$20

Class 44 - HOBBIES AND CRAFTS

PLEASE NOTE: All names and initials must be covered on all entries.

Prizes: 1st - \$10, 2nd - \$6, 3rd - \$4 (unless otherwise noted)

1. Table Centrepiece, Any Theme. Not to exceed 12" in any direction.
2. Door Hanging
3. 3 Christmas Tree Ornaments. Any medium
4. Christmas Stocking.
5. Vinyl Design (e.g. Cricuit) on any functional item.
6. Christmas Tree Skirt.
7. Something New from Something Used (Fabric). Tell us what it was and what it is now (brief explanation)
8. Something New from Something Used (Non-Fabric). Tell us what it was and what it is now (brief explanation).
9. Diamond Painting. Not to exceed 12" x 16". Kits allowed.
10. Signage - Home Decor, Any Medium.
11. Item of Handmade Jewellery, Any Medium.
12. Painted Rock, any medium. Not to exceed 6" in any direction.
13. Barn Quilt, painted. Not to exceed 24"x24".
14. Item Created from Barn Board.
15. It's All About the Bling! Any medium, but must include bling. Premade items may be used as a starting point.
16. Mason Jar Craft.
17. Four Handmade Greeting Cards, with Envelopes. Display in plastic sleeve(s).
18. Pin cushion, any medium.
19. Bath Bomb.
20. Paper Origami item.
21. Soft Toy, All Handmade & Child Safe.
22. Wreath, any theme. Maximum size of 30" in any direction.
23. Handcrafted Pink Item for Breast Cancer Awareness. Any handcrafted item made all in pink or showing support for breast cancer awareness.
24. Pet Accessory.
25. Lap Blanket, any medium. Lap Blankets must be made of washable materials. Do not add decorations that could be removed and swallowed. *All blankets must be usable as a lap blanket so not too big and not too small. A good size to aim for is approximately 34"x44". All entries in this class become the property of the Metcalfe Agricultural Society and will be donated to the Osgoode Care Centre.*
To our generous exhibitors: On behalf of the Metcalfe Agricultural Society and the Osgoode Care Centre, thank you very much for participating. Your Lap Blankets will be a real delight to all our residents.

Class 45 - ASSISTED LIVING FACILITY RESIDENTS ONLY

No Membership Required

All articles of baking to be displayed on a disposable plate and either in a plastic bag or securely covered with clear wrap.

Prizes: 1st - \$6; 2nd - \$4; 3rd - \$3; 4th - \$2

1. Three Tea Biscuits.
2. Three Cookies.
3. Any Loaf.
4. Three tarts, any type.
5. A Painting, any medium.
6. Any Homemade Article.
7. Exhibitors Over 80 Years Of Age - Any Homemade Article.

CLASS 48 - JUNIOR DIVISION

Committee: Co-Chairs - Helen McDonald and Donna Koeniger, Mary Fisher, Bea Gregg, Lisa Reid, Sarah Dooley, Krista Rawlings, Isabella Dooley

JUNIOR DIVISION (Class 48) is designed to encourage young people in more active participation of community life. Participants may enter any classes in their own age division or OLDER age divisions.

No entry fee is required when entering Junior Division classes.

Any Junior Exhibitor who chooses to enter into an open division class must pay a membership of \$10.

* Entries may be made online at <https://www.assistexpo.ca/metcalfefair>. Or an entry form may be submitted to the Metcalfe Fair Office at 2821 8th Line Rd., Box 29, Metcalfe, Ontario K0A 2P0.

* Entry forms must be submitted to the fair office no later than Saturday, September 26, 2026, so you can pick up your exhibitor number and entry tags.

* Entry tags must be attached to your items.

The Metcalfe Fair office is located at 2821 8th Line Road, Metcalfe. Phone number is 613-821-0591.

Entry items may be placed in the FAMILY PAVILION (Curling Club) on Wednesday evening, September 30th from 4:30 p.m. to 6:30 p.m. or from 8:00 a.m. to 10:00 a.m., Thursday, October 1st. No entries will be received after 10:00 a.m. Thursday, October 1st. Entries **MAY NOT BE REMOVED** until 5:00 p.m., Sunday, October 4th, 2026. Metcalfe Agricultural Society is not responsible for articles left in the exhibit halls after 6 p.m. on Sunday, October 4, 2026.

****NOTE - DROP OFF TIME BEFORE 10:00 A.M. THURSDAY**

Prize money for Junior Division classes (unless otherwise stated) will be:

Sections 1-40: 1st-\$3; 2nd-\$2.50; 3rd-\$2; 4th-\$1.50; 5th-\$1; 6th-\$1; 7th-\$1; 8th-\$1

Sections 41-56: 1st-\$6; 2nd-\$5; 3rd-\$4

Prizes for some classes will be books and some stuffed animal prizes are donated by Robertson Amusements.

Cash prize money, books and stuffed animals for winning entries must be picked up with your exhibit on Sunday, October 4, 2026. Entries and prizes cannot be picked up before 5:00 p.m. on Sunday.

All entries are to be the work of the exhibitor.

All baking entries must be inserted into a clear plastic bag on cardboard, or a disposable plate, and will be tasted by the judge, unless specified otherwise. Please check measurements and specifications.

JUNIOR DIVISION LUCKY DRAW

A Lucky Draw will be held for those children who have not won a prize. A prize will be given for each age group.

JUNIOR DIVISION COLOURING CONTEST

Each Junior exhibitor up to 12 years old may submit one entry in the colouring contest. Sponsored by:

MUST USE MARKERS, WAX CRAYONS OR PENCIL CRAYONS.

****NOTE****: Colouring contest can be entered only if you are entering in one or more of the following listed classes at the Metcalfe Fair. Colouring sheets may be picked up at the Fair Office when you pick up your entry tags. Prizes: \$5, \$4, \$3

CHIP. OAAS Chocolate Chip Cookie Competition For Youth Up to Age 15 years. 8 Homemade Plain Chocolate Chip Cookies (no nuts), on a disposable plate no larger than 23 cm, in a plastic bag. Maximum cookie Size Is 3" (6.75cm) and no smaller than 2" (5cm). Points earned for placing in this class will be included in high points calculation in exhibitors' respective age category. 1st Place winner will be eligible to enter at the OAAS District 1 Competition. **Prizes:** 1st: \$5, 2nd: \$4, \$3

POSJR. Metcalfe Fair Poster Competition, Junior up to and including Grade 4. Theme of "Promoting Your Fair". Between 22cmx28cm and 28cmx44cm without border. Hand drawn and labelled on the back of entry. On cardstock or bristol board exposing a 5.5 cm border on all four sides. Overall appearance 50%, Hand drawing 35%, Size, material, theme 15% **Prizes:** 1st: \$5, 2nd: \$4, 3rd: \$3

POSIN. Metcalfe Fair Poster Competition, Intermediate Grade 5 to Grade 8. Theme of "Promoting Your Fair" Between 22cmx28cm and 28cmx44cm without border. Hand drawn and labelled on the back of entry. On cardstock or bristol board exposing a 5.5 cm border on all four sides.

Overall appearance 50%, Hand drawing 35%, Size, material and theme 15%. **Prizes:** 1st: \$5, 2nd: \$4, 3rd: \$3

POSSR. Metcalfe Fair Poster Competition, Senior Grade 9 to Grade 12. Theme of "Promoting Your Fair". Between 22cmx28cm and 28cmx44cm without border. Hand Drawn and labelled on back of entry. On cardstock or bristol board exposing a 5.5cm border on all four sides.

Overall appearance 50%, Hand Drawing 35%, Size, material and theme 15%. **Prizes:** 1st: \$5, 2nd: \$4, 3rd: \$3

JROW. Joe Rowan Memorial Reporting Competition. Select a picture of your choice and what it means to you - Picture and story (1 typed page) displayed on 1/2 sheet of Bristol board. Sponsored by The Rowan Family, in memory of Joe Rowan a very influential journalist in the area. **Prizes:** 1st: \$25, 2nd: \$15, 3rd: \$10

VETA. "My Cherished Family Veteran" Ages 8-11 years. Must be about a Family member who is/was a Military Veteran or currently serving. Can be a parent, sibling, grandparent, great-grandparent, uncle or aunt. Entry can be:

1. A photo collage of no more than 5 pictures (copies, no original photos please), depicting them in uniform and later in life (ie. In Legion Uniform if applicable). To be no more than 21.5x28cm.

2. A sketch or painting depicting some element of their service. No more than 21.5x28cm.

3. An essay about the person, their service and why you cherish (love) him/her. No more than 350 words.

4. A poem about the person and their service. No longer than 32 lines. **Prizes:** 1st: \$7, 2nd: \$5, 3rd: \$3

VETB. "My Cherished Family Veteran". Ages 12-14 years. Must be a Family member who is/was a Military Veteran or currently serving. Can be a parent, sibling, grandparent, great-grandparent, uncle or aunt. Entry can be:

1. A photo collage of no more than 5 pictures (copies, no original photos please), depicting them in uniform and later in life (ie. in Legion uniform if applicable). No more than 21.5x28cm.

2. A sketch or painting depicting some element of their service. No more than 21.5x28cm.

3. An essay about the person, their service, and why you cherish (love) him/her. No more than 350 words.

4. A poem about the person and their service. No longer than 32 lines. **Prizes:** 1st: \$7, 2nd: \$5, 3rd: \$3

3 YEARS AND UNDER AT FAIR DATE

1. Collection of anything of the same colour. In a 6-section Egg Carton.

2. Bingo dauber picture on 21.5 X 28 cm paper.

3. Paint a Stone with stripes.

4. Make a blue and yellow 170th anniversary bracelet able to be worn.

5. 3 different kinds of flowers (LABELLED) Mounted on 21.5 x 28 cm paper. **Prize:** Books and stuffed toys

6. Using finger paints, make a design on 21.5 x 28 cm paper.

Highest Number of Points in Sections 1-6 \$10.

Second Highest Number of Points in Sections 1-6 \$8.

Third Highest Number of Points in Sections 1-6 \$5

4 TO 5 YEARS AT FAIR DATE

7. Draw Your Family - label your Family Members. On 21.5 x 28 cm paper.

8. Playdough creation on a small paper plate in a plastic bag. Labelled.

9. Dress a stuffed animal to go a birthday party. (no larger than 47 cm)

10. Collage of things that you see at Metcalfe Fair.

11. Homemade cookie decorated with "170th" (for the Fair's Anniversary) - all edible. On a small disposable plate in a plastic bag. Include picture of child and adult at work.

12. Make a blue and yellow WEARABLE necklace using any medium. (for the Fair's Anniversary)

Highest Number of Points in Sections 7-12 \$10.

Second Highest Number of Points in Sections 7-12 Prize: \$8

Third Highest Number of Points in Sections 7-12 \$5.

6 TO 8 YEARS AT FAIR DATE

13. Lego animal that you would find at the Fair - NOT FROM A KIT. Not to exceed 23 cm in any direction, display on cardboard. Labelled.
14. Decorate a homemade sugar cookie for the 170th Anniversary. All edible. Display on a small disposable plate in a plastic bag. Judged on appearance and taste.
15. Make an animal out of marshmallows. Labelled - Display on a small disposable plate in a plastic bag.
16. Animal rock - painted. Entrants are encouraged to place their rocks around the village at the conclusion of the fair.
17. A snowflake made out of Q-tips on a black 21.5 x 28 cm paper.
18. Decorate a pair of sunglasses.
19. Create a birthday cake out of play dough - on a small paper plate.
20. Make a Birthday Centrepiece using a real pie pumpkin on a paper plate..
21. Penmanship - An invitation to the 170th Metcalfe Fair Anniversary 3 lines on a 21.5 x 28cm. paper.
22. Decorate a Kleenex box for a birthday party.
23. 3 Homemade Brownie Squares - no nuts or icing. On a small disposable plate in a plastic bag.
24. Photo of "Me and My Pet" - mounted on 21.5x28cm. paper.
25. Christmas Tree Decoration, made from a toilet paper roll, ready to hang.

Highest Number of Points in Sections 13-25 \$10.

Second Highest Number of Points in Sections 13-25 \$8.

Third Highest Number of Points in Sections 13-25 \$5.

Judge's Choice - 6 - 8 Years Prize: \$15

9 TO 12 YEARS AT FAIR DATE

26. Decorate a baseball cap for the 170th Anniversary of Metcalfe Fair.
27. 3 Homemade Buns. On a small disposable plate in a plastic bag. Include recipe.
28. Decorate a picture frame to promote the Fair and displaying a Fair Activity.
29. Crocheted or knitted item. Labelled. INCLUDE A SAMPLE OF YARN.
30. A pencil sketch of a horse. On 21.5 x 28 cm paper.
31. Painted Pie Pumpkin.
32. Cursive "child" and "adult" writing of the same "birthday message" with a photo of you and an adult doing this activity. On 21.5 x 28 cm paper.
33. Dryer Lint Creation. Display on a 23 cm disposable plate.
34. Vegetable Head made to resemble the President of the Metcalfe Fair.
35. Your own photos of two different views of the same building - with captions. Mounted on 21.5 x 28 cm paper.
Prizes: 1st: \$10, 2nd: \$9, 3rd: \$8, 4th: \$7, 5th: \$6, 6th: \$5, 7th: \$3, 8th: \$2
36. Build a small shoebox MOVABLE float. Decorate to portray "The 170th Anniversary of the Metcalfe Fair"
Prizes: 1st: \$25, 2nd: \$20, 3rd: \$15, 4th: \$10, 5th: \$9, 6th: \$8, 7th: \$7, 8th: \$6
37. A coffee filter sunflower craft. Not to exceed 30 cm in width and inserted in a small weighted base.
Prizes: 1st: \$3.00, 2nd: \$2.50, 3rd: \$2.50, 4th: \$2.00, 5th: \$1.50, 6th: \$1.50, 7th: \$1.00, 8th: \$1.00
38. A homemade key chain.
39. A homemade cake, no bigger than 8"x8" and decorated with only edible decorations.
40. Decorated basket of Canadian food items. All entries to be donated to the Food Bank.

Highest Number of Points in Sections 26-40 \$10.

Second Highest Number of Points in Sections 26-40 \$8.

Third Highest Number of Points in Sections 26-40 \$5.

Judge's Choice - 9-12 years Prize: \$15

13 TO 18 YEARS AT FAIR DATE

41. Homemade layer cake decorated with only edible decorations for the 170th Anniversary of Metcalfe Fair. Judged on taste and appearance - on a small disposable plate in a plastic bag.
42. 1 homemade gingerbread cookie with only edible decorations for the 170th Anniversary of the Metcalfe Fair. On a small disposable plate, in a plastic bag.
43. A handmade paper flower.

44. Diamond art picture.
45. Crocheted or Knitted clothing article. - INCLUDE SAMPLE OF YARN.
46. A painted flower pot.
47. Article of Woodwork - handmade. LABELLED
48. Painted barn quilt in Metcalfe Fair colours (blue and yellow) on a square piece of wood. Not to exceed 30 cm in any direction.
49. Handmade "Welcome" Door Wreath. Not to exceed 50 cm in any way. Ready to hang. **Prizes:** 1st: \$10, 2nd: \$8, 3rd: \$7
50. Homemade doughnuts on a small disposable plate in a plastic bag. (include recipe card)
51. Handmade "something new from something old" item. May use sewing machine. Tell what the original item was.
52. Mounted Photo of "Best moment of my day" with a caption. On a 21.5 x 28 cm paper.
53. 3 photos of numbers "1", "7", and "0" - numbers to be stylized or using creative art - on 30 x30cm paper. **Prizes:** 1st: \$10, 2nd: \$8, 3rd: \$7
54. Drawing of a mailbox. **Prizes:** 1st: \$10, 2nd: \$8, 3rd: \$7
55. A handmade wearable "friendship bracelet" ready to be worn.

Highest Number of Points in Sections 41-56 \$10.

Second Highest Number of Points In Sections 41-56 \$8.

Third Highest Number of Points in Sections 41-56 \$5.

Judge's Choice - 13 - 18 years Prize: \$15