

# Department 21 Plant Sciences 4-H | Grange | FFA

Robin German (509) 524-0595

## Division

### A – All Plant Sciences entered by Cloverbuds

#### Class

1. Edible Garden
2. Ornamental Garden
3. Potted Plants
4. Others

## Division

### B – Edible Garden

- All produce must be a part of the member's project.
- Exhibitors are limited to **three** entries in each class, different varieties.
- No award will be given to produce that does not individually merit it. (Scab, rot, scale, worm holes, etc. will be sufficient to bar an exhibit.)
- Emphasis will be on uniformity of size, color, and shape.
- Please see Exhibit Entry Time Schedule for Horticulture in front of book.

#### Class

1. Beans, green pod, plate of 6
2. Beans, yellow pod, plate of 6
3. Beans, Lima, green shelling stage, 4 pods
4. Beets, table, 3 per plate, tops 2", do not cut tap root, remove small side roots.
5. Broccoli, 1 head at least 4" diameter, stalk 6"
6. Cabbage, best head each type, leave 2 outer leaves, stem ½" long.
7. Carrots, table, 3 per plate, 1" to 2" in dia. tops 2"
8. Carrots, baby, 3 per plate, 1" greatest dia. tops 2"
9. Cantaloupe, salmon flesh, tray of 1
10. Cantaloupe, green flesh, tray of 1
11. Cauliflower, 1 head, at least 4" dia. with 4 to 6 leaves
12. Corn, sweet, roasting ear, 3 ears, stem 1" long, tips untrimmed, remove 1/3 husk.
13. Corn, past roasting ear, 3 ears, stem 1" long, tips untrimmed, remove 1/3 husk.
14. Cucumbers, pickling, 1" to 1 ½" long, plate of 6, leave ½ stem, do not wash.
15. Cucumbers, pickling, 2 ½" to 5" long, plate of 3, leave ½ stem, do not wash.
16. Cucumbers, slicing, 6" long or longer, plate of 2, leave ½ stem, do not wash

17. Dill, 2 stalks, stems 10" to 12", tied in a bunch near base and head
18. Eggplant, 1 regular or 2 Japanese varieties
19. Garlic, 3 clusters of bulbs.
20. Kohlrabi, plate of 1, remove leaves ½" from bulb, cut stem ½" below bulk.
21. Melons, Italian, 1
22. Onions, white, plate of 3, do not peel or wash.
23. Onions, red, plate of 3, do not peel or wash.
24. Onions, yellow, plate of 3, all varieties competing, do not peel or wash.
25. Parsnips, plate of 3, trim tops to 2"
26. Peppers, Bell, green, plate of 3
27. Peppers, Bell, sweet, plate of 3
28. Peppers, hot, plate of 3
29. Peppers, any other sweet, plate of 3
30. Popcorn, 3 ears, stem 1" long, tips untrimmed, remove 1/3" husk.
31. Potatoes, 3 each variety, brush, do not wash.
32. Pumpkin, field, or stock, largest
33. Radishes, red, plate of 3, tops cut ½" long
34. Radishes, white, plate of 3, tops cut
35. Salsify, 3 roots per plate
36. Squash, summer, 1 (each variety)
37. Squash, winter, 1 (each variety)
38. Sunflower, head, best
39. Sunflower, head, largest
40. Tomatoes, slicing red, plate of 3, with stems.
41. Tomatoes, green, plate of 3, with stems
42. Tomatoes, tiny or small, plate of 3, with stems
43. Tomatoes, preserving, plate of 3, with stems.
44. Turnips, plate of 3, tops 2", leave tap root.
45. Watermelon, best of each type
46. Apple, best plate of 3, each variety, with stems, do not wash.
47. Peaches, best plate of 3, each variety, with stems on
48. Pears, best plate of 3, each variety, with stems on
49. Prunes, best plate of 5, each variety, with stems, do not wash.
50. Plums, best plate of 5, each variety, with stems on
51. Grapes, best plate of 1 lb., each variety
52. Rhubarb, 3 stalks
53. Fruit, miscellaneous, best plate, by variety- best exhibit of 6 kinds of garden products: A basket or attractive container using 6 different kinds of garden products; open to Junior and Intermediate members only.
54. Open to Senior members only; 6 different kinds of plant material, grown by the exhibitor and arranged to depict the theme of the fair.
55. Mini pumpkins, plate of 3
56. Purple beans, plate of 6
57. Zucchini, plate of 2, maximum length 8"
58. Herb Garden (6-inch containers, limit one entry per exhibitor, entry limited to 6 varieties)
59. Farm to Table – 1 to 3 Fresh Vegetables plus 1 product created from the produce. Finished product must contain at least 75% of the product, can be dried, canned, packed in oil etc..

## Division

### C - Ornamental Garden

**Pre-entry is required:** This will include Department 21, your name and mailing address. As you enter your exhibit(s) at the fair, division number, class number and Exhibitors number will be completed. A claim check will be given to you at this time which will be necessary when you claim your exhibit(s). All entries should be grown by exhibitor and labeled as to variety when possible. Three blossoms of each variety constitute an entry. The exhibitor is limited to 10 different varieties in each class. If a variety is listed, it may not be entered again under another name or class. It is important that all exhibits be named correctly. Judges will disqualify blooms not properly named or entered. Container will be furnished for cut floriculture entries **only**. No artificial fruit, flower or foliage is allowed (no cut fruits or vegetables). No painted or dyed fresh plant material will be allowed. Plants will be taken care of daily with special instructions.

#### Class

1. Annuals
2. Bouquet of Flowers
3. Any Bulb
4. Biennials/Perennials
5. Shrub, Tree, or Vine (one Branch)
6. Other

## Division

### D - Potted Plants

Potted plants must be in the possession of the exhibitor for three months prior to the show. The exhibitor may make 5 entries in any one class. Patio plantings may have more than one plant in the same container. Hanging plants must be accompanied by their own hanger.

#### Class

1. Succulents
2. Cactus
3. Foliage Plant
4. Dish Garden (at least 5 plants)
5. Terrarium
6. Blooming Plant
7. Vining Plant
8. Ferns
9. Hanging Foliage Plant
10. Patio Plantings (Outdoor hanging plant)

## Division

### E - Landscape Management

#### Class

1. Collection – 8 tree and shrub specimens properly pressed and identified.
2. Collection – 8 or more tree and shrub pictures or photographs properly identified.
3. Display panel illustrating how and steps in propagating methods (seeds, cuttings, layering, grafting)
4. Grow a tree – exhibit at least 2 species of trees grown from seed or other methods of propagating; keep record of activities in logbook to be displayed with tree.

## Division

### F - Cereals & Forage Crops

All products will be listed by name. Please see Exhibit Entry Time Schedule for Cereals & Forage Crops.

## Class

1. Wheat, each variety, best sheaf
2. Wheat, each variety, threshed seed
3. Legumes, each variety, best sheaf
4. Legumes, each variety, threshed seed
5. Oats, each variety, best sheaf
6. Oats, each variety, threshed seed
7. Grasses, each variety, best sheaf
8. Grasses, each variety, threshed seed
9. Barley, each variety, best sheaf
10. Barley, each variety, threshed seed
11. Rye, each variety, best sheaf
12. Rye, each variety, threshed seed
13. Misc. forages, each variety, best sheaf
14. Misc. forages, each variety, threshed seed
15. Field Corn, 6 ear samples
16. Hay, each variety 4"-6" deep of standard size bale, tied with string or twine.

## Division

### G – Apothecary – Exhibition Class Only (Ribbon Only)

All products will be listed by name. Please see Exhibit Entry Time Schedule for Cereals & Forage Crops.

## Class

1. Personal products such as Soap, Lotions, Balms, Ointments, Creams, Infused Oils, etc.. Product must include products from the local area. Must include a description of product, ingredients, and labeling (optional).

