



Entries Due:	July 15 th
Entry Arrival:	Monday, 6 – 8 p.m. & Tuesday, 8:30 – 10 a.m.
Judging (Straight Style):	Tuesday, 10:30 a.m.
Release:	Sunday, 6:00 p.m.

IN ADDITION TO THE RULES LISTED BELOW, PLEASE REFER TO ALL THE RULES AND REGULATIONS LISTED IN THE FRONT SECTION OF THIS BOOK.

FIELD CROPS – GENERAL RULES:

1. **Baled Hay:** Slice of baled hay must be 4” thick (placed in clear plastic bag)
2. **Corn:**
 - Each corn entry must consist of 4 ears husked from last year’s crop with the exception of sweet corn, which must be from current year.
 - The 3 stalks of corn must be triple tied.
 - Stalks of corn must have roots removed.
3. **Crop Year:** All crops must be the result of the current crop season.
4. **Labeling:** Variety should be properly named and placed on entry tag, with entry tag placed inside a bag.
5. **Legumes:**
 - Legume Sheaves must be cured and 5” at the largest diameter
 - Legumes cured for hay must be tied securely (minimum of 2 ties).
6. **Threshed Seed/Haylage:** Threshed seeds and haylage placed in a one gallon zip-lock clear plastic bag, filled $\frac{3}{4}$ full, with the variety correctly identified on the bag.
7. **Sheaves:**
 - Grain Sheaves must have leaves stripped and tied (minimum of 2 ties).
 - Grass Sheaves must be 2” at the upper band. All must be cured and dried to safe moisture level. All must be of current year.
 - All sheaves must be disease and insect free.
8. **Sunflowers:** Sunflowers must have roots removed.

VEGETABLES – GENERAL RULES:

1. **Age of Item:** All exhibits must be raised in the member’s own project garden or family garden during the current year.
2. **Cabbages:** Cabbages are to have outer leaves left on, but trimmed.
3. **Fall/Winter Squash:** Fall and Winter Squash include: Acorn, Hubbard, Butternut, Buttercup and Desmoines varieties.
4. **Health Hazard:** No vegetables that are hazardous to human consumption allowed.
5. **Onions:** Onions are to be cleaned, but not peeled back.
6. **Potatoes:** Potatoes are to be cleaned but not washed. Four (4) potatoes are to be exhibited for all lots.
7. **Preparation:** All vegetables should be prepared according to Bulletin A3306 *Exhibiting and Judging Vegetables* at: <http://learningstore.uwex.edu/assests/pdfs/a3306.pdf>
8. **Summer Squash:** Summer squash includes: Straight Neck, Crook Neck, Caserta, Cocozelle and Patty Pan or Bush Scallop varieties.
9. **Variety:** Variety should be listed.

DIVISION 364 – FIELD CROPS**DIVISION 431 – FIELD CROPS (SENIOR)****PREMIUMS FOR DIV. 364 & 431:
Field Crops****1st**
\$2.00**2nd**
\$1.75**3rd**
\$1.50**4th**
\$1.25**CLASS NO.****Corn and Sunflowers**

1. Corn, 3 stalks (tied, roots removed), state variety
2. Corn, tallest stalk (roots removed), state variety
3. Filed corn, 4 ears, husked
4. Indian corn, 4 ears, husks tied back

5. Popcorn, 4 ears, husked
6. Sweet corn, 4 ears, husked, current year
7. Sunflower, largest head
8. Sunflower, tallest stalk (roots removed)

Hay and Haylage

9. Haylage
10. Oatlage
11. 1 slice of hay, 4" thick (in a clear plastic bag)

Threshed seeds (in Gallon Zip Lock Bag)

12. Alfalfa
13. Barley
14. Oats
15. Red Clover
16. Rye
17. Shelled corn – dried

18. Shelled corn – high moisture
19. Soybeans
20. Sunflowers
21. Winter wheat
22. Any other named threshed seed

Sheaves (All measured at upper band, near grain head)

23. Alfalfa, 5" at upper band
24. Alsike Clover, 5"
25. Any annual grass sheaf, 2" at upper band
26. Any perennial grass sheaf, 2" at upper band near heads
27. Barley, 2"
28. Oats, 2"

29. Red Clover, 5"
30. Rye, 2"
31. Soybeans, 5" at upper band
32. Sudan Grass, 2"
33. Timothy, 2"
34. Winter Wheat, 2" at upper band

DIVISION 365 – VEGETABLES

DIVISION 432 – VEGETABLES (SENIOR)

PREMIUMS FOR DIV. 365 & 432:

Vegetables		1st	2nd	3rd	4th
	CLASS 1-65:	\$2.00	\$1.75	\$1.50	\$1.25
	CLASS 66-68:	\$3.50	\$3.00	\$2.50	\$2.00

Class No.

1. Beans, any other color, 10 pods
2. Beans, green, 10 pods
3. Beans, purple, 10 pods
4. Beans, yellow, 10 pods
5. Beans, filet, 10 pods
6. Beets, pickling, under 2" diameter, 4
7. Beets, slicing, over 2" diameter, 4
8. Broccoli, 1 head
9. Cabbage, green, 1 head
10. Cabbage, red, 1 head
11. Carrots, with 2" tops left on, 4
12. Cauliflower, 1 head
13. Celery, 1 bunch (roots removed)
14. Corn, 3 sweet bi-color (husked)
15. Corn, 3 sweet white (husked)
16. Corn, 3 sweet yellow (husked)
17. Cucumbers, dill, ¾" to 1 ¼" diameter, up to 4 ½" long, 5
18. Cucumbers, slicing, 6"-8" long, 3
19. Cucumbers, sweet ¾" to 2 ½" long, 5
20. Eggplant, 1
21. Garlic, 2 bulbs
22. Kohlrabi, (trim tops to 1"), 3
23. Leek, 3 specimens
24. Lettuce, 1 head
25. Lettuce, loose leaf type, 2 plants (roots removed)
26. Muskmelon, 1
27. Onions, red, 4 (not peeled)
28. Onions, white, 4 (not peeled)
29. Onions, yellow, 4 (not peeled)
30. Peas, 10 pods (edible pod)
31. Peas, canning, 10 pods
32. Peppers, hot, 3 (named)
33. Peppers, sweet, 3 (colored)
34. Peppers, sweet, 3 (green)
35. Potatoes, Baking (any variety correctly identified), 4
36. Potatoes, Katahdin, 4
37. Potatoes, Kennebec, 4
38. Potatoes, Norgold (russet), 4
39. Potatoes, Norland, 4
40. Potatoes, Oneida, 4
41. Potatoes, Red Pontiac, 4
42. Potatoes, Rhine Red, 4
43. Potatoes, Russet Burbank, 4
44. Potatoes, Sebago (russet), 4
45. Potatoes, Sebago (white), 4
46. Potatoes, Superior, 4
47. Potatoes, Yukon Gold, 4
48. Potatoes, fingerling, any other variety (correctly identified), 4
49. Potatoes, any other variety, (specify name), 4
50. Pumpkin, 1
51. Radish, (with 1" tops left on), 4
52. Rhubarb, 3 stalks (with bottom shoots retained)
53. Rutabaga, 1
54. Squash, any summer variety, NOT Zucchini, 1
55. Squash, Zucchini, green or yellow, 1
56. Swiss chard, 6 leaf stalks (roots removed)
57. Tomato, small variety, any color, 7
58. Tomato, green, (mature for frying), 4
59. Tomato, red, 4
60. Tomato, Heirloom varieties (named), 4
61. Tomato, any other color, 4
62. Turnips, (1" tops left on), 4
63. Watermelon, 1
64. Zucchini, Novelty, dressed, 1
65. Vegetable, any other not listed above, 2
66. 6 different types of vegetables (from Class #s. 1-65, comprised of choices that meet those lot requirements), displayed without props. Entry will be judged on quality and arrangement of specimens.
67. Container Garden with 4 different vegetables.
68. Container Theme Garden (Ex. salsa vegetables, pizza vegetables, etc...)

DIVISION 366 – FRUIT**DIVISION 433 – FRUIT (SENIOR)**

PREMIUMS FOR DIV. 366 & 433:	1st	2nd	3rd	4th
Fruit	\$2.00	\$1.75	\$1.50	\$1.25

CLASS NO.**Apples, 3 specimens**

1. Connell Red
2. Cortland
3. Delicious Red
4. Duchess of Oldenburg
5. Empire
6. Fireside
7. Gala (any variety)
8. Haralson
9. Honey Crisp
10. Idared
11. Jonathan

12. Liberty
13. Lodi
14. McIntosh
15. Northern Spy
16. Northwestern Greening
17. Paula red
18. Viking
19. Wealthy
20. Wolf River
21. Yellow Delicious
22. Any other properly named variety

Crab Apples, 5 specimens

23. Dolgo
24. Whitney

25. Any other variety, properly named

Pears, 3 specimens

26. Asian Pears
27. Bartlett
28. Clapps Favorite
29. Flemish Beauty

30. Keiffer
31. Lincoln
32. Any other variety, properly named

Plums, 3 specimens

33. Italian Prune
34. Mt. Royal
35. Pipestone
36. Stanley
37. Superior

38. Underwood
39. Any other blue variety, properly named
40. Any other red variety, properly named
41. Any other yellow variety, properly named

Peaches, Apricots and Grapes

42. Apricots, any variety-named, 3
43. Grapes, any variety-named, 1 bunch

44. Peaches, any variety-named, 3

Small Fruit

45. Blueberries, ½ pint
46. Ground cherries, 10 husked

47. Raspberries, ½ pint
48. Strawberries, ever bearing, ½ pint

DIVISION 367 – HERBS

DIVISION 434 – HERBS (SENIOR)

PREMIUMS FOR DIV. 367 & 434:		1st	2nd	3rd	4th
Herbs	Class 1-9:	\$2.00	\$1.75	\$1.50	\$1.25
	Class 10:	\$3.50	\$3.00	\$2.50	\$2.00

CLASS NO.

1. Basil, 6 stems in water
2. Chives, 6 stems in water
3. Cilantro, 6 stems in water
4. Dill, 3 heads tied together (root removed)
5. Mint, 6 stems in water
6. Parsley, 6 stems in water
7. Rosemary, 6 stems in water
8. Oregano, 6 stems in water
9. Any other herb, 6 stems in water (**correctly identified**)
10. Container Garden with 4 or more different herbs.