

# HORTICULTURE

CHOOSE DEPARTMENT, DIVISION, & CLASS FOR ALL ENTRIES

## DEPARTMENTS

**Please Note Horticulture Departments are as follows:**

**HO-OPEN** - Any exhibitor who 18+ years old

**HT-TEEN** - Any exhibitor between the ages of 12-17 years old

**HK-KIDS** - Any exhibitor up to age 11

## HORTICULTURE DIVISIONS

Division A - Apples

Division B - Peaches

Division C - Nectarines

Division D - Pears

Division E - Plums

Division F - Grapes

Division G - Utah Grown Nuts

Division H - Berries

Division J - Miscellaneous Other Fruit

Division L - Commercial Fruit

Division M - Honey

## SPECIAL RULES - ENTRIES

1. Name of the variety for each item exhibited must be included on the entry tag. Entry Tags will be provided by the department supervisor.
2. All items must be identified at the time of entry.
3. Only one entry per class may be entered by the exhibitor.
4. Entries in this department are limited to residents of Utah and all products must have been grown within the state by the exhibitor during the current year. The only exception to this will be special events or divisions and sanctioned competitions.
5. Commercially manufactured products are not eligible for competition in this department, except where specified.
6. All entries become property of the Utah State Fair to be used as it deems fit. All Horticulture and Agriculture entries will be disposed of by the Utah State Fair after the last day of the fair. The only exceptions will be if arrangements are made with the Competitive Arts Manager prior to the opening of the fair.
7. All plate entries must contain four specimens each of the large fruits, such as apples, pears and peaches; specimens such as plums, crabapples, etc. must contain 6 entries; and five bunches of American type grapes or three bunches of European type grapes.

## JUDGING CRITERIA (All except Honey)

1. The Judges are instructed not to award premiums unless the entries are deemed worthy of merit. If any entry is not worthy of the first premium, the Judges may award second and third or no premium, according to their judgment.
2. Supervisors, Horticulture staff and Judges may enter items for display only.
3. Premiums will be paid as indicated, unless specified otherwise.
4. If an item is entered into the wrong class the Judges may move it to the correct class for judging.
5. Judges' decisions are final.
6. All judging will be closed to the public.

Exhibits must be from this year's crop. It is important that fruit specimens be handled carefully by the exhibitor and the judge to prevent bruising and damage. Fruit should not be polished but washed and wiped free of dust or residue before judging. Use these criteria when judging:

### FRUIT SCORING EACH CATEGORY UP TO 20%

- **Condition:** Condition of fruit is most important. Exhibits should not be misshapen or damaged by insects, disease, or mechanical handling. Fruit should be clean, but not polished.
- **Uniformity:** All fruit should be of a similar size, color, shape, and maturity. Stems should be intact. There should be no leaves or foliage attached to the fruit.
- **Color:** All fruit should be free of blemishes and have a good color, typical of the variety.
- **Size:** The best size is medium – not too large or too small.
- **Trueness to Variety:** The fruit should be true to the variety in size and color.

## PREPARING FRUITS FOR EXHIBITION

Ensure the cleanliness of apples and pears, free from any residue from sprays, and consider giving them a polished appearance. When exhibiting apples on plates and trays, retain the stems. Peaches can be gently brushed or wiped to remove fuzz, and grapes should be trimmed with any defective berries removed, maintaining intact stems for all fruits except raspberries, blueberries and blackberries. Peaches and plums may exhibit with or without stems.

Both commercial and home garden fruits should avoid extremes in size—neither extra large nor extra small are desired. A strategic choice of a size slightly above the average crop often results in the highest quality. Consistency is key; all specimens should exhibit the same maturity, color, size, and shape, unless otherwise specified in the exhibit class description. Examine each specimen for blemishes, ensuring freedom from insect damage, bruises, cuts, wind-induced injuries, or any other causes. Select mature specimens, avoiding over-mature ones, perhaps leaning slightly towards the green side for optimal presentation.

## COMMERCIALY PACKED FRUIT

The primary objective of the commercial fruit classes is to promote enhanced packing practices for Utah fruit destined for the market. Consequently, the assessment will focus on the utilization of commercial packages and packs. These fruit packs will be categorized into box and basket classes. All entries that are properly packed will be evaluated based on their adherence to commercial packing standards.

## GENERAL INFORMATION

1. Supervisors of departments will not be allowed to enter exhibits in the divisions/classes over which they have supervision.
2. After judging, all perishable items will be treated with chemicals to preserve the quality and prolong their exhibit life.

## PREMIUMS

1. Exhibits will be Judged on their own merits. Premiums will be awarded according to the quality of the exhibits. Judges' decisions are final.
2. Best of Show will be awarded per division if Judges deem worthy. There must be at least 3 placings in the division in order to award a Best of Show.
3. Exhibitors receiving Best of Show awards and premiums are also eligible for first place monies on the same entry.
4. Ribbons and prize money may be picked up on Sept. 16th, or they will be mailed.

	1st	2nd	3rd	4th
All Plate Entries	\$10	\$5	\$2.50	Ribbon
Nut & Berry Entries	\$10	\$5	\$2.50	Ribbon
Honey	\$10	\$5	\$2.50	Ribbon
Commercially Packed Fruit	\$50	\$10	\$5	Ribbon

Winners will not forfeit placing premium with Best of Show or Grand Award. There needs to be at least 3 placings in the division in order to award a Best of Show.

**Horticulture Best of Show Premium \$15, a Rosette and an Award.**

**Horticulture Grand Prize Premium \$25, a Rosette and an Award**

# HORTICULTURE DIVISIONS

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## DIVISION A - APPLES

**Exhibits consist of four (4) specimen on a plate**

Class

01. Gala
02. Honey Crisp
03. Golden Delicious
04. Apples All Other Varieties

## DIVISION B - PEACHES

**Exhibits consist of four (4) specimen on a plate**

Class

01. Early Elberta
02. Elberta
03. Red Haven
04. Cling - All Other Varieties
05. Freestone - All Other Varieties

## DIVISION C - NECTARINES

**Exhibits consist of four (4) specimen on a plate**

Class

01. Fantasia

02. Flavortop

03. Gold Mine

04. Any Other Variety

## DIVISION D - PEARS

**Exhibits consist of four (4) specimen on a plate**

Class.

01. Anjou

02. Bartlett

03. Red Bartlett

04. Asian

05. Any Other Variety

## DIVISION E - PLUMS

**Exhibits consist of 6 on the plate**

Class

01. Green Gage

02. Santa Rosa

03. Any Other Variety

## DIVISION F - GRAPES

**Exhibits consist of a 3 - 6 bunches on the plate**

Class

01. Interlaken

02. Concord

03. Himrod

04. Any Other Variety



## DIVISION G - UTAH GROWN NUTS

**Exhibits consist of a full plate**

Class

01. Walnuts

02. Pecans

03. Almonds

04. Any Other Variety

## DIVISION H - BERRIES

**Exhibits consist of one (1) full cup displayed on a plate**

Class

01. Raspberry

02. Blackberry

03. Strawberry

04. Other Berry Variety

## DIVISION J - OTHER FRUITS

Class

01. Any Fruit Not Listed Above

## DIVISION L - COMMERCIAL FRUIT

Use commercial packing boxes or baskets

Class

01. Commercial Fruit

# HONEY

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## JUDGING INFORMATION

1. The Judges are instructed not to award premiums unless the entries are deemed worthy of merit; if any entry is not worthy of the first premium, the Judges may award second, third or no premium.
2. A Best of Show Rosette will be awarded in the Honey Division
3. Additional prizes may only be awarded at the discretion of the Judges and with prior approval from the Fair management.
4. Supervisors, Horticulture/Agriculture employees and Judges may not submit an entry for judging.
5. Premiums will be paid as shown for that Division/Class unless otherwise specified.
6. A Judge or Supervisor may move an entry into the correct class if the entry was placed in the wrong class by the exhibitor

## JUDGING CRITERIA

Extracted Honey Judging Criteria:

1. Density 20 pts total (water content above 18% will be disqualified)
2. Absence of crystals 13 pts total
3. Cleanliness 34 total ( lint, dirt, wax, foam or other foreign matter will result in a point deduction )
4. Taste 13 pts total
5. Color 5 pts total (Jack's scale color grader used)
6. Container appearance 15 pts total (dust, dirt, smudges, honey or other foreign material on the rim or outside of the container will result in point deductions)

## HONEY SCORECARD

1. Density	up to 20
2. Absence of Crystals	up to 13
3. Cleanliness	up to 34
4. Taste	up to 13
5. Color	Up to 5
6. Container Appearance	Up to 15
TOTAL SCORE	up to 100

## DIVISION M - EXTRACTED HONEY (by machine or by hand)

### Class

01. White - Honey that is White or lighter in color.
02. Light Amber - Honey that is darker than White, but not darker than light Amber in color
03. Amber - Honey that is darker than light Amber, but not darker than Amber in color
04. Dark Amber - Honey that is darker than Amber in color