



## 2021 PRIZE LIST

**Entry Deadline: Monday August 23rd**

**Exhibit Drop Off: Wednesday September 1st from 2:30-8:30pm**

**Exhibit Pick Up: Wednesday September 8th from 5:00-8:00pm**

For additional information  
on exhibiting at Paris Fair, contact:

PARIS FAIR OFFICE  
P.O. Box 124, 139 Silver Street,  
Paris, Ont. N3L 3E7  
Phone (519) 442-2823  
Fax (519) 442-5121

[parisfairgrounds.com](http://parisfairgrounds.com)

[exhibit@parisfairgrounds.com](mailto:exhibit@parisfairgrounds.com)



This book contains **HALL CLASSES**

THANK YOU TO OUR PRINCIPAL PARTNER

**D.A. CAMPBELL AMUSEMENTS**

Clean, Safe, Fun-filled Midway for all ages

**PET POLICY:** Pets are **NOT** allowed entry to fairgrounds, except for Canine & Pet Show Competitions

## PARIS AGRICULTURAL SOCIETY GENERAL RULES AND REGULATIONS

(see also Special Class Rules)

**ADULT EXHIBITOR FEE \$10.00. JUNIOR EXHIBITORS (18 and under)** are free. Junior exhibitors entering an adult class must pay an exhibitor fee. One free admission for exhibitors will be handed out with entry tags.

**ENTRY FEES** are in addition to an exhibitor fee for some classes and are returned as prize money. Entry fee cost is listed in book for the following classes: Youth Horse.

20% entry fee is deducted from each exhibitor who has been awarded total cash prize money of \$5.00 or more from the following classes: Heavy Horse, Sheep, Goat, Cattle.

10% entry fee is deducted from each exhibitor who has been awarded total cash prize money of \$5.00 or more from the following classes: Grain, Corn & Hay, Fruits, Roots & Vegetables, Art, Crafts & Hobbies, Photography, Plants & Flowers, Dairy, Apiary & Domestic Science, Handi-Crafts and Clothing.

**NOTE:** 100% of above mentioned deductions are applied to the cost of administering prizes.

### ENTRIES

1. **DEADLINE FOR ENTRIES IS AUGUST 23rd** (except where noted):

Make your entries online at [parisfairgrounds.com](http://parisfairgrounds.com), email [exhibit@parisfairgrounds.com](mailto:exhibit@parisfairgrounds.com), mail P.O. Box 124, Paris N3L 3E7, fax (519) 442-5121, or in person at the Fair office.

2. Please use **YELLOW ENTRY FORMS** when submitting entries by mail, fax or in person. Changes or additions to the original entry may be made at the office.

**One entry per section, except where otherwise noted.**

3. **ENTRY TAGS** may be picked up at the Fair Office starting August 23rd.

4. **EXHIBIT DROP OFF is September 1st from 2:30-8:30p.m.**

5. **ALL ENTRIES** must be the bonafide property of the exhibitor. In the case of every article, product, and chattel exhibited, the said article, product or chattel must be the actual production, growth or manufacture, as the case may be, of the person exhibiting same. The Directors of the Society shall discard all soiled or defaced work and instruct Judges to award prizes to new & up to date work.

6. **NO ENTRY FEE REFUND** for scratches in Horse Shows unless a certificate from the Show Veterinarian is presented.

### JUDGING

7. Only authorized directors allowed in the Halls while Judging is being done. Any exhibitor who interferes with judges while engaged in making their awards, either by conversation or under any pretense, will result in forfeiture of all prizes to which they might otherwise be entitled, and will be promptly excluded from competition. The decision of judge is final; no appeal will be considered.

8. **PROTEST** may be made against irregularity or breach of rules by any exhibitor or interested party. A deposit of \$25.00 must accompany the written protest which will be retained by the PAS if the protest is not sustained. The President and Vice-Presidents shall be a committee to decide on the protest, and their decision is final.

9. **HALL EXHIBIT PICK UP is Wednesday September 8th from 5:00-8:00p.m.**

10. **ALL LIVESTOCK AND POULTRY shall be free of disease** and accompanied by a certificate of health or vaccination, if applicable. They are subject to inspection by the Show Veterinarian, who has power to remove exhibit from the grounds.

11. While the Directors will take every possible precaution under the circumstances to secure the safety of articles sent to the exhibition, the owners themselves must take the risk of exhibiting. Should any article be accidentally injured, damaged, lost or stolen, the Directors will give all the assistance in their power toward the recovery, but will not make payment for the value thereof.

### COMMERCIAL EXHIBITS AND CONCESSIONS

12. Parties with articles for sale will be allowed on the grounds after meeting with the Committee in charge. A contract must be signed and the agreed price paid in full, prior to admission to the grounds. **NOTICE** is hereby given that the Officers of the Paris Fair reserve all rights to the grounds and may restrict or prohibit admittance to the grounds, or within 300 yards thereof, to any person or group of persons without giving any reason for this action. 13. PAS is not responsible for damage and/or loss of property.

## PRIZES

14. Judges are instructed to award prizes to worthy exhibits. It is the intention of the Paris Fair to give no distinction or premium of any kind to an article that is not deserving of such awards.

15. **JUNIOR PRIZE MONEY** will be paid out at Fair Office starting noon, Saturday September 4th, until September 8th. Exhibitor or parent must sign for prizes. All premiums not taken up by November 30, 2021 shall be forfeited to PAS.

16. **ADULT HALL PRIZE MONEY** can be picked up at the Fair Office on Wednesday September 8th during exhibit pick up. Livestock and unclaimed Hall prize money over \$5.00 will be mailed in October. Prize money under \$5.00 WILL NOT be mailed. All premiums not taken up by November 30th shall be forfeited to PAS.

17. **IN CASE of insufficient funds due to weather or other conditions noted in item 19**, PAS reserves the right to pay only a percentage of the prizes awarded for exhibits.

## POWERS OF THE SOCIETY

18. The interpretation of these rules and regulations is made by the managing committee of the PAS, and their decision will be final. In case of a printing error in the prize list the Society will have the final decision.

## HOLD HARMLESS AGREEMENT

19. Upon making an entry or display, the Exhibitor shall indemnify and hold harmless the PAS, their directors, officers and members from and against all claims, demands, losses, costs, damages, actions, suits or proceedings by any third parties that may arise out of, or may attribute to, all operations performed by or carried out by the Exhibitor, his agents, employees, or anyone for whose acts he may be at law be responsible, howsoever caused.

The Exhibitor agrees that if and whenever and to the extent that the PAS may be prevented, delayed or restricted in whole or in part from holding the Paris Fair by reason of any cause beyond the PAS's control including, without limitation, strikes or work stoppages, Acts of God, pandemic or public health restriction or the passing of any statute law or regulation, the PAS shall have no responsibility for any loss or damages sustained by the Exhibitor.

## MEDIA CONSENT

20. PAS takes photographs and video images of events and exhibits during Paris Fair. These photos and videos may be used by the PAS on their website, FaceBook, other social media outlets and print advertising. By attending and exhibiting at Paris Fair you consent to the use of images and photos in whole or in part for advertising and promotional purposes. You waive the right to privacy and financial compensation of any and all images used.

## NEW TAG REGULATIONS

21. CFIA TAGS: Please be aware that all livestock (cattle, sheep & pigs) must arrive with CFIA tags, they are to be tagged before they leave the farm. Should they arrive without tag, and the Inspectors discover this, you are putting **YOURSELF** at risk of a \$1,300.00 fine, as well as \$1,300.00 for the trucker and another \$1,300.00 fine for the PAS. The PAS is **NOT** a tagging station for livestock. **Any untagged livestock will not be permitted to show grounds.**

### Rent the Paris Agricultural Society Fair Grounds and Buildings

- These facilities are suitable for various indoor and outdoor events and activities, with a large, well-lit parking lot, level entrances, indoor and outdoor washrooms, and air-conditioned comfort for small and large groups.
- All buildings are wheelchair accessible.
- Delicious meals, catered by the PAS Homecraft Division, may be arranged, depending on their schedule.

*For booking information contact:*

**PARIS AGRICULTURAL SOCIETY**

**(519) 442-2823**

[info@parisfairgrounds.com](mailto:info@parisfairgrounds.com)

## DAIRY, APIARY & DOMESTIC SCIENCE

**Committee:** Sherry Telfer, Marlene Miskow, Marie Cruickshank, Donna Sayles, Linda Moore, Lesley Brown

All exhibits must be the work of the exhibitor. NO PLASTIC HEAT SEAL ON BAKING. All baking to be removed from pans (except pies).

### CLASS 420

#### DAIRY, APIARY, ETC.

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

1. Honey extracted, 500 ml or 1 pint jar
2. Honey in comb approximately 1 lb
3. Hen's eggs, white 1 dozen
4. Hen's eggs, brown 1 dozen
5. Maple syrup, 500 ml or 1 pint jar

#### YEAST BREADS

Bread Pan approximately 9" x 5" x 3".

Bread and Loaves to be in plastic bags.

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50 - Unless otherwise noted

6. Cheese Bread, 1 loaf
7. White Bread, made in bread machine, 1 loaf
8. Multi Grain Bread, made in bread machine, 1 loaf
9. Gluten Free Rolls, 5 in a basket
10. Raisin Bread, not from a machine, 1 loaf
11. Iced Cinnamon Buns, 3 on a small plate
12. **SPECIAL:** Sourdough Loaf (any shape) Sponsored by Women Inspiring Women Women's Institute  
Prizes: 1st: \$25, 2nd: \$15, 3rd: \$10

#### QUICK BREADS AND MUFFINS

Loaf Pan approximately 9" x 5" x 3". Bread and Loaves to be in plastic bags. Muffin papers **must** be removed.

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

13. Orange Cranberry Loaf, NO NUTS added
14. Banana Loaf, NO NUTS added
15. Apple Cinnamon Loaf, NO NUTS added
16. Lemon Poppy Seed, NO NUTS added
17. Chocolate Zucchini Loaf, NO NUTS added
18. Carrot Pineapple Muffins, NO NUTS added, 3 on a small plate
19. Blueberry Muffins, 3 on a small plate

#### COOKIES AND SQUARES

Displayed on small paper plates inserted in a plastic bag.

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

20. 3 Brownies, iced, NO NUTS
21. 3 Date Squares
22. 3 Shortbread Cookies, any shape, undecorated
23. 3 Molasses Cookies
24. 3 Chocolate Chip Cookies
25. 3 Oatmeal cookies

### TARTS

Displayed on small paper plates inserted in plastic bags.  
Homemade filling and pastry.

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

26. 3 Lemon Tarts, NO meringue
27. 3 Raspberry Tarts
28. 3 Pumpkin Tarts
29. 3 Butter tarts, any variety

### PIES

In 8" or 9" foil pie plates. Homemade filling and pastry.

HINT: for better baked pie crust pre-treat a new, empty foil pan at 350 degrees for 1 hour.

**Only one piece of pie will be displayed, the remainder will be donated to our volunteers to prevent waste and more efficiently showcase our talented exhibitors.**

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

30. Apple Pie, 2 crusts
31. Pecan Pie
32. Blueberry Pie, 2 crust
33. Strawberry Rhubarb Pie, 2 crusts
34. Cherry Pie, with true woven lattice top
35. Lemon Meringue Pie
36. Pumpkin Pie
37. Baked Pie Shell, empty

### CAKES

Removed from pan. To be displayed on a suitable container.  
Not to exceed 10" x 10".

**Only one piece of cake will be displayed, the remainder will be donated to our volunteers to prevent waste and more efficiently showcase our talented exhibitors.**

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

38. Pineapple Upside Down Cake
39. 3 Cupcakes, other than white, iced
40. Banana Cake, iced
41. 3 White Cupcakes, decorated for a Birthday Party

### CANDY

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

42. 6 Chocolate Fudge squares, approximately 1"
43. 6 Vanilla Fudge squares, approximately 1"
44. Peanut Brittle

### REFRIGERATION SECTION

**Prizes:** 1st: \$5.00, 2nd: \$4.00, 3rd: \$2.00, 4th: \$1.50

45. Fruit and Yogurt Parfait, single serving
46. Beef Barley Soup, 1 cup in a bowl
47. Macaroni and Cheese, 1 cup in a bowl
48. Lasagna, single serving, approximately 3" x 3" on small plate
49. Cabbage Roll Casserole, 1 cup in a bowl
50. Spaghetti Sauce - no meat, 1 cup in a bowl
51. Baked apple on small plate

## SPECIALS

Note: For prizes to be retained by donor, dishes cannot be returned.

52. **Wanna-Be Cookies in a Jar.** To be judged on visual presentation and decoration only.

Sponsored by the **Homecraft Division. Prize: 1st: \$12.00, 2nd: \$8.00, 3rd: \$5.00**

- 2 cups all purpose flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 2 1/2 cups ground oatmeal (grind in processor until very fine)
- 8 oz. milk chocolate chips
- 4 oz. white chocolate chips
- 1 1/2 cups slivered almonds
- 1/2 cup shredded coconut
- 1 cup brown sugar
- 1 cup white sugar

In a 2L jar, layer the **dry ingredients** in the order in which they appear in the recipe. Cap and decorate jar. Add the baking recipe below and include it as part of the gift.

- 1 cup unsalted butter
- 2 eggs
- 1 tsp. vanilla

Combine the butter, eggs and vanilla in a large bowl. Add dry ingredients and mix well. Preheat oven to 375°F. Roll cookie dough in 2" balls. Bake for 6 minutes on ungreased cookie sheet. These cookies turn out best if underdone.

53. **Double Layer Chocolate Cake** with buttercream icing.

Prizes awarded in **memory of John and Barbara Miller.** First and second prize cake to be retained by the sponsors **Ross and Jane Miller. Prize: 1st: \$40.00, 2nd: \$15.00, 3rd: \$10.00**

54. **Apple Crumb Pie,** 9" pie plate

Sponsored by **Brian Sayles.** First and Second place pies to be retained. **Prize: 1st: \$25.00, 2nd: \$15.00, 3rd: \$5.00**

55. **Dark Chocolate Coconut Macaroon Mousse.** 1 cup to be displayed in a dessert cup, presentation

Sponsored by the **Brant County Milk Producers. Prize: 1st: Merchandise & \$15.00, 2nd: \$10.00, 3rd: \$7.00**

Using the following recipe:

- 1/2 cup sweetened flaked or shredded coconut
- 1 cup 35% whipping cream, divided
- 3 oz. bittersweet chocolate, broken into chunks
- 1 tsp. vanilla

In a small saucepan over medium heat, toast coconut, stirring occasionally, for about 5 minutes or until golden and fragrant. Set 1 tbsp. aside. Add cream to the remaining coconut in pan and bring to a boil, stirring often. Remove from heat. In a food processor, pulse chocolate until finely chopped. Add hot cream mixture and process until chocolate is melted and mixture is fairly smooth. Transfer to a bowl, stir in vanilla and let cool to room temperature. In a chilled bowl, whip remaining cream until soft peaks form. Fold about one quarter into chocolate mix, then fold in the remaining cream just until blended. Cover and refrigerate for about 30 minutes, until set, or for up to 1 day. Serve sprinkled with reserved coconut.

56. **Raisin Pie.** Double crust. Sponsored by **Sherry Telfer. Prizes: 1st: \$20, 2nd: \$15, 3rd: \$10**

57. **President's Special - Chocolate Pie**

To be judged and retained by PAS President Ross Miller **Prize: 1st: \$20**

58. **Homecraft President's Special - Sugar Cookies (3 on a plate)**

To be judged and retained by PAS Homecraft President Valerie Stone **Prize: 1st: \$20**