

**JULY 29 - AUGUST 2, 2026**

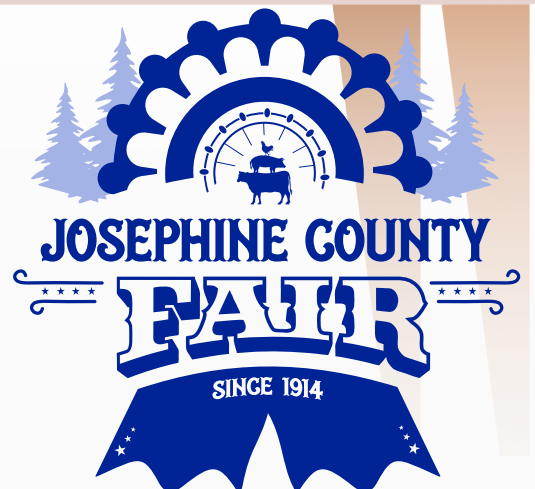
**FARM & GARDEN**



**JOSEPHINE COUNTY**

**FAIR**

**OFFICIAL EXHIBIT GUIDE**



# FARM & GARDEN

## IMPORTANT DATES

### ENTRY AND RELEASE SCHEDULE

#### Farm & Garden

#### Online Entry Deadline:

11:59 pm, Sunday, July 26

#### Deliver Competitive Entries:

Monday, July 27 - 4 pm to 7 pm

Tuesday, July 28 - 10am to 2pm

Enter through main gates, head down the Midway, and enter the Agriculture Building to your left after the Gazebo.

Bring a copy of your online registration receipt (see instructions this page).

#### Pick up entries:

Monday, August 3 - 9 am to 2 pm

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting entries.

**It is important that exhibitors read and be familiar with the General Rules as well as the Department Rules in this Handbook.**

## ONLINE REGISTRATION AND ENTRY INSTRUCTIONS

### ONLINE ENTRY OPENS APRIL 20, 2026

Read the complete rules, division descriptions, and entry information in the Handbook **BEFORE** going to Online Registration.

1. Then go to <https://josephine.fairwire.com/>
2. Click **Register**.
  - o Register using your First and Last Name and create a password (write password down).
  - o Fill in requested information, including email address. Fill in age only if under 18. Click **Continue**.
  - o Select **Department: Farm & Garden**
  - o Select a **Division** - example Fruits - Entrants 17 Years and Older
  - o Select a **Class** - example 05 - Crabapple, 5 Specimens
  - o Fill in all information for class(es) you are entering, including a brief **Description** if needed.
3. When all your information is complete, click **Add Entry to Cart** and follow instructions to check out. (NOTE: If you think you may want to modify your entries, you may save your current session and check out at a later session. Be sure to **Check Out before the closing date listed for your Department**.)
4. Fill in "yes" at the statement to agree to all the terms and conditions of entry as defined in this Handbook.
5. Click **Submit (entries are not submitted to the Fair Office until the check-out process is complete.)**
6. Please print and bring a copy of your detailed online entry receipt **with your entries** when you bring them to the Fair.

Please contact us with any questions.

### Josephine County Fairgrounds Office

541-476-3215 or email [fairgrounds@josephinecounty.gov](mailto:fairgrounds@josephinecounty.gov)

[www.josephinecountyfairgrounds.com](http://www.josephinecountyfairgrounds.com)

**Follow us on Facebook, Instagram!**

### Any Questions? Want to Volunteer?

Superintendent: Anne Byers

Phone#: (509) 539-8422

Email: [fairgrounds@josephinecounty.gov](mailto:fairgrounds@josephinecounty.gov)

# GENERAL RULES

(Non-Livestock)

1. All articles must be the handiwork of the exhibitor and not been previously exhibited at the Josephine County Fair.
2. Online entries must be submitted by the date indicated within each Department Handbook. Information must be accurate and complete, and no paper applications will be accepted. See Department Rules regarding whether walk-ins are accepted during intake days.
3. Entries must be delivered and removed during the scheduled times. Any exception shall be at the discretion of Josephine County Fair staff.
4. Entries will receive a claim check upon delivery. Exhibitor (or representative) must present claim check or valid Oregon ID when picking up entries.
5. Josephine County Fair staff or a judge may disqualify or transfer any exhibit which is not a true representation of the class in which it is entered, or if rules are not followed.
6. Judging is closed to the public unless otherwise noted. Every reasonable effort is made to secure highly qualified judges with expertise in their field.
7. Ribbons and/or prizes will be awarded as warranted. All judges' results are final. Results cannot be provided over the phone.
8. Josephine County Fair is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
9. Exhibitors shall indemnify Josephine County which shall include all authorities, boards, bureaus, commissions, divisions, departments, districts and offices of Josephine County and the individual members, employees and agents thereof in their official capacities, from and against all claims for damage to persons or property caused by them or their exhibits.
10. Josephine County Fair will take reasonable precautions to ensure safety of exhibits while on the fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to exhibits or exhibitors.
11. Exhibitors found in violation of rules, or to be in practices unethical or adverse to Josephine County Fair, shall be penalized by forfeiture of awards and/or privileges, and removed from the exhibit.
12. Items not picked up within 30 days of final return days of each department are forfeited by exhibitor.

The Josephine County Fair reserves the final and absolute right to interpret any and all terms, conditions, rules and regulations contained in any and all parts of Department Handbooks and to settle and determine all matters, questions or differences in regard thereto, or otherwise arising out of, connected with or incidental to the Josephine County Fair. Josephine County Fair further reserves the right to determine unforeseen matters not covered by General or Department Rules, and to withdraw award offerings in all Competitions should any emergency exist and circumstances demand.

# DEPARTMENT RULES

1. All General Rules Apply. Your submission indicates you have read and agree to abide by the General Rules and the Rules of this Department.
2. Entries must be grown, planted, tended, and harvested by exhibitor and should be mature but not overripe.
3. Entrants wishing to reclaim their entries after the Fair must mark an "X" on the back of their entry tag.
4. Entrants may submit up to two (2) entries in each class.
5. Complete online registration by deadlines. Online registration provides pre-printed entry tags on Intake Days.
6. On **Intake Day** please bring your online registration receipt and have your entries prepared for show before joining the line.
7. Unless otherwise noted, bring items in a disposable container, i.e. sturdy paper plate.
8. Judging will be based on quality, uniformity of size, shape and color rather than unusual size or oddity unless otherwise specified and judged on their own merit and not in competition with other entries.



## Medium Root Vegetables



**Beets:** Uniform in size and color. Smooth and free from side roots. Medium to small size preferred; 1 ½ to 2 inches in diameter. Tops trimmed to 1 - 3 inches, about 2 inches preferred. Trim tops evenly.

**Carrots:** Uniform in size, shape, and color. Smooth, fresh and clean. Typical of type. Tops trimmed to 1 ½ inches. Trim tops evenly and cut should be fresh. Avoid carrots with green discoloration at the top. Remove all side hair or hair roots. Trim taproots evenly.

**Potatoes:** Potato specimens should be uniform in size, shape, and color. Free from skin defects, insects or mechanical injury. Clean (do not scratch or remove skin). Typical of variety. Do not exhibit potatoes that are sunburned or greened.

**Sweet Potatoes:** Specimens should be uniform and free from disease, insects or mechanical damage. Specimens should be typical of variety. Diameter should not be less than 2 inches or more than 3 ½ inches. Length should be 2.5 to 3 times the diameter. Gently wash specimens to remove dirt. Remove all "hair" roots and do not trim the ends of the specimens.

## Large Vegetables

**Cabbage:** Head should be solid and dense. Remove only outer leaves that are diseased or damaged. Furthermore, allow one or two of the dark green "wrapper leaves" to remain on the head. Finally, the stem should be evenly trimmed at the base of the last leaves left on the head.

**Eggplant:** Fresh, not wilted or soft. Wipe with moist cloth. Uniform color, bright, deep and shiny. Also, must be heavy, firm and free from blemishes. Avoid bronze discoloration.

**Pumpkin:** Uniform in color and symmetrical in shape. Avoid pumpkins with a distinct flat side. Free from blemishes and dirt. Typical of variety. Trim stem evenly from 1-3 inches. Do not attempt to carry pumpkins by the stem.

**Summer Squash:** Specimens must be uniform in size, shape and color. Stems should be attached and trimmed ½ to 1 inch. Specimens should be immature and rind should not be tough or hard. Also, specimens 6 to 9 inches long are preferred. True to variety type and free from blemishes and dirt.

**Winter Squash:** Specimens should be uniform in size, shape and color. Stems should be trimmed ½ to 2 inches. Specimens should be mature and rind should be hard and firm. True to variety type and free from blemishes and dirt.



# Helpful Information for Vegetable & Fruit Exhibitors

- All entries must be in the proper degree of development suitable for marketing. Good condition is another important value. These two points constitute the main basis on which entries are judged.
- When more than one specimen is required for an entry, uniformity is important. Fruit should be as mature and nearly developed as possible.
- Display trays will be provided for vegetables and fruit. Berries should be displayed in pint baskets and as full as possible. Baskets will NOT be provided.
- To be eligible for awards in the “any other variety” category, fruit exhibits must be labeled as to variety.
- During the Fair, if produce shows signs of spoilage, it will be discarded.
- The Judge has the final say as to ribbons and awards.

## Small Vegetables

**Green Beans:** Uniform in size, shape, color and stage of maturity. Must be free of blemishes. Must snap easily when bent. No broken ends.

**Cherry Tomatoes:** Uniform in size, shape and nice cherry red color. Firm, free from cracks, disease, insects and mechanical injury. Leave stem attached. Finally, don't forget to exhibit with stem ends down.

## Medium Vegetables

**Cucumbers:** Firm specimens. No “ripe” cucumbers are acceptable in the slicing classes. Dark green color. Uniform length and size. Avoid pointed or uneven specimens. Specimens may be washed but do NOT wax or oil.

**Hot Peppers:** True to type. Color must be uniform and specimens not wilted. Trim stems  $\frac{1}{2}$  to  $\frac{1}{4}$  inch.

**Indian Corn:** Peel back all husks. Expose all kernels of corn.

**Sweet Corn:** Exhibit with husks pulled back to expose half the ear and trim the silk to 1”. Freshness is necessary. Well-filled kernels and filled to the top of the ear.

**Tomatoes:** Select for varietal type, size, color and maturity. Specimens should be fully ripe but firm, free from cracks, disease, insects and mechanical injury. Remove stem when exhibiting.



## Preparing Fruit Exhibits

**Apples and Pears:** Uniform, medium sized fruits with good color and shape. Avoid fruits with insect, disease or mechanical injuries. Handle with care since fruits bruise easily. Leave stems attached but clip the ends short enough so they cannot puncture other specimens in the display. Polish with dry cloth.

**Grapes:** Clusters should be uniform in size and color with fruits that are plump, fresh-looking, firm, compact and uniformly ripened. All grapes must be firmly attached to the stem. Avoid fruit with broken skin or show signs of insect, disease or mechanical damage. Deep color indicates good quality and sugar content. Preserve as much of the natural “bloom” as possible, rinse quickly with water to remove dust. Do not soak as the fruits may split from absorbing water. Damaged or shriveled fruit should be removed.

**Peaches:** Uniform, medium sized fruits with good color and typical shape. Ideal size should be 2 ½ to 3 ½ inches in diameter. Ground color (the under color) should be yellow. Avoid over-ripe or immature fruit and those with insect, disease or mechanical damage. Clean, but do not wash the fruit. Remove dust with soft brush. Handle with care as peaches bruise easily. Remove stems so they cannot puncture other specimens in the display.

**Raspberries, Blackberries and Other Bush Fruit:** Fruit uniform in ripeness, size and shape, with good color. Avoid over-ripe fruit and those with insect, disease or mechanical damage. Clean, but do not wash the fruit. Remove dust with soft brush.

**Strawberries:** Firm, fully ripe fruit that is uniform in size, shape and has good color. Avoid immature or overmature, injured or stemless fruit or fruit with insect or disease damage. Leave stems and “cap” attached to prevent moisture loss. Clean with a soft painter’s brush. Do not wash.

**Other Small Fruit and Berries:** Fruit that has good color and is uniform in ripeness, size and shape. Avoid over-ripe fruit and those with insect, disease or mechanical damage. Clean, but do not wash the fruit. Remove dust with a soft brush.



# DIVISIONS & CLASSES

## DIVISIONS

- |            |   |            |   |
|------------|---|------------|---|
| <b>811</b> | <b>Vegetables - Entrants 17 Years and Under</b> | <b>817</b> | <b>Big and Tall - Entrants 17 Years and Younger</b> |
| <b>812</b> | <b>Vegetables - Entrants 18 Years and Older</b> | <b>818</b> | <b>Big and Tall - Entrants 18 Years and Older</b>   |
| <b>813</b> | <b>Fruits - Entrants 17 Years and Under</b>     | <b>819</b> | <b>Garden Basket</b>                                |
| <b>814</b> | <b>Fruits - Entrants 18 Years and Older</b>     | <b>820</b> | <b>Scarecrow Contest</b>                            |
| <b>815</b> | <b>Nuts - Entrants 17 Years and Under</b>       | <b>821</b> | <b>Potato Pageant</b>                               |
| <b>816</b> | <b>Nuts - Entrants 18 Years and Older</b>       | <b>822</b> | <b>Best Dressed Ret Rock</b>                        |

## 811 – 812 Vegetables

- 1 Beans, Green Snap, 5 Pods
- 2 Beans, Yellow, 5 Pods
- 3 Beans, Oregon Giant, 5 Pods
- 4 Beans, Horticultural or Brightly Colored, 5 Pods
- 5 Beans, Dried, Any Variety, Pint Glass (Container NOT Provided)
- 6 Beets, Round Type, 5 Specimens, 1-3 Inch Tops
- 7 Cabbage, White, 1 Specimen
- 8 Cabbage, Red, 1 Specimen
- 9 Carrots, Long Type, 5 Specimens, 1-3 Inch Tops
- 10 Carrots, Short Type, 5 Specimens, 1-3 Inch Tops
- 11 Corn, Sweet, 2 Ears, Trim Silk To 1 Inch to Expose Half the Ear
- 12 Corn, Indian, 2 Ears, Peel Back All Husks, Expose All Corn
- 13 Cucumber, Lemon, 2 Specimens
- 14 Cucumber, Slicing, 2 Specimens
- 15 Cucumber, Burpless, Hybrid. 2 Specimens
- 16 Cucumber, Pickling, 5 Specimens 4 Inches and Under
- 17 Cucumber, Pickling, 2 Specimens, Over 4 Inches
- 18 Cucumber, Armenian, 1 Specimen
- 19 Dill, 5 Seed Heads with Stems
- 20 Eggplant, Oval Type, 1 Specimen
- 21 Eggplant, Elongated Type, 1 Specimen
- 22 Garlic, Elephant, 1 Specimen
- 23 Garlic, Regular Bulbs, 2 Specimens
- 24 Grains
- 25 Gourd, Ornamental Variety, 1 Specimen Large
- 26 Gourd, Ornamental Variety, 2 Specimens Small
- 27 Herbs, any 3 Varieties in Water (Container NOT Provided)
- 28 Melon, Honeydew, 1 Specimen
- 29 Melon, Cantaloupe, 1 Specimen
- 30 Melon, Other Muskmelon Varieties, 1 Specimen
- 31 Onions, Bulb, Red, 3 Specimens
- 32 Onions, Bulb, Yellow, 3 Specimens
- 33 Onions, Bulb, White, 3 Specimens
- 34 Onions, Sweet Varieties (Walla Walla or Vidalia), 3 Specimens

- 35 Onions, Green, 5 Specimens (1 Bunch)
- 36 Okra, 5 Specimens
- 37 Parsley, 5 Specimens in Water (Container NOT Provided)
- 38 Pepper, Bell, 2 Specimens, Green
- 39 Pepper, Bell, 2 Specimens, Other Than Green
- 40 Pepper, Jalapeno, Sweet, 5 Specimens
- 41 Pepper, Sweet Banana, 5 Specimens
- 42 Pepper, Other Varieties, Sweet, 5 Specimens (Specify Variety on Entry Submission)
- 43 Pepper, Anaheim, Hot, 5 Specimens
- 44 Pepper, Hungarian Wax, Hot, 5 Specimens
- 45 Pepper, Jalapeno, Hot, 5 Specimens
- 46 Pepper, Red, Hot, 5 Specimens (Specify Variety on Entry Submission)
- 47 Pepper, Other Varieties, Hot, 5 Specimens
- 48 Pepper, Best Pot (Still Growing)
- 49 Potatoes, Long Type, White, 5 Specimens
- 50 Potatoes, Round Type, White, 5 Specimens
- 51 Potatoes, Round Type, Red, 5 Specimens
- 52 Potatoes, Other Varieties, 5 Specimens
- 53 Pumpkin, Pie Type, 1 Specimen
- 54 Pumpkin, Small Type (Other Than Pie), 1 Specimen
- 55 Rhubarb, 5 Stalks
- 56 Shallots, 5 Specimens
- 57 Squash, Scallop or White Type, 2 Specimens
- 58 Squash, Yellow, Crookneck, 2 Specimens
- 59 Squash, Yellow Straight Neck, 2 Specimens
- 60 Squash, Zucchini and Zucchini Hybrids, Green, 8 Inches and Under, 2 Specimens
- 61 Squash, Zucchini and Zucchini Hybrids, Yellow, 8 Inches and Under, 2 Specimens
- 62 Squash, Buttercup, 1 Specimen
- 63 Squash, Table Queen (Acorn Type), 1 Specimen
- 64 Squash, Butternut, 1 Specimen
- 65 Squash, Delicata, 1 Specimen
- 66 Squash, Hubbard, Any Variety, 1 Specimen
- 67 Squash, Banana Type, 1 Specimen
- 68 Squash, Other Variety, 1 Specimen
- 69 Tomatillos, 5 Specimens, Husks Removed
- 70 Tomatoes, Red, Large Slicing Type, Over 5 Inches Diameter, Remove Stems, 3 Specimens
- 71 Tomatoes, Red, Small Slicing Type, Under 5 Inches Diameter, Remove Stems, 3 Specimens
- 72 Tomatoes, Cherry, Red Variety, Stems Attached, 5 Specimens
- 73 Tomatoes, Cherry, Other Than Red, Stems Attached, 5 Specimens
- 74 Tomatoes, Green, Slicing Type, Remove Stems, 3 Specimens
- 75 Tomatoes, Novelty Type (Incl. Yellow Pear, Yellow Plum), Stems Attached, 5 Specimens
- 76 Tomatoes, Paste, Remove Stems, 5 Specimens
- 77 Tomatoes, Heirloom Variety, Stems Attached, 2 Specimens
- 78 Watermelon, Large Type, 1 Specimen
- 79 Watermelon, Small Type, 1 Specimen
- 80 Vegetable Oddity (Shape, Size Etc.)
- 81 Other Than Listed

### **813 – 814 Fruits**

- 1 Apples, Early, Any Variety, 5 Specimens
- 2 Apples, Winter, Any Variety, 5 Specimens
- 3 Blackberries, Any Variety, 1 Pint (Berry Basket NOT Provided)
- 4 Blueberries, Any Variety, 1 Pint (Berry Basket NOT Provided)
- 5 Crabapple, 5 Specimens
- 6 Grapes, Table, Green Variety, 2 Bunches
- 7 Grapes, Table, Red Variety, 2 Bunches
- 8 Grapes, Table, Black Variety, 2 Bunches
- 9 Grapes, Wine, Any Variety, 2 Bunches
- 10 Peaches, Any Variety, 5 Specimens (Specify Variety on Entry Submission)
- 11 Pears, Any Variety Other Than Asian, 5 Specimens (Specify Variety on Entry Submission)
- 12 Pears, Asian, 5 Specimens
- 13 Plums, Prunes, Any Variety, 12 Specimens
- 14 Raspberries, Any Variety, 1 Pint, (Berry Basket NOT Provided)
- 15 Strawberries, Any Variety, 1 Pint, (Berry Basket NOT Provided)
- 16 Other Than Listed

### **815 – 816 Nuts**

- 1 Walnuts, any variety, unshelled, 20 nuts.
- 2 Walnuts, any variety, shelled, in a 1-pint glass jar (Jar NOT provided)
- 3 Filberts, any variety, unshelled, 20 nuts.
- 4 Filberts, any variety, shelled, in a 1-pint glass jar (Jar NOT provided)
- 5 Almonds, any variety, unshelled, 20 nuts.
- 6 Almonds, any variety, shelled, in a 1-pint glass jar (Jar NOT provided)

### **817 – 818 Big & Tall**

- 1 Cabbage, heaviest head
- 2 Corn, field, tallest stalk
- 3 Corn, sweet, tallest stalk
- 4 Onion, heaviest bulb
- 5 Pumpkin, heaviest
- 6 Squash, zucchini, heaviest
- 7 Squash, Zucchini, Longest
- 8 Sunflower, tallest stalk (root removed)
- 9 Sunflower, largest head (diameter)
- 10 Tomato, heaviest
- 11 Any other vegetable or fruit that is too big to miss.

### **819 Garden Basket**

Must be all grown by the entrant and displayed within a container that can be carried.

Container weight limited to no more than 20 pounds.

- 1 A Collection of vegetables/fruits/nuts, with or without flowers.

# Scarecrow Patch Competition



**No Entry Fee!**



**3 Entry Categories**

- 1. Family or Group of Friends**
- 2. Organization/Non-Profit, Sports Team or School**
- 3. Business**

**Judging Criteria: Creativity, Originality, Construction Quality & Overall Impression**

**You may have more than one scarecrow in your entry. All scarecrows must be family friendly and appropriate for all audiences. Scarecrows must be handmade. No electrical components permitted unless they are battery operated.**

# JOSEPHINE COUNTY FAIR POTATO PAGEANT



## Categories:

- **Most Creative**
- **Funniest**
- **Best Use of Materials**
- **Most Original**



**No Entry Fee!**

**Age Divisions:**

**Youth 8 Years & Under**

**Youth 9 Years – 17 Years**

**Adults 18 Years & Over**

# **Grab a spud and unleash your creativity in the Josephine County Fair's Potato Pageant!**

**Transform your potato into a design using paint, craft supplies and decorations. Perhaps you want to display your potato in a themed scene. Examples can range from whimsical space creatures such as an alien potato with antennae and googly eyes or a spooky monster. Do you want to bring characters from your favorite books, movies or cartoons to life? How about venturing into the amazing world of superheroes? Are you a fan of pets, wild animals or maybe mythical unicorns? Your potato can be a "Fashionista" when you utilize fabric scraps, sequins, ribbons and tiny accessories. Use your artistic skills to portray yourself and design a "Mini-Me". How about showing your team spirit by creating a "Sporty Spud" with team colors?**

**The possibilities for themes are endless. Who knew that with a little imagination, you could turn an ordinary vegetable into a work of art? Gather your paints, markers and craft supplies and let your creativity run wild!**

## **Happy Decorating!**



# **Best Dressed Pet Rock of the Josephine County Fair**



**No Entry Fee!**

**Categories:**

**Youth 8 Years & Under**

**Youth 9 Years - 17 Years**

**Adults 18 Years & Over**

**A pet rock doesn't need food, water, or house training and is more than willing to wear whatever you can create! It is pre-trained to sit and stay. You can even display your pet rock in a cute scene on a white paper plate. Be sure to interview your pet rock so everyone can get to know it.**

**Decoration Ideas Can Include:**

**Googly eyes**

**Pom Poms**

**Pipe cleaners**

**Moss**

**Yarn**

**Artificial flowers**

**Stickers**

**Glitter**

**Feathers**

**Buttons**

**Ribbon**

**Fabric Paint**

# MEET MY PET ROCK

- **My Pet Rock's name is**\_\_\_\_\_.
- **Its nickname**\_\_\_\_\_.
- **Favorite hobbies**\_\_\_\_\_.
- **Favorite place to hang out**\_\_\_\_\_.
- **Favorite foods**\_\_\_\_\_.
- **Please do not ever feed it**\_\_\_\_\_.

