

ARTISTIC ARRANGEMENTS**Youth (DEPARTMENT 11)**

- Class 1 - Arrangement in an Animal Container (Grades 1-3)
- Class 2 - Arrangement in an Animal Container (Grades 4-6)
- Class 3 - Arrangement of Flowers for Teacher's Desk
- Class 4 - Arrangement of Flowers Typifying a Hobby or Sport
- Class 5 - Arrangement in an Unusual Container
- Class 6 - Arrangement Depicted by a Holiday or Special Occasion

SECTION 6**LARGE POTTED, HANGING, OR PORCH CONTAINERS**

- Class 1 - Large Potted: Maximum Size 14"
- Class 2 - Window Boxes: Maximum Size 30"
- Class 3 - Porch Containers

Denver Fair BINGO

Tues.-Fri. "BONUS" Bingo*2:00 p.m.-5:30 p.m.**3 Cards for 25¢***Tues.-Fri. REGULAR Bingo***5:30 p.m. - ?**2 Cards for 25¢***Saturday ALL-DAY Bingo***12:00 Noon - ?**2 Cards for 25¢*

*Thank you to our
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DEPARTMENT 21**HOMEMADE WINES****Age 21 and up****Chairperson: John Frantz - (717) 336-0342****Received Monday, September 13 - 3:00 P.M. to 8:00 P.M.****Where: Denver Rec Center (Rear), Denver Park****Removed Saturday, September 18 - 8:00 P.M. to 11:00 P.M.****RULES:**

1. Anyone exhibiting in this category must be 21 years or older.
2. Wine entered for competition in this department must be amateur wine, home produced under regulations of Part 540 of the Federal Regulations.
3. Only one entry (one bottle) is allowed for each class. For example one bottle in Class 1A and one bottle in Class 1B-1.
4. Wine may be drawn from any year's grapes. All bottles must be labeled with the year.
5. All wines must be in clear bottles with screw caps or protruding corks (corks not pushed in flush with the top of the bottle).

Premium Money**1st - \$5.00; 2nd - \$4.00; 3rd - \$3.00****Best Of Show - Rosette**

Class 1 - White Table Wines - Dry or Semi-Sweet,
Less Than 3% Sugar

A. Old Eastern Grape Varieties

B. Hybrid Grape Varieties

1. Seyval

2. Vidal

3. Any Other

C. Vinifera Grape Varieties

D. Blended

E. Other Fruits

Class 2 - Red Table Wines - Dry or Semi-Sweet,
Less Than 3% Sugar

A. Old Eastern Grape Varieties

B. Hybrid Grape Varieties

C. Vinifera Grape Varieties

D. Blended

E. Other Fruits

Class 3 - Pink and Rose Wines - Dry or Semi-Sweet,
Less Than 3% Sugar

A. Grape

B. Other Fruits

Class 4 - Sweet Wines - 3% Or More Sugar

A. Grape, White

B. Grape, Red

C. Other Fruits

D. Blossom or Honey

E. Perfect Specimen

Class 5 - Sparkling Wines

A. White

B. Red

C. Pink

Class 6 - Most Attractive Packaging - Standard Wine Bottle,
Label Capsule, Etc.