

CROPS & HORTICULTURE

OPEN 500 YOUTH/FFA 505

Revised: 4/30/24

SUPERINTENDENT:

ENTRY DEADLINE: TUESDAY OF FAIR WEEK 12-8PM

ENTRY FEE: N/A

PREMIUM POINTS: BLUE 20 RED 15 WHITE 10

GENERAL RULES

- Exhibitors should identify each exhibit as to Lot, Class and Description before presenting the exhibit for entry.
- Crop and Horticulture exhibits must be grown in Klickitat County.
- Entries are open to amateur growers only; an amateur grows crops or plants through personal effort for pleasure and whose returns from sales, if any, do not equal the outlay for seeds and plants.
- Exhibitors are not limited on entries/lot, but each entry must be different.
- All decisions of the judges are final, and they may withhold an award at their discretion from any unworthy exhibit, even though such an exhibit may be the only entry in the class.
- Entry officials will make no decisions, but may make suggestions to improve the quality of the exhibit at the time of entry.
- All entries must be in place by 8pm Tuesday.

LOT 1. THRESHED GRAINS, GRASSES & LEGUMES

One pint samples of all grains, grasses and legumes are required. Threshed grains of all kinds should be plump and well-matured, free from broken kernels and any foreign matter. Grain should be carefully screened and fanned before displaying. Use clean white muslin, plastic bags or jars.

Class 1. Threshed Grains

Class 2. Threshed Grasses

Class 3. Threshed Legumes

LOT 2. SHEAF GRAINS, GRASSES & LEGUMES

All grain sheaf samples must be at least 2 inches in diameter at center band. Grass and legume sheaf samples must be 2 inches in diameter at the center band. Band may be made out of any material available. Covering band strings with paper or other material of the same color will help the appearance of the booth exhibits. No limit to number of entries in the class, but each entry must be of a different variety. Variety must be listed on entry form.

Class 4. Sheaf Grains

Class 5. Sheaf Grasses

Class 6. Sheaf Legumes

LOT 3. CORN & HAY

Sheaves of corn shall consist of 5 stalks with ears and leaves attached tied in 3 or 4 places. Stalks should be cut 4 to 6 inches above the ground within a day or two of the fair. Ear corn exhibits shall be dried or cured with husks removed unless noted otherwise. Hay exhibits shall consist of a 4-inch flake of hay from a standard bale showing green color and leafiness. Cover flake with clear plastic bag and tape wrap on the back side. Alfalfa hay must contain at least 80% alfalfa. All other hay entered as grass hay. No limit to number of entries in this class,

but each entry must be of a different variety. Variety must be named.

Class 7. Corn – 5 stalks

Class 8. Hay – 4 inch flake

LOT 4. VEGETABLES

Exhibitors may obtain a copy of EB 1103, “Selecting, Preparing and Judging Quality Vegetables” or EB 1610 “Suggestions for Vegetable Exhibits at Fairs” for \$1 by WSU Klickitat County Cooperative Extension, 228 West Main, Room 210, Goldendale, WA, 98620. Leave about one inch tops of beets, carrots, parsnips, radishes, turnips, rutabagas and salsify.

Class 9. Beans, red dry, 1 pint

Class 10. Beans, white dry, 1 pint

Class 11. Beans, other color dry, 1 pint

Class 12. Beans, green snap stringless, 6 pods

Class 13. Beans, yellow snap stringless, 6 pods

Class 14. Beans, lima (green shelling stage), 6 pods

Class 15. Beans, other name type/variety

Class 16. Baby Beets, 1.5 in. max., 4 roots

Class 17. Table Beets, 1 .5 in. to 3.5 in. dia., 4 roots

Class 18. Broccoli, 1 head

Class 19. Brussels sprouts, 6 buds

Class 20. Cabbage, 1 head

Class 21. Baby Carrots, ½ to 1 inch diameter, 6 roots

Class 22. Table Carrots, 1 to 2 inch diameter, 6 roots

Class 23. Cauliflower, 1 head

Class 24. Celery, 1 plant with root removed

Class 25. Sweet Corn, roasting ear stage, husks removed, 4 ears

Class 26. Cucumbers, pickling, 1 to 2.5 in. long, 4 cucumbers

Class 27. Cucumbers, dill pickling, 2.5-5 in. long, 4 cucumbers

Class 28. Cucumbers, slicing, 6” or longer, 3 cucumbers

Class 29. Eggplant, 1

Class 30. Garlic, 4 bulbs. Exhibit with neck attached & skin on.

Class 31. Gourds, 3 gourds

Class 32. Ground Cherries (aka Tomatillo/Husk Tomato), 1 pt. box

Class 33. Horseradish, 3 roots

Class 34. Kohlrabi, 3 roots

Class 35. Lettuce, 1 head

Class 36. Lettuce leaf, 1 plant

Class 37. Sweet melon (cantaloupe, honeydew), 1

Class 38. Melon, watermelon, best, 1

Class 39. Melon, other (bitter or horned), 1

Class 40. Onions, red dry, with neck attached & skin on, 3 bulbs

Class 41. Onions, yellow dry with neck attached & skin on, 3 bulbs

Class 42. Onions, white dry with neck attached & skin on, 3 bulbs

Class 43. Onions, sweet, 3 bulbs

Class 44. Onions, green bunching, stalks trimmed evenly, 6 bulbs

Class 45. Parsnips, 1.5 to 3 in., 4 roots

Class 46. Peas, pods, 6 pods

Class 47. Peas, shelled, 1 cup

Class 48. Peppers, hot peppers, 4 each

- Class 49. Peppers, sweet, 4 each
- Class 50. Potatoes, blue, 4 tubers
- Class 51. Potatoes, red , 4 tubers
- Class 52. Potatoes, russet, 4 tubers
- Class 53. Potatoes, white, 4 tubers
- Class 54. Potatoes, yellow, 4 tubers
- Class 55. Potatoes, other (fingerling or sweet), 4 tubers
- Class 56. Pumpkin, pie or sweet, 1
- Class 57. Pumpkin, other (Halloween), 1 each
- Class 58. Radishes, 6
- Class 59. Rhubarb, 6 stalks
- Class 60. Rutabagas, 4 roots
- Class 61. Salsify, 1.5 to 3 in. dia. at crown, 4 roots
- Class 62. Spinach leaf, 1 plant
- Class 63. Squash, summer, yellow, straight or crookneck, 2 each
- Class 64. Squash, summer, zucchini, green or other, 2 each
- Class 65. Squash, summer, scalloped (pattypan), 2 each
- Class 66. Squash, summer, other, round or multi-colored , 2 each
- Class 67. Squash, winter, Acorn or Danish, green or Yellow, 1 each
- Class 68. Squash, winter, banana, 1
- Class 69. Squash, winter, butternut, 1
- Class 70. Squash, winter, delicata, 1
- Class 71. Squash, winter, hubbard, 1
- Class 72. Squash, winter, spaghetti, 1
- Class 73. Squash, winter, turban, 1
- Class 74. Squash, winter, other type/variety, 1 each
- Class 75. Sunflower head dried for seeds, 1 head
- Class 76. Tomatoes, beefsteak, 4 each
- Class 77. Tomatoes, green, unripe, 4 each
- Class 78. Tomatoes, heirloom variety, 4 each
- Class 79. Tomatoes, roma/paste, 4 each
- Class 80. Tomatoes, salad, 2 - 4 in. dia., 8 each
- Class 81. Tomatoes, "cherry" (includes pear & grape sizes), stems on, under 1.5 in. dia., 12 each
- Class 82. Turnips, 4 roots
- Class 83. Vegetables, other, specify name/variety

LOT 5. CERTIFIED SEED POTATOES

Only potatoes grown under Certification Standards established by the Washington State Department of Agriculture and passed field inspection are eligible to show in this class. Twelve potatoes constitute an exhibit. Any variety potato certified by Washington State, variety must be named.

- Class 84. Certified Seed Potatoes, 12

LOT 6. FRUITS

Make note of qty/amt that constitute one exhibit. Varieties must be listed for each exhibit on entry form and on exhibitor tag. Fruit generally judged according on size, quantity, color, trueness to variety and type, free from blemishes, and conformity. Best size selection is not always largest, but what most represents variety and consistency with market demand. Fruit should be mature with stems retained and be free from bruises/blemishes. Smooth-skinned fruit may be polished with exception of plums, prunes, and grapes, which should retain natural bloom. Fruit must be grown in Klickitat County.

- Class 85. Apples, 4
- Class 86. Apricots, 6
- Class 87. Blackberries, 1 pt
- Class 88. Blueberries, 1 pt
- Class 89. Raspberries, 1 pt
- Class 90. Strawberries, 1 pt
- Class 91. Berries, Other, specify
- Class 92. Grapes, 1 bunch
- Class 93. Nectarines, 6
- Class 94. Pears, 4
- Class 95. Pears, Asian, 4
- Class 96. Peaches, 4
- Class 97. Plums, 6
- Class 98. Prunes, 6
- Class 99. Quince, 4
- Class 100. Fruits, other (name), 7

LOT 7. NUTS

Nuts should be displayed in shell and be of edible variety. Varieties should be listed for each exhibit on entry form and on exhibitor's tag. Display nuts in clear plastic bag, free from broken pieces and foreign matter.

- Class 101. Almonds, 12
- Class 102. Filbert "hazelnuts", 12
- Class 103. Pecans, 12
- Class 104. Walnuts, 12
- Class 105. Nuts, other (name)

LOT 8 . HERBS, FRESH

Entries to consist of four cut stems. Remove stems below water line. If herbs grown for flowers, blossoms are to be fresh. Fresh-cut herbs should be displayed in bottles or jars suitable to display size, such as baby food or spice bottles. Variety, if known, should be listed for each exhibit on entry form and on exhibitor's tag.

- Class 106. Basil
- Class 107. Chives
- Class 108. Cilantro
- Class 109. Dill
- Class 110. Mint
- Class 111. Oregano
- Class 112. Parsley
- Class 113. Rosemary
- Class 114. Sage
- Class 115. Stevia
- Class 116. Tarragon
- Class 117. Thyme
- Class 118. Herbs, other (name)