

# DIVISION H – AGRICULTURE

**SUPERINTENDENT:**  
**ASTRID GOTTSCHALK**  
 320-247-7299

## ENTRIES

**PRE-REGISTER:** All Open Class exhibits **must PRE-REGISTER** by **JULY 20**. In order to earn **PREMIUM**

\*Use Open Class/FFA entry form (Page 25)

**Late registrations will NOT be accepted!**

**ARRIVAL:** Entries accepted Wed., July 31 from noon-6:00 PM.

\*Judging begins at 7:00 PM on July 31.

### PREMIUMS:

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
\$5	\$4	\$3

### YOUTH: PREMIUMS:

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
\$5	\$4	\$3	\$2	\$1

## OPEN CLASS RULES

- All exhibits must be **labeled** with the name of the variety. Each exhibitor is request to bring their own **display plates**.
- Only one entry per lot, per exhibitor. All exhibits must be **2024 crop**, unless otherwise stated.
- All vegetables should have **stems**, except tomatoes.
- SNAP BEANS:** Harvest before constrictions appear between seeds, when seeds are about half grown. Ends of pods should not be broken off in picking. Pods should be uniform. Leave on stems. Pods may be wiped clean, but not washed.
- BEETS, CARROTS, PARSNIPS, RADISHES, RUTABAGAS:** Root crops should be mature but not overgrown, pithy or course in texture. Tops trimmed off ½-1 inch above crown. Side roots trimmed off but not tap root.
- BROCCOLI:** Heads should be dark or purplish green and compact. Avoid yellow flowers in head. Stems cut about 5 inches from top of head.
- CABBAGE:** Stems cut about ¼ inch below the head. Remove blemished or broken leaves but care should be taken not to peel the heads too much. A few outside wrapped leaves are desirable. Specimens may be washed.
- CAULIFLOWER:** Heads should be white, compact, and free of small leaves and rice-like texture. Stems cut so as to leave 4-6 leaves. Outer leaves trimmed to 1-2 inches above the white head. Use soft bristled brush to remove dirt from head.
- CELERY:** Remove roots and trim to form a triangle or pyramid. Trim diseased and broken leaves on outside until color is uniform.
- SWEET CORN:** Select ears that are well filled out to the tip. Kernels should be milky and juicy. Remove outer husks but leave 2 flag leaves, trim shank to ¼ inch and trim silk 1 inch from tip.
- CUCUMBERS-PICKLING:** Select fruits 3-5 inches long. Specimen should be of same maturity and uniform in size, shape and color.
- KOHLRABI:** Roots removed just below the ball. Trim leaves to 2". Select specimens that are uniform, medium size, and not hard or woody. Skin should be easily punctured by thumbnail. They should be clean but not washed.
- ONIONS:** Have specimens mature and thoroughly cured. The neck should be small. Do not peel to give slick appearance. Only such outer scales that are broken or discolored should be removed. Small basal roots should be left intact but trimmed to a uniform length of ½ inch. Wipe or brush but do not wash. Tops trimmed.
- POTATOES:** Tubers should be uniform in size, color and shape. Washing is permitted but do not blemish the skins by scrubbing. Avoid specimens with defects or disease.
- RHUBARB:** Select specimens that are straight, uniform and unblemished. Stalks should be pulled from the plant, not cut. Trim the leaf blade to about 1 inch above stalk.

- SUMMER SQUASH:** Select small to medium size fruits when the rind is soft and easily punctured with thumbnail. Leave about ½ inch of stem and wipe fruits clean.
  - WINTER SQUASH, SPAGHETTI SQUASH, PUMPKINS:** Select mature specimens where the rind resists pressure of the thumbnail. Fruits should be free of defects. Leave stem attached to fruit.
  - SWISS CHARD:** Select plants that are fresh, crisp and have bright green leaves. Trim off roots and trim butts to ½ inch shape. Trim off diseases and broken leaves on the outside until the color is uniform.
  - TOMATOES:** Select fruit that are uniform in size, shape & color. Fruits should be perfectly shaped without cracks or blemishes. Remove stem.
- \*\*Entries must be grown by person whose name is entered. Only one entry of a kind allowed under one classification by one family or household.**

## EXHIBIT INFORMATION

### CLASS 1: POTATOES (6 tubers)

<b>LOT 1</b>	Early Ohio	<b>LOT 5</b>	Burbank Russets
<b>LOT 2</b>	Norland	<b>LOT 6</b>	Norgold Russets
<b>LOT 3</b>	Irish Cobbers	<b>LOT 7</b>	Kanabec
<b>LOT 4</b>	Red Pontiacs	<b>LOT 8</b>	Any other variety

### CLASS 2: VEGETABLES

<b>LOT 1</b>	Green beans, in pods -10	<b>LOT 31</b>	Peppers, ripe, Jalapeno -3
<b>LOT 2</b>	Wax beans, in pods -10	<b>LOT 32</b>	Peppers, red -3
<b>LOT 3</b>	Beets, table -3	<b>LOT 33</b>	Peppers, green -3
<b>LOT 4</b>	Broccoli -1 head	<b>LOT 34</b>	Peppers, purple -3
<b>LOT 5</b>	Brussel Sprouts -1 pint	<b>LOT 35</b>	Peppers, yellow -3
<b>LOT 6</b>	Cabbage, early -1 head	<b>LOT 36</b>	Peppers, long hot -3
<b>LOT 7</b>	Cabbage, late -1 head	<b>LOT 37</b>	Any other color pepper
<b>LOT 8</b>	Cabbage, red -1 head	<b>LOT 38</b>	Pumpkin, pie -1
<b>LOT 9</b>	Cantaloupe -1	<b>LOT 39</b>	Pumpkin, Jack-O-Lantern
<b>LOT 10</b>	Carrots, table -6	<b>LOT 40</b>	Okra -6 pods
<b>LOT 11</b>	Cauliflower -1	<b>LOT 41</b>	Rhubarb -6 stalks
<b>LOT 12</b>	Celery -1 bunch	<b>LOT 42</b>	Rutabaga -3 (mature)
<b>LOT 13</b>	Cucumber, pickling -6	<b>LOT 43</b>	Spinach -1 plant
<b>LOT 14</b>	Cucumber, slicing -3	<b>LOT 44</b>	Squash, crookneck sum -1
<b>LOT 15</b>	Egg Plant -1	<b>LOT 45</b>	Squash, other sum -1
<b>LOT 16</b>	Endive -1 bunch	<b>LOT 46</b>	Squash, Hubbard Blue -1
<b>LOT 17</b>	Ground cherries in husk -1pint	<b>LOT 47</b>	Squash, winter -1
<b>LOT 18</b>	Gourds, same kind -3	<b>LOT 48</b>	Swiss Chard -1 plant
<b>LOT 19</b>	Kale -1 plant	<b>LOT 49</b>	Sunflower, small -1 head
<b>LOT 20</b>	Kohlrabi, purple -3	<b>LOT 50</b>	Sweet Corn, white, husks -3
<b>LOT 21</b>	Kohlrabi, green -3	<b>LOT 51</b>	Sweet Corn, yellow, husks-3
<b>LOT 22</b>	Onions, flat white -3	<b>LOT 52</b>	Sweet Corn, mixed, husks-3
<b>LOT 23</b>	Onions, flat red -3	<b>LOT 53</b>	Tomatoes, red -3
<b>LOT 24</b>	Onions, flat yellow -3	<b>LOT 54</b>	Tomatoes, yellow -3
<b>LOT 25</b>	Onions, yellow globe -3	<b>LOT 55</b>	Tomatoes, cherry -6
<b>LOT 26</b>	Onions, red globe -3	<b>LOT 56</b>	Tomatoes, salad -3
<b>LOT 27</b>	Onions, white globe -3	<b>LOT 57</b>	Tomatoes Italian Paste -3
<b>LOT 28</b>	Parsley -1 potted plant	<b>LOT 58</b>	Turnips, table -3
<b>LOT 29</b>	Parsnips -3	<b>LOT 59</b>	Watermelon -1
<b>LOT 30</b>	Peas, in pod -1 pint	<b>LOT 60</b>	Zucchini Squash -1
		<b>LOT 61</b>	Any other vegetable

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**CLASS 3: HERBS (no roots)**

- LOT 1** Collection of 6 varieties  
*(Fresh cut, bunch, tied, or on hanger)*
- LOT 2** Dill -3 heads (not dried)
- LOT 3** Chives -1 plant potted
- LOT 4** Garlic -1 head
- LOT 5** Oregano -1 plant potted
- LOT 6** Thyme -1 plant potted
- LOT 7** Rosemary -1 plant potted
- LOT 8** Mint -1 plant potted
- LOT 9** Any other herb

**CLASS 4: VEGETABLE ODITIES**

*Pre-weighed at home. Do not mix varieties. List weight.*

- LOT 1** Display of 6 largest potatoes by weight, any variety
- LOT 2** Display of 3 largest tomatoes by weight, any variety
- LOT 3** Display of 3 largest carrots by weight, any variety
- LOT 4** Largest head of lettuce by weight, any variety
- LOT 5** Largest cabbage by weight, any variety
- LOT 6** Largest squash by weight, any variety
- LOT 7** Largest sunflower head by weight, any variety
- LOT 8** Largest pumpkin by weight, any variety

**CLASS 5: VEGETABLES ABNORMAL**

- LOT 1** 1 abnormally colored vegetable
- LOT 2** 1 abnormally shaped potato
- LOT 3** 1 abnormally shaped carrot
- LOT 4** 1 any other abnormally shaped vegetable
- LOT 5** 1 abnormally shaped beet, table beet

**CLASS 6: ARTISTIC ARRANGEMENT**

**LOT 1** An artistic arrangement designed for home decoration with a suitable container or base. Exhibit may also include a support, or background and should not exceed 28" in height. Culinary herbs may be included, but all fruits, flowers, etc. are excluded. Exhibitors must list all materials on a 3x5 card accompanying exhibit. The base, or container, may be a flower pot, ceramic mold, wood carving, or wooden basket. All rules for vegetable exhibits will apply, except for required number of specimens allowed. One entry per family.

Arrangements to be judged on basis of score card indicator below:

<b>FACTORS</b>	<b>POINTS</b>
Condition or quality	30
Color Harmony	25
Design or decorative effect	25
Originality and distinction	20
<b>TOTAL</b>	<b>100</b>

*\*Premium for Class 6 only: 1st: \$8 2nd: \$6 3rd: \$5*

**CLASS 7: GARDEN VEGETABLES (ages 12 and under)**

- LOT 1** Green beans, in pods -10
- LOT 2** Carrots -6
- LOT 3** Beets -3
- LOT 4** Cucumbers, slicing -3
- LOT 5** Cabbage -1
- LOT 6** Tomatoes -3
- LOT 7** Onions (do not peel) -3
- LOT 8** Squash -1
- LOT 9** Broccoli -1
- LOT 10** Potatoes -6
- LOT 11** Pumpkin -1
- LOT 12** Peas -1 pint
- LOT 13** Jalapeno Peppers -3
- LOT 14** Sweet Peppers -3
- LOT 15** Green Peppers -3
- LOT 16** Rhubarb -6 stalks
- LOT 17** Herbs -collection of 3 potted
- LOT 18** Dill -3 heads (not dried)
- LOT 19** Chives -3
- LOT 20** Zucchini -1
- LOT 21** Egg Plant -1

**CLASS 8: GARDEN VEGETABLES (ages 13-16)**

*Same lots as Class 7*

**CLASS 9: VEGIMAL GROUP**

*3 or more vegetables. Create real or imaginary animals or people using vegetables as the main part of your creation*

<b>FACTORS</b>	<b>POINTS</b>
Creativity	30
Workmanship	20
Appearance	50
<b>TOTAL</b>	<b>100</b>

*\*Premium for Class 9 only: 1st: \$8 2nd: \$6 3rd: \$5*

**CLASS 10: CORN**

*Hybrid corn – must state variety.*

- LOT 1** 80-95 day -6 ears in box
- LOT 2** 96-102 day -6 ears in box
- LOT 3** 103-110 day -6 ears in box
- LOT 4** Over 110 day -6 ears in box
- LOT 5** Popcorn -3 ears
- LOT 6** Indian Corn -3 ears
- LOT 7** Miniature Indian -3 ears
- LOT 8** Shelled corn, artificially dried -1 qt
- LOT 9** Shelled corn, naturally dried -1 qt

**CLASS 11: GRAINS & SEEDS**

*Glass quart exhibit.*

- LOT 1** Spring Wheat (state variety)
- LOT 2** Winter Wheat (state variety)
- LOT 3** Rye (state variety)
- LOT 4** Oats (state variety)
- LOT 5** Barley (state variety)
- LOT 6** Soybeans in sheaves  
*(new crop, 3" in diameter, tied in 3 places, cut off at ground)*
- LOT 7** Soybeans (state variety)
- LOT 8** Sunflowers *(largest head, stalk removed)*
- LOT 9** Pinto Beans
- LOT 10** Navy Beans



*Visit the* **SCHOOL HOUSE MUSEUM**

1. View individual photos of students
2. Tell us about your favorite teacher
3. Bring your camera...take a picture of your grandchild
4. Tell us about your favorite book or story and receive a county fair ribbon!

**HOURS:** THURSDAY: 5-8 PM SATURDAY: 4-8 PM  
FRIDAY: 4-8 PM SUNDAY: 2-6 PM