

Fall Fair Officials

Incoming Officers

President: Heather Robertson	519-376-1489	hrcurlylocs523@gmail.com
Vice President: Rachel Taylor	519-379-2095	Rachel.Ann.Taylor.OS@gmail.com
Secretary: Melinda Copeland	519-372-0571	minniecopeland@gmail.com
Treasurer: Kristi Mclean	519-371-2816	krisnc29@yahoo.com

<u>Judges</u>

Thank you to last years judges who donated their time.

Rick Carefoot Emma Robertson Sydenham Fall Fair Committee Members

Melissa Crannie Elaine Van Den Kieboom Doris Breadner

Rules

- 1. No exhibitor may make more than one entry in each article of each class.
- 2. All entries must be in the number called for.
- 3. All flowers must be in a suitable container.
- 4. All the East Ridge Community School Classroom Work entries must be made under the supervision of a teacher. Entries will be submitted by the teacher the last week of June 2018.
- 5. Entry tags will be available from the East Ridge Community school office, from the Fall Fair Ambassadors, and at registration night on Tuesday September 18th, 2018.
- 6. All entries are to have the pupil's first and last name on the entry tag.
- 7. All entries other than the classroom work and Class #4—Racing Club is to be brought to East Ridge Community School on Tuesday September 18th, 2018 between 4:00pm and 7:00pm.
- 8. Grades are as of June 2018, not September 2018.
- 9. All flowers and vegetables for the school garden display must be grown in your own garden.
- 10. All school garden displays are to be set up the evening of Tuesday September 18th, 2018.
- 11. Should there be only one exhibitor in any class or section, judges are to use their own discretion as to awarding any prize and may refrain from making an award if they deem the animal or article unworthy.
- 12. No person shall be allowed to interfere with the judge while in the discharge of his or her duties and any person using abusive language to any judge shall forfeit his right to any premium to which he/she might otherwise be entitled, and may be excluded from exhibiting for one year there after.
- 13. All animals must be in good health, free from any contagious diseases. Directors have the right to turn away any animal they feel is unfit, at their own discretion. All parents must also sign a waiver agreeing to be responsible for their animals and any mess they leave behind at all times.
- 14. All goats, swine, lambs and calves must be ear tagged with RFID tags. Any untagged livestock can be turned away due to potential fines against the agricultural society.
- 15. All trophies will be presented at the Awards Assembly, and not the day of the Fair. Vouchers given as prizes are "non transferable" for cash, either by the society or the donor, but must be accepted as is.

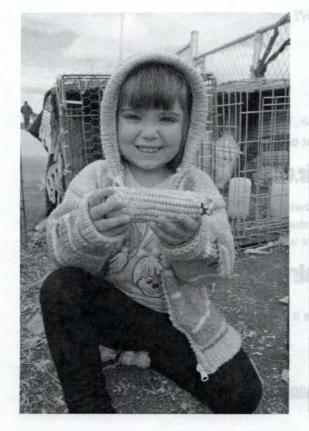
SYDENHAM FALL FAIR

Greetings! Our 165th Sydenham Fall Fair plans to be another fair

September 20th, 2018 East Ridge Community School

The Sydenham Fall Fair has been running for over 160 years and may be the last remaining school run agricultural fair left in Canada.

In partnership with volunteers from the Sydenham Agricultural Society, this fall fair gives over 600 students a chance to learn show off their talents in a wide range of agricultural activities.



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Message from the President

Greetings! Our 165th Sydenham Fall Fair plans to be another fantastic event at our new home at East Ridge Community School. This is one of the last remaining school fall fairs in all of Canada. Our dedicated volunteers do an amazing job of giving children a chance to show off their art work, gardens, crafts, pets and livestock. Our website www.sydenhamfallfair.com also allows you to access the online fair book and important information about this years fair. At this time I would like to thank the many local volunteers and sponsors whose financial support and generosity keep this fall fair running. Please be sure to thank them for their help.



This will be my final year serving as president of the Sydenham Agricultural Society & Fall Fair Committee and I would like to strongly encourage parents to get involved; dedicated volunteers are needed to keep the fair alive. This fall fair brings everyone together to celebrate our agricultural history and an incredible tradition. Students make sure you enter as many categories as you can, to make this the best fair yet!

Heather Robertson

The Fall Fair Online

Visit our website for tons of information about all aspects of the Fall Fair. This booklet along with helpful links, entry forms and so much more can be found at our website:

www.sydenhamfallfair.com

We'd also like to invite you to like Sydenham Fall Fair on Facebook. Following us on Facebook will help you keep up to date on all things related to the fair. It will also make it easy for you to share with your pictures or videos of the fair, your fair animals, or the projects you are working on.



Sydenham Fall Fair

If you are posting/sharing photos and videos we would love it if you would use the hashtag:

#sydfallfair

PARENTS: PLEASE REMEMBER TO ONLY POST PHOTOS & VIDEO OF YOUR OWN CHILDREN



Schedule of Events

Tuesday September 18th, 2018

- Class #4 Racing Club Entries (beaver buggies and cub cars) drop off in the school atrium before 10:00am
- Exhibit Drop-off & Registration at East Ridge Community School 4:00pm—7:00pm
- Registration for the Pet & Livestock Shows

NOTE: There will be a \$1.00/family registration fee. Please complete entry forms in advance if possible.

Wednesday September 19th, 2018

- Judging of all exhibits will take place.
- Class #4 Races (beaver buggies and cub cars) at East Ridge Community School

Thursday September 20th, 2018

The following events will all be part of fair day. An exact schedule/times will be made available in September.

- Opening Ceremony
- Exhibits open for viewing by students and family at East Ridge Community School
- Refreshment Booth
- Pet Show
- Livestock Clubs Showing
- Fall Fair Amazing Race (Grades 6-8)

All Fall Fair exhibits should be picked up by end of day on Thursday September 20th, 2018.

Perishable and organic materials not picked up by then will be composted or disposed of.









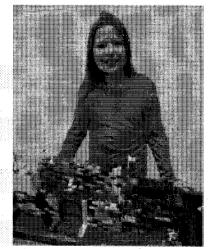
Class #1: 2019 Cover Contest - Now in Colour!

This class is open to children 14 years of age and under. Design a cover for the 2019, 166th annual Sydenham Fall Fair. Must be 8 1/2" x 11" and can be done in black and white or colour. The Fall Fair committee will choose one of the top three entries to be used for the cover of the 2019 Sydenham Fall Fair book.

Prizes: 1st \$3.00 2nd \$2.00 3rd \$1.00

Class #2: Construction Block Creations

<u>Section</u>	Description
JK & SK	Animal
Grade 1	House
Grade 2	Flying Machine
Grade 3	Farm
Grade 4	Castle
Grade 5	Robot
Grade 6—8	Open subject, not larger than 18" x 24" base.



Creations are to be no taller than 2 feet and displayed on a study surface.

The Agricultural Society will not be responsible for projects which topple.

Prizes: 1st \$5.00 2nd \$4.00 3rd \$3.00

Class #3: Photography

Section:	A (JK—Grade 3)	B (Grade 4-6)	C (Grade 7 & 8)
Article	1. Selfie	6. Amazing Animal	
	2. Local Landscape	7. Someone I Love	
	3. Awesome Action Shot	8. Fantastic Floral	
	4. Brilliant Bugs	9. Wicked Weather	
	5. Yummy Food Photo	10. My Favourite Pictur	e
NOTES:	Only enter one picture in each categor	у.	
	Photos must be printed on photo pape		



Class #4: Racing Club

Students wishing to participate in racing club can purchase a kit from the Sydenham Agricultural Society. Completed projects will be judged on running ability, construction and appearance.

Section

A (JK—Grade 2) Beaver Buggy

B (Grade 3—8) Cub Car

Once kits are built, feel free to decorate and embellish crafts in any way you wish. Get Creative!

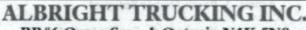
Prizes:

1st \$8.00

2nd \$6.00

3rd \$4.00

\$4.00



RR#6 Owen Sound, Ontario N4K 5N8



Office 519-372-1774 • 1-877-372-1774 Fax: 519-372-2375 • Email albrighttruckinginc@gmail.com WE DELIVER THE GOODS ON TIME - EVERY TIME

A special Thank-You to Albright Trucking for the donation of all the prize money and the trophies for the Sydenham Fall Fair Racing Club.

Class #5: Craft Club

Students wishing to participate in craft club can purchase a craft kit from the Sydenham Agricultural Society. The kits are to be completed and shown at the fall fair. Once kits are built, feel free to decorate and embellish crafts in any way you wish. Get Creative!

Section	A (JK)	Clothes Pin Family P	Portrait	5.
	B (SK)	Clothes Pin Family P	Portrait	18
	C (Grade 1)	Melted Crayon on C	Canvas	
	D (Grade 2)	Sock Octopus		1
	E (Grade 3)	Tie Dye T-shirt	estately and the	种
	F (Grade 4)	Tie Dye T-shirt	13	
	G (Grade 5)	Tie Dye T-shirt	2	
	H (Grade 6)	Tie Dye T-shirt		11年 安慶
	I (Grade 7 & 8)	Tie Dye T-shirt	TO ALCOHOLD	
PI	rizes:	1st \$8.00	2nd \$6.00	3



Class #6: Youth Work

Section: A (Preschool, JK & SK)

Article 1. Egg Carton Bug

2. Popsicle Stick Airplane

3. Finger Print/Paint Animal

4. Dried Pasta Art

Section: C (Grade 3, 4 & 5)

Article 1. Popsicle Stick Castle

2. Paper Mache Piñata

3. 4 Season Painted Canvas

4. Funny Faces Flip Book

Section: B (Grade 1 & 2)

Article 1. String Art

2. Paper Plate Farm Animal

3. Shoe Box Diorama

4. Pet Rock

Section: D (Grade 6, 7 & 8)

Article 1. Paper Flower Bouquet

2. Your Name—Graffiti Style Art

3. Comic Book Cover

4. Homemade Fidget Spinner

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Class #7: Science & Nature

Section: A (Preschool, JK & SK)

Article 1. Bug Picture made out of leaves

2. Vegetable Creature

3. Leaf Rubbing

4. Pinecone Owl

Section: C (Grade 3, 4 & 5)

Article 1. DIY Chia Pet/Person

2. Container Herb Garden

3. Homemade Paper

4. Robot made of Recyclables

Section: B (Grade 1 & 2)

Article 1. Bird Feeder made from Recyclables

2. Welcome to my Garden Sign

3. Wind Chimes

4. Carved Pumpkin

Section: D (Grade 6, 7 & 8)

Article 1. Fall/Autumn Themed Wreath

2. Mason Jar Terrarium

3. Find/Make and Decorate a Walking Stick

4. Carved Pumpkin

Class #8: Farm Model Display

Section A-Handmade Farm Display

B-Commercial Made Farm Display

Prizes:

1st \$12.00

2nd \$8.00

3rd \$4.00

Class #9: Grey County Farm Safety Association

Farm safety posters are to be on 1/2 sheet of white Bristol bboard. The posters may be black and white or coloured; some colour is preferred. Please keep the lettering to 25 words or less.

Prizes:

1st \$10.00

2nd \$8.00

3rd \$6.00

519.379.5241
OWEN SOUND
DAN EMMERSON

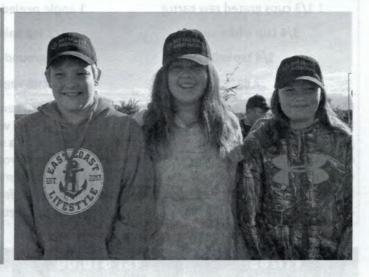
24 HRS-7 DAYS

MOBILE TIRE REPAIR SERVICE



You Could Be The Next Fall Fair Ambassador!

Two students will be chosen from grades 5, 6 or 7 to represent the 2016 Sydenham Fall Fair. The ambassador should be a spirited student who is passionate about the Fall Fair. The ambassador will have the privilege of helping with various Fall Fair activities. Visit the fair website or school office for information on applying to be a 2018 ambassador.





Class #10: Baking

IMPORTANT!!!

A list of ingredients must accompany ALL BAKING ENTRIES!

All recipes must be made with nut free ingredients & products

Be stire to check labels carefully.

Section 1. Banana Bread	Donated by the Beatt	Donated by the Beattie family in honour of Sandra Cunningham						
Instructions: Show 3 pieces cut from the loaf on paper plate covered with plastic wrap.								
1 3/4 cup all purpose flour	3/4 cup white sugar	1 tsp baking powder						
1/4 tsp baking soda	1/4 tsp salt	1 tsp ground cinnamon						
2 eggs	1/2 cup butter, melted	1 1/2 cup ripe mashed banana						
1 tsp vanilla								

Method: Preheat oven to 350 degrees F and place oven rack to middle position. Butter and flour (or spray with a non stick vegetable/flour spray) the bottom and sides of a 9 x 5 x 3 inch loaf pan. Set aside. In a large bowl combine the flour, sugar, baking powder, baking soda, salt, cinnamon. Set aside. In a medium sized bowl combine the mashed bananas, eggs, melted butter, and vanilla. With a rubber spatula or wooden spoon, lightly fold the wet ingredients (banana mixture) into the dry ingredients just until combined and the batter is thick and chunky. (The important thing is not to over mix the batter. You do not want it smooth. Over mixing the batter will yield tough, rubbery bread.) Scrape batter into prepared pan. Bake until bread is golden brown and a toothpick inserted in the center comes out clean, about 55 to 60 minutes. Place on a wire rack to cool and then remove the bread from the pan.

Section 2. Carrot Muffins	Donated by Kristi McLean in me	Donated by Kristi McLean in memory of her grandmother Betty McBride					
Instructions: Show 3 muffins on a pape	r plate covered with plastic wrap.						
1 1/3 cups grated raw carrot	1 apple peeled and grated	1 1/3 cup all purpose flour					
3/4 cup white sugar	1/2 tsp baking soda	1 tsp baking powder					
1/4 tsp salt	1 tsp ground cinnamon	1/2 cup shredded coconut					
2 eggs	1/2 cup vegetable oil	1/2 tsp vanilla					

Method: Preheat oven to 350 degrees F and place rack in center of oven. Place paper liners in 12 muffin cups. Peel and finely grate the carrots and apple. Set aside. In a large bowl whisk together the flour, sugar, baking soda, baking powder, salt, and ground cinnamon. Stir in the coconut. In a separate bowl whisk together the eggs, oil, and vanilla extract. Fold the wet ingredients, along with the grated carrot and apple, into the flour mixture, stirring just until moistened. Evenly divide the batter between the prepared muffin cups and bake for 20 - 25 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and let cool on a wire rack. After about 10 minutes remove the muffins from the pans and cool completely on a wire rack

							HHH. 4 1					



Section 3. Chocolate Chip Cookies

Donated by Judy Riseborough in memory of her son Daniel

Instructions: Show 3 cookies on a paper plate covered with plastic wrap.

1 cup butter (room temperature)

3/4 cup brown sugar

3/4 cup white sugar

2 eggs

1 1/2 tsp. vanilla

2 1/4 cups all purpose flour

1 tsp. baking soda

1/2 tsp salt

2 cups chocolate chips

Method: Cream together room temperature butter and sugar until light and fluffy. Add in eggs and vanilla and combine. In a separate bowl combine the flour, baking soda, and salt. Combine the wet and dry mixtures with the chocolate chips. Drop well spaced tablespoonful's of dough on a cookie sheet. Bake at 350 degrees for 10 to 12 minutes or until golden brown.

Section 4. Tea Biscuits

Donated by Travis Anderson & Nicole Kuzdak

Instructions: Show 3 biscuits on paper plate covered with plastic wrap.

2 1/2 cups all purpose flour

2 1/2 tsp baking powder

1/2 tsp salt

1 tbsp sugar

1/2 cold butter, cubed

3/4 cup cold milk

1 egg

1/4 cup butter, melted

Method: Preheat oven to 400 degrees F. Line a cookie sheet with parchment paper or use a non stick cookie sheet. In a large mixing bowl, sift or whisk together the flour, baking powder, salt and sugar. Using your—fingers cut the cold butter into the dry ingredients until the mixture resembles coarse crumbs. Add the milk and beaten egg and stir until just combined. The texture should be sticky, moist and lumpy. Place mixture on a lightly floured surface. Knead the dough gently until it comes together and is a smooth dough. Roll out dough to about a 1/2 inch thick. Cut out biscuits with a lightly floured round cookie cutter. Place on prepared baking sheet and brush the tops with the melted butter and bake for about 10 - 15 minutes or until the tops are golden brown and a toothpick inserted in the center of the biscuit comes out clean. Remove from oven and place on a wire rack.

Section 5. Brownies

Donated by Susan Laverne

Instructions: Show 3 pieces, approx. 2" squares on paper plate covered with plastic wrap.

1 cup chocolate chips

1/2 cup butter

2 tbsp. cocoa powder

1 cup sugar

1 tsp vanilla

3 eggs

3/4 cups flour

1/4 tsp. salt

Method: Melt butter and chocolate chips being careful not to let the chocolate burn. Remove from heat and stir in the cocoa powder and sugar. Next, whisk in the vanilla and eggs, one at a time, beating well after each addition. Finally stir

in the flour and salt. Pour into a greased and floured 8" x 8" pan. Bake at 350 degrees for 25-30 minutes

Prizes:

1st \$10.00

2nd \$8.00

3rd \$6.00



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		•	Prepari	e your :	ens an	d ingre	dients i	n advar	ice.	
		•	Remen	iber Lo	prehea	it your	oven.			

Section 6. Pumpkin Pie	1	Donated by Evelyn Long in memory of her husband Ca					
Instructions: Show 1/4 of pie on paper plate wrapped in plastic wrap.							
1 1/4 cup all purpose flour	1/2 tsp salt	1 tbsp sugar					
1/2 cup cold butter, cubed	1/8 cup cold water						
3 eggs	2 cups pumpkin puree	1/2 cup cream					
1/2 cup brown sugar	1 tsp ground cinnamon	1/2 tsp ground ginger					
1/8 tsp ground clove	1/2 tsp sa	lt					

Method: Pie Crust—Combine flour, salt, and sugar in a bowl. Mix in cold butter cubes until mixture coarse meal. Add in cold water and mix gently just until dough comes together. Wrap dough in saran wrap, flatten ball into a disk and chill 30-60 minutes. Using a rolling pin roll dough out to fit a 9" pie plate. Extra dough scraps can be used to decorate the edge or top of the pie. Chill crust until filling is ready.

Pumpkin Filling— In a large bowl whisk all the ingredients together until smooth and combined. Pour mixture into pie shell. Bake at 375 degrees F for about 45-55 minutes or until the crust has browned and the filling is mostly set but still looks wet in the center. Place on a wire rack to cool.

Section 7. Apple Crisp	Donated by Joe	Donated by Joanne Anderson—past president 1996-199				
Instructions: 1/4 of pan on paper p	late covered with plastic wrap.					
1/2 cup all purpose flour	1/4 cup sugar	1/4 cup brown sugar				
1/2 tsp ground cinnamon	1/4 tsp ground nutmeg	1/8 tsp salt				
6 tbsp cold butter	1/3 cup rolled oats					
6 apples (fir	m tart apples work best) peeled, cored a	nd cut into chunks				
Juice from 1/2 lemon	1 tsp lemon zest	3 tbsp sugar				

Method: Preheat oven to 375 degrees F. Butter or spray with a cooking spray an 8x8 baking dish. Topping—Place all the topping ingredients (flour, sugars, spices, butter, oats) in a bowl and mix with hands until the mixture is crumbly (looks like coarse meal) and there are no large pieces of butter visible. Set aside while you prepare the filling. Filling—Place the apple chunks in a large bowl and lemon zest. Toss with the lemon juice and sugar. Transfer to your prepared baking dish Spread the topping evenly over the apples. Bake for approximately 30 - 40 minutes or until bubbly and the topping is golden brown. Remove from oven and place on a wire rack to cool.

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Class #11: Baking Specials

Section:

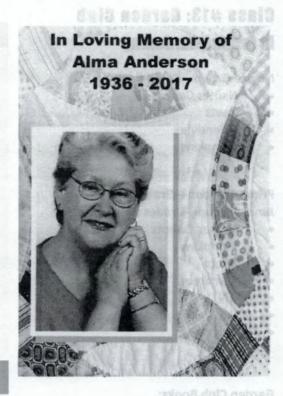
- 1. Loaf of Bread
- 2. Decorated Birthday Cake or Cupcakes
 - 9" cake or 12 cupcakes
 - Judging on decoration only.
 - Edible decoration only.
- 3. Decorated Gingerbread House
 - 12" square board max
 - Graham cracker cookies can be used to create walls.
 - Judging on decoration only.
 - Edible decoration only.
- 4 My Favorite Recipe!

Prizes:

1st \$10.00

2nd \$8.00

3rd \$6.00



A list of ingredients must accompany ALL BAKING ENTRIES!

IMPORTANT!!!

All recipes must be made with nut free ingredients & products. Be sure to check labels carefully.

Class #12: Garden Specials

Section:

- 1. Tallest Sunflower
- 2. Sunflower with widest Head
- 3. My Best Vegetable
- 4. My Best Flowers

Prizes: 1st \$10.00	2nd \$8.00	3rd \$6.00
ekieboom@gbtel.ca	4th \$4.00	5th \$2.00

Remember raccoons love to eat sunflower seeds so watch out for these little guys.





Class #13: Garden Club In Ground Gardening

Novice Group-JK, SK & Grade 1

- Nantes Carrots
- Beets
- Calendula
- Pumpkins

Primary Group—Grades 2 to 4 Junior Group—Grades 5 to 8

- Nantes Carrots
- Pumpkins
- Beets
- Tomatoes
- Dill
- Sunflowers
- Calendula

Container Gardening

Novice Group—JK, SK & Grade 1

- Chives
- Dill
- Snapdragons
- Marigolds

Primary Group—Grades 2 to 4 Junior Group—Grades 5 to 8

- Chives
- Spearmint
- Summer Savory
- Dill
- Snapdragons
- Marigolds
- Calendula

Garden Club Books:

You will be given a Garden Club Booklet along with your seeds in June. The cost of the seeds is \$5.00. Your Garden Club Booklet is to help you learn more about gardening and to keep a record of your very own garden. So we recommend you work on this book throughout the summer as your garden grows. Your Garden Club book is to be displayed on your table with your produce at the fall fair. The judges will be looking for completion, neatness and a demonstration of your knowledge of growing your own garden.

If you lose or need a new Garden Club Book, please contact Elaine at ekieboom@gbtel.ca for a replacement book.



Gardening Questions

Contact Elaine Van Den Kieboom with any questions or concerns pertaining to garden club.

519-371-1989

ekieboom@gbtel.ca

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Garden Judging:

Garden judges will visit to look at your garden sometime in late August, or early September. They will be looking at your garden's progress, layout, free of weeds, neatness, and awarding points. They will take this opportunity to meet with you and to ask questions about your garden. Pride of workmanship is important as well as your creative approaches to gardening. If you have any questions or require more information during the summer please contact Elaine at the provided email address, or consult the internet which has a large amount of information and ideas for creatively growing various garden plants, and container plants.

Garden Produce Display:

The participant will be required to set-up their school garden display at the fair on Tuesday Sept. 18 th, 2017 between 4:00 pm and 7:00 pm. The location of the fair setup will be at East Ridge Public School.

Tables are supplied but you must bring your own tablecloth. Paper plates will be supplied and can be used for each display class. Flowers and fresh herbs should be displayed in suitable vases of your choice, in water. Instructions for displaying your produce will be included in your Garden Club Booklet. You may decorate your table in any manner you choose, and points are awarded for the appearance

The total points scored in the competition include points earned from the judging of each garden, the garden booklet, the quality of the garden produce, and their display at the fair. The points will be totaled and there will be trophies awarded to the overall top winners for each age group of the Garden Club. There will also be ribbons awarded for the first, second, and third place winners for each age group.



Prizes:

1st \$12.00

2nd \$10.00

3rd \$6.00

A special Thank-You to the Furness family for donating all the Garden Club trophies.

Furness Sunshine Award

In honour of the tireless efforts of Fred and Styn Furness and their family, in creating and sustaining the Garden Club as a part of the Fall Fair, the Furness Sunshine Award was created and will be awarded to the gardener who exhibits an outstanding effort and creativity in their garden.





Class #14: Goat Club

Goat club members will buy or adopt a goat, care for it and show it at the fair. Trophies will be awarded for best overall goat and showmanship.

Class #15: Swine Club

Swine club members will buy or adopt a pig, care for it and show it at the fair. Trophies will be awarded for best overall pig and showmanship.

Class #16: Lamb Club

Lamb club members will buy or adopt a lamb, care for it and show it at the fair. Trophies will be awarded for best overall lamb and showmanship.

Class #17: Miniature Horse

Horse club members will buy or adopt a <u>miniature horse</u>, care for it and show it at the fair. Children will lead their horse through an obstacle course on fair day. A trophy will be awarded for showmanship.

Class #18: Calf Club

Calf club members will each buy or adopt a calf, care for it and show it at the fair. Trophies will be awarded for the condition of the calf, showmanship and grand champion calf. These will be awarded for both dairy and beef calf born either before or after March 1st, 2018.

Class #19: Other Farm Animal

Do you have another farm animal that doesn't fit into any other category that you'd like to show off at the fair? We'd love to have all sorts of farm life at the fair.

Prizes: 1st \$20.00 2nd \$15.00 3rd \$10.00



Please Note

All goats, swine, lambs & calves must be ear tagged with RFID tags. Any untagged livestock can be turned away due to potential fines against the agricultural society. Thank you!

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Class #20: Pet Show

PRE-REGISTRATION IS REQUIRED AT EAST RIDGE COMMUNITY SCHOOL ON TUESDAY SEPTEMBER 20TH.

Rules:

- 1. Open to any child 14 years of age or under attending East Ridge Community School.
- 2. Animals must be caged or leashed.
- 3. Dogs should be muzzled.
- 4. Aggressive animals or owners will be asked to leave and any Fair Board Member has the right to ask you to leave.
- 5. Child must be able to handle the animal.

Section:	Dogs	Article	1.	Smallest Dog
			2.	Largest Dog
			3.	Best Trick
			4.	Most Obedient on Leash
	Cats	Article	1.	Smallest Cat
			2.	Largest Cat
			3.	Most Colourful Cat
			4.	Best Trick
	Other Pets	Article	1.	Best Looking Rabbit
			2.	Most Curious Hamster or Gerbil
			3.	Any Other Pet
			4.	Pet & Child Look-A-Like



GARDEL PET SHOP

Class #21: Croppin'

Section

Α	4 stalks of Sileage corn
В	4 cobs of Grain corn (display on a plate)

C 1 feed bag of 1st cut hay

D 1 mason jar of barley

E 1 mason jar of soybeans

Prizes:

1st \$5.00

2nd \$4.00

3rd \$3.00





East Ridge Community School Classroom Competition

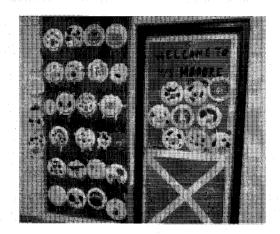
This year classes are encouraged to enter one of two categories.

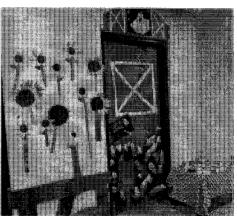
- 1) Classroom Display—as a group the students will work together to create a display in a Sydenham Fall Fair theme.
- 2) Classroom Video—as a group the students will work together to create a video which promotes or is related to agriculture or the Sydenham Fall Fair. The video should be no more than 5 minutes in length.

Entries will be judged Tuesday September 18th, 2018 and all videos will be shown at the Fall Fair awards ceremony.

Winning classrooms will receive a Pizza Party courtesy of Domino's Pizza Owen Sound.







East Ridge Community School Classroom Student Work

Section: Student Grade

Article

- 1. Arts & Crafts
- 2. Handwriting
- 3. Creative Writing

All of these projects are done at the school under the supervision of a teacher.

This work will be celebrated by the entire student body with a healthy snack after the Fall Fair Awards Ceremony.

Presidents Choice Award

A glass sculpture donated in memory of Shirley Elford will be awarded to the

MOST OUTSTANDING EXHIBIT AT THE 2018 FALL FAIR

as chosen by the president of the Sydenham Agricultural Society.



2017 Sydenham Fall Fair Trophy Winners

y secols and surrounding businesses	Winners The True And other conserve went deports	Awards Donated By			
Ambassadors	Olivia Copeland, Laikki McKenzie & Caleb Radbourne	E Embroidery			
President's Choice Award	Corbin McKenzie	Shirley Elford			
Cover Contest	Olivia Copeland & Rebecca Yuhaz Bell				
Baking Club	Leanne Roney	Rachel Taylor			
Garden Club Novice	Nico Murdoch & Maggie Cunningham	Styn Furness			
Garden Club Primary	Brody Cressman & Lexis Binns	Styn Furness			
Garden Club Junior	Johnathon Coffey & James Strutton	Styn Furness			
Container Garden Club Novice	Maggie Cunningham	Elaine Van Den KieBoom			
Container Garden Club Primary	Lexis Binns	Elaine Van Den KieBoom			
Container Garden Club Junior	James Strutton	Elaine Van Den KieBoom			
Fred Furness Sunshine Award	Leanne Roney	Elaine Van Den KieBoom			
Beaver Buggy—Best Overall	Beatty Laycock	Albright Trucking			
Cub Car—Best Overall	Olivia McDonald	Albright Trucking			
Crazy Cub Car—Best Overall	Geoffrey Webster	Albright Trucking			
Goat Club—Best Goat	Melanie Woodroffe	Sprucedale Agromart			
Goat Club—Showmanship	Ellie Hill	Miller Photoplaques			
Swine Club—Best Pig	Megan Bumstead	Huron Bay Co-op			
Swint Club-Showmanship	Daniel Bumstead	Bill & Carol Stewart			
Lamb Club—Best Lamb	Clay Reid	Brian E Wood			
Lamb Club—Showmanship	Ellie Hill	Larry Miller			
Dairy Calf Club—Champion Heifer	Ellie Hill	Nagel Hoof Care			
Beef Calf Club—Best Heifer	Owen Binns	George & Cheryl McCall			
Beef Calf Club—Showmanship	Clay Reid	Sniders Sydenham Auction/Appraisal			
Miniature Horse Club	Katie Emmerson	Les & Heather Robertson			
Other Farm Animal	Bentley Laycock	Miller Veterinary Services			



THANK YOU TO OUR SPONSORS

The Sydenham Agricultural Society would like to express appreciation to the many people and surrounding businesses who generously donate to our Fair. It is through their generous help that our fair continues to be such a great success.

\$500 +

The Municipality of Meaford

OMFA

Sydenham School Community Council

\$250-\$500

Albright Trucking

\$100—\$249

Brian E Woods Funeral Home

M.P. Larry Miller

The McCoubrey Family

Barry's Service Centre

Bayshore Feeds

George & Cheryl McCall

Keady Livestock

Judy Riseborough

Kriti McLean & Family

M.P.P. Bill Walker

Rachel Taylor & Family

Ken & Rosemary Mitchell

Dan Emmerson

Sprucedale Agromart

Owen Sound District Market Vendors

Sydenham Optimist Club

\$50**—**\$99

Bill & Carol Stewart

Snider's Sydenham Auction Appraisal

Nagel Hoof Care

\$0-\$49

Miller Veterinary Services

Les & Heather Robertson

The Furness Family

Grey Dairy Producers

Scott Crowther Real Estate

Van Den Kieboom Family

Huron Bay Co-Operative Inc.

Cedarstone Farm

Susan Lavergne & Family

Nicole Kuzdak & Travis Anderson

Steve & Leanne Long

Joanne Anderson

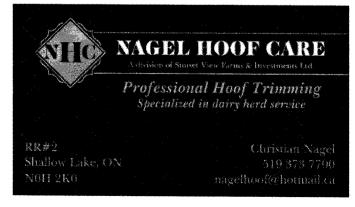
Evelyn Long

Miller Photoplaques & Nameplates

Pioneer Seeds-Keith Kirk

Sam & Kathy Luckhart

White Sands Campground





In Kind Donations & Gifts

Lee Valley - 2 x \$25 Gift Cards

Annan Way Nursery - Tomato Plants for Garden Club

Ontario Seeds Co. - \$15 Gift Card

Wellbeck Sawmill Ltd. - 3 x \$20 Gift Cards

Grey Roots Museum - 2 Family Passes

Joe Tomatoes - 2 x \$25 Gift Cards

Dylan & Christian Johnson - 2 x Mill Creek Chocolate Gift Cards

Rachel Taylor & Family - Fall Fair Website & Hosting

Stokes Seeds - \$20 Gift Certificate

Dominoes Pizza - Classroom Competition Sponsor

Sound Contracting - Fall Fair Ambassador Program

Gardell Pet Shop - Pet Show Prizes

Larry Thompson & Les Robertson - Milk Delivery

Ormsby Garden Centre - Gift Certificate

Holovaci Family - New 6 Lane Beaver Buggy & Cub Car Race Track

Special Thank You To

All of the staff and faculty at East Ridge Community School

Grey Roots Volunteers

Cedar Crest Trout Farm—Arlen Taylor

Earth Power Tractor Display

Equimania

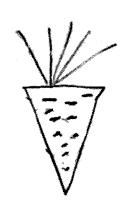
Elaine Binns, Tracia Hays & Christine Bell for running a craft sale and donating the proceeds to the Sydenham Fall Fair.

Thank You East Ridge Families!

We would like to extend a big thank you to all of the families who supported the Fresh from the Farm Fundraiser we held in 2017. We will be running this great fundraiser again in the Fall of 2018 which brings you healthy fresh locally grown produce.

Be sure to watch for order forms coming home in September.







STDEBUILDAR.









