

FAIR

Open Class Agriculture

August 8 – August 17, 2024



OPEN CLASS SHOW SPONSOR

Open Class Agriculture - Dept. 1

Superintendent Laura Zollner

Personal Phone Number: 360-384-1301

Register online through July 24th

To place an online entry click here: http://nwwafair.fairwire.com/

If you cannot enter online, you may still enter your items at entry drop off.

Entries are brought to the Farm Pavilion on Wednesday August 7th from 2 pm to 6:30 pm. Entries can be taken into the Farm Pavilion through gate #1 the Main Gate. Please do not drive onto the Fairgrounds there is parking outside gate 1.

Entries and ribbons should be picked up on the Sunday following the fair from 12 pm to 2 pm in the Farm Pavilion.

Open Agriculture Guidelines:

- 1. Exhibitors may enter only one entry per class.
- 2. Entering online still requires you to bring your items in on the day and time specified. Online entries do not guarantee a spot if the department is full when you arrive.
- 3. Arrangements can be made with the Superintendent to come in as needed to freshen up exhibits. Bringing in replacement items does not give free gate admission.
- 4. The Superintendent reserves the right to remove or rearrange the exhibits.
- 5. No entry fees are required, and no free admission will be issued to the Exhibitor.
- After Sunday release times Security will no longer be available and entries may be tossed or moved.
- 7. Best of show ribbon will be awarded to the exhibitor awarded the most blue ribbons.
- 8. Only fruits and vegetables of marketable quality will be considered. Uniform size and maturity of fruits and vegetables is important.
- 9. Each class has the possibility of a 1st, 2nd or 3rd placing only EXCEPT for the Veggie Critters Class.

Directions for selecting and preparing entries for Fair exhibition:

Root Vegetables: Leave tops 2 inches long on crops such as carrots, beets, parsnips, turnips, and onions.

<u>Beans</u>: Tender and without strings. Uniformity is important. No overly mature or noticeable bulges due to enclosed beans. Leave ½" stem.

Berries: Uniform size and maturity is important, 1 pint.

<u>Cabbage</u>: When peeling, leave one set of leaves that will be removed in preparing the cabbage for the table.

<u>Carrots</u>: Smoothness and genuine carrot color usually accompany good quality. Let dry and brush with soft brush. Leave tops 2" long.

Corn: Cut butts straight, leaving full silk and full ears. Do not remove husk.

Cucumbers: Use knife when picking. Leave 1/2-inch stem.

<u>Green Onions:</u> Do not trim tops and leave roots.

Herb: Small bunch expect where noted.

Onions & Garlic: Remove to 1 sheath (may be dried skin), leave roots attached. Leave tops 2 inches long.

Peppers: Exhibit green or red only.

Potatoes: Good, average commercial size. Dig, let dry, brush with a soft brush.

Pumpkin & Squash: Leave stem on.

Zucchini: shell should be penetrable by thumbnail.

Sunflowers: Heads only, the main object should be the seeds.

Tomatoes: Green stems should not be removed. Use scissors.

Kohlrabi: Clip tops 1 inch above bulbs, leave 1 inch of stem. Use pruning shears for trimming.

Department 01A - ADULT Department 01B - JUNIOR - 11-18 years of Age Department 01C - YOUTH - 10 years and Under

Be sure to bring in the correct number of items required for all classes below.

DIVISION A - POTATOES

PREMIUMS: Blue \$4.00 Red \$3.00 White\$2.50

CLASS NUMBER

1. Klondike Gold – 5	6. Red varieties – 5
2. Long Russet, Norgold, Nooksack – 5	7. Round White – 5
3. Long White – 5	8. Yellow varieties – 5
4. Netted Gem or Russet Burbank – 5	9. Fingerling – 5
5. Purple varieties – 5	10. Any other - 5

DIVISION B - ROOT VEGETABLES

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER

1. Jerusalem Artichoke – 3	10. Onions, white - 3
2. Beets, table – 6	11. Onions, yellow – 3
3. Carrots, table – 6	12. Parsnips – 3
4. Garlic, braid, 8 or more bulbs – 1	13. Radishes – 3
5. Garlic, bulbs – 6	14. Rutabagas – 3
6. Leeks – 6	15. Shallots – 3
7. Mushrooms – 6	16. Turnips – 3
8. Onions, green – 6	17. Other root vegetables – 3
9. Onions, red – 3	18. Root vegetable oddities - 1

DIVISION C – VEGETABLES

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER	
1. Artichoke – 1	33. Pumpkin, largest - 1
2. Beans, Blue Lake – 10	34. Pumpkin, mini – 2
3. Beans, Fava – 10	35. Pumpkin, stock - 1
4. Beans, Kentucky Wonder – 10	36. Rhubarb, stalks - 4
5. Beans, Scarlet Runner – 10	37. Spinach, plants - 4
6. Beans, French – 10	38. Squash, Acorn - 2
7. Beans, Wax – 10	39. Squash, Banana - 2
8. Beans, other varieties – 10	40. Squash, Buttercup - 2
9. Beans, dry shell, pint – 1	41. Squash, Butternut - 2
10. Beans, mixed dry, pint – 1	42. Squash, Crookneck - 2
11. Broccoli, complete heads – 1	43. Squash, Italian Zucchini, green - 2
12. Cabbage, largest head – 1	44. Squash, Italian Zucchini, yellow - 2
13. Cabbage, green – 1	45. Squash, Marblehead - 2
14. Cabbage, red – 1	46. Squash, Table Queen - 2
15. Cauliflower – 1	47. Squash, Sweetmeat - 2
16. Cauliflower, largest head – 1	48. Squash, White Scallop - 2
17. Celery, bunch – 1	49. Squash, Yellow Scallop - 1
18. Chard, whole plants – 1	50. Squash, largest - 1
19. Corn, pop, ears – 4	51. Squash, any other variety - 2
20. Corn, sweet, ears - 4	52.Tomatillo - 6
21. Tallest Corn Stalk - 1	53.Tomatoes, green - 3
22. Cucumbers, pickling – 6	54.Tomatoes, red - 3
23. Cucumbers, slicing – 3	55. Tomatoes, heirloom – 3
24. Kale, whole plants – 2	56. Tomatoes, cherry, green - 6
25. Kohlrabi – 3	57. Tomatoes, cherry, red - 6
26. Lettuce, head – 1	58. Tomatoes, cherry, yellow - 6
27. Lettuce, leaf-whole plant no roots – 1	59. Tomatoes, ground cherry – 6
28. Peas – 10	60. Tomatoes, pear – 6
29. Peas, edible pod – 10	61. Tomatoes, plum – 6
30. Peppers, sweet – 3	62. Tomatoes, any other variety - 6
31. Peppers, hot – 3	63. Vegetables, any other not listed - 2
32. Peppers, other – 3	64. Vegetable Oddities - 1

DIVISION D - SHEAF GRAINS, FORAGE PLANTS

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER

1. Barley, stem with ear – 6	5. Grass, stem with ear - 6
2. Oats, stem with ear – 6	6. Sunflower, heads only - 1
3. Rye, stem with ear – 6	7. Any other forage - 6
4. Wheat, stem with ear – 6	

DIVISION E - HERBS

One small bunch except where noted.

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER

1. Basil	13. Parsley
2. Chamomile	14. Peppermint
3. Chives	15. Rosemary
4. Coriander/Cilantro	16. Sage
5. Dill, stalks, 18-24 inches tall – 3	17. Savory
6. Feverfew	18. Spearmint
7. Fennel	19. Stevia
8. French Lavender	20. Tarragon
9. English Lavender	21. Thyme
10. Lemon Balm	22. Any other herb
11. Marjoram	23. Any other mint
12. Oregano	24. Any other medicinal

DIVISION F - APPLES

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER

1. Akane – 5	6. King - 5
2. Crabapple – 5	7. Transparent, yellow - 5
3. Delicious, golden – 5	8.Honey crisp - 5
4. Gravenstein – 5	9. Any other variety - 5
5. Jonagold - 5	

DIVISION G - PEARS

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER

1. Asian – 5	4. D'Anjou - 5
2. Bartlett – 5	5. Flemish Beauty - 5
3. Bosc – 5	6. Any other variety - 5

DIVISION H - OTHER FRUITS & BERRIES

Berries – 1 pint

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER

1. Apricots – 6	8. Peaches - 6
2. Blackberries	9. Plums - 6
3. Blueberries	10. Plums, Italian - 6
4. Boysenberries	11. Raspberries
5. Grapes, bunch – 3	12. Strawberries
6. Loganberries	13. Any other small fruit, pint - 1
7. Melon – 1	14. Other stone fruit - 6

DIVISION I - NUTS (HUSKED) 2022 CROP

Nuts – 1 pint

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00

CLASS NUMBER

1. Almonds	6. Filbert, Nooksack
2. Chestnuts	7. Walnut, Black
3. Filbert, Barcelona	8. Walnut, English
4. Filbert, Duchilly	9. Any other variety
5. Filbert, Hall's giant	10. Best Nut Exhibit

DIVISION J - HONEY

- Limit one entry per class per exhibitor.
- All entries must be the product of the entrant's apiary and must have been produced within 12 months prior to show
- Exhibited honey shall be clear, have appropriate viscosity, moisture content, sugar content, density, be free from foreign material, smoke, and/or fermentation.
- Identifying labels attached to entries are forbidden.
- All liquid honey shall not exceed 18.6% moisture.
- Two jars or containers of honey per entry, unless otherwise noted.
- Classes 1-4, Liquid honey should be entered in two 16 oz Queenline glass style jars with white metal lids.
- Class 5, Creamed honey should be entered in two 16 oz (pint) clear wide mouth glass jars.
- Class 6, Chunk comb honey should cut to size and in two 16 oz (pint) clear wide mouth glass jars.
- Class 7, Novelty jar judged on 50% honey quality and 50% presentation.
- Class 8, Beeswax one pound, in any one geometric shaped block, wrapped in only one layer of clear plastic wrap.
- Class 9, Cut comb honey should be 2 samples in clear plastic clamshell box style containers 4 inches by 4 inches. Clamshell containers can be purchased from Beeline Apiaries sku CCECH.
- Classes 10-11, wood or plastic frame, wrapped in a single layer plastic or in a large Ziploc bag. Frame may be hung on a handmade stand or handed in hanging inside a box.
- Contact Susan at 818-259-9059 with any honey questions or for help getting correct jars or containers.
- Judges Manual is available on Mt. Baker Beekeepers Association website under <u>Resources</u> for instructions on entries.

PREMIUMS: Blue \$3.00 Red \$2.50 White \$2.00 CLASS NUMBERS

1. White, 2 jars	7. Novelty Honey Jar, 1 jar
2. Light, Amber, 2 jars	8. Beeswax, 1 pound
3. Amber, 2 jars	9. Cut Comb Honey, 2 containers
4. Dark Amber, 2 jars	10. Honey Extracting, frame
5. Creamed Honey, 2 jars	11. Heaviest Frame, frame
6. Chunk Honey, 2 jars	

PREMIUMS: Blue \$12.50 Red \$10.00 White \$7.50

CLASS NUMBER

- 12. Hive Gadget or Tool Exhibit judged on originality, presentation, and neatness.
- Educational Exhibit judged on educational value and quality of display.

VEGETABLE CRITTERS

DIVISION K - VEGETABLE CRITTERS

Open to youth exhibitors age 15 and under Sponsored by the Mt. Baker Garden Club

PREMIUMS: Blue \$4.00 Red \$3.00 White \$2.00

CLASS NUMBER

1. Vegetable Critter