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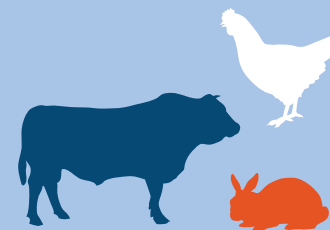


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the N.C. State Fair Oct. 16-26, 2014

The N.C. State Fair is a division of the
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table of CONTENTS

02	Cooperative Extension & 4H
03	N.C. State Dairy Bar
04	Agriculture Today
05	Germ City
06-07	Jack and the Giant Pumpkin
08-09	Camp Polk & World War I
10-11	Year of the Horse Activities
12	Kids in Competitions

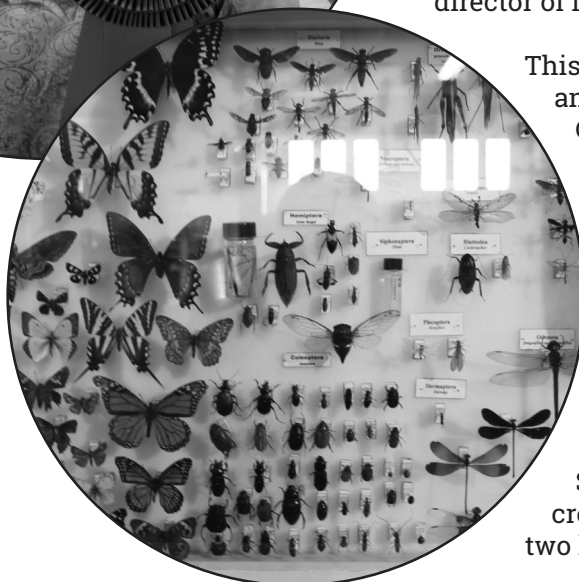
100th Anniversary OF THE N.C. COOPERATIVE EXTENSION SERVICE



Many children's first exposure to State Fair competitions has come through their involvement with 4-H programs. The 4-H competitions cover kids ages 5 to 18, with contests ranging from art and photography to sewing and recycled crafts, decorated cakes, hay bale decorating and much more.

These competitions help kids develop their skills, confidence and, hopefully, lifelong interests.

"It's a chance to showcase to their peers what they've been working on all year and teach them the healthy parts of competition," said Sheri Schwab, associate director of N.C. Cooperative Extension.



This year marks the 100th anniversary of the N.C. Cooperative Extension Service, the agency responsible for providing educational opportunities for kids and their families through 4-H and other agriculture and family development programs.

Cooperative Extension was founded in 1914 by the Smith-Lever Act. This act created a way for the state's two land-grant universities to

share information with residents that state universities were discovering about new and improved ways of growing crops and preserving food, Schwab said.

This effort between N.C. State University and N.C. A&T State University is still going strong today, with cooperative extension offices in all 100 counties. Extension agents work actively in the community to introduce new technology to farmers, along with implementing 4-H and other community programs.

In the early days, activities included farm demonstrations, Corn Clubs for boys and Tomato Clubs for girls where they learned how to can foods, Schwab said.

Throughout the years, the work of the Cooperative Extension Service has had a notable presence at the fair, especially through 4-H and Family and Consumer Department competitions. Skills gained from extension programs translate into the success of many of the entries submitted by competitors, whether it is canned goods, handicrafts or artwork.

There are more than 10,000 established 4-H programs in North Carolina, and membership is free. The main mission of 4-H is to engage youth to reach their fullest potential with activities to "make the best better." The 4-H emblem of a clover shows the four areas the organization focuses on: head, heart, hands and health.

N.C. State Dairy Bar

THE SCIENCE OF ICE CREAM

For more than 50 years, N.C. State University and its Food Science Club have been producing and selling delicious dairy delicacies one scoop at a time at the N.C. State Fair. Based on the long lines you can find almost any day of the week – whether it is hot outside or cold – the N.C. State Dairy Bar is a must-visit stop for fans of Howling Cow ice cream.

The story behind the ice cream favorite is a practical combination of animal agriculture and food science education for students. N.C. State employees and students work on the dairy farm and at the processing plant. Typically, five or six students work at the on-campus food-processing plant, and 15 to 20 students work on the farm, where they care for, feed and milk the animals. Student positions are paid, and for some students, the work corresponds with their chosen field of study.

Howling Cow's ice cream begins at the NCSU Dairy Farm at Lake Wheeler where the university's Holstein and Jersey cows produce high-quality milk. The milk is then transported to the on-campus processing plant, where it is separated into milk, skim and cream, and then those ingredients are separated into batches, said Gary Cartwright, director of NCSU's dairy enterprise system. Granulated cane sugar and skim milk solid are then combined, along with a stabilizer to limit the development of ice crystals.

Next, the mixture is pasteurized. Pasteurization is a thermal heat process that kills bacteria. The milk comes in around 38 degrees and then flows through a series of heaters, bringing it to 172 degrees for 25 seconds. The milk also flows through a homogenizer, which breaks down the fat particles so the butter fat doesn't rise to the top. Along with pasteurization, about half of the typical 10-hour workday at the plant is spent cleaning and sanitizing the equipment to keep the ice cream safe for consumers.

Once the milk is pasteurized, it's held overnight in a refrigerated tank at 36 to 38 degrees Fahrenheit. The next day, the mixture freezes by flowing through a freeze barrel at 23 degrees.

Right before the mixture enters the freezer, air is injected and whipped into it. The mixture flows through the barrel continuously and is mixed with a dasher, a series of blades on a shaft, to shave off ice crystals as they form on the barrel. This keeps the ice crystals tiny and creates the soft-serve consistency.

Flavors can then be added to the mixture. For chocolate-flavored ice cream, cocoa is added when the main ingredients are mixed together so everything is pasteurized, Cartwright said. For other flavors, the ice cream is pumped into a flavor tank, where flavors such as vanilla, strawberry puree and cheesecake mix are added. Depending on the flavor being created, the ice cream may go into a fruit feeder for add-ins such as cherries, chocolate chips or pieces of cookie dough.

Some mixtures then continue through a pipe that can add a ripple of flavor such as fudge, raspberry or marshmallow crème. The tubes rotate as the ice cream flows past it to create swirls, he said.

For the next step in the process, the ice cream goes into 3-gallon containers, which are quickly frozen.

Cartwright said there are two secrets to making high-quality ice cream. One is to freeze it quickly, ensuring small ice crystals. The second is to whip air into it. Cartwright said the term "overrun" refers to the amount of air

that is whipped into ice cream. The maximum amount is 100 percent, meaning the finished product is half ice cream and half air. In this scenario, one gallon of the liquid mixture would make two gallons of ice cream.

N.C. State Dairy's premium product has an overrun of 80 and 85 percent. The ice cream also has 14 percent butterfat, which gives the ice cream a rich taste and higher quality.

There are around 25 flavors of Howling Cow ice cream, with 14 to 16 flavors on hand at any time including at the fair.

While the State Fair is a popular place to pick up Howling Cow ice cream, it can also be found on campus year-round. Revenue from ice cream sales supports the Food Science Club activities and goes back into the operation, the dairy enterprise system, and for upkeep at the farm and the processing plant.

Learn More: Visit www.ncstatefair.org/2014/Education/NIE.htm to link to videos of the NCSU Food Processing plant and how Howling Cow ice cream is made.





The cameras can shoot video in different bandwidths, including infared, as well as produce black and white or color photographs.

At the fair, a UAV will be flown outside and inside the Agriculture Today tent, with the cameras taking photos of the crowds. These UAVs are called quadracopters, since they look like small helicopters. There will also be airplane-like devices that weigh just 3 pounds with a 27-inch wingspan. Larger UAVs will also be on display inside the exhibit. Pictures of field crops as well as the different ways that UAVs are being used in the field will also be on display.

John Deere will be displaying information about self-driving tractors and new planter

Fun Activity:

Unmanned aerial vehicles will be one of the technologies on display in the Agriculture Today exhibit. If you were a farmer, how would this technology help you on the farm?

TECHNOLOGY ADVANCES AT A RAPID PACE.

We see it every day with our cellphones, computers and televisions. Technology is also driving new efficiencies and advances in agriculture, and it's pretty exciting stuff.

From self-driving tractors to unmanned aerial vehicles, visitors to the N.C. State Fair will be able to see some of the latest technology being used in crop production in the Agriculture Today exhibit near Gate 1.

We all rely on agriculture to feed us. Every food product starts first on a farm, so we need farmers to be successful. New technology helps improve efficiency on the farm, ensuring successful harvests, increased yields and keeping farmers competitive in a global marketplace.

Food demands will continue to increase as the population grows and farmers will need to produce more using fewer resources. New technology, such as the pieces on display, will help meet those goals.

"One display we are excited about is a UAV," said exhibit organizer Stan Biconish. "UAVs are emerging technology for agriculture, being used primarily to monitor crops." These devices fly pre-planned flight patterns and use cameras to record a crop. Using the images captured, an analysis can then be performed to diagnose issues and pinpoint changes and damages, such as variations in foliage and insect damage.

technology. A planter is a tractor attachment that plants multiple rows of seed at one time. MaxEmerge planters allow faster planting speeds. Old planters could plant at a rate of 5 miles in an hour, while new planters can cover 10 miles in the same time frame. This creates higher efficiency, allowing farmers to accomplish twice the amount of work in the same amount of time.

The tent will include many interactive stations, Biconish said, including the N.C. BioNetwork's Science, Technology, Engineering and Mathematics bus outside of the exhibit. The STEM bus is a 40-foot mobile learning center staffed with scientists and educators and provides a number of hands-on activities.

Bayer Crop Science will have a display on bees. More than 70 percent of our top cash crops depend on bees and pollinators, making bees essential to agriculture. The display will show what farmers are doing to protect bee populations, such as planting bird- and bee-friendly sites.

In addition, the American Chemistry Association will be doing chemical experiments and demonstrations. There will also be a display on bioenergy and biochemistry.



N.C. State will also highlight the many career opportunities in agricultural-related fields, including such areas as agronomic work, veterinary medicine and bioenergy development.

The Agriculture Today exhibit is sponsored by the N.C. Soybean Producers Association and the N.C. Small Grain Growers Association, with a number of public and private businesses participating with interactive displays. The Institute for Transportation Research and Education at N.C. State University will demonstrate an agricultural unmanned aerial vehicle in the exhibit.



people find they need to clean the back of their hands, wrists and fingernail beds more thoroughly.

"It is cool to watch people have the ah-ha moment, where they say, 'Hmmm, maybe I should scrub a little bit harder for a little bit longer,'" Godwin said. "There are things that resonate with you your whole life. Hopefully, that is what we achieve with people who come through this exhibit."

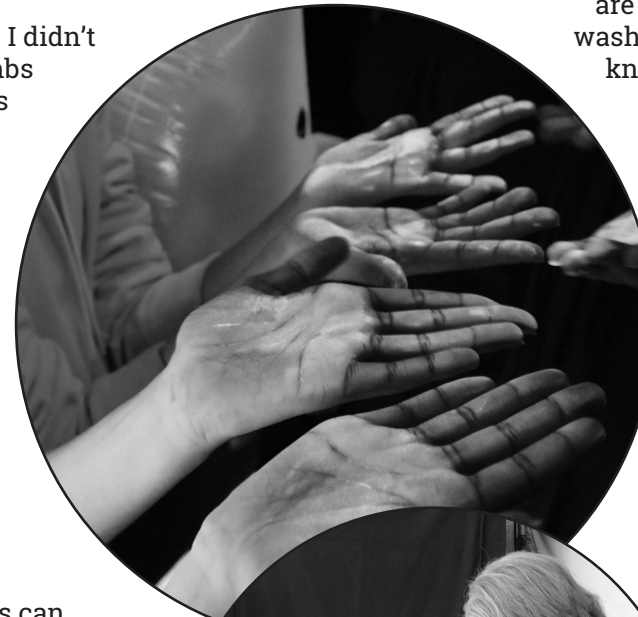
Godwin remembers the first time she took the hand-washing test and had her own ah-ha

important to continue to wash your hands before, during and after food preparation, as well as washing all the surfaces that come in contact with food. Separate raw meats, poultry, seafood and eggs from other foods to prevent cross-contamination. Cook food at the correct temperature to kill any harmful bacteria on the food that could cause illness. Finally, make sure to refrigerate foods quickly, as the cold temperature slows the growth of bacteria and keeps your food safer longer, she said. Over the years, Godwin has learned to spot the health care workers who come through the tent.

"As soon as they come in the second tent and their hands are spotless, I say 'You are a health care provider!'" she said. "They are really good at hand washing, which is good to know."

Everyone can learn to do a better job at hand washing. Stop by the Germ City tent and put your hand-washing skills to the test.

Tip: Sing "Happy Birthday" or the "ABC" song while washing to be sure you scrub for at least 20 seconds.



WE LIVE IN A PRETTY GERMY WORLD.

In fact, germs are everywhere even though we cannot see them. They are in the soil, on our skin, on doorknobs, handrails, cell phones, on seats and tables and pretty much anything we come in contact with on a daily basis.

Germs can be viruses, bacteria, fungi or other microorganisms and they can multiply thousands of times every 20 minutes. Some of the germs are good and some are not so good.

At the N.C. State Fair, visitors can stop by a special interactive exhibit called Germ City to learn more about germs and how people can live a healthier, less germy life simply by washing their hands well, said exhibit organizer Jennifer Godwin, of the N.C. Department of Agriculture and Consumer Services Food and Drug Protection Division.

The Germ City tent is located outside the Jim Graham Building, but despite its name, it is no more or less germy than anywhere else on the fairgrounds.

In the exhibit, visitors get a chance to see how well they wash their hands, by using a special hand gel that glows under a black light. Participants cover their hands with gel and step into a darkened space with black lights to see the "germs" on their hands.

The next step is a hand-washing station for a good scrub, before putting your hands under a second black light to see how well you washed, Godwin said.

Any glowing spots on their hands represent the germs they didn't wash off, she said. Most

moment. "Until I did this, I didn't realize I missed my thumbs and the edge of my palms near the edge of my wrist," she said. "Now that I am more aware, I focus extra attention on those areas."

Best practices to minimize germs include washing your hands before eating, serving or preparing food and after using the restroom, touching animals, handling garbage or coughing or sneezing. Hand sanitizers can also be used to kill germs, but washing with soap and water is recommended when your hands are visibly dirty or heavily soiled.

Germ City also emphasizes that proper food handling is vital in preventing illnesses. Several steps can be taken in order to avoid food-borne illnesses. It's



Be a State Fair Adventurer!

Print the N.C. State Fair Scavenger Hunt at www.ncstatefair.org/2014/Education/Scavenger.htm



Jack AND THE GIANT PUMPKIN

There is something extra special about the giant pumpkins and watermelons at the N.C. State Fair that attracts people to them like ants to a picnic. The pumpkins in particular are so popular with visitors that it is not unusual to have lines of people waiting to take their picture at the selfie station site in front of the pumpkins.

Staff members manning the horticultural exhibits get asked many questions about these giants. A worker is even stationed at the display to keep people from touching them and hastening their decline.

So much work goes into each entry, but like any perishable fruit or vegetable, it has a certain shelf life. "When you have one of these giant pumpkins go bad, you have one big mess to clean up," said April Blazich, superintendent for the horticultural competitions.

Jack Bachelor of Clayton caught the giant-pumpkin-growing bug several years ago when his brother grew a 300-pound pumpkin. Now several members of his family, including his son and his sister, get in on the oversized fun, too.



Bachelor took home the State Fair's 2013 blue ribbon and bragging rights for his 799.6-pound pumpkin, but the win came after several unsuccessful and challenging growing years.

The N.C. State University extension entomologist's extensive knowledge of insects has helped him avoid some plant pests, but groundhogs proved a tougher challenge.

Bachelor put up a wire fence with cloth around it to keep the groundhogs out, and he also uses an electric fence to keep out deer. Live traps with cantaloupe rinds inside are used to catch groundhogs, raccoons and opossums, which he later releases.

Not every seed produces giant pumpkins, so Bachelor buys his pumpkin seeds from auctions. There is a large and active giant-pumpkin-growing community, allowing him to purchase seeds with good family histories and crosses.

While Bachelor's nearly 800-pound entry in 2013 was plenty hefty, in the world of big pumpkins, some have topped 2,000 pounds in size. Growers, especially those with prize-winning-sized pumpkins, will collect and dry the seeds from the vegetable to try to improve on next year's crop.

Bachelor starts his seeds indoors in May, and then moves them outside after seven to 14 days, when they are seedlings. By June the plants are flowering, and tiny pumpkins begin to emerge following pollination.

The giant pumpkins require extra care and attention. For two to three hours every day, seven days a week, Bachelor tends to the plants in the 2,200-square-foot garden.

Pumpkins tend to thrive in cooler weather, making them harder to grow in the South, Bachelor said. Many times, the biggest pumpkins in North Carolina are grown in the mountains, where higher altitudes typically lead to cooler temperatures.

Pumpkins are also susceptible to lots of diseases, whether they are viral, bacterial or fungal. Soil and nutritional problems can also stunt their growth, Bachelor said.

To check his soil health and plant nutrition, Bachelor takes soil samples from different spots on his land and sends them to the N.C. Department of Agriculture and Consumer Services' Agronomic lab for testing. There, the samples are tested for things such as sulfur, iron, copper and magnesium to make sure the levels are correct for optimal growth.

Pumpkins are not the only giant crop Bachelor and his family try to grow. They also are growing giant sunflowers and tomatoes.

Bachelor is busy working on his entry for the 2014 State Fair. Look for all the super-sized fruits and vegetables on display in the Expo Center.

This year, fairgoers may see even larger pumpkins as the Great Pumpkin Commonwealth hosts a special pumpkin contest open to competitors from any state.



Fun Activity:

Pumpkins are often associated with fall and Thanksgiving. Using the letters in the words "Pumpkin" and "Thanksgiving," list as many words as you can. For example, napkin or pups.



This year, 2014, marks the 100th anniversary of World War I, and a special exhibit planned for the N.C. State Fair will highlight the connection the fair and fairgrounds have to the WWI military effort.

While today many people think of the State Fairgrounds filled with the sounds of laughter and people having fun enjoying the food, rides, exhibits and livestock, in 1918, the rumble of tanks and the sounds of troops preparing for war were the norm.

To learn more about this time in the State Fair's history, you have to know more about the location of the fairgrounds.

For the past 86 years, the N.C. State Fair has called Blue Ridge Road home. It is the fair's third location in the event's 162-year history. Its second location was two miles east on land two miles from the State Capitol on Hillsborough Street and across from the N.C. State University campus.

In 1918, the fairgrounds became known as Camp Polk when the government selected the 60-acre site for tank training during World War I. No fair was held that year. Ten years later, the fair moved to its current location.

State Fair Historian and Raleigh resident Paul Blankinship has spent a good deal of time

researching the second site and the State Fair, after discovering his house stands on a portion of the old fairgrounds.

Blankinship said remnants of the old fairground's racetrack could still be seen on the property, and that started his interest in researching all things fair-related, including the war effort.

In 1917, when the United States entered WWI, the country had limited resources and no tanks of its own. By 1918 when tank training began, tanks were being made in France and Britain and some were sent to the U.S. for the "tankers" to train on, Blankinship said.

The United States set up camps to train soldiers on the tanks. Camp Colt in Gettysburg as well as Camp Tobyhanna had already been established in Pennsylvania, but they were not good for winter training, and the federal government was looking for a place for year-round training.

Recognizing the potential revenue that would come from having thousands of men in town for training, Raleigh expressed interest in having a camp located here, Blankinship said. Raleigh received word from the army that it would receive the tank training camp, and the N.C. Agricultural Society, which operated the State Fair at that time, offered the fairgrounds for a temporary camp while a permanent camp was being built at a separate location.

What was to be the permanent camp was started on 22,000 acres, where the present-day fairgrounds are located, and continuing beyond the Raleigh-Durham Airport and Glenwood Avenue.

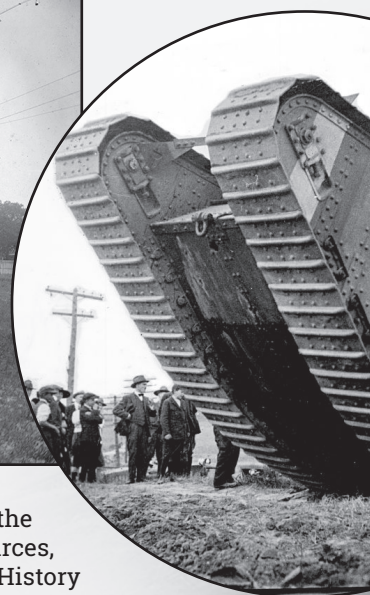
In August 1918, the grounds bustled with activity as 5,000 men, tanks, trucks, tents and training equipment began arriving in Raleigh. Tents were set up on both sides of Hillsborough Street. Four mess halls were built on top of the racetrack, and the grandstand was used as a tank garage, Blankinship said. The camp held at least one open house, after the war ended, where residents were invited to tour the camp and see demonstrations of tanks in action.

But Camp Polk was short-lived.

On Nov. 11, 1918, Germany agreed to an armistice, and the next day, the War Department issued a stop work order on all camps. By December, an abandonment order had been sent for Camp Polk, and by April 1919, all of the men had been sent home and the camp materials sent elsewhere. The tanks and trucks were moved to Camp Meade in Maryland.

Most of the land set aside for the permanent Camp Polk site was returned to the 120 farmers who still owned the land. The government had only leased the land with an option to purchase.

The fairgrounds were returned to the N.C. Agricultural Society and the N.C. State Fair resumed in 1919.



Photographs courtesy of the
N.C. Department of Cultural Resources,
Office of Archives & History

For 53 years, the State Fair was held at its second location. In 1925, the N.C. Agricultural Society suffered financial problems and it was unable to put on the fair after that year. All the buildings were torn down, and in 1926, the fairgrounds were subdivided into residential lots and were sold off, Blankinship said. No fairs were held in 1926 and 1927.

In 1928, the state took over the fair. The state already owned the land where the fair is held today. The commercial and education buildings, the grandstand, the racetrack and other small buildings were built at the current site.

Each year during the state fair, Blankinship takes time off from his regular job to serve as an unofficial official State Fair historian, sharing what he has learned over the years. You can find him and his wife, Lynn, in the one-room schoolhouse in Heritage Circle, talking to visitors about the many historical aspects of the fair. A good portion of the displays include photos, renderings and a layout of Camp Polk and the military training that took place on the grounds.

Be sure to visit the schoolhouse in Heritage Circle to meet Blankenship and to learn more about the fair's history and its role in helping troops prepare for service.

NORTH CAROLINA in the GREAT WAR



By Jeff Miles, N.C. Department of Cultural Resources

Did you know that North Carolinians began fighting in World War I before the United States even declared war on Germany? Do you know how uniforms changed between the Revolutionary and Civil Wars? You can find out answers to these and other questions at this year's State Fair.

The N.C. Department of Cultural Resources has created a special interactive exhibit highlighting the history of World War I, which began 100 years ago this year. The exhibit will be in the North Lobby of Dorton Arena throughout the fair.

The exhibit will tell the story of the Tar Heel state's wide-ranging involvement in what was then called the "War to End All Wars," through profiles of some of North Carolina's heroes from the conflict, fascinating artifacts from historic sites and museums across the state,

and a reconstructed trench built by the N.C. National Guard.

Living historians dressed in period uniforms will occasionally be on hand to answer questions and explain what North Carolina doughboys experienced in the trenches and what they saw as they went "over there."

In addition to the exhibit, fairgoers can get a flavor of how soldier's uniforms and equipment have changed over time on Military Appreciation Day, Oct. 22. Costumed historic interpreters, representing more than 200 years of American military conflicts from the War of Jenkins' Ear in the early 1700s to the Vietnam War in the 1960s, will participate in the Military Appreciation Parade in the morning and a military revue on the Waterfall Stage in the afternoon.

The afternoon program will showcase changes in military uniforms and gear over time and give spectators a brief introduction to each conflict and the impact it had on our state's history. Fairgoers can talk with interpreters and learn more about the experience soldiers had in different conflicts.

Go to ncstatefair.org for more details on the WWI exhibit at this year's State Fair.

Visit www.ncstatefair.org/2014/Education/NIE.htm for links to resources about WWI.

CAMP POLK AND THE 100th Anniversary OF WORLD WAR I



Celebrating the **YEAR OF THE HORSE**

The N.C. Horse Council is celebrating the Year of the Horse with a number of special equestrian activities during the fair.

Horse shows are popular with competitors, but the council hopes to educate and entertain non-competitors through a variety of special equine events, said Sue Gray, executive director of the N.C. Horse Council.

All Year of the Horse activities will take place from October 20-25 at the James B. Hunt Horse Complex. Activities include riding lessons, a parade, polo matches and demonstrations involving obstacle courses, trick riding, taming wild mustangs, miniature horses and more. Activities vary from day to day, so visitors interested in a specific event are encouraged to check the website www.ncstatefair.org for dates and times.

For anyone who ever wanted to ride a horse, instructors will offer free five-minute riding lessons, providing feedback and riding tips.

Another special event is the Parade of Horses, which involves all major breed associations. The parade will highlight the differences between breeds, with announcers explaining specific horse traits and uses for the breeds for parade watchers, Gray said.

Examples of some of the breeds include Arabian, Paso Fino, Quarter Horses, saddlebred, standardbred, Palomino, paint, Appaloosa, mules, draft horses and miniature horses. Visitors will be able to see each breed up close and talk with representatives of the associations.

The State Fair Horse Show features many competition classes during the fair. Following are some examples of the disciplines horses compete in:

- English Show Hack where horses are shown at normal, collected and extended walk, as well as at a hand gallop or at trot and canter paces. Horses must be well trained and show balance, vitality, animation, presence and quality.
- English Pleasure events with horses shown at a walk, trot, canter or hand gallop. Horses are judged on their manners, performance attitude, quality and conformation.
- Jumping classes feature horses clearing fence obstacles of at least 3 feet high. Sport horses are suited for jumping, dressage and combined or carriage driving. Their long stride allows them to cover a lot of ground quickly.
- Trail events take horses through a course of obstacles at a walk, jog or lope. Participants are judged according to performance, manners, appointments, equipment, neatness and conformation.

Other events to celebrate the Year of the Horse include:

Equine trainers Guy McLean and Mary Miller Jordan will offer demonstrations on training techniques and horsemanship. McLean works with Australian stock horses and has won numerous Road to the Horse Competitions, one of the most prestigious horsemanship events in the U.S. He also performs frequently in Las Vegas and at some of the world's largest horse events.

Miller Jordan, a North Carolina native and author of "Silver Mane – The Tale of the Wild Mustang," will present the "Magic of the Mustang." In 2011, she won American's Favorite Trail Horse competition, which is like a horse version of "American Idol."

Black Horse Run Vaulters, an equestrian vaulting club, will also be featured at the fair. Vaulting is one of the oldest equestrian sports and combines gymnastics, dance and horseback riding. It is more popular in Europe, but it has been a competitive sport in the U.S. since the 1950s. The vaulting performers at the fair range in age from 7 to 14.

Other events include harness racing, a drill team competition and polocrosse, which is a cross between polo and lacrosse.

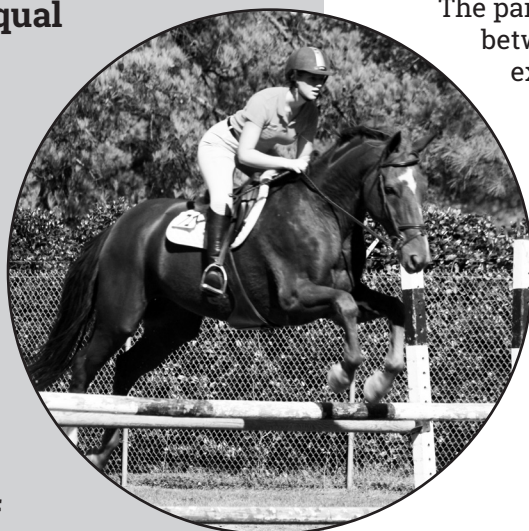


Did you know?

The height of horses is measured in hands and each hand is equal to 4 inches.

If a horse is 14.2 hands tall, how many total inches would that be?

What is the tallest breed of horses?





- ARENA

BREEDS

BRIDLE

CHAMPIONSHIP

CLASSES

COMPETITION

DONKEY

EQUINE

EQUITATION

FAIRGROUNDS

GALLOP

HALTER

HARNESS

HORSE

HORSESHOE

HUNTER

JUMPER

LESSONS

MULE
- OBSTACLE

PONY

PREMIUMS

RIBBON

RIDING

SADDLE

SHOW

SHOWMANSHIP

STABLE

STAKE

TACK

TROT



Go to ncstatefair.org, click on the "Attractions" link and then the "Year of the Horse" link for more details on this special event!

W	K	F	O	Q	M	G	V	R	B	R	V	V	E	S	U	O	P	W	T
C	C	M	T	S	M	R	K	J	R	C	L	J	Q	E	P	F	I	V	R
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E	O	N	I	L	H	Y	Z	W	G	P	R	A	J	U	U	R	S	Z	R
E	A	R	T	T	E	Z	O	E	U	H	U	J	T	B	P	X	R	Y	J

There are plenty of things to capture kids' attention at the State Fair - food, rides and midway games, just to name a few. But for some kids, the State Fair is more than just funnel cakes and Tilt-A-Whirls. It is a time for them to show off their skills and talents.

Kids in COMPETITIONS



Every year, hundreds of children such as Kaylee Banks and Lincoln Parrish enter competitions in the State Fair, whether it is for livestock, arts and crafts, baking or one of the many other categories.

For 10-year-old Kaylee, entering State Fair competitions is now a tradition. Since she was 6, the Raleigh native has been turning her love of arts and crafts into ribbons and wins. So far she has earned over 35 ribbons in crafts ranging from scrapbooking and rubber stamping to decorative painting and flower arranging. Last year, Kaylee entered 21 competitions and placed first in 10 of them.



Her impressive number of wins reflects the fact that she spends most of her free time working on her crafts. Kaylee begins preparing for fair competitions in the spring, when she plants the flowers for her arrangements. Three to four times a week, Kaylee spends her mornings tending to the garden. She plans her arrangements according to color schemes and themes, and her mother works with her to decide the best place to plant the flowers. Along with flower arrangements, Kaylee plans to enter a 4th of July themed craft, a miniature painted dresser/jewelry box, and a rubber-stamp project this year.

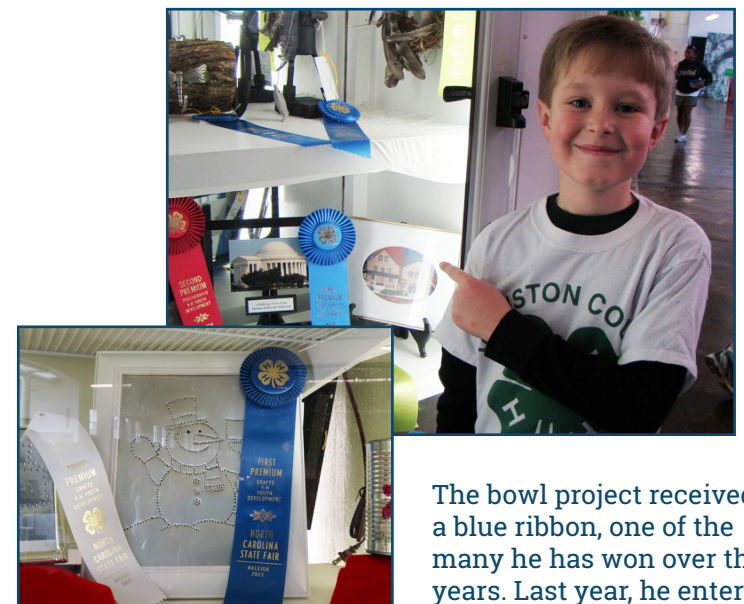
Just seeing her work on display and finding out where she placed is rewarding. "Entering in the fair is really fun, and even if you don't win, you still feel accomplished because you made something," she said. Kaylee has her ribbons on display in her home. She also banks her prize money to put toward summer camp.

Lincoln, a 13-year-old, has also competed at the State Fair since he was 6. The Clayton native prepares for the competitions by tackling different projects every month, and he begins planning them as early as January. Woodworking, recycled items, candles, baskets and leather crafts are just a few of the many categories Lincoln has entered.

His interest began when he joined 4-H and was told that he could make crafts to be entered into the fair. He enjoys the challenge of learning how to make different things in order to enter different competitions.

One of his favorite creations is a bowl made out of recycled magazines. "It took a really long time to complete and looked really great when it was done," he said.

To make the bowl, he removed the pages of a magazine and folded them in half lengthwise four times, to make long strips. Then, he taped the strips together in groups of three and then rolled them into spirals, taping the next one to it as he went until there were no more strips left. Then he pushed down the center to shape the bowl, and then sealed it with a glue and water mix. He's working on a recycled platter as this year's entry.



The bowl project received a blue ribbon, one of the many he has won over the years. Last year, he entered 11 competitions and won five blue ribbons. He usually gives away his winning crafts to his family and friends, and he keeps the ribbons from those crafts in a special box in his room. His prize money goes towards 4-H activities and supplies for more projects.

Lincoln's best advice to future competitors is straightforward and simple. "Make sure to take your time and try to do your best work."