

**Department 8—EGGS  
COMMITTEE**

Chairperson—Judy Hostetter

Judge—To be announced

**Judging—Wednesday, September 28, 2016, 9:00 A.M.****RULES**

1. There will be no entry charge.
2. Any producer of eggs in Lancaster County is eligible to exhibit unless otherwise specified.
3. **ALL EXHIBITS ARE TO BE ENTERED FROM 1:00 P.M. TO 9:00 P.M. TUESDAY, SEPTEMBER 27, 2016.**
4. An exhibitor may make entry only once in sub-class but may enter as many sub-classes as they wish.
5. Eggs may not be removed before 10:00 P.M., Friday evening, September 30th.
6. Both exterior and interior quality will be considered in judging. The judge may have the right to open one or more eggs in each display.

**NEPPCO MARKET EGG SHOW  
INSTRUCTIONS FOR SCORING EGGS****SIZE** (Total weight of dozen) A dozen eggs is to weigh as follows:

Large—at least 24 oz. up to, but not including 27 oz.

Small—at least 18 oz. up to, but not including 21 oz.

**UNIFORMITY OF SIZE** (12 points allowed) The individual weight of the eggs shall be determined in ounces per dozen.**Cut:** 1.00 point for each egg weighing above or below the weight limit of its size or weight class prevailing in the state in which the entry originates.**UNIFORMITY OF COLOR** (6 points allowed) All eggs in the entry should be the same shade of color. If white, all eggs should be chalk white and free from creamy or tinted coloring. If brown, all eggs should be practically the same shade of color.**Cut:** .25 point for each egg varying noticeably from the color of the majority.  
.50 point for each egg varying distinctly from the color of the majority.**UNIFORMITY OF SHAPE** (6 points allowed) All eggs in the entry should have reasonably normal shape.**Cut:** .25 point for each egg having slightly abnormal shape.  
.50 point for each egg having abnormal shape or pronounced ridges.**SHELL TEXTURE** (12 points allowed) The shells of all eggs in the entry shall be strong and uniform.**Cut:** .50 point for each egg having slightly faulty shell structure.  
1.00 point for each egg having generally thin or faulty shell structure or cracked shell.**CONDITION** (12 points allowed) The eggs in the entry shall be free from stain or dirt and have an unpolished appearance.**Cut:** .50 point for each egg having a slight stain.  
1.00 point for each egg having a moderate stain.



Phone 464-2561

## Lampeter Fire Company 2016 OFFICERS

|                  |                   |
|------------------|-------------------|
| PRESIDENT        | ADAM EBERSOLE     |
| VICE PRESIDENT   | JAMES MECK        |
| SECRETARY        | KEVIN FLICK       |
| ASST. SECRETARY  | HANNAH COTTMAN    |
| TREASURER        | JACOB MILLER      |
| CHAPLAIN         | SAMUEL BROWN      |
| TRUSTEE (3 YR.)  | THOMAS REAM       |
| TRUSTEE (2 YR.)  | SEAN L. ALEXANDER |
| TRUSTEE (1 YR.)  | JOHN ALEXANDER    |
| CHIEF            | JOHN ALEXANDER    |
| DEPUTY CHIEF     | JAMES MECK        |
| ASSISTANT CHIEF  | ADAM EBERSOLE     |
| CAPTAIN          | JACOB MILLER      |
| LIEUTENANT       | JONAS KING        |
| LIEUTENANT       | AMOS KING         |
| CHIEF ENGINEER   | CURTIS STOLTZFUS  |
| FIRE POLICE CPT. | THOMAS REAM       |

---

INTERIOR QUALITY (52 points allowed) Quality shall be determined by candling.

**Cut:** No cut for an egg having a candled appearance of upper one-half by A Quality or better.

1.00 point for each egg having a candled appearance of the lower one-half of A Quality.

2.00 points for each egg having a candled appearance of B Quality.

4.00 points for each egg having a candled appearance of C Quality.

**DISQUALIFICATIONS**

One or more eggs in the entry having prominent stains or adhering dirt.

Presence of any inedible or loss egg in the entry.

Less than the required number of eggs in the entry.

Class

BEST OF SHOW ONE DOZEN .....Rosette

BEST OF SHOW FIVE DOZEN .....Rosette

Open to producers having less than 3,000 laying birds.

|   | 1      | 2      | 3      | 4      |
|---|--------|--------|--------|--------|
| 1. White Eggs—One dozen—24 to 27 oz ....  | \$3.00 | \$2.50 | \$2.00 | \$1.00 |
| 2. White Eggs—One dozen—18 to 21 oz ....  | 3.00   | 2.50   | 2.00   | 1.00   |
| 3. White Eggs—Five dozen—24 to 27 oz .... | 4.00   | 3.00   | 2.00   | 1.00   |
| 4. White Eggs—Five dozen—18 to 21 oz .... | 3.50   | 2.50   | 1.50   | 1.00   |
| 5. Brown Eggs—One dozen—24 to 27 oz ...   | 3.00   | 2.50   | 2.00   | 1.00   |
| 6. Brown Eggs—One dozen—18 to 21 oz ...   | 3.00   | 2.50   | 2.00   | 1.00   |
| 7. Brown Eggs—Five dozen—24 to 27 oz ..   | 4.00   | 3.00   | 2.00   | 1.00   |
| 8. Brown Eggs—Five dozen—18 to 21 oz ..   | 3.50   | 2.50   | 1.50   | 1.00   |

Open to producers having more than 3,000 laying birds.

|  |      |      |      |      |
|--|------|------|------|------|
| 9. White Eggs—One dozen—24 to 27 oz ....   | 3.00 | 2.50 | 2.00 | 1.00 |
| 10. White Eggs—One dozen—18 to 21 oz ....  | 3.00 | 2.50 | 2.00 | 1.00 |
| 11. White Eggs—Five dozen—24 to 27 oz .... | 4.00 | 3.00 | 2.00 | 1.00 |
| 12. White Eggs—Five dozen—18 to 21 oz .... | 3.50 | 2.50 | 1.50 | 1.00 |
| 13. Brown Eggs—One dozen—24 to 27 oz ...   | 3.00 | 2.50 | 2.00 | 1.00 |
| 14. Brown Eggs—One dozen—18 to 21 oz ...   | 3.00 | 2.00 | 1.50 | 1.00 |
| 15. Brown Eggs—Five dozen—24 to 27 oz ..   | 4.00 | 3.00 | 2.00 | 1.00 |
| 16. Brown Eggs—Five dozen—18 to 21 oz ..   | 3.50 | 2.50 | 1.50 | 1.00 |

The classes below are open to vocational school flock and to any boy or girl carrying a poultry project as a pupil in a vocational school, high school, or a county supervisor class in vocational agriculture. The exhibits must have been produced from the flock used as the exhibitor's vocational project.

|   |      |      |      |      |
|---|------|------|------|------|
| 17. Vocational —Brown Eggs—One Dozen...   | 2.00 | 1.50 | 1.00 | 1.00 |
| 18. Vocational —White Eggs—One Dozen .... | 2.00 | 1.50 | 1.00 | 1.00 |
| 19. Vocational —Brown Eggs—Five Dozen...  | 2.00 | 1.50 | 1.00 | 1.00 |
| 20. Vocational —White Eggs—Five Dozen.... | 2.00 | 1.50 | 1.00 | 1.00 |