

# Premium Book

## Department G - Horticulture

**ENTRY DAY: Saturday, August 3, 2024**

From 10:00am to 6:00pm

	<b><u>RULES:</u></b>
	1. All entries in the division must be grown by the exhibitor. Only one entry per exhibitor in any one lot will be allowed.
<b>You must Pre-register to enter.</b>	2. Exhibitors must be 8 years of age or older unless exhibiting in youth categories. (Youth categories are for ages 6-16 years.)
<b>Pre-registration is Due by Thursday, July 25, 2024</b>	3. A specimen cannot be entered in the ' <i>Any Other</i> ' lot if there is a lot specified for the specimen in the class.
	4. All Exhibitors must meet requirements of the premium list. <b>Label as to variety</b> for point consideration.
<b>ENTRY DAY: SATURDAY, AUGUST 3, 2024 (10:00am to 6:00pm.)</b>	5. The superintendent has the right to dispose of any specimens showing signs of severe wilting, spoilage or damage.
	6. No awards will be made where exhibits are below standards for showmanship and quality.
	7. Exhibits from commercial growers will not be judged.
	8. A purple Champion ribbon and \$20.00 premium will be awarded to outstanding exhibits in the Horticultural Departments. The Reserve Champion will be awarded a pink Reserve Champion ribbon and \$10.00 premium.

9. **Entries must be removed between the hours of 6:00pm and 9:00pm on Sunday, August 11, 2024. The building will close at 9:00pm.** Any exhibits removed before specified time will result in forfeiture of premium. **The Fair is not responsible for any items left after 9:00 p.m. on that day.**

**Premiums:** Champion is awarded \$20.00, Reserve is awarded \$10.00, 1<sup>st</sup> Place is awarded \$4.00, 2<sup>nd</sup> Place is awarded \$3.00, and 3<sup>rd</sup> Place is awarded \$2.00.

## **SECTION I - FRUITS**

### **CLASS 1 - Apples**

#### **LOT**

1. Beacon, 5 specimens
2. Haralson, 5 specimens
3. Honey Crisp, 5 specimens
4. Regent, 5 specimens
5. Any other variety not listed, 5 specimens

### **CLASS 2 - Crab Apples**

#### **LOT**

1. Centennial, 6 specimens
2. Chestnut, 6 specimens
3. Dolgo, 6 specimens
4. Whitney, 6 specimens
5. Any other variety not listed, 6 specimens

### **CLASS 3 - Plums**

#### **LOT**

1. LaCrescent, 5 specimens

2. Mount Royal, 5 specimens
3. Superior, 5 specimens
4. Toka, 5 specimens
5. Underwood, 5 specimens
6. Any other variety not listed, 5 specimens

#### **CLASS 4 - Other Fruits**

##### **LOT**

1. Apricots, 5 specimens
2. Grapes, 1 cluster
3. Pears, 5 specimens
4. Raspberries, 12 specimens
5. Strawberries, 12 specimens
6. Blueberries, 12 specimens
7. Any other fruit not listed, 5 or 12 specimens

#### **CLASS 5 - Collections**

##### **LOT**

1. Collection of three or more varieties of apples, 3 specimens of each variety correctly labeled.

#### **SECTION II - VEGETABLES AND POTATOES**

Exhibit Preparation: To assist in selecting and preparing Vegetables for exhibit the following suggestions are made. Entries should be of uniform size, shape, color, free of insects, disease and mechanical damage.

**BEANS** - The ends of pods should not be broken off, do not trim the stems, wipe clean but do not wash.

**BEETS, CARROTS, PARSNIPS, RUTABAGAS, TURNIPS** - Mature specimens, tops trimmed to 1 1/2 to 2" above the crown. Trim tap root of carrots to 1", beets and turnips to 2", parsnips to 1/2" root diameter and rutabagas to 1" root diameter.

BROCCOLI - Heads should be dark or purplish green and compact: avoid yellow leaves. Cut stem to 5-6" from the top of head.

BRUSSELS SPROUTS - Select uniform, firm, well shaped, green sprouts, trim stem to 1/4".

CABBAGE - Stems should be cut about 1/4" below the head. Remove all blemished or broken leaves but care should be taken not to peel heads too much. Leave 2-3 outside wrapper leaves.

CAULIFLOWER - Heads should be white, stems should be cut so as to leave 4-6 leaves. Outer trimmed to 1-2" above the white head.

CELERY - Remove roots of stalk and trim the butt to form a triangle or pyramid.

CORN, SWEET - Don't remove too much husk. Trim brown silks back to 1" from tip, trim excess shank at base of ear to 1".

CUCUMBERS - For pickling select 3-5", slicers 6-10". All should be of uniform shape, size and color. Leave 1/4" of uniform stem attached, soft brush clean.

EGGPLANT - Uniform in color, free from bronzing and greening, stem should be trimmed to 1 1/2" - 2".

KOHLRABI - Ball should be 2-3" in diameter with the root removed just below the ball. Trim back leaves on upper one third of ball to 4-6".

ONIONS - Specimens should be mature and thoroughly cured. Do not peel, only outer scales that are broken or discolored should be removed. Small basal roots should be trimmed to a uniform 1/2". Do not wash, wipe or brush. Trim dried twisted tops to a uniform 1-2".

PEPPERS - Specimens should be uniform in size, shape and color. Trim stems to a uniform 1/2-1".

POTATOES - Uniform in size, shape, and color. Washing is permitted but do not blemish skin.

PUMPKINS - Should be mature and of uniform size, shape and color. Stems should be attached to fruits and trimmed to 2". Wipe clean, do not wash.

SQUASH, SUMMER - Select small to medium size fruits. Leave 1/2" stem.

SQUASH, WINTER - Mature specimens of uniform size and shape, trim stems to uniform 2-3".

SWISS CHARD - Fresh, crisp and bright leaves. Trim off roots and trim butts to a pyramid shape.

TOMATOES - Uniform size, shape and color. Remove stems, fruits should be shown with the stem scar down.

WATERMELON - Mature fruits, leave on 1" of stem on each melon. Wipe clean but do not wash.

## **SECTION II - VEGETABLES AND POTATOES**

### **Class 6 - Vegetables**

#### **Lot**

1. Beans, green in pod, 12 specimens
2. Beans, yellow in pod, 12 specimens
3. Beans, lima in pod, 12 specimens
4. Beans, purple in pod, 12 specimens
5. Beans, any other, 12 specimens
6. Beets, 4 specimens
7. Broccoli, 2 heads
8. Brussel sprouts, 6 sprouts
9. Cabbage, pointed, 1 head
10. Cabbage, round, 1 head
11. Cabbage, flat, 1 head
12. Cabbage, red, 1 head
13. Cabbage, savoy, 1 head
14. Carrots, 5 specimens
15. Cauliflower, 2 heads
16. Celery, 1 plant
17. Cucumber, slicing, 4 specimens
18. Cucumber, pickling 3-5", 6 specimens
19. Cucumber, pickling under 3", 6 specimens
20. Cucumber, burpless, 4 specimens
21. Egg Plant, 1 specimen

22. Garlic, 5 specimens, this years garlic
23. Gourds, 5 specimens with stems
24. Ground Cherries in husks, 12 specimens
25. Herbs, 6 varieties cut, each variety in an individual bottle
26. Herbs, 3 varieties, planted in individual pots
27. Leek, 5 specimens
28. Kohlrabi, green, 4 specimens
29. Kohlrabi, purple, 4 specimens
30. Muskmelon, 2 specimens
31. Okra, green, 6 specimens
32. Okra, red, 6 specimens
33. Onions, red globe, 3 specimens
34. Onions, flat, red, 3 specimens
35. Onions, flat, yellow, 3 specimens
36. Onions, flat, white, 3 specimens
37. Onions, yellow globe, 3 specimens
38. Onions, white globe, 3 specimens
39. Onions, green table, 6 specimens
40. Ornamental Corn, 2020 crop, 3 ears
41. Parsnip, 4 specimens
42. Peppers, bell, green, 5 specimens
43. Peppers, bell, any other color, 5 specimens
44. Peppers, long, 5 specimens
45. Peppers, yellow banana, 5 specimens
46. Peppers, small cayenne, less than 15cm 5 specimens
47. Peppers, long cayenne, greater than 15cm 5 specimens
48. Pepper, small cherry type, 5 specimens

49. Pepper, Hungarian wax type, 5 specimens
50. Pepper, Habanero or scotch bonnet, 5 specimens
51. Peppers, jalapeno, 5 specimens
52. Peppers, any other, 5 specimens
53. Popcorn, 2020 crop, all one color, 4 ears, husk removed
54. Pumpkin, field greater than 10", 1 specimen
55. Pumpkin, small pie, 1 specimen
56. Pumpkin, small miniature, 3 specimens
57. Rutabaga, 2 specimens
58. Squash, acorn, 1 specimen
59. Squash, buttercup, 1 specimen
60. Squash, butternut, 1 specimen
61. Squash, golden straight neck, 6-8" long, 1 specimen
62. Squash, golden turban, 1 specimen
63. Squash, patty pan, 3 specimens
64. Squash, vegetable spaghetti, 1 specimen
65. Squash, any other winter, 1 specimen
66. Squash, zucchini, 6-8" long, 3 specimens
67. Squash, any other summer, 3 specimens
68. Sweet Corn in husk, 3 specimens
69. Swiss Chard, 2 plants (can be staged in water)
70. Tomato, large, >2 3/4" inches, red, 3 specimens
71. Tomato, medium, 1 1/2" to 2 3/4", red, 3 specimens
72. Tomato, large, >2 3/4" inches, yellow, 3 specimens
73. Tomato, medium, 1 1/2" to 2 3/4", yellow, 3 specimens
74. Tomato, cherry, small red 1-1 1/2" or less, 8 specimens
75. Tomato, grape, small red 1-1 1/2" or less, 8 specimens

76. Tomato, small yellow plum, 1-1 1/2" or less, 8 specimens
77. Tomato, heirloom, large, >2 3/4", 3 specimens
78. Tomato, heirloom, medium, 3 specimens
79. Tomato, roma (paste), 3 specimens
80. Tomato, Sweet 100, 3 specimens
81. Tomato, other paste, must have variety name, 3 specimens
82. Turnip, 3 specimens
83. Watermelon, 1 specimen
84. Any other named vegetable, must have variety name

### **Class 7 - Vegetable Collection**

#### **Lot**

Display of vegetables from one garden labeled as to variety. Not less than eight kinds or more than 15 kinds. Quantity of each kind should be the same as required in Class 6 above. Display will be judged on the basis of the following

### **Class 8 - Potatoes**

#### **Lot**

1. Anoka, 5 specimens
2. Kennebeck, 5 specimens
3. Norgold Russel, 5 specimens
4. Norland, 5 specimens
5. Red Pontiac, 5 specimens
6. Russet Burbank, 5 specimens
7. Superior, 5 specimens
8. Sweet Potatoes, 5 specimens
9. Yukon, Yellow, 5 specimens
10. Any other white variety not listed, 5 specimens



11. Any other red variety not listed, 5 specimens
12. Any other russet variety not listed, 5 specimens

### **Class 9 - Unusual Vegetables**

#### **Lot**

1. Largest Cabbage (by weight)
2. Largest Pumpkin (by size/weight)
3. Largest Squash (Maxima Cucurbita by size/weight) no zucchini
4. Largest winter Squash (by size/weight)
5. Zucchini, (by size/weight)
6. Largest diameter Sunflower, 8" minimum
7. Tallest Corn plant, potted for display
8. Largest Cucumber
9. Largest Tomato (by weight)

### **Class 10 - Patio Container Garden**

Containers may include one or more varieties

#### **Lot**

1. Vegetables (excluding tomatoes)
2. Herbs
3. Potted Tomato

### **Class 11 - Vegetables (Youth)**

To be exhibited by children 6-16 years old. **Must be present to stage their own vegetables.**

#### **Lot**

1. Beans, green in pod, 6 specimens
2. Beans, yellow in pod, 6 specimens

3. Carrots, 5 specimens
4. Peppers, bell, green, 5 specimens
5. Peppers, any other, 5 specimens
6. Squash, zucchini 6-8" long, 3 specimens
7. Sweet Corn in husk, 3 specimens
8. Tomato, red, 3 specimens
9. Tomato, small red, 6 specimens
10. Onions, red, 3 specimens
11. Onions, yellow, 3 specimens
12. Onions, white, 3 specimens
13. Vegetable, other, 3 specimens
14. Cucumbers, pickling 2-5", 6 specimens
15. Cucumbers, slicing, 4 specimens
16. Cucumbers, burpless, 4 specimens
17. Gourds, 5 specimens
18. Potatoes, White, 5 Specimens
19. Potatoes, Yukon, 5 specimens
20. Potatoes, Russets, 5 specimens
21. Potatoes, Red, 5 specimens
22. Other Vegetables, 5 specimens

**Class 12 - Five-Vegetable Collection (Youth)**

To be exhibited by children 6-16 years old. Must include the following labeled as to variety (See class 7 for specifications)

**Lot**

1. 6 Beans, 1 variety; 3 Carrots, 1 variety; 1 Squash, 1-2" stems; 3 Sweet Corn, 1 variety; 3 Tomatoes, 1 variety