

SWEETWATER COUNTY FAIR

GENERAL INFORMATION RULES AND REGULATIONS

Every exhibitor, concessionaire, employee, or other person having business on the grounds must observe the rules and regulations formulated by the Fair Board or its authorized officials. The Fair Board reserves the right to determine rules and regulations and their interpretation and make the final decision as it relates to any and all conflicts as it relates to same.

Entry of Exhibits

Competition is open to Sweetwater, Daggett, and Moffat Counties, unless otherwise stated. For the convenience of our exhibitors, on-line registration is available at www.sweetwaterevents.com. Participants can enter online or at a computer terminal located at Sweetwater Events Complex.

On-line registration on-site; however, if you have many exhibits, it is advisable to enter online prior to bringing your exhibits. Entry tags will be printed at the Sweetwater Events Complex.

Exhibits will be accepted in the main Exhibit hall Saturday, July 31, from 1:00 p.m. to 5:00 p.m. and Sunday, August 1, from 9:00 a.m. to 7:00 p.m.

Judging will take place Monday, August 2. Exhibitors can take their exhibits home from 9:00 a.m. to 2:00 p.m. Sunday, August 8. No exception! The Fair is unable to assume responsibility for left exhibits.

Exhibits must be made in the name of the bona fide owner at the time of entry; if articles which are the product of manual, mechanical or artistic skill may be entered by the maker, inventor, manufacturer, artist or dealer. An entry made otherwise for the purpose of perpetrating a fraud will be removed from competition. If exhibits are determined to be placed in the wrong department the exhibit may be transferred to the proper department at the discretion of the department Supervisor. Because of the large number of entries and the limited space available, the Supervisors of each department may select those works which will be displayed. Supervisor has discretion not to accept works which, are in poor taste or objectionable to public viewing.

Exhibit Hall

Open to the public, August 3 from 2 p.m. to 9 p.m., then from August 4-7 from 10:30 a.m. to 9 p.m.

Security

Security service will be provided in the exhibit hall daily. Responsibility for loss, damage or injury to livestock or person or other property belonging to any individual while said property is being exhibited or used in connection with the Fair is the responsibility of the Exhibitor. Every precaution will be taken for the safety of all entries. The Fair shall not accept or be held responsible for the safe return of any exhibit to its owners, although due care and caution will be exercised to prevent all loss and damage. Exhibitors are encouraged to have insurance in place if needed.

Judging

Exhibitors are not allowed in their departments during judging time. Standards for awarding prizes prevent judges from awarding prizes to exhibits that do not meet acceptable standards within the various categories to be judged. Absence of competition will not be accepted as justification for awarding prizes within any class. Interference with judging or the judging process by any exhibitor or agent of any exhibitor may result in the removal of the exhibitor's exhibits. Decisions of the Judges are final.

Open Class Payment of Premiums

Premium money will be paid in cash upon presenting proper identification at the information desk window located at the EXHIBIT HALL. Premium payouts will follow the below schedule:

Friday, 4:00 pm to 9:00 pm

Saturday, 12 noon to 9:00 pm

Sunday, 9:00 am to 2:00 pm.

Please pick up premium money at the fair as money will not be sent out after the fair. **The deadline for claiming premiums is August 8, 2021.** All premiums not picked up by the deadline will be forfeited.

Premiums amounts offered by the Fair cannot be changed nor will extra premiums be awarded by the Board. In the event there is no competition in a class or lot, the judge shall determine what classification the entry would be able to make in the face of competition, prize money and ribbon to be awarded.

Awards

Open class exhibits will be placed as First, Second or Third unless otherwise specified. Only First and Second Place winners in each class will be eligible to compete in Championship classes. Only Grand Champion and Reserve champion ribbons will be awarded. No cash awards will be awarded in classes unless specified in the premium list. No Grand Champion or Reserve Champion rosettes or trophies will be awarded in divisions unless there are three or more entries in each class.

Trophies will be given out to qualified winners only. Color of Awards will be as follows:

Grand Champion	Purple Rosette
Reserve Grand Champion	Lavender Rosette
First Place	Blue Ribbon
Second Place	Red Ribbon
Third Place	White Ribbon

Protests

Should a conflict arise; exhibitors can submit an official protest to the Events Complex staff. All protests shall be in writing detailing the complaint. Events Complex staff will meet with the supervisor and judge for review of the protest and make a determination. That decision will be final.

Fair Store

RV spaces, horse stalls and admission tickets may be purchased online at www.sweetwaterevents.com. The fair store opens at 8 a.m. on May 1st and RV spaces & stalls are assigned in the order received.

A Word to Our Patrons

The Sweetwater County Fair is grateful for the cooperation and participation which is regularly received from the many friends throughout this area. Your suggestions for the betterment of our Fair will always be given careful consideration. We sincerely appreciate your patronage, and we will do our best to always deserve it.

ADVERTISING

DISTRIBUTION OF HANDBILLS OR OTHER ADVERTISING BY INDIVIDUAL OR ORGANIZATION IS STRICTLY PROHIBITED ON FAIRGROUND PROPERTY. TACKING OR POSTING OF ADVERTISING BILLS, CARDS, ETC. WILL NOT BE PERMITTED ON ANY BUILDINGS, POWER POLES, CARS OR ELSEWHERE. EXHIBITORS MAY ADVERTISE AND DISTRIBUTE FROM THEIR BOOTH OR EXHIBIT SPACE ONLY. ANYONE VIOLATING THIS WILL BE BILLED FOR ADVERTISING OR REMOVED FROM THE FAIRGROUNDS PROPERTY.

Field Crops, Fruits & Honey, Vegetables

Supervisor – Ginny Koshar

Best of Show	Big Show Jacket	
Grand Champion Field Crop Entry	Trophy & Rosette	\$10
Reserve Champion Field Crop Entry	Rosette	\$5
Grand Champion Fruit & Honey Entry	Trophy & Rosette	\$10
Reserve Champion Fruit & Honey Entry	Rosette	\$5
Grand Champion Vegetable Entry	Trophy & Rosette	\$10
Reserve Champion Vegetable Entry	Rosette	\$5
Grand Champion Largest Specimen	Rosette	\$10
Reserve Champion Largest Specimen	Rosette	\$5
Grand Champion Novelty	Rosette	\$10
Reserve Champion Novelty	Rosette	\$5
Grand Champion Specialty Innovation	Rosette	\$10
Reserve Champion Specialty Innovation	Rosette	\$5
Grand Champion Vegetable Doll	Rosette	\$10
Reserve Champion Vegetable Doll	Rosette	\$5
Grand Champion Scarecrow	Rosette	\$10
Reserve Champion Scarecrow	Rosette	\$5
Sweepstakes Award – Forage Crops in Sheaf for Hay		\$10
Sweepstakes Award – Forage Crops in Sheaf for Seed		\$10
Sweepstakes Award – Legume Seeds		\$10
Sweepstakes Award – Sheaf Grains		\$10
Sweepstakes Award – Threshed Grains		\$10
Sweepstakes Award – Apples		\$10
Sweepstakes Award – Apricots		\$10
Sweepstakes Award – Berries		\$10
Sweepstakes Award – Cherries		\$10
Sweepstakes Award – Grapes		\$10
Sweepstakes Award – Honey		\$10
Sweepstakes Award – Nectarines		\$10
Sweepstakes Award – Peaches		\$10
Sweepstakes Award – Pears		\$10
Sweepstakes Award – Plums		\$10
Sweepstakes Award – Beans & Peas		\$10
Sweepstakes Award – Bulb Crops		\$10
Sweepstakes Award – Cole Crops		\$10
Sweepstakes Award – Corn & Okra		\$10
Sweepstakes Award – Cucurbits		\$10
Sweepstakes Award – Greens or Pot Herbs		\$10
Sweepstakes Award – Aromatic Herbs		\$10
Sweepstakes Award – Fresh Herbs		\$10
Sweepstakes Award – Onions & Potatoes		\$10
Sweepstakes Award – Perennial Crops		\$10
Sweepstakes Award – Root Crops		\$10
Sweepstakes Award – Salad Crops		\$10
Sweepstakes Award – Solanaceous Fruits		\$10

SPECIAL RULES

Miscellaneous

1. All products must have been grown within the state by the exhibitor in the current year.
2. Commercially manufactured products are not eligible for competition, except where specified.
3. All exhibits become property of the Sweetwater County Fair to be used for education, advertising, promotional and charitable purposes. IF THE EXHIBITS ARE TO BE RECLAIMED AT THE CLOSE OF FAIR, PRIOR ARRANGEMENTS MUST BE MADE WITH THE SUPERVISOR.

General

All competition in this department will be open to both irrigated and non-irrigated products of Sweetwater, Daggett & Moffat Counties. All exhibits must be the product of the current crop year except cereals, which must be the product of the last crop year. All exhibits must have been grown on the farm or home of the person exhibiting. Note carefully size, measure and number requirement. We find it impossible to give ribbons for items not listed in this book.

Plates

The Sweetwater County Fair will furnish plates, bowls and plastic bags for exhibits. See page class descriptions for number of specimens per plate.

Preparing Fruits for Exhibition

Apples and pears should be clean and free from spray residue; they may be polished. Apples to be exhibited on plates and trays should be picked with stems on. Peaches may be brushed or wiped to remove fuzz. Grapes may be trimmed and defective berries removed. Stems should be kept intact.

All specimens must be of the same maturity, color, size and shape, and all specimens must be of the same variety unless the exhibit class description specifically states otherwise. Specimens should be free from blemishes, which include freedom from injury caused by insects, bruises, cuts, wind or from any other cause. Each specimen should be mature, not over-mature, perhaps a little on the green side.

Preparing Vegetables for Exhibition

The following information has been compiled which to aid exhibitors in preparing vegetables for exhibits.

Beets - Color and tenderness are desirable qualities in beets. Over-size should be avoided. As a rule, beets from 2 to 2 ½ inches in diameter are best. Beets showing white streaks should be avoided. They should be smooth, without side roots or cracks. Be sure that 2 inches of leaf stalk is left on.

Beans - Green - Snap beans should be under, rather than over mature. Long straight specimens the same length and color should be selected. Avoid stringiness. The pods should be free from rust spots, dirt and insect blemishes. The end of bean should not be broken off when picking it. The seeds in the pod should appear to be one-fourth to one-half grown. Leave one-fourth to one-half inch stem.

Broccoli - Cut stem before the first whorl of leaves. The length of the stem should not be over 5 inches. Heads should be compact, dark green (avoid yellowing), and free from decay, worm or damage caused by wilting or injury.

Cabbage - Type is very important. Leaves should not be peeled too closely. The heads should be firm, heavy in proportion to size, not withered or soft, free from damage, freezing, disease or injury, and the midribs should not be large, as that would indicate coarseness. Stems should be cut off.

Carrots - Avoid oversize. Type is important. Quality is best in medium-size specimens. Color is very important. A deep orange carrot as nearly coreless as possible shows to good advantage. Greenish or

pale yellow specimens and irregular and coarse specimens should be avoided. Carrots should appear fresh, crisp, firm, smooth, clean and free from sunburn, side motts, cracks or other damage. 2" tops.

Cauliflower - The heads should be pure white, solid, uniform, smooth, and close flowered. The heads should not show leaves. There should be no over mature or ricy specimens. The side leaves should be trimmed about 2 inches above the center of the head. Cut stems allowing 4 to 6 leaves to remain.

Leaves should be free from damage and discoloration. Avoid exposing head to strong light.

Cucumbers for Pickles - Avoid oversize and extremities of immaturity and over-ripeness. Immature specimens are too spiny. Over ripe ones may turn white or yellow. Cucumbers should run from 2 to 4 inches in size and should not be washed. Type and color are very important. Do not mix types.

Cucumbers for Slicing - Straight, firm, crisp and fresh. Colors should be green and white, not yellow. Avoid mature seed. A small seed cavity is desirable. Cucumbers may be washed.

Garlic - Do not remove the outer dried covering. Keep clumped in bunches.

Kohlrabi - Remove roots just below ball. Leave 4 to 6 upper leaves trimmed. Kohlrabi should not be hard, woody, or pithy; it should be from 3 to 4 inches in diameter. The skin should be easily penetrated by thumbnail. Clean but do not wash.

Onions - Must be thoroughly ripened with necks dry. Uniformity and maturity are of particular importance. Type is important. Avoid large sizes. Should be clean, smooth, and not peeled so as to be slick. The loose wrapper skins should not be removed. Onion must be solid and there must be no splits or doubles. Neck should be small. Onions should be free from damage caused by dirt, moisture, sunburn, disease, insects or other injury. Twist tops instead of cutting.

Parsley - Trim stems, no roots. Bunch together for best display using a 4 - 6-inch stem.

Parsnips - Should be small in diameter and of great length. Free from rust and side roots. Parsnips should be light creamy in color, not corky, top one inch above crown.

Peppers - True to variety, deep in color, fresh, firm, symmetrical. Sweet peppers should show no red color. Pimentos should be red. Peppers should be free from sun scald or injury caused by insects/diseases.

Pumpkin for Pie - Uniformity with variety type, size, and color (check with seed catalog for description of your variety). Free from insect and mechanical injury. Mature as shown by hardness of shell. Stems should be attached. Do not wash.

Potatoes - Shape and size should be typical of variety. Market demands moderately oval, flat or round shape of medium size, 8 to 12 ounces.

Rhubarb - Stalks should be uniform in size and color. Should be fresh and brittle, not pithy. Stalks should be solid. Leave 2" leaf.

Rutabagas - Medium to large, uniform throughout, color bright and clean, fresh, fine grained. Free from damage caused by freezing, pithiness, growth cracks, insects, disease or mechanical injury.

Squash (Summer) - Stems must be left on. Pick when small, before maturity when the shell is extremely soft. Uniform in size, shape, blend and color. Be sure samples are free from any damage or blemishes. May be washed.

Squash (Winter) - Select mature specimens with shells hardened. Do not wash. Leave stem attached. Uniform in size, shape, and color free from damage. Extreme size is no advantage.

Sweet Corn - Harvest ears when filled out to the tip in the tender, juicy stage (before reaching dough stage). One half inch may be clipped from tip of the ear with the husks on.

Tomatoes - Use only perfectly shaped specimens true to type, smooth, free from cracks, sun scald or any blemishes. Should be well colored (no green streaks), ripe, but not too ripe. Must be solid. Remove stem, display with blossom up. Display green tomatoes with stem on.

Turnips - Medium sizes are generally desired as having higher quality, larger sizes may be bitter, corky or pithy. All samples should look alike, should be clean and bright in color but not washed. Remove tops 2 inches above crown. Should be free of damage caused by freezing, pithiness, and secondary rootlets.

Agriculture Rules Only

Sheaf Grain – Division 4

In sheaf grain the evidence of high yield and quality of grain are perhaps of equal importance. A sheaf should be pure as to variety. The grain must be matured and of sound vitality.

The following score card shall be used by exhibitors and judges:

Sheaves shall be 2 inches in diameter just below the heads.

Uniformity in variety, length of head, color, condition..... 40%

Quality and Adaptability - Shall be cured of good quality grain and straw. Leaves stripped off and adapted to locality in which grown..... 30%

Arrangement - Sheaves shall be made up neatly, tied with twine in compact, attractive bundles. Sheaves shall be tied in at least two places and in some cases preferably in three places..... 30%

Threshed Grain – Division 5

All samples should be free from dirt, weed, seeds, chaff, other grains and smut. The grain in the sample should be large and plump, and have a high weight per bushel. The sample should be free from all kinds of damage. Kernels should be uniform in size and shape, and should be of uniform color.

Wheat grains of 2018 fall crops will be able to compete in 2019 Fair.

Forage Sheaves or Sheaf of Alfalfa with Seeds -

The following score card shall be used by exhibitors and judges:

Sheaves shall be 2 inches just below the heads, except alfalfa and clover which shall be 2 inches at the butt. Leaves stripped off except alfalfa and clover.

Uniformity in variety, length of head, color, condition..... 40%

Quality and Adaptability - Shall be cured of good quality grain and straw, and shall be adapted to locality in which grown..... 30%

Arrangement - Sheaves shall be made up neatly, tied with twine in compact, attractive bundles. Sheaves shall be tied in at least two or three places..... 30%

Vegetables -

All vegetables should be carefully handled and be firm, as near market maturity, and as fresh as possible, cleaned, arranged and exhibited in an attractive way. Root crops should be free from soil and the fibrous roots and tops removed. Cabbage and cauliflower and similar types of vegetables should be neatly trimmed. Any specimen may be washed.

In judging the vegetable exhibits the market requirements and standards for each vegetable will be emphasized. Where they are exhibited in trays, the tray must be full, unless the number of quantity is otherwise specified.

Score Card for Crop and Garden Exhibits	
Uniformity.....	25%
Trueness to Type.....	25%
Blemish and Condition.....	25% (Free from insect damage, disease and other injury)
Size and Shape.....	25%
Clean Your Entry BEFORE Bringing it to the Fair	

Department - Field Crops
Premiums: \$4.00 \$3.00 \$2.00

Division 1 - Forage Crops in Sheaf for Hay

The following score card shall be used by exhibitors and judges:

Sheaves shall measure 2 inches in diameter at butt.

- Uniformity** - Fineness of stems, bright green color and condition..... 40%
- Quality and Adaptability** - Shall be well cured of good quality, leaves retained, and adapted to locality in which grown..... 30%
- Arrangement** - Sheaves shall be made up neatly, tied with twine in at least two or three places..... 30%

Alfalfa

Class No.

- | | |
|-------------|-------------------|
| 1. Baker | 5. WL312 |
| 2. Desert | 6. Yellow Blossom |
| 3. Lahonton | 7. Other |
| 4. Ranger | |

Grasses

Class No.

- | | |
|----------------------------------|--------------------------------|
| 8. Alkar Tall Wheatgrass | 25. Oat Hay - Peas |
| 9. Alta Fescue | 26. Potomac Orchard Grass |
| 10. Amue Intermediate Wheatgrass | 27. Red Top Grass |
| 11. Crested Wheat Grass | 28. Reed Canary Grass |
| 12. Fawn Tall Fescue | 29. Regar Smooth Brome |
| 13. Garrison Creeping Foxtail | 30. Rice Hay |
| 14. Great Basin Wild Rye | 31. Sac Bromegrass |
| 15. Kentucky 31 Tall Fescue | 32. Sedge |
| 16. Kentucky Bluegrass | 33. Sterling Orchard Grass |
| 17. Kenwall Tall Fescue | 34. Thread leaf, Sedge |
| 18. Latar Orchard Grass | 35. Timothy |
| 19. Manchar Smooth Brome | 36. Topar Pubescent Wheatgrass |
| 20. Meadow Foxtail | 37. Tualatin Tall Oat grass |
| 21. Mixed Grass Hay | 38. Vinall Russian Wild rye |
| 22. Mixed Grass Hay & Legume Hay | 39. Western Wheatgrass |
| 23. Oahe Intermediate Wheatgrass | 40. Any Other Variety |
| 24. Oat Hay | |

Sheaf Clover

Class No.

- | | |
|------------------------------|--------------------------------------|
| 41. Alsike | 46. Sweet White 1st year |
| 42. Alsike and Timothy Mixed | 47. Sweet Yellow 1st year |
| 43. Red Clover | 48. Sweet White 2nd year with bloom |
| 44. Sorghum | 49. Sweet Yellow 2nd year with bloom |
| 45. Strawberry | 50. Any Other Variety |

Division 2 - Forage Crops in Sheaf for Seed

Seeds mature late in the year. Sheaves for seed can be product of previous year. Sheaves for hay cannot. Sheaves being entered will be spray painted for identification.

The following score card shall be used by exhibitors and judges: Sheaves shall be 2 inches just below the heads, except alfalfa and clover which shall be 2 inches at the butt. Leaves stripped off except alfalfa and clover.

Uniformity in variety, length of head, color, condition40%

Quality and Adaptability - Shall be cured of good quality grain and straw,
and shall be adapted to locality in which grown.....30%

Arrangement - Sheaves shall be made up neatly, tied with twine in compact,
attractive bundles. Sheaves shall be tied in at least two or three places30%

Class No.

- | | |
|------------------------------------|----------------------------------|
| 1. Alfalfa | 17. Latar Orchard Grass |
| 2. Alkar Tall Wheatgrass | 18. Manchar Smooth Brome |
| 3. Alta Fescue | 19. Meadow Foxtails |
| 4. Amur Intermediate Wheatgrass | 20. Oahe Intermediate Wheatgrass |
| 5. Climas Timothy | 21. Potomac Orchard Grass |
| 6. Clover, Alsike | 22. Red Top Grass |
| 7. Clover, Red | 23. Regar Smooth Brome |
| 8. Clover, Strawberry | 24. Rice Hay |
| 9. Clover, Sweet (White or Yellow) | 25. Sac Brome grass |
| 10. Crested Wheat Grass | 26. Sterling Orchard Grass |
| 11. Fawn Tall Fescue | 27. Topar Pubescent Wheatgrass |
| 12. Frontier Reed Canary Grass | 28. Tualatin Tall Oatgrass |
| 13. Garrison Creeping Foxtail | 29. Vinall Russian Wild rye |
| 14. Kentucky 31 Tall Fescue | 30. Western Wheatgrass |
| 15. Kentucky Bluegrass | 31. Any Other Variety |
| 16. Kenwall Tall Fescue | |

Division 3 – Legume Seeds

Alfalfa - One Quart Bottle (full)

Class No.

- | | |
|-----------|----------|
| 1. Ranger | 2. Other |
|-----------|----------|

Clover - One Quart Bottle (full)

Class No.

- | | |
|-------------------|----------|
| 3. Cumberland Red | 5. Sweet |
| 4. Midland Red | 6. Other |

Field Beans - One Quart Bottle (full)

Class No.

- | | |
|-------------------|---------------|
| 7. Great Northern | 10. Pink Eyes |
| 8. Kidney | 11. Pinto |
| 9. Lima | 12. Other |

Field Peas - One Quart Bottle (full)

Class No

- 13. Any Variety

Division 4 - Sheaf Grains

Barley - One Quart Bottle (full)

Class No.

- 1. Hullness
- 2. Park
- 3. Steptoe
- 4. Velvon
- 5. Other

Oats - One Quart Bottle (full)

Class No.

- 6. Otana
- 7. Overland
- 8. Park
- 9. Swedish Select
- 10. Other

Wheat - One Quart Bottle (full)

Class No.

- 11. Early Bart
- 12. Freemont
- 13. Ute
- 14. Other Variety Hard Red
- 15. Other Variety Soft White
- 16. Other

Other Harvested Seeds - One Quart Bottle (full)

Class No.

- 17. Buckwheat
- 18. Mixed
- 19. Rye
- 20. Safflower
- 21. Sorghum
- 22. Spelts
- 23. Other

Division 5 - Threshed Grain

Barley - One Quart Bottle (full)

Class No.

- 1. Piroline
- 2. Steptoe
- 3. Other

Oats - One Quart Bottle (full)

Class No.

- 4. Otana
- 5. Overland
- 6. Swedish Select
- 7. Other

Wheat - One Quart Bottle (full)

Class No.

- 8. Fieldwin
- 9. Freemont
- 10. Nephite
- 11. Nugaines
- 12. Ute
- 13. Weston
- 14. Other

Other Harvested Seeds - One Quart Bottle (full)

Class No.

- | | |
|---------------|---------------|
| 15. Buckwheat | 18. Safflower |
| 16. Corn | 19. Spelts |
| 17. Rye | 20. Other |

Department - Fruit & Honey

Premiums: \$2.00 \$1.75 \$1.50

Division 1 - Apples

(3 examples for each class entered)

Class No.

- | | |
|---------------------|------------------------|
| 1. Crab | 5. McIntosh |
| 2. Golden Delicious | 6. Red Delicious |
| 3. Graven stein | 7. Rome Beauty |
| 4. Jonathon | 8. All other Varieties |

Division 2 – Apricots

(3 examples for each class entered)

Class No.

1. Any Variety

Division 3 – Berries

(1/2 cup per class)

Class No.

- | | |
|--------------------|---------------------|
| 1. Black Currants | 7. Huckleberries |
| 2. Black Raspberry | 8. Red Currants |
| 3. Buffalo Berries | 9. Red Raspberries |
| 4. Chokecherries | 10. Strawberries |
| 5. Elderberries | 11. Wild Berry |
| 6. Gooseberries | 12. Any Other Berry |

Division 4 – Cherries

(6 examples for each class entered)

Class No.

- | | |
|-----------------|----------------------|
| 1. Bing | 3. Queen Anne |
| 2. Pie Cherries | 4. Any Other Variety |

Division 5 – Grapes

(1/2 plate for each class entered)

Class No.

- | | |
|---------------|----------------------|
| 1. Concord | 4. Thompson Seedless |
| 2. Himrod | 5. Any Other Variety |
| 3. Interlaken | |

Division 6 – Honey

Class No.

1. Amber Extracted (pint jar)
2. Beeswax (1 lb pack)
3. Chunk – Liquid Pack (square or wide mouth pint jar)
4. Cut Comb (8 oz or 1 lb pack)
5. Dark Extracted & Honeydew (pint jar)
6. Finely Granulated – Creamed (pint jar)
7. Golden Extracted (pint jar)
8. Honeybee Pollen (pint jar)
9. White Extracted (pint jar)

Division 7 – Nectarines (3 examples for each class entered)

Class No.

1. Nectarines – All Varieties

Division 8 - Peaches (3 examples for each class entered)

Class No.

1. Alberta
2. Alberta, Early
3. Alberta, Giant
4. Cling – All Other Varieties
5. Freestone – All Other Varieties
6. J.H. Hale
7. Red Haven

Division 9 – Pears (3 examples for each class entered)

Class No.

1. Anjou
2. Bartlett
3. Any Other Variety

Division 10 – Plums (3 examples for each class entered)

Class No.

1. Any Variety

Department - Vegetables

Division 1 – Beans & Peas

Premiums: \$2.00 \$1.75 \$1.50

Beans - 10 pods at edible maturity

Class No.

1. Bush Wax – Flat
2. Bush Wax - Oval
3. Bush Wax - Round
4. Green Bush - Flat
5. Green Bush - Oval
6. Green Bush – Round
7. Pole Beans
8. Purple Bean
9. Other

Dry Beans - 10 pods

Class No.

- | | |
|--------------|-----------|
| 10. Kidney | 12. Pinto |
| 11. Pink Eye | 13. Other |

Limás - 10 pods

Class No.

- | | |
|-----------|-----------|
| 14. Large | 15. Small |
|-----------|-----------|

Peas - 10 pods at edible maturity

Class No.

- | | |
|-----------------------------|---|
| 16. Edible Podded Varieties | 17. Green Podded Market, Garden Variety |
|-----------------------------|---|

Division 2 - Bulb Crops (fresh)

Premiums:	\$2.00	\$1.75	\$1.50
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Chive - 3 plant bunch

Class No.

- 1. Chive

Garlic - 3 bulb bunch

Class No.

- | | |
|---------------------|---------------------|
| 2. Garlic -elephant | 3. Garlic - regular |
|---------------------|---------------------|

Leek - 3 mature plant bunch

Class No.

- 4. Leeks

Onion - 3 bulbs (leave bottom on onion attached)

Class No.

- | | |
|-------------------|-------------------|
| 5. Green Bunching | 6. Pickling Onion |
|-------------------|-------------------|

Shallot - 3 plant bunch

Class No.

- | | |
|------------|----------|
| 7. Giant | 9. Other |
| 8. Regular | |

Division 3 - Cole Crops

Premiums:	\$2.00	\$1.75	\$1.50
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Cole Crops

Class No.

- | | |
|---|-----------------------------------|
| 1. Broccoli (1 head) | 6. Cauliflower (1 head) |
| 2. Brussel Sprouts (10 buds or sprouts) | 7. Kohlrabi, Green (2 specimens) |
| 3. Cabbage, Chinese (1 head) | 8. Kohlrabi, Purple (2 specimens) |
| 4. Cabbage, Green (1 head) | 9. Kohlrabi, White (2 specimens) |
| 5. Cabbage, Red (1 head) | |

Division 4 – Corn & Okra

Premiums: \$2.00 \$1.75 \$1.50

Indian Corn - 3 ears

Class No.

- 1. Indian Corn
- 2. Miniature Indian Corn

Okra - 3 fruits or pods at edible maturity

Class No.

- 3. Red
- 4. Green
- 5. White

Popcorn - 3 ears

Class No.

- 6. Popcorn

Sweet Corn - 3 ears husked

Class No.

- 7. Bi-Color
- 8. White
- 9. Yellow Kernel-early, 12 row kernels/less
- 10. Yellow Kernel - mid to late maturity, 12 row kernels or more

Division 5 – Cucurbits

Premiums: \$2.00 \$1.75 \$1.50

Cantaloupe – 1 fruit

Class No.

- 1. Oblong
- 2. Round

Crenshaw – Casaba – 1 fruit

Class No.

- 3. Casaba
- 4. Crenshaw

Cucumber - 2 fruits

Class No.

- 5. Long Green Slicing - 8" plus
- 6. Pickling - 3 fruits, 4" or less
- 7. Standard Slicing

Honeydew – 1 fruit

Class No.

- 8. Honeydew

Pumpkin – 1 fruit

Class No.

- 9. Large – over 12" in diameter
- 10. Medium – 6" to 12" in diameter
- 11. Small – up to 6" in diameter
- 12. Special Varieties

Summer Squash – 2 fruits

Class No.

13. Scallop types
14. Yellow types

15. Zucchini types – 8” to 10”
16. Other types

Watermelon – 1 fruit

Class No.

17. Long Green
18. Long Striped

19. Round

Winter Squash - 2 fruits with 2" stems

Class No.

20. Acorn
21. Banana
22. Buttercup
23. Butternut
24. Hubbard - Blue

25. Hubbard - Gray
26. Hubbard - Green
27. Spaghetti
28. Other

Division 6 - Greens or Potherbs

Premiums: \$2.00 \$1.75 \$1.50

Class No.

1. Kale (1 bunch)
2. New Zealand Spinach (1 plant w/root)
3. Swiss Chard - Green (Lucullus) (1 plant w/root)
4. Swiss Chard - Red (Rhubarb) (1 plant w/root)
5. Other

Division 7 - Herbs (Aromatic - Culinary only)

Premiums: \$2.00 \$1.75 \$1.50

Harvested and dried for use. Each sample should be in a clear pint zip lock plastic bag for exhibition. Judge may disqualify if not of ample quantity. Seeds in 1/4 pint jars, if harvested, leaves attached.

Class No.

1. Anise (leaves)
2. Apple Mint
3. Basil, sweet (leaves)
4. Borage (flowers)
5. Caraway (leaves)
6. Coriander (leaves)
7. Dill (leaves) (3 stems)
8. Dill Seed (can be from previous year)
9. Horehound (foliage)
10. Lavender (dried flowers)
11. Lemon Mint
12. Marjoram, Sweet (foliage)
13. Mustard Seed
14. Orange Mint
15. Oregano
16. Parsley
17. Peppermint Mint
18. Rosemary
19. Sage (foliage)
20. Spearmint Mint
21. Summer Savory (leaves)
22. Thyme (foliage)
23. Any Other

Division 8 – Herbs (Fresh)

Premiums: \$2.00 \$1.75 \$1.50

Exhibit in pint canning jar with water (like a flower)

Class No.

- | | |
|------------|---------------|
| 1. Chicory | 3. Lemon Balm |
| 2. Dill | 4. Other |

Division 9 - Largest Specimen

Premiums: \$2.00 \$1.75 \$1.50

Grand Champion - \$10 & Rosette

Reserve Champion - \$5 & Rosette

Class No.

- | | |
|----------------|-------------------|
| 1. Apple | 14. Potato |
| 2. Broccoli | 15. Pumpkin |
| 3. Cabbage | 16. Red Beet |
| 4. Cantaloupe | 17. Rhubarb |
| 5. Carrot | 18. Summer Squash |
| 6. Cauliflower | 19. Sunflower |
| 7. Cucumber | 20. Sweet Corn |
| 8. Field Corn | 21. Tomato |
| 9. Gourd | 22. Turnip |
| 10. Onion | 23. Watermelon |
| 11. Parsnip | 24. Winter Squash |
| 12. Peach | 25. Other |
| 13. Pear | |

Division 10 - Novelty

Premiums: \$2.00 \$1.75 \$1.50

Grand Champion - \$10 & Rosette

Reserve Champion - \$5 & Rosette

Class No.

1. Gourds & Vegetable Gourds (2)
2. Indian Popcorn
3. Sunflower, Black
4. Sunflower, Grey
5. Sunflower, Yellow
6. Unusual Specimens (an accident of nature which cannot as a rule be predicted)
 - Entries may be a single or multiple specimen.
 - Entries will be judged on the basis of their quality as a vegetable, their uniqueness, unusual appearance and humorous qualities.

Division 11 – Onions & Potatoes

Premiums: \$2.00 \$1.75 \$1.50

Onions (2 inch minimum - table stock)

Class No.

- | | |
|---------------------------------------|-------------------------------|
| 1. Plate, Red - 3 onions | 5. Tray, White Sweet Spanish |
| 2. Plate, White Sweet - 3 onions | 6. Tray, Yellow Sweet Spanish |
| 3. Plate, Yellow Sweet - 3 onions | 7. Other varieties of onions |
| 4. Tray, Red (Hamburger - South Port) | |

Potatoes - plate (3 potatoes) – Seed

Class No.

- | | |
|-------------------|-----------------------------------|
| 8. Anaka | 15. Norgold Russet |
| 9. Blue Victor | 16. Norland |
| 10. Chieftain | 17. Purple Potato (blue in & out) |
| 11. Haig | 18. Red Pontiac |
| 12. Irish Cobbler | 19. Russet Burbank |
| 13. Kennebec | 20. Any other variety - seed |
| 14. Norchief | |

Potatoes - plate (3 potatoes) - Table

Class No.

- | | |
|-------------------|-----------------------------------|
| 21. Anaka | 28. Norgold Russet |
| 22. Blue Victor | 29. Norland |
| 23. Chieftain | 30. Purple Potato (blue in & out) |
| 24. Haig | 31. Red Pontiac |
| 25. Irish Cobbler | 32. Russet Burbank |
| 26. Kennebec | 33. Any other variety - table |
| 27. Norchief | |

Division 12 - Perennial Crops

Premiums: \$2.00 \$1.75 \$1.50

Class No.

- | | |
|-------------------------------------|---|
| 1. Jerusalem Artichokes - (3 roots) | 3. Rhubarb - (3 stalks) (with 3" of leaf) |
| 2. Repeating Onions | 4. Other |

Division 13 - Root Crops

Premiums: \$2.00 \$1.75 \$1.50

Beets - 3 roots, small to medium sized at good edible maturity, 2" tops, washed, at least 2" in diameter

Class No.

- | | |
|---------------|-----------|
| 1. Elliptical | 4. Oblong |
| 2. Flat | 5. Other |
| 3. Globe | |

Carrots - 3 roots at edible maturity, 2" tops, washed

Class No.

- | | |
|------------------------------|-----------------------------|
| 6. Long Variety – over 8" | 8. Short Variety - up to 4" |
| 7. Medium Variety - 4" to 8" | |

Radish - 3 roots - 2" tops, washed

Class No.

- | | |
|-----------|------------|
| 9. Dalkon | 12. Round |
| 10. Long | 13. Winter |
| 11. Oval | 14. Other |

Other Root Crop - 3 roots at edible maturity, 2" tops, washed

Class No.

- | | |
|-----------------|-------------|
| 15. Horseradish | 18. Salsify |
| 16. Parsnip | 19. Turnip |
| 17. Rutabaga | |

Division 14 - Salad Crops

Premiums: \$2.00 \$1.75 \$1.50

Class No.

- | | |
|---|--|
| 1. Celery -1 plant/bunch, trimmed for sale | 6. Parsley (1" at butt bunch) |
| 2. Crisp Head (1 plant, such as celery) | 7. Soft Head (1 plant, such as buttercup or Tom Thumb) |
| 3. Endive - 1 plant, trimmed | 8. Other |
| 4. Leaf Head (1 plant, romaine or other) | |
| 5. Lettuce - 1 head/bunch, trimmed for sale | |

Division 15 - Solanaceous Fruits

Premiums: \$2.00 \$1.75 \$1.50

Eggplant - 2 fruit - any color or variety

Class No.

- | | |
|--------------------|--------------------|
| 1. Large Round | 3. Small Elongated |
| 2. Large Elongated | |

Pepper - 3 fruit

Class No.

- | | |
|-----------------------|------------------------|
| 4. Bell – green | 9. Chili -hot, red |
| 5. Bell - purple | 10. Chili - long green |
| 6. Bell - red | 11. Chili – long red |
| 7. Bell - yellow | 12. Chili – yellow |
| 8. Chili - hot, green | |

Tomato - Ripe - 3 fruit without stems

Class No.

- | | |
|-----------------------------------|-------------------|
| 13. Green | 17. Yellow, Large |
| 14. Large – 2 ½” & up | 18. Yellow, Small |
| 15. Medium – 1” to 2 ½” | 19. Other |
| 16. Small – less than 1” (cherry) | |

Division 16 - Specialty Innovations

Premiums: \$2.00 \$1.75 \$1.50

Grand Champion - \$10 & Rosette

Reserve Champion - \$5 & Rosette

Open to special displays of new varieties, mixtures or types. Home garden produce only and grown by exhibitor. Exhibit may include small props to demonstrate the intended use of the product (wheat/bread; peppers/salsa; cucumbers/pickles; etc.). Preferred on tray or mounted specimens.

Class No.

- 1. Special exhibit

Division 17 - VEGETABLE DOLLS

Premiums: \$2.00 \$1.75 \$1.50

Grand Champion - \$10 & Rosette

Reserve Champion - \$5 & Rosette

Class No.

- 1. Vegetable Doll

The following rules shall apply:

Must use at least four different vegetables-fruits (fresh), no raisins, flowers or dates.

Can use purchased or home grown vegetables-fruits.

The only non-vegetable item allowed will be for attaching one vegetable to another (wire, pins, etc.)

Doll must be at least 8 inches in height or length.

Judged on: Creativity/Originality, Freshness of vegetables-fruits, Vegetable suitability

Division 18 – WYOMING’S BIG SHOW SCARECROW

Premiums: \$2.00 \$1.75 \$1.50

Grand Champion - \$10 & Rosette

Reserve Champion - \$5 & Rosette

Class No.

- 1. Scarecrow

Criteria for Judging:

Originality

Theme of Fair

Detail of scarecrow