

# Adult AGRICULTURE/FARM & GARDEN

## FARM & GARDEN DEPT.A

Online Entry Due By: Thursday August 15

Receiving – Tuesday, August 20—4 pm-7 pm

Judging – Wednesday, August 21—8:00 am

Release -Monday, August 26—10 am-5 pm

Deliver exhibits to the Feather Room

Entry Fee: \$2.00 Per Entry

No Limits on Entries Per Class.

### Open Judging:

Public can view and listen *without comment*, to the OPEN JUDGING process. If this is not honored you will be asked to leave the building.

### Premiums Offered Per Class:

1<sup>st</sup> \$4.00      2<sup>nd</sup> \$3.00      3<sup>rd</sup> \$2.00

### Sweepstakes:

1<sup>st</sup> \$20.00      2<sup>nd</sup> \$15.00      3<sup>rd</sup> \$10.00

### RULES -

1. All state and local rules apply.
2. Farm & Garden (agriculture and horticulture) products must be produced by the exhibitor.
3. Enter exact number of fruits, vegetables, etc., as specified in listing.
4. Variety of products must be adequately and correctly labeled.
5. If product is specified in bunches, bunches must be tied.
6. The management will not be responsible for the return of exhibits.
7. Exhibits shall not be more than one (1) year old and not have been shown at any previous Butte County Fair.
8. "Any Other" classes are for varieties that do not have a listed class. Please state variety when entering.
9. Specimen must be free of insects or they will be disqualified.
10. Specimen should be free of bruises and be uniform in size.

11. Exhibits showing features which detract from the commercial value of any produce are undesirable and should be avoided. Equal maturity at the state of ripeness as that required by Sec. 42513 of the California Agriculture Code in order to be considered for premium awards.
12. Sec. 42513: Mature: Having reached the state of ripeness which insures the completion of the ripening process to a degree which will ensure palatability, after the removal of product from the tree, plant or vine.
13. Sec. 42515: Overripe: Having an advanced state or a maturity which causes the product to be undesirable for human consumption in a fresh state.
14. EXCEPTIONS TO SIZE & QUALITY CAN BE ENTERED IN DIVISION 113, NATURE'S UNIQUE.

### TIPS FOR FARM & GARDEN EXHIBITORS

Make sure exhibits are:

- \* Market quality, size, ripeness.
- \* Trimmed with correct amount of specimen required in the exhibitor's guidebook.
- \* Clean, dust and soil free
- \* Avoid skinning or bruising exhibits
  - Summer Squash, handle carefully, they are easily damaged.
  - Peas, beans, okra, cucumbers, & cantaloupes, use soft brush, light brushing.
  - Eggplant, peppers, tomatoes, watermelon wipe with soft cloth.
  - Head lettuce, endive, cauliflower or cabbage, trim off spoiled portions, do not wash.
  - Beans: leave a ¼" stem.
  - Beets: Leave 1" of top
  - Cucumber & squash: pick a week ahead keep cool, wrapped in frig. Prefer a flower on at judging.
  - Garlic: Leave ¼" roots, 1" top.
  - Onions: Leave ¼" roots, 1" tops. Leave dry skins on.
  - Zucchini: Leave stem and hair on.

# Adult AGRICULTURE/FARM & GARDEN

## VEGETABLES



### Division 100 - Herbs

1 bunch = 6 stems

#### CLASS:

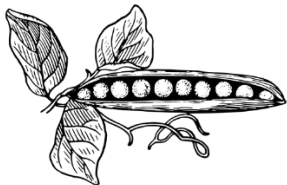
- |                        |                |
|------------------------|----------------|
| 1. Basil, Any, specify | 1 bunch tied   |
| 2. Dill,               | 2 bunches tied |
| 3. Mint,               | 2 bunches tied |
| 4. English Lavender,   | 2 bunches tied |
| 5. Chives,             | 2 bunches tied |
| 6. Parsley             | 2 bunches tied |
| 7. Rosemary,           | 1 bunch tied   |
| 8. Sage,               | 2 sprigs       |
| 9. Oregano,            | 2 bunches tied |
| 10. Any Other, specify |                |

### Division 101 – Fruit & Pod Vegetables

Plate Display

#### CLASS:

- |                                   |    |
|-----------------------------------|----|
| 1. Beans, Any, specify            | 10 |
| 2. Peas, Any, specify             | 10 |
| 3. Peppers, Hot specify           | 4  |
| 4. Peppers, Sweet specify         | 4  |
| 5. Tomatoes, small cherry or pear | 8  |
| 6. Tomatoes, Round, specify       | 4  |
| 7. Tomatoes, Heirloom, specify    | 4  |
| 8. Any Other, specify             | 4  |



### Division 102 – Root, Bulb & Tuber Plate Display

#### CLASS:

- |                           |   |
|---------------------------|---|
| 1. Beets, topped          | 3 |
| 2. Carrots, Any, specify  | 4 |
| 3. Garlic, Any, specify   | 6 |
| 4. Onions, Any, specify   | 6 |
| 5. Potatoes, Any, specify | 4 |
| 6. Radish, Any, specify   | 4 |
| 7. Turnips, Any, specify  | 5 |
| 8. Any, Other, specify    | 5 |

### Division 103 – Vine Crops

Plate Display

#### CLASS:

- |                                |                   |
|--------------------------------|-------------------|
| 1. Cucumber, Any, specify      | 2                 |
| 2. Gourds, Any, specify        | 3                 |
| 3. Melon, Any, specify         | 1                 |
| 4. Pumpkin, Any, specify       | 1 standard/5 mini |
| 5. Watermelon, Any, specify    | 1                 |
| 6. Squash Summer, Any, specify | 1 lrg/3 small     |
| 7. Winter Squash, Any, specify | 1 lrg/3small      |
| 8. Any Other, specify          |                   |



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## FIELD CROPS

### Division 104 – Grains,

Bulk, Pint in open clear container; Sheaves-mature and cured, not less than 4” in dia. at bottom, tied

#### CLASS:

1. Barley, specify bulk or sheaves
2. Corn, specify bulk or 3 ears
3. Wheat, specify bulk or sheaves
4. Oats, specify bulk or sheaves
5. Any Other Grain, specify



### Division 105 – Field & Garden Seed

1 Pint, specify purpose of seed

#### CLASS:

1. Field Crop, Any, specify
2. Sunflower, Any, specify
3. Garden, Any, specify
4. Any Other, specify

### Division 106 – Dry Beans

1 Pint

#### CLASS:

1. Black Eye
2. Kidney
3. Lima, Baby
4. Lima, Large
5. Pinto
6. Any Other, specify

### Division 107 – Hay

Flake—not a bale

#### CLASS:

1. Any, specify

## Division 108—Honey

#### CLASS:

1. Any, specify Comb
2. Any, Extracted, specify 1 Pint



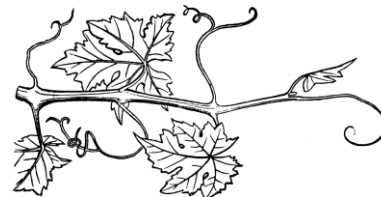
## FRUITS & NUTS

### Division 109 - Fruits

Plate Display

#### CLASS:

1. Apricots specify 5
2. Berries, Any, specify 1 basket
3. Figs, Any, specify 8
4. Citrus Fruit, Any, specify 5
5. Apples, Any, specify 5
6. Nectarines, Any, specify 5
7. Peaches, Any, specify 5
8. Plums, Any, specify 8
9. Pears, Any, specify 5
10. Any Other, specify number to type



### Division 110 - Grapes

3 bunches

#### CLASS:

1. Concord, Any, specify
2. Wine Grape, Any, specify
3. Thompson Seedless
4. Red Flame
5. Any Other, specify

# Adult AGRICULTURE/FARM & GARDEN

## Division 111 - Nuts

1 pound, Commercial Grade

### CLASS:

1. Walnut, Chandler
2. Walnut, Chico
3. Walnut, Franquette
4. Walnut, Hartley
5. Walnut, Any Other, specify
6. Almonds, Any, specify
7. Pecans, Any, specify
8. Any Other, specify



## Division 112 – Shelled Nuts

1 Quart

### CLASS:

1. Almonds, Any, specify
2. Pecans, Any, specify
3. Walnuts, Any, specify
4. Any Other, specify

## Division 113 - Nature's Unique

Open to those Farm/Garden products that are not market size or types which are unusual in size, show or color; those departing from the STANDARD.

### CLASS:

1. Unusual Size, specify variety
2. Unique or Unusual Shape, specify, variety



## Division 114 – Farmer's/Gardener's Choice Basket

Please list all Farm & Garden produce used.

- A combination of at least 5 different varieties chosen from the previous divisions and classes, attractively arranged in a suitable container.
- The container must be provided by the exhibitor and must enhance the display.
- Number of specimen per variety is dependent upon the size of the display.
- Judging will be based on total appearance color, texture, quality of specimen suitability of container and attractiveness of arrangement. All varieties used must be identified on produce list.
- Maximum size 16" X 32".

### CLASS:

1. Combination of Summer Fruits & Vegetables.
2. Assorted Nuts in the Shell
3. Herb Basket

