



2025

Exhibits Premium Book

ANOKA COUNTY FAIR

July 22nd - 27th 2025

Physical Address:

Anoka County Fair
3200 St Francis Blvd
PO Box 278
Anoka, MN 55303

Mailing Address:

Anoka County Fair
P.O. Box 278
Anoka MN 55303

Phone: 763-427-4070

Email: anokafair@gmail.com

Website: www.anokacountyfair.com

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GENERAL INFORMATION

The Anoka County Fair Board Directors express their sincere appreciation to each of you for your time, talent, and interests. We hope to make the fair the best week of your summer, so come and see for yourself what a good time you can have.

The Fair Board Directors reserve the right to order the removal of any exhibit which is not in the best interest of the fair, which endangers the public, contains any profanity, nudity, defamation of any kind or nature towards any groups, or is entered in violation of the rules listed. In this case, any premiums or awards will not be awarded.

The Fair Board Directors are not responsible for any damages to exhibits or livestock caused by fire, water, windstorms, theft, or acts of God. The Fair Board Directors do not assume any liability for accidents to persons or property involved with the fair.

Gate admission tickets are required for all exhibitors for entrance onto the fairgrounds. Gate admission is charged Tuesday through Sunday. See the Anoka County Fair website for ticket prices at <https://www.anokacountyfair.com/p/tickets--deals>.

Premium checks will be mailed out to your address within a month following the fair. Exhibits will remain on display during the entire fair. Exhibits will be released on Monday after the fair, between the hours of 1:00 P.M. -6:00 P.M. Livestock entries, please refer to the Open Class Animal Premium Book for details.

Premiums will be awarded for each Division and Class with sweepstakes awarded at the discretion of the judge. Judges will not award premiums unless articles are worthy of merit. If entry is not worthy of a premium, the judge has the right to withhold any awards with their decision as final (except where mistakes, fraud or misrepresentations exist and are not discovered at the time). In such cases, the Fair Board Director's decision will be final.

REGISTRATION

REGISTER ONLINE AT WWW.ANOKACOUNTYFAIR.COM BY MIDNIGHT ON THURSDAY, JULY 17, 2025.

ANYONE FROM ANY COUNTY CAN ENTER.

PAPER ENTRY FORMS MUST BE MAILED AND PHYSICALLY BE IN THE FAIR OFFICE BY 5:00 PM ON THURSDAY, JULY 17, 2025

Mail to: Anoka County Fair | PO Box 278 | Anoka, MN 55303

Entry labels will be printed in advance and available upon your arrival.

If you have questions, please contact anokafair@gmail.com.

GENERAL RULES FOR DEPARTMENTS: J-W

1. Exhibitors are limited to one (1) entry per class.
2. Do NOT enter in “any other” or “not listed” class when there is a designated class.
3. Judging day is Monday before the fair begins.
4. Entries will be released Monday after the fair between 1:00 PM and 6:00 PM.
5. Sweepstakes awarded at the discretion of the judges.

ENTRY DAY INFORMATION - Saturday before the fair

Pick up your exhibit tags under the food pavilion across from the blue office building before checking in your exhibits in the designated building.

- Saturday Hours: 11:00 AM – 5:00 PM
- There will be **NO SUNDAY CHECK IN**

Department	Exhibit Building
J, K	Tan Exhibit Building
L, M	Tan Exhibit Building
N, O, P, Q, R, T, U, V	Tan Exhibit Building
W	Red School House

The following sections list any additional regulations and guidelines for exhibits that are not included in the description for an individual exhibit.

DEPARTMENT L - POTATOES AND VEGETABLES

1. All entries must be grown during the current year.
2. Please label vegetables with their variety.
3. All entries must have the correct count of specimens listed in class to be permitted for judging.

Exhibit Preparation

To assist in selecting and preparing vegetables for exhibit the following suggestions are made.
Uniform size, shape, color, free of insects, disease, and mechanical damage.

Carrots, Parsnips, Beets, Turnips, Rutabagas:	Root crops should be mature but not overgrown, pithy or coarse in texture. Tops trimmed 1 1/4" above the crown. Side roots trimmed off but not the tap root. Clean by brushing.
Broccoli:	Heads should be dark or purplish green and compact. Avoid yellow flowers in the head. Stems cut about 5" from top of head.
Cabbage:	Stems cut about 1/2" below the head. Remove blemished or broken leaves. Leave few wrapper leaves.
Cauliflower:	Heads should be white, compact, free of small leaves and ricy texture. Stems cut to leave 4-6 leaves. Outer trimmed to 1/2" above the white head. Use a soft bristled brush to remove dirt from head.
Celery:	Remove roots of stalk and trim butt to form a triangle for pyramid. Trim diseased and broken leaves on outside till uniform color.
Collection of Herbs:	Cut herbs, label and put varieties in individual bottles of water.
Cucumbers:	Pickling-select fruits 3-5" long. Specimens should be same stage of maturity and uniform in size, shape, and color. Select fruits that are straight, dark green, 6-10" long and uniform in shape, size, and color. Leave stems attached. Soft brush clean.
Egg Plant:	Uniform in color, free from bronzing and greening. Stem left on.
Kohlrabi:	Roots removed just below the ball. Remove all but the center 4-6 leaves. Specimen's best if uniform, medium size and not hard or woody. Skin clean, but not washed.
Muskmelon:	Select mature but not overripe fruits that separate easily from vines.
Onions:	Have specimens mature and thoroughly cured. Neck should be small. Do not peel to give a slick appearance. Outer scales that are discolored or broken should be removed. Small basal roots should be left intact but trimmed to a uniform length of 1/2" long.
Peas:	A select bright green well filled pods with seeds in the best eating stage. Do not wash, as bloom should be preserved.
Peppers:	Stem should be left 1/2" to 1" long.
Pumpkins:	Select mature specimens where the rind resists pressure of the thumbnail. Fruits Should be uniform in size, shape, color and free of defects. Leave stems attached to fruits.
Radishes:	Tap root cut 1/2", tops cut to 1/2"
Rhubarb:	Select stalks that are uniform, straight, and unblemished. Stalks should be pulled from the plant, not cut. Cut off blade leaf 2" above the stalk.
Snap Beans:	Harvest before constrictions appear between seeds, when seeds are about half grown. Pods should be wiped clean but not washed. Leave stems attached.
Summer Squash:	Select small size fruit with a soft rind, easily punctured with a thumbnail. Leave about 1/2" stem and

	wipe fruits clean.
Sweet Corn:	Select well-filled ears with kernels that is milky and juicy with husks that are to remain, allow a short shank.
Table Onions:	Roots trimmed to 1/2 ", bulbs unpeeled, trim tops (green) to 3". Total Length 6-8"
Tomatoes:	Uniform size, shape and color. Fruits should be uniformly and free of cracks and blemishes with stems removed.
Watermelons:	Select fruit that are mature but not overripe. Leave 1" of stems on.
Winter Squash:	Select mature specimens where the rind resists pressure of the thumbnail. Fruits should be uniform in size, shape, color and free of defects. Leave stems attached to fruits.

AWARDS

Department / Division	1st	2nd	3rd
DEPARTMENT L - POTATOES AND VEGETABLES	\$6	\$4	\$2

L-01-Potatoes

Department	Division	Division Number	Class and Class Description
L-Potatoes and Vegetables	L-Potatoes	1	01 - Any Variety Potato (6 Tubers)

L-02-Summer Squash

L-Potatoes and Vegetables	L-Summer Squash	2	01 - Zucchini, 3 (6-8 inches long)
L-Potatoes and Vegetables	L-Summer Squash	2	02 - Any Other, Variety

L-02-Summer Squash

L-Potatoes and Vegetables	L-Winter Squash	3	01 - Any Variety, 1
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L-04-Pumpkins and Gourds

L-Potatoes and Vegetables	L-Pumpkins and Gourds	4	01 - Pumpkin, Any Variety
L-Potatoes and Vegetables	L-Pumpkins and Gourds	4	02 - Gourds, Dry, Best Collection (A previous year accepted)
L-Potatoes and Vegetables	L-Pumpkins and Gourds	4	03 - Gourds, fresh

L-05-Largest/Longest Vegetable

L-Potatoes and Vegetables	L-Largest/Longest Vegetable	5	01 - Largest Pumpkin (Measured Stem to Blossom)
L-Potatoes and Vegetables	L-Largest/Longest Vegetable	5	02 - Largest Tomato (Measured Stem to Blossom)
L-Potatoes and Vegetables	L-Largest/Longest Vegetable	5	03 - Largest Potato (Measured Stem to Blossom)
L-Potatoes and Vegetables	L-Largest/Longest Vegetable	5	04 - Largest Beet (Measured Stem to Blossom)
L-Potatoes and Vegetables	L-Largest/Longest Vegetable	5	05 - Largest Onion (Measured Stem to Blossom)
L-Potatoes and Vegetables	L-Largest/Longest Vegetable	5	06 - Largest Sunflower Head (Diameter)
L-Potatoes and Vegetables	L-Largest/Longest Vegetable	5	07 - Longest Zucchini Squash

L-06-Vegetables

L-Potatoes and Vegetables	L-Vegetables	6	01 - Beans, green or yellow in a pod, 8
L-Potatoes and Vegetables	L-Vegetables	6	02 - Beans, Pole, 8
L-Potatoes and Vegetables	L-Vegetables	6	03 - Cabbage, Any Variety, 1 Head
L-Potatoes and Vegetables	L-Vegetables	6	04 - Carrots, 5
L-Potatoes and Vegetables	L-Vegetables	6	05 - Cucumber, Slicing, 5
L-Potatoes and Vegetables	L-Vegetables	6	06 - Cucumber, pickling, 2-3", 12
L-Potatoes and Vegetables	L-Vegetables	6	07 - Cucumbers, not listed, 6
L-Potatoes and Vegetables	L-Vegetables	6	08 - Onions, Any Variety, 6
L-Potatoes and Vegetables	L-Vegetables	6	09 - Oriental Vegetables, Suitable Sample
L-Potatoes and Vegetables	L-Vegetables	6	10 - Pea Pods, edible, 8
L-Potatoes and Vegetables	L-Vegetables	6	11 - Peas in a Pod, 8

L-Potatoes and Vegetables	L-Vegetables	6	12 - Peppers, 6
L-Potatoes and Vegetables	L-Vegetables	6	13 - Tomatoes, cherry, one inch or smaller,20, stems off
L-Potatoes and Vegetables	L-Vegetables	6	14 - Tomatoes, any other, suitable sample
L-Potatoes and Vegetables	L-Vegetables	6	15 - Any other vegetable not listed, a suitable sample
L-Potatoes and Vegetables	L-Vegetables	6	16 - Rhubarb, 5