

DEPARTMENT 6

AGRICULTURE

Committee Marianne Antram, Keri Thomas

EXHIBITS DUE: SATURDAY July 5, 2:00 pm to 5:00 pm

JUDGING: Farm/Garden Produce: Saturday, July 5, 6:00 pm

Wine and Canned Goods: Sunday, July 6, 5:00 pm

RULES:

1. Open to Logan County residents and to fairs open to Logan County residents.
2. Limited to one entry per class.
3. You must declare each class on your entry form.
4. All classes must be declared on entry sheet. Tags will be printed and ready to place on exhibits when entries are brought to the fairgrounds for exhibition.
5. All entries must have been grown or canned since last year's fair.
6. Plates and trays for fruits and vegetables will be furnished.
7. Exhibits displayed at exhibitor's own risk.
8. All awards must be worthy of placement.
9. Any agriculture item that spoils will be disposed of.
10. 1st place, 2nd place, and 3rd place winners are awarded at the discretion of the judge in each class. Best of show and Reserve Best of Show will be awarded in each division.
11. All premiums must be picked up at the fairgrounds secretary's office. If not picked up by August 1st, premiums will be returned to the general fund.

PREMIUMS:

1st. Place \$2.00

2nd Place \$1.50

3rd Place \$1.00

DIVISION Class 001: Farm/Garden Produce

Class 001: Corn Plants, grown from seed – 3 stalks in pot no larger than 14” diameter

Class 002: Potato plant, grown from seed potato – 1 plan in pot no larger than 12” diameter

Class 003: Tomato Plant, grown from seed – 1 plant in pot no larger than 12” diameter

Class 004: Mature sunflower head – fresh with color and disc petals. Will be judged on form (circular, good depth, all seeds present, condition, symmetrical), size, grooming and extra points if variety labelled

Class 005: Mature dried sunflower head with color and disc petals removed. Will be judged on form (circular, good depth, all seeds present, condition, symmetrical), size, grooming and extra points if variety labelled

Class 006: Garden Scarecrow – Junior 14 and under, Free standing 3-6 feet tall

Class 007: Garden Scarecrow – Senior over 14, Free standing 3-6 feet tall

Division 002: Eggs

Class 001: White chicken eggs, 1 dozen in carton

Class 002: Brown chicken eggs, 1 dozen in carton

Class 003: Any other color chicken eggs, 1 dozen in carton

Division 003: Home Grown Vegetables, Greenery or stems cut to 2"

Class 025: Asparagus (3)

Class 026: Peas (5)

Class 027: Snow Peas (5)

Class 028: Beets, Table, (3)

Class 030: Cucumbers (3)

Class 031: Small pickle cucumbers (3)

Class 033: Round Cabbage (1)

Class 034: Red Cabbage (1)

Class 037: Broccoli crown (1)

Class 038: Green Bell Peppers, (3)

Class 040: Sweet Banana Peppers, (3)

Class 041: Hot Peppers, any variety (3)

Class 046: Red Tomatoes, (3)

Class 047: Yellow tomatoes (3)

Class 048: Carrots, (3)

Class 050: Green Beans, (10)

Class 054: Salad Tomatoes, (3 clusters)

Class 055; Yellow Onions, (3)

Class 056: White Onions, (3)

Class 057: Red Onions, (3)

Class 058: White Potatoes, (3)

Class 059: Red Potatoes (3)

Class 064: Zucchini Squash (1)

Class 065: Yellow Squash (1)

Class 072: Radishes, (3)

Class 078: Rhubarb (3)

DIVISION Class 004: Fruits

Class 001: Apples (3)

Class 002: Peaches (3)

Class 003: Plums (3)

Class 004: Pears (3)

Class 005: Grapes (1 cluster)



DIVISION 005: DISPLAYS

- All displays are to be in moveable containers. Accessories permitted. Display using a tray, basket or other container.

Class 001: Display of Vegetables (a variety of vegetables in a container not to exceed 20” long x 12” wide). List of vegetables included on exhibitor ticket or separate card.

Class 002: My Salad Garden (1 container not to exceed 14” diameter with minimum 3, maximum 5 plants each of a different variety. Not more than 2 lettuces. Name each plant variety. Provide a tray under the container.

CANNED GOODS RULES

- Use clear jars and lids specifically manufactured for home canning.
- Safe Canning practices are to be followed. Follow accepted primarily: National Center for Home Food Preservations (NCHFP), University extension services, Ball.
- Canned items are to indicate on the exhibitor ticket or jar whether they are water-bathed (wb) or pressure canned (pc) and the date processed. Items without the information will be disqualified.
- No dry or oven canning permitted.

Division 006: Fruits and Pie Filling

Class 001: Pears

Class 002: Applesauce

Class 003: Raspberries

Class 004: Peaches

Class 005: Pie Filling, any fruit

Division 007: Vegetables

Class 011: Sauerkraut

Class 012: Tomato Juice

Class 013: Tomato Sauce

Class 014: Whole Tomatoes

Class 015: Green or Yellow Beans

Class 016: Beets

Class 017: Carrots

Class 018: Corn

Class 019: Any other variety Beans

Class 020: Potatoes

Class 021: Jalapeno Peppers

Division 008: Pickles/Relish

Class 024: Pickled Beets
Class 025: Zucchini Relish
Class 026: Cucumber – Sweet
Class 027: Pickle Relish
Class 028: Corn Relish
Class 029: Cucumber – Bread & Butter
Class 030: Cucumber – Dill
Class 032: Chili Sauce
Class 034: Salsa

Division 009: Jams, Jellies, ButtersJam ½ Pint Or More

Class 038: Blackberry
Class 039: Raspberry
Class 041: Strawberry
Class 042: Peach or Pear
Class 044: Cherry

Jelly ½ Pint Or More

Class 047: Jalapeno Pepper
Class 050: Grape
Class 051: Apple

Butters ½ Pint Or More

Class 055: Apple

Division 010: Meat/Soup/Broths

Class 059: Bone broth: beef, chicken or turkey
Class 060: Beef
Class 061: Chicken or turkey
Class 062: Canned soup, any variety including meat

Division 011: Just for Fun

Class 001: Senior Class (over 14) Picture in a frame made from seeds & dried flowers or plant materials, no larger than 8x10
Class 002: Junior Class (14 and under) Picture in a frame made from seeds & dried flowers or plant materials, no larger than 8x10
Class 003: Junior Class (14 and under) Animal utilizing fruits and vegetables (must fit on 8” tray)

Division 012 & 013

PREMIMUMS:

1st Place \$3.00

2nd Place \$2.50

3rd Place \$2.00

Division 012: Homemade Wine

1. Exhibitors do not have to live in Logan County.
2. Wines may be made from grapes, other fruit, berries, vegetables, honey, and other suitable ingredients or blend of these.
3. Other wine: may be made from any non-grape ingredient. The wine may be of any sweetness fruit, flower, vegetable, honey, etc. entered into this category.
4. Ingredients may be fresh, canned, dried, concentrated, or otherwise preserved.
5. Wines must be amateur - homemade by the process of fermentation and not blended with commercial wines. Amateur homemade wine is defined as wine made by the fermentation process by a nonprofessional wine maker in a nonprofessional facility (usually their home) in batches smaller than 50 gallons. The resulting product will have an alcohol content between 7% and 14% by volume.
6. Exhibitors may enter one entry of 2 bottles in each class: 1 without label for tasting during judging and 1 with label for display. The opened bottle may be taken home after the judging.
7. Exhibit should be submitted in clear or colored smooth glass bottle of approximately 750 ml bottles. Bottles of general shape called "Bordeaux," "Burgundy" or "Rhine" are acceptable.
8. Bottles should have nearly straight sides and a top which can be removed without tools except for a corkscrew. Capsules, foils, or other seals must not be used over the bottle closure.
9. Bottles should be filled within 1" to 2" of the fully installed top or cork and must not be overfilled.
10. Wines should be clear and free of flotation (not cloudy).
11. All entries should be free of any labels or markings. Labels may be placed on the bottles after judging.
12. Wines must be made by the exhibitor. If a family makes the wine together, only one person may be the exhibitor and winner.
13. Judging will be based on aroma, appearance, bouquet, taste, texture, aftertaste and overall impression.
14. 1st place, 2nd place, and 3rd place winners are awarded at the discretion of the judge in each class. Best of Show and Reserve Best of Show will be awarded in the wine division.

Class 001: Dry grape wine: defined as little or no residual sugar (noticeable sweetness) made with whole fruit or juice - no kit.

Class 002: Sweet grape wine: The wine must have definite residual sugar, made with whole fruit or juice – no kit

Class 003: Mixed grapes and fruit, made with whole fruit or juice – no kit

Class 004: Other wines, made with whole fruit or juice – not kit

Class 005: Dry grape wine: defined as little or no residual sugar (noticeable sweetness) made with a kit.

Class 006: Sweet grape wine: The wine must have definite residual sugar, made with a kit

Division 013: Honey, Maple Syrup, Vinegars

Items must be unlabeled until judging is complete.

Only one entry in each class

Best of Show & Judges Choice will be awarded.

Clear see-through glass jars are preferred.

Judging will be on density, clarity and color.

Class 001: Pure Honey

Class 002: Pure Maple Syrup

Class 003: Homemade Vanilla: Per the FDA, the ethyl alcohol content in vanilla extract must be not less than 35 percent by volume. Indicate ingredients and the date made on the exhibitor tag. Exhibit without vanilla beans.