

# FAIR

Open Class Agriculture

August 10 – August 19, 2023



**OPEN CLASS SHOW SPONSOR** 

# **Open Class Agriculture**

## Superintendent Laura Zollner

Personal Phone Number: 360-384-1301

Register online through July 25<sup>th</sup>.

To place an on line entry click here: <a href="http://nwwafair.fairwire.com/">http://nwwafair.fairwire.com/</a>

If you cannot enter online, you may still enter your items at entry drop off.

Entries are brought to the Farm Pavilion on Wednesday August 9<sup>th</sup> from 2 pm to 6:30 pm. Entries can be taken into the Farm Pavilion through gate #1 the Main Gate. Please do not drive onto the Fairgrounds there is parking outside gate 1.

Entries and ribbons can be picked up on the Sunday following the fair from 12 pm to 2 pm in the Farm Pavilion.

#### **Open Agriculture Guidelines:**

- 1. Exhibitors may enter only one entry per class.
- 2. Entering online still requires you to bring your items in on the day and time specified. Online entries do not guarantee a spot if the department is full when you arrive.
- Arrangements can be made with the Superintendent to come in as needed to freshen up exhibits.
- 4. If exhibits are not freshened up, the Superintendent reserves the right to remove or rearrange the exhibits. Bringing in replacement items does not give free gate admission.
- 5. No entry fees are required, and no free admission will be issued to the Exhibitor.
- 6. Entries and ribbons must be picked up Sunday. After Sunday release times Security will no longer be available and entries may be tossed or moved.
- 7. Best of show ribbon will be awarded to the exhibitor awarded the most blue ribbons.
- 8. Only fruits and vegetables of marketable quality will be considered. Uniform size and maturity of fruits and vegetables is important.
- 9. Each class has the possibility of a 1st, 2nd or 3rd placing only EXCEPT for the Veggie Critters Class.
- 10. For judging criteria visit <a href="http://www.whatcom.wsu.edu/">http://www.whatcom.wsu.edu/</a> .Click on "Agriculture" on the left side of the page, scroll down to "fact sheets" and click on "How to Win a Blue Ribbon". Fact sheets are also available at the Whatcom County Extension Office.

#### Directions for selecting and preparing entries for Fair exhibition:

Root Vegetables: Leave tops 2 inches long on crops such as carrots, beets, parsnips, turnips, and onions.

<u>Beans</u>: Tender and without strings. Uniformity is important. No overly mature or noticeable bulges due to enclosed beans. Leave ½" stem.

Berries: Uniform size and maturity is important, 1 pint.

<u>Cabbage</u>: When peeling, leave one set of leaves that will be removed in preparing the cabbage for the table.

<u>Carrots</u>: Smoothness and genuine carrot color usually accompany good quality. Let dry and brush with soft brush. Leave tops 2" long.

Corn: Cut butts straight, leaving full silk and full ears. Do not remove husk.

Cucumbers: Use knife when picking. Leave 1/2-inch stem.

<u>Green Onions:</u> Do not trim tops and leave roots.

Herb: Small bunch expect where noted.

Onions & Garlic: Remove to 1 sheath (may be dried skin), leave roots attached. Leave tops 2 inches long.

Peppers: Exhibit green or red only.

Potatoes: Good, average commercial size. Dig, let dry, brush with a soft brush.

Pumpkin & Squash: Leave stem on.

Zucchini: shell should be penetrable by thumbnail.

Sunflowers: Heads only, the main object should be the seeds.

Tomatoes: Green stems should not be removed. Use scissors.

Kohlrabi: Clip tops 1 inch above bulbs, leave 1 inch of stem. Use pruning shears for trimming.

# Department 01A - ADULT Department 01B - JUNIOR - 11-18 years of Age Department 01C - YOUTH - 10 years and Under

NOTE: Be sure to bring in the correct number of items required for all classes below.

#### **DIVISION A - POTATOES**

PREMIUMS: Blue \$4.00 Red \$3.00 White\$2.50

**CLASS NUMBER** 

| 1. Klondike Gold – 5                  | 6. Red varieties – 5    |
|---------------------------------------|-------------------------|
| 2. Long Russet, Norgold, Nooksack – 5 | 7. Round White – 5      |
| 3. Long White – 5                     | 8. Yellow varieties – 5 |
| 4. Netted Gem or Russet Burbank – 5   | 9. Fingerling – 5       |
| 5. Purple varieties – 5               | 10. Any other - 5       |

#### **DIVISION B - ROOT VEGETABLES**

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

**CLASS NUMBER** 

| 1. Jerusalem Artichoke – 3            | 10. Onions, white - 3           |
|---------------------------------------|---------------------------------|
| 2. Beets, table – 6                   | 11. Onions, yellow – 3          |
| 3. Carrots, table – 6                 | 12. Parsnips – 3                |
| 4. Garlic, braid, 8 or more bulbs – 1 | 13. Radishes – 3                |
| 5. Garlic, bulbs – 6                  | 14. Rutabagas – 3               |
| 6. Leeks – 6                          | 15. Shallots – 3                |
| 7. Mushrooms – 6                      | 16. Turnips – 3                 |
| 8. Onions, green – 6                  | 17. Other root vegetables – 3   |
| 9. Onions, red – 3                    | 18. Root vegetable oddities - 1 |

#### **DIVISION C – VEGETABLES**

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

| CLASS NUMBER | R | ΒE | ΛB | JN | Nι | SS | CL |
|--------------|---|----|----|----|----|----|----|
|--------------|---|----|----|----|----|----|----|

| CLASS NUIVIDER                             |  |
|--|--|
| 1. Artichoke – 1                           | 33. Pumpkin, largest - 1                 |
| 2. Beans, Blue Lake – 10                   | 34. Pumpkin, mini – 2                    |
| 3. Beans, Fava – 10                        | 35. Pumpkins, sweetmeat - 2              |
| 4. Beans, Kentucky Wonder – 10             | 36. Rhubarb, stalks - 4                  |
| 5. Beans, Scarlet Runner – 10              | 37. Spinach, plants - 4                  |
| 6. Beans, French – 10                      | 38. Squash, Acorn - 2                    |
| 7. Beans, Wax – 10                         | 39. Squash, Banana - 2                   |
| 8. Beans, other varieties – 10             | 40. Squash, Buttercup - 2                |
| 9. Beans, dry shell, pint – 1              | 41. Squash, Butternut - 2                |
| 10. Beans, mixed dry, pint – 1             | 42. Squash, Crookneck - 2                |
| 11. Broccoli, complete heads – 1           | 43. Squash, Italian Zucchini, green - 2  |
| 12. Cabbage, largest head – 1              | 44. Squash, Italian Zucchini, yellow - 2 |
| 13. Cabbage, green – 1                     | 45. Squash, Marblehead - 2               |
| 14. Cabbage, red – 1                       | 46. Squash, Table Queen - 2              |
| 15. Cauliflower – 1                        | 47. Squash, Sweetmeat - 2                |
| 16. Cauliflower, largest head – 1          | 48. Squash, White Scallop - 2            |
| 17. Celery, bunch – 1                      | 49. Squash, Yellow Scallop - 1           |
| 18. Chard, whole plants – 1                | 50. Squash, largest - 1                  |
| 19. Corn, pop, ears – 4                    | 51. Squash, any other variety - 2        |
| 20. Corn, sweet, ears – 4                  | 52.Tomatillo - 6                         |
| 21. Tallest Corn Stalk - 1                 | 53.Tomatoes, green - 3                   |
| 22. Cucumbers, pickling – 6                | 54.Tomatoes, red - 3                     |
| 23. Cucumbers, slicing – 3                 | 55. Tomatoes, heirloom – 3               |
| 24. Kale, whole plants – 2                 | 56. Tomatoes, cherry, green - 6          |
| 25. Kohlrabi – 3                           | 57. Tomatoes, cherry, red - 6            |
| 26. Lettuce, head – 1                      | 58. Tomatoes, cherry, yellow - 6         |
| 27. Lettuce, leaf-whole plant no roots – 1 | 59. Tomatoes, ground cherry – 6          |
| 28. Peas – 10                              | 60. Tomatoes, pear – 6                   |
| 29. Peas, edible pod – 10                  | 61. Tomatoes, plum – 6                   |
| 30. Peppers, sweet – 3                     | 62. Tomatoes, any other variety - 6      |
| 31. Peppers, hot – 3                       | 63. Vegetables, any other not listed - 6 |
| 32. Peppers, other – 3                     | 64. Vegetable Oddities - 1               |

#### **DIVISION D - SHEAF GRAINS, FORAGE PLANTS**

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

**CLASS NUMBER** 

| 1. Barley, stem with ear - 6 | 5. Grass, stem with ear - 6  |
|------------------------------|------------------------------|
| 2. Oats, stem with ear – 6   | 6. Sunflower, heads only - 1 |
| 3. Rye, stem with ear – 6    | 7. Any other forage - 6      |
| 4. Wheat, stem with ear – 6  |                              |

#### **DIVISION E - HERBS**

One small bunch except where noted.

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

**CLASS NUMBER** 

| 1. Basil                               | 13. Parsley             |
|--|-------------------------|
| 2. Chamomile                           | 14. Peppermint          |
| 3. Chives                              | 15. Rosemary            |
| 4. Coriander/Cilantro                  | 16. Sage                |
| 5. Dill, stalks, 18-24 inches tall – 3 | 17. Savory              |
| 6. Feverfew                            | 18. Spearmint           |
| 7. Fennel                              | 19. Stevia              |
| 8. French Lavender                     | 20. Tarragon            |
| 9. English Lavender                    | 21. Thyme               |
| 10. Lemon Balm                         | 22. Any other herb      |
| 11. Marjoram                           | 23. Any other mint      |
| 12. Oregano                            | 24. Any other medicinal |

#### **DIVISION F - APPLES**

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

**CLASS NUMBER** 

| 1. Akane – 5             | 6. King - 5                |
|--------------------------|----------------------------|
| 2. Crabapple – 5         | 7. Transparent, yellow - 5 |
| 3. Delicious, golden – 5 | 8.Honey crisp - 5          |
| 4. Gravenstein – 5       | 9. Any other variety - 5   |
| 5. Jonagold - 5          |                            |

#### **DIVISION G - PEARS**

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

**CLASS NUMBER** 

| 1. Asian – 5    | 4. D'Anjou - 5           |
|-----------------|--------------------------|
| 2. Bartlett – 5 | 5. Flemish Beauty - 5    |
| 3. Bosc – 5     | 6. Any other variety - 5 |

#### **DIVISION H - OTHER FRUITS & BERRIES**

Berries – 1 pint

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

**CLASS NUMBER** 

| CLASS NOMBLIX        |                                     |
|----------------------|-------------------------------------|
| 1. Apricots – 6      | 8. Peaches - 6                      |
| 2. Blackberries      | 9. Plums - 6                        |
| 3. Blueberries       | 10. Plums, Italian - 6              |
| 4. Boysenberries     | 11. Raspberries                     |
| 5. Grapes, bunch – 3 | 12. Strawberries                    |
| 6. Loganberries      | 13. Any other small fruit, pint - 1 |
| 7. Melon – 1         | 14. Other stone fruit - 6           |

#### **DIVISION I - NUTS (HUSKED) 2022 CROP**

Nuts – 1 pint

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

**CLASS NUMBER** 

| 1. Almonds               | 6. Filbert, Nooksack |
|--------------------------|----------------------|
| 2. Chestnuts             | 7. Walnut, Black     |
| 3. Filbert, Barcelona    | 8. Walnut, English   |
| 4. Filbert, Duchilly     | 9. Any other variety |
| 5. Filbert, Hall's giant | 10. Best Nut Exhibit |

#### **DIVISION J - HONEY**

- Limit one entry per class per exhibitor.
- All entries must be the product of the entrant's apiary and must have been produced within 12 months prior to show.
- Exhibited honey shall be clear, have appropriate viscosity, moisture content, sugar content, density, be free from foreign material, smoke, and/or fermentation.
- Identifying labels attached to entries are forbidden.
- All liquid honey shall not exceed 18.6% moisture.
- Two jars of honey per entry, unless otherwise noted.
- Classes 1-4, Liquid honey should be entered in 16 oz Queenline glass style jars with white metal lids.
- Class 5, wood or plastic frame, wrapped in a single layer plastic or in a large Ziploc bag. Frame may be hung on a handmade stand or handed in hanging inside a box.
- Class 6, Creamed honey should be entered in 12 oz wide mouth glass jars.
- Class 7, Chunk honey should cut to size and in pint wide mouth glass jars.
- Class 8, Beeswax one pound or more, in one block, unwrapped.
- Class 9, Novelty jar judged on 50% honey quality and 50% presentation.
- Class 10, Cut comb honey should be 2 samples in containers with lids approximately 4 inches by 4 inches.
- Contact Susan at 818-259-9059 with any honey questions or for help finding correct jars.

### PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00 CLASS NUMBERS

| 1. White, jar              | 6. Creamed Honey, jar |
|----------------------------|-----------------------|
| 2. Light, Amber, jar       | 7. Chunk Honey, jar   |
| 3. Amber, jar              | 8. Beeswax, pound     |
| 4. Dark Amber, jar         | 9. Novelty Honey Jar  |
| 5. Honey Extracting, frame | 10. Cut Comb Honey    |

PREMIUMS: Blue \$12.50 Red \$10.00 White \$7.50

**CLASS NUMBER** 

11. Hive product exhibit - judged on originality, presentation, and neatness

#### **VEGETABLE CRITTERS**

#### **DIVISION K - VEGETABLE CRITTERS**

Open to youth exhibitors age 15 and under Sponsored by the Mt. Baker Garden Club

PREMIUMS: Blue \$4.00 Red \$3.00 White \$2.00

<u>CLASS NUMBER</u> 1. Vegetable Critter

DEPARTMENT ROSETTES- NORTHWEST WASHINGTON FAIR ASSOCIATION