

Family & Consumer Sciences Newsletter

A Word from the Agent...

As the days grow longer and the sun shines brighter, summer offers the perfect opportunity to slow down, reconnect, and invest in yourself and your family. Whether you're savoring a backyard barbecue, exploring new recipes, or simply making time for self-care, this season reminds us to embrace balance and well-being. Take a look inside this newsletter for some upcoming classes, tips for outdoor cooking, and details on upcoming workshops. As always, reach out if you have any questions or suggestions! Enjoy the sunshine!



Shonda Johnston

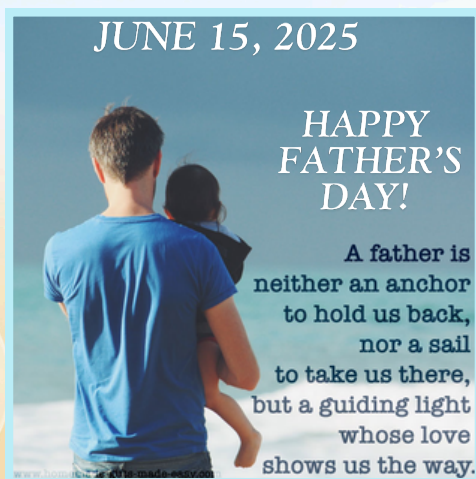
SHONDA JOHNSTON

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<https://clark.ca.uky.edu>



Office Closed:
JUNE 19, 2025


**Cooperative
Extension Service**

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40504



 Disabilities
accommodated
with prior notification.

ADULT

HEALTH BULLETIN



JUNE 2025

Download this and past issues
of the Adult, Youth, Parent, and
Family Caregiver Health Bulletins:
[http://fcs-hes.ca.uky.edu/
content/health-bulletins](http://fcs-hes.ca.uky.edu/content/health-bulletins)

Clark County Extension Office
1400 Fortune Drive
Winchester KY 40391
Phone: 859-744-4682

THIS MONTH'S TOPIC

WATER SAFETY IS FOR EVERYONE



ots of summertime activities involve water. From swimming at the pool to visiting a lake or river, many people enjoy the water's views and cooling effects, whether for a family gathering or an afternoon of solitude.

It is important to remember that staying vigilant around any body of water is essential to keep everyone safe. Drowning is a leading cause of childhood death. It can occur at even relatively shallow depths. It can happen quickly and is often silent. Adults, even those who are familiar with water and can swim, can drown in certain circumstances.

Water activities are a great way to exercise and enjoy the great summer weather and environment. However, it is important to think about everyone's safety when deciding when, where, and

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Lexington, KY 40506



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If you get caught in a rip current,
do not try to fight against it.

Swim parallel to the shore
until you're out of the current,
then swim back to shore.

→ Continued from the previous page

how to make a splash. Keep the following tips in mind when planning your summer fun:

- **Adult supervision:** Constant and close supervision is crucial for children and non-swimmers, even when lifeguards are present. Avoid distractions like phones while watching the water. Do not assume someone else is watching children swim. Ask aloud and get confirmation before leaving your child under someone else's care while in the water, even briefly.
- **Learn to swim:** Swimming lessons are a great way to improve water safety skills and confidence. It is never too late to learn! Swimming lessons are great for children but are also offered for adults. Contact your local recreation department or aquatic center.
- **Life jackets:** Adults and children should wear properly fitted, U.S. Coast Guard-approved life jackets while boating or swimming in natural waters like rivers, lakes, and oceans. Never dive or swim when you cannot see under the water. Rocks, trees, or other natural objects can cause you to become trapped underwater.
- **Obey posted signs:** Pay attention to all hazard signs and warnings. Only swim in designated areas. Be mindful that heavy rainfall can affect the safety of swimming in lakes and rivers. Pay attention to local news coverage after flooding events.

- **Hidden hazards:** In natural environments, be aware of potential hazards like drop-offs into deep water, hidden debris, and slippery rocks. Wear water shoes with hard bottoms to protect your feet and toes.
- **Ocean currents:** If swimming in the ocean, learn about rip currents and how to escape them. If you get caught in a rip current, do not try to fight against it. Swim parallel to the shore until you're out of the current, then swim back to shore.
- **Backyard pools:** Ensure your backyard pool is fenced correctly on all sides. Empty small inflatable pools and other water toys after each use. Even buckets of water, koi ponds, and animal watering troughs can be tempting for young children and lead to disaster. Be aware of any standing water that young children can access and always supervise them.

REFERENCES:

<https://www.cdc.gov/drowning/prevention/summer-swim-safety.html> <https://www.redcross.org/get-help/how-to-prepare-for-emergencies/types-of-emergencies/water-safety>

Written by: Katherine Jury,
Extension Specialist for Family Health

Edited by: Alyssa Simms

Designed by: Rusty Manseau

Stock images: Adobe Stock



FOOD PRESERVATION WORKSHOP

SPACE
IS
LIMITED

When:

Tuesday, July 8th
5pm-8pm

Where:

Clark County Extension Office
1400 Fortune Drive
Winchester KY 40391

Join FCS Agent Shonda Johnston
as she takes a hands-on approach
to teaching the basics of water
bath and pressure canning.
Class is free, registration required

To register, call 859-744-4682 or
email linda.winburn@uky.edu

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NATURAL DYE GARDENS

Thursday, July 24
6:30 pm

Clark County Extension Service
1400 Fortune Drive; Winchester, Kentucky

Natural dyes are gaining popularity after being the only way to dye fabric many years ago. Join us as Horticulture Agent, Carrie Spry, talks about what plants we can grow to use for natural dyes and how to grow them, and FCS Agent, Shonda Johnston, walks us through the dying process using these plants.



 Cooperative
Extension Service

TO REGISTER:

859-744-4682

cynthia.carr@uky.edu

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Grilling TIPS:



- If your recipe requires you to marinate your food, do so in the refrigerator. Make enough marinade to divide between raw meats and the sauce. Do not reuse marinade that was placed on raw meats as a sauce on cooked foods. Juices from raw meats can contaminate cooked food.
- While meats are the first foods that often come to mind when we talk about grilling, they are not the only foods that are tasty when cooked on the grill. You can grill a lot of fruits and vegetables. Peaches, pears, pineapples, bananas, apples and melons grill well. Select firm fruit that is not too ripe. Over-ripe fruit can end up too soft when grilled. You can enhance their flavor by applying olive oil or lemon juice before placing them on the grill.
- Place firm vegetables like corn on the cob, asparagus and eggplant directly on your grill's cooking grid. Brush with olive oil and season with fresh herbs. Frequently turn vegetables to keep them from burning. Wrap smaller or chopped vegetables, along with a little oil and seasoning, in aluminum foil before grilling.
- Use a meat thermometer to make sure the meat is cooked to a high enough temperature to kill any bacteria. Cook ground meats, including beef, pork, lamb and veal, to an internal temperature of 160 degrees F. Other cuts of these meats, including steaks, roasts and chops, need to reach 145 degrees F after a 3-minute rest period. Grill all chicken and poultry to an internal temperature of 165 degrees F. All grilled meats need to maintain a temperature of 140 degrees F before serving. Accomplish this by keeping meat on the side of the grill away from direct heat or placing it in an oven warmed to 200 degrees F.
- Cooked food should not set outside for more than two hours. If it is warmer than 90 degrees F, then food should not set out for more than one hour.



Chicken *Suprise Packet*

INGREDIENTS:

- 1 (2 ounces) skinless chicken tender
- ¼ cup sliced fresh mushrooms
- ½ cup sliced carrots
- ¼ cup sliced onion
- ¼ cup sliced red and/or green bell pepper
- ½ cup diced potatoes, with or without skin
- ¼ teaspoon thyme
- ⅛ teaspoon salt



DIRECTIONS:

- Wash hands with warm water and soap, scrubbing for 20 seconds.
- Pound chicken tender to 1/2-inch thickness and place on a piece of heavy-duty foil (12-inches square).
- Rewash hands after handling raw meat.
- Layer mushrooms, carrots, onions, pepper, and potatoes over the chicken. Sprinkle with seasonings.
- Fold foil around chicken and vegetables and seal tightly. Place on a grill over very low heat for 30 minutes or place on a baking sheet and cook in an oven at 375 degrees F for 30 minutes or until chicken reaches an internal temperature of 165 degrees F as tested by a meat thermometer.



JUNE 21-28, 2025

Clark County Fairgrounds
4980 Ironworks Road, Winchester KY

2025 Fair books are available online only!

<http://clarkcountkyfair.org/>

Start working on your fair entries now! If you need a hard copy of the available fair entries for this year, you may stop by the Extension Office and we will print you a copy. You may also email linda.winburn@uky.edu and request a copy to be emailed.

Fair entries will be accepted on Sunday, June 22, from 1:00 – 3:00 pm, and Monday, June 23, from 9:00 am – 12:30 pm in Floral Hall. You may pick-up your fair entries on Saturday, June 28, from 9:00 am – 11:00 am.

~ All rules will be strictly enforced—NO Exceptions! ~



2025 HOME ECONOMICS & ART

CLARK COUNTY FAIR

Shonda Johnston, Advisor | Blue: \$4.00 Red: \$2.00 White: \$1.00

RULES

1. **Open to any Clark County resident; all articles must be made by the person entering the article, unless otherwise stated. Entries cannot be exhibited more than once if they have won ribbons.**
2. Exhibits will be received Sunday, June 22nd, 1 p.m. - 3 p.m., and Monday, June 23rd, 9:00 a.m. to 1:00 p.m..
3. The Fair Board/workers will not be responsible for any loss or damage of exhibited items but due care and diligence will be given in the handling of entries.
4. Premiums for Grand Champion \$10.00, Grand Reserve \$5.00, Overall Grand Champion \$20.00 and Overall Grand Reserve Champion \$15.00.
5. **All exhibits must be picked up Saturday, June 28th, from 9:00 a.m. to 11:00 a.m. NO EXCEPTIONS.**
6. Premiums must be picked up within 30 days or they are forfeited.
7. Food entries will be disposed of at the end of the fair.
8. Within each Lot, below, one item can be entered in each Class and/or Sub-class.
8. Please read all category requirements carefully before entering. In the past, all rules may not have been strictly adhered to; however, this year, **ALL rules will be strictly enforced.**

Floral Hall IS NOT open for viewing on Monday, June 23rd.

DIVISION - FOODS

Marian Sublette and Edna Pasley, Co-Chairs

All Foods must be displayed on a paper plate and sealed in a food storage bag. All food items must be from scratch, except Lot 2 Item 16. A loaf must be 5" x 9" (minimum) & no mini-muffins or cupcakes are allowed. No food items should need to be refrigerated, as there is no refrigeration available.

Lot 1: Breads

- Class 1: White Yeast Bread (loaf)
- Class 2: Sourdough Bread (loaf)
- Class 3: Yeast Rolls (4)
- Class 4: Cinnamon Rolls (4)
- Class 5: Yeast Bread (loaf) or Rolls (4), Other than listed
- Class 6: Biscuits (4)
- Class 7: Muffins (4)
- Class 8: Banana Bread (loaf)
- Class 9: Zucchini Bread (loaf)
- Class 10: Other Fruit OR Vegetable Bread (loaf), other than listed
- Class 11: Corn Bread (4 - 2" X 2" pieces) or Sticks (4)
- Class 12: Scones (4)
- Class 13: Pastry
- Class 14: Any other bread (loaf) OR item (4), other than listed

Lot 2: Cakes (whole cake must be between 8-13" and then cut in quarter)

- Class 1: 1/4 Pound Cake - No Frosting
- Class 2: 1/4 Chocolate Cake - with icing
- Class 3: 1/4 Jam Cake (layered)
- Class 4: 1/4 of "Your Favorite Cake" Made from a commercial mix with your ingredients. **Must attach recipe.**
- Class 5: 1/4 Other Cake, Not listed above

Lot 3: Cookies

- Class 1: Brownies (4)
- Class 2: Chocolate Chip Cookies (4)
- Class 3: Sugar Cookies (4)
- Class 4: Peanut Butter Cookies (4)
- Class 5: Oatmeal Cookies (4)
- Class 6: Other Cookies (4), not listed above

Lot 4: Candy

- Class 1: Peanut Butter Fudge (4 pieces)
- Class 2: Chocolate Fudge (4 pieces)
- Class 3: Cream Candy (4 pieces)
- Class 4: Molded Candy (4 pieces)
- Class 5: Other Candy (4 pieces), not listed above

Lot 5: Pies (Pies must be a minimum of 9" in diameter, cut in quarter. Pies using fresh or dried fruit as a garnish will not be accepted.)

- Class 1: ¼ Pecan Pie
 Class 2: ¼ Apple Pie
 Class 3: ¼ Cherry Pie
 Class 4: ¼ Other Pie, not listed above

DIVISION - CANNING

Marian Sublette and Edna Pasley, Co-Chairs

Canned food must be canned in standard canning jars; half-gallon and gallon jars are not allowed. Rings are not required.

Lot 6: Canned Fruits

- Class 1: Peaches
 Class 2: Applesauce
 Class 3: Blackberries
 Class 4: Pears
 Class 5: Other than listed

Lot 7: Canned Vegetables

- Class 1: Green Beans
 Class 2: Tomatoes
 Class 3: Tomato Juice
 Class 4: Soup Mixture
 Class 5: Spaghetti Sauce
 Class 6: Canned tomato item, other than listed
 Class 7: Other than listed

Lot 8: Pickles & Relishes

- Class 1: Sweet Cucumber Pickles
 Class 2: Sweet Cucumber Relish
 Class 3: Bread & Butter Pickles
 Class 4: Dill Cucumber Pickles
 Class 5: Pickled Beets
 Class 6: Salsa
 Class 7: Chutney
 Class 8: Pickles – Other than listed
 Class 9: Relishes – Other than listed

Lot 9: Jams, Jellies, & Preserves

- Class 1: Strawberry Preserves
 Class 2: Strawberry Jam
 Class 3: Blackberry Jam
 Class 4: Grape Jelly
 Class 5: Apple Jelly
 Class 6: Blackberry Jelly
 Class 7: Apple Butter
 Class 8: Pepper Jelly
 Class 9: Jam – Other than listed
 Class 10: Jelly– Other than listed
 Class 11: Preserves – Other than listed
 Class 12: Butter – Other than listed

DIVISION - GARDEN

Sallie Evans and Carol Price, Co-Chairs

All vegetables and melons entered must be grown by the exhibitor and presented on a paper plate. The number of items to submit is in the () to the side of the class.

Lot 10: Produce

- Class 1: Beans
 a) Bunch Beans (8)
 b) Pole Beans (8))
 Class 2: Beets (3)
 Class 3: Broccoli (1 head)
 Class 4: Cabbage (1 head)
 Class 5: Carrots (3)
 Class 6: Cucumbers
 a) For Slicing (3)
 b) For Pickling (3)
 Class 7: Garlic (3)
 Class 8: Green Peppers (3)
 Class 9: Other Peppers (3)
 Class 10: Onions
 a) Green Onions (3)
 b) Bulb Onions (3)
 Class 11: Potatoes (3)
 Class 12: Crooked Neck or Straight Neck
 Yellow Squash (3)
 Class 13: Green Zucchini (3)
 Class 14: Gourds (3)
 Class 15: Rhubarb (3)
 Class 16: Lettuce
 a) Head (1)
 b) Leaf (3)
 Class 17: Other Leafy Greens
 Class 18: Asparagus (3)
 Class 19: Radishes (3)
 Class 20: Vegetables – Other than listed (3)
 Class 21: Apples (3)
 Class 22: Blueberries (6)
 Class 23: Cherries (6)
 Class 24: Raspberries (6)
 Class 25: Strawberries (6)
 Class 26: Red Ripe Tomatoes (3)
 Class 27: Yellow Tomatoes (3)
 Class 28: Green Tomatoes (3)
 Class 29: Cherry Tomatoes (6)
 Class 30: Other Tomatoes (3)
 Class 31: Any Fruit – Other than listed (3)

DIVISION - HORTICULTURE

Sallie Evans and Carol Price, Co-Chairs

Lot 11: Plants & Flowers

Flower Specimen – A single plant bloom, spike, or spray with foliage in a bottle or small vase.

- Leaves must be left on specimen.
- Use as long a stem as possible; stem should be in proportion to bloom.
- Roses – Bloom should be ½ to ¼ open.
- Gladiolas – Each stalk should have some blooms, some buds in color, and some green buds.

- Class 1: Rose – Red
- Class 2: Rose – Pink
- Class 3: Rose – Orange or Yellow
- Class 4: Rose – White or Cream
- Class 5: Marigold – dwarf under 2 ½"
- Class 6: Marigold – giant over 2 ½"
- Class 7: Zinnia – dwarf under 2 ½"
- Class 8: Zinnia – giant over 2 ½"
- Class 9: Sunflower
- Class 10: Lily – any color
- Class 11: Gladiola – any color
- Class 12: Other Cut Flower
- Class 13: Fresh Cut Herbs
- Class 14: Hanging Baskets
- Class 15: Potted Plants
- Class 16: Pot of Herbs
- Class 17: Fairy Garden
- Class 18: Flowering Bush
- Class 19: Floral Arrangement: Fresh cut flowers
- Class 20: Dried Flower Arrangement
- Class 21: Miniature Cut Arrangement up to 6"
- Class 22: Live Miniature
- Class 23: Carnivorous Plants
 - a) Venus Flytrap
 - b) Pitcher Plants
 - c) Other than listed
- Class 24: Cactus
- Class 25: Succulents

Lot 12: Honey

Honey must be in a clear container.

- Class 1: Honey
- Class 2: Honey with Comb
- Class 3: Beeswax Candles

DIVISION - HANDIWORK

Cindy Spinks, Chair

Lot 13: Sewing

- Class 1: Adult Apparel
 - a) Suit
 - b) Jacket or coat
 - c) Dress
 - d) Vest
 - e) Blouse / Shirt
 - f) Skirt
 - g) Pants or Shorts
 - h) Pajamas
 - i) Robe
 - j) Costumes
 - k) Other than listed
- Class 2: Children's Apparel
 - a) Suit
 - b) Jacket or coat
 - c) Dress
 - d) Vest
 - e) Blouse / Shirt
 - f) Skirt

- g) Pants or Shorts
- h) Pajamas
- i) Robe
- j) Costumes
- k) Other than listed
- Class 3: Decorated Apparel
 - a) Painted
 - b) Appliqued
 - c) Needlework
 - d) Other than listed
- Class 4: Accessories (Cloth or Clothing)
 - a) Belts
 - b) Purses
 - c) Apron
 - d) Other than listed
- Class 5: Household Items
- Class 6: Other than listed

Lot 14: Quilts (Hand or Machine)

- Class 1: Bed-sized (Twin to King)
 - a) Pieced
 - b) Appliqued
 - c) Mixed
 - d) Cross-Stitch or Embroidery
- Class 2: Baby or Crib Quilt – No larger than 320" perimeter & no smaller than 140" perimeter
 - a) Pieced
 - b) Appliqued
 - c) Mixed
 - d) Cross-Stitch or Embroidery
- Class 3: Lap Quilt
 - a) Pieced
 - b) Appliqued
 - c) Mixed
 - d) Cross-Stitch or Embroidery
- Class 4: Group – Any Quilt made by 2 or more people that includes:
 - a) Pieced
 - b) Appliqued
 - c) Mixed
 - d) Cross-Stitch or Embroidery
- Class 5: Other than listed

Lot 15: Knitted Articles

- Class 1: Afghans
- Class 2: Shaped Toy/Animal
- Class 3: Clothing
- Class 4: Other than listed

Lot 16: Crocheted Articles

- Class 1: Afghans
- Class 2: Shaped Toy/Animal
- Class 3: Clothing
- Class 4: Other than listed

Lot 17: Embroidery

- Class 1: Crewel
- Class 2: Candlewicking
- Class 3: Smocking

- Class 4: Ribbon
- Class 5: Punch Needle
- Class 6: Floss or Hand
- Class 7: Machine embroidery
- Class 8: Needlepoint
 - a) Wearable items (ex: belts, purses, key chains)
 - b) Basketweave Stitch
 - c) Other Decorative Stitches
 - d) Other than listed
- Class 9: Needlepoint on Plastic Canvas
 - a) Picture, small (not to exceed 16" in any direction)
 - b) Picture, large
 - c) 3-D item (ex: tissue box cover)
 - d) Other than listed
- Class 10: Counted Cross-stitch - 14 count & under
 - a) Picture
 - b) Samplers
 - c) Miniature
 - d) Other than listed
- Class 11: Counted Cross-stitch - 18 Count & above
 - a) Picture
 - b) Samplers
 - c) Miniature
 - d) Other than listed
- Class 12: Other than listed

Lot 18: Felting

- Class 1: Wet
- Class 2: Needle
- Class 3: Other Than Listed

DIVISION - HOBBIES

Cindy Spinks, Chair

Lot 19: Decorations, Décor & Textiles

- Class 1: Christmas
 - a) Table Runner (up to 90")
 - b) Stocking
 - c) Novelty
 - d) Wreath
 - e) Wall Hanging
 - f) Pillow
 - g) Flower Arrangement
 - h) Other than listed
- Class 2: Other Holiday
 - a) Table Runner (up to 90")
 - b) Novelty
 - c) Wreath
 - d) Wall Hanging
 - e) Pillow
 - f) Flower Arrangement
 - g) Other Than Listed

- Class 3: Non-Holiday
 - a) Table Runner (up to 90")
 - b) Novelty
 - c) Wreath
 - d) Wall Hanging
 - e) Pillow
 - f) Flower Arrangement
 - g) Other Than Listed

Lot 20: Jewelry

- Class 1: Made with or decorated using
 - a) Beads
 - b) Clay or Wood
 - c) Metal
 - d) Seed beads
 - e) Other materials
- Class 2: Made from a kit
- Class 3: Jewelry Set
- Class 4: Other than listed

Lot 21: Handmade Dolls and Toys

- Class 1: Dolls
 - a) Corn Shuck
 - b) Soft Sculpture
 - c) Other
- Class 2: Doll Clothing
- Class 3: Toys
- Class 4: Miniature Doll(s) or Toy(s)
- Class 5: Other than listed

Lot 22: Paper Crafts

- Class 1: Scrapbooking – Kit (single page)
- Class 2: Scrapbooking - Your Own Design (single page)
- Class 3: Handmade Cards
 - a) Greeting or Holiday
 - b) Dimensional
 - c) Other than listed
- Class 4: Quilling
- Class 5: Origami
- Class 6: Other than listed

Lot 23: Recycling

All entries in Class 1, below, must have before and after photographs to demonstrate the work that was done.

- Class 1: Refinish or Restoration
 - a) Rush or Cane (stool or furniture)
 - b) Other than listed
- Class 2: Upcycled
 - a) Furniture
 - b) Item

DIVISION - HERITAGE SKILLS*Cindy Spinks, Chair***Lot 24: Basket Making**

- Class 1: Traditional Appalachian ribbed basket. Ex: egg, hen, melon, potato, butterfly, key, fan, etc.
- Class 2: Any size basket with wooden bottom/base
- Class 3: Any non-ribbed basket – traditional reed
- Class 4: Double wall basket
- Class 5: Nantucket basket
- Class 6: Basket with lid – woven or wooden
- Class 7: Miniature basket – less than 4"
- Class 8: Other than Listed

Lot 25: Woodworking

- Class 1: Carving
- Class 2: Lathe Turning
- Class 3: Wood Burned
- Class 4: Furniture
- Class 5: Other Than Listed

Lot 26: Leathercraft

- Class 1: Carved Article
- Class 2: Carved Picture
- Class 3: Woven Basket
- Class 4: Decorated with Woodburning
- Class 5: Other Than Listed

Lot 27: Rug Making

- Class 1: Braided
- Class 2: Hooked
- Class 3: Punch Needle
- Class 4: Woven
- Class 5: Latch Hook
- Class 6: Other Than Listed

Lot 28: Fiber Arts

- Class 1: Felting
- Class 2: Pin Weaving
- Class 3: Spinning
- Class 4: Weaving
- Class 5: Other Than Listed

Lot 29: Pottery

- Class 1: Pinching
- Class 2: Clay Coil Method
- Class 3: Handbuilding
- Class 4: Wheel Throwing
- Class 5: Bisque
- Class 6: Other Than Listed

Lot 30: Decorative Glass

- Class 1: Stained Glass – Lead
- Class 2: Stained Glass – Foil
- Class 3: Fused Glass
- Class 4: Other Than Listed

Lot 31: Gourds

- Class 1: Woven gourd basket, any material
- Class 2: Decorated gourd birdhouse (must not exceed 18")
- Class 3: Wood burned
- Class 4: Any painted gourd
- Class 5: Other than listed

Lot 32: Other Heritage Skills

- Class 1: Mosaic Art
- Class 2: Metal Work
- Class 3: Macrame
- Class 4: Print Making
 - a) Linocut
 - b) Block
 - c) Other than listed
- Class 5: Other than listed

DIVISION - VISUAL ARTS*Pam Price Reffitt, Chair***Lot 33: Painting****MUST BE MOUNTED – No Exceptions**

- Class 1: Oil
 - a) Portrait
 - b) Floral/Fungus
 - c) Landscape
 - d) Still Life
 - e) Animals
 - f) Buildings
 - g) Other than listed
- Class 2: Acrylic
 - a) Portrait
 - b) Floral/Fungus
 - c) Landscape
 - d) Still Life
 - e) Animals
 - f) Buildings
 - g) Other than listed
- Class 3: Pastel
 - a) Portrait
 - b) Floral/Fungus
 - c) Landscape
 - d) Still Life
 - e) Animals
 - f) Buildings
 - g) Other than listed
- Class 4: Watercolor
 - a) Portrait
 - b) Floral/Fungus
 - c) Landscape
 - d) Still Life
 - e) Animals
 - f) Buildings
 - g) Other than listed

Lot 34: Drawing

- Class 1: Charcoal

- a) Portrait
- b) Floral/Fungus
- c) Landscape
- d) Still Life
- e) Animals
- f) Buildings
- g) Other than listed

Class 2: Pen or Ink

- a) Portrait
- b) Floral/Fungus
- c) Landscape
- d) Still Life
- e) Animals
- f) Buildings
- g) Other than listed

Class 3: Pencil

- a) Portrait
- b) Floral/Fungus
- c) Landscape
- d) Still Life
- e) Animals
- f) Buildings
- g) Other than listed

Class 4: Colored Pencil

- a) Portrait
- b) Floral/Fungus
- c) Landscape
- d) Still Life
- e) Animals
- f) Buildings
- g) Other than listed

Class 5: Marker or Other

- a) Portrait
- b) Floral/Fungus
- c) Landscape
- d) Still Life
- e) Animals
- f) Buildings
- g) Other than listed

Class 6: Calligraphy

Lot 35: Other

Class 1: Graphic Design (digital pictures)

- a) Portrait
- b) Floral/Fungus
- c) Landscape
- d) Still Life
- e) Animals
- f) Buildings
- g) Other than listed

Class 2: Mixed Media

- a) Portrait
- b) Floral/Fungus
- c) Landscape
- d) Still Life
- e) Animals
- f) Buildings
- g) Other than listed

Class 3: Epoxy Art

Class 4: Diamond Art

Class 5: Sculptures

- a) Felt
- b) Metal
- c) Plastic
- d) Polymer Clay
- e) Wood
- f) Other Than Listed

Class 6: Other than listed

DIVISION - PHOTOGRAPHY

Pam Price Reffitt, Chair

Lot 36: Photography

Must be Mounted (ABSOLUTELY NO GLASS OR FRAMES)

Photo must be at least 5x7, but no larger than 11x14!

Class 1: Color

- a) Portraits
- b) Animals
- c) Pets
- d) Landscape
- e) People (with 2 or more)
- f) Historical Places
- g) Flowers
- h) Children
- i) Clark County Historical Sites
- j) Other than Listed

Class 2: Monochromatic (black & white, etc)

- k) Portraits
- l) Animals
- m) Pets
- n) Landscape
- o) People (with 2 or more)
- p) Historical Places
- q) Flowers
- r) Children
- s) Clark County Historical Sites
- t) Other than Listed

DIVISION - ANTIQUES

Jerrie Hamm and Wanda McCord, Co-Chairs

Note: To be considered an antique an article must be 50 years or more. Antiques are judged on rarity, age, and condition.

Lot 37: Antiques

Class 1: Glass or China Kitchen Item

Class 2: Metal or Wood Kitchen Item

Class 3: China Dish

Class 4: Glass Dish

Class 5: Vases

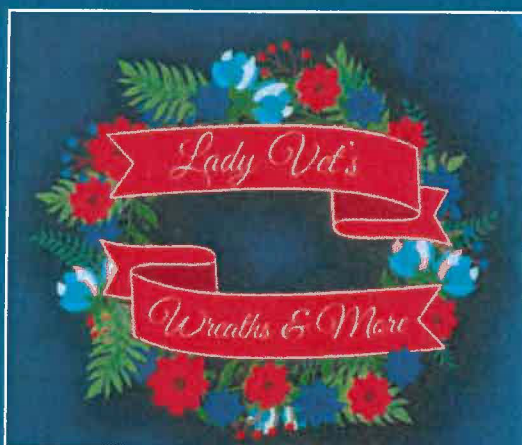
Class 6: Crocks

Class 7: Pottery

Class 8: Lamps

Class 9: Cameras
 Class 10: Stools
 Class 11: Small Chair (no more than 36" tall)
 Class 12: Small Chest (no more than 30")
 Class 13: Boxes
 a) Wooden Boxes
 b) Tin Boxes
 c) Other Boxes
 Class 14: Baskets
 Class 15: Leather Item
 Class 16: Dolls
 Class 17: Toys
 Class 18: Cast Iron
 Class 19: Tools
 Class 20: Clocks
 Class 21: Miscellaneous – Household
 Class 22: Clothing Small Items
 Class 23: Clothing Large Items
 Class 24: Clothing Accessories
 Class 25: Jewelry
 Class 26: Quilts or Coverlets
 Class 27: Quilt Tops
 Class 28: Pillowcase (1 or 2)
 Class 29: Dresser Scarves
 Class 30: Small Kitchen / Hand Towels
 Class 31: Needlework (rugs, crochet, etc)
 Class 32: Decorative Pillows
 Class 33: Miscellaneous - Textile

Class 34: Books
 a) Children's Books
 b) Bibles
 c) Scrapbooks
 d) Music
 e) Other
 Class 35: Documents
 Class 36: Magazines
 Class 37: Newspaper or Print
 Class 38: Pictures
 Class 39: Photographs
 Class 40: Shadow Boxes
 Class 41: Stationary
 a) Postcards
 b) Cards
 c) Letters
 d) Folders
 Class 42: Miscellaneous - Paper
 Class 43: Miscellaneous – Other than Above



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