

DIVISION H – AGRICULTURE

SUPERINTENDENT:

ASTRID GOTTSCHALK

320-398-5412

ENTRIES

PRE-REGISTER: All Open Class exhibits must PRE-REGISTER by **JULY 22. In order to earn PREMIUM**

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

Late registrations will NOT be accepted!

ARRIVAL: Entries accepted Wednesday, Aug. 2 from noon-6:00 PM.

*Judging begins at 7:00 PM on Aug. 2.

PREMIUMS:

1 st	2 nd	3 rd
\$5	\$4	\$3

YOUTH: PREMIUMS:

1 st	2 nd	3 rd	4 th	5 th
\$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 **2023 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 coarse 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)

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

CLASS 2: VEGETABLES

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

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:

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

*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

FACTORS	POINTS
Creativity	30
Workmanship	20
Appearance	50
TOTAL	100

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

CLASS 10: CORN

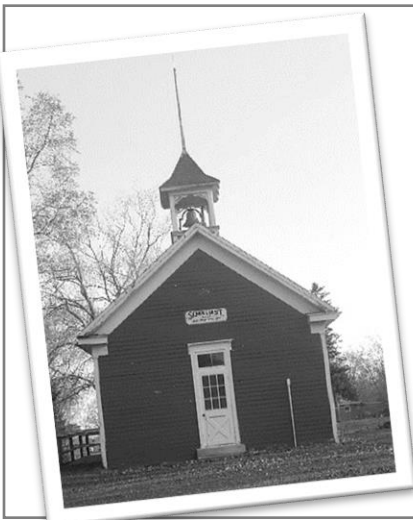
Hybrid corn – must state variety.

- 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



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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!

Open 1:00-9:00 pm every day of the fair