

Marion County Fair Guide for Selecting Entries

Fair Information for Department Field Crops and Horticulture and Department Floral Arrangements

Compiled by the MARION COUNTY MASTER GARDENERS:

As a guide for selecting and preparing Horticultural Exhibits and Floral Arrangements for display in the Marion County Fair.

GENERAL RULES FOR THE MARION COUNTY FAIR

The Marion County Fair publishes regulations to be followed by exhibitors. These rules specify the number of products to be submitted for each entry, as well as the Section and Class numbers. The official Marion County Fair Book is available at the Marion County Cooperative Extension Service, 313 W. 7th Street, Yellville; telephone 870-449-6349.

There is additional information under each section number providing suggestions for making the entry the best it can be. This information is provided by the Marion County Master Gardeners and is not part of the official fair book.

JUDGING SYSTEM

The Marion County Fair uses the Danish, or Dual Merit, System of judging. Each entry is judged against the standard for its class. There may be several blue ribbon awards for different entries in the same class. Points are awarded for the blue and red ribbons; these points are the basis for cash premiums at the conclusion of the Fair. The value of the points may differ from year to year, and the calculation is determined by the Fair Board.

SELECTION OF HORTICULTURAL PRODUCTS FOR EXHIBIT

Quality and Condition: This is one of the most important judging points, and refers to the quality and condition of the exhibit when it is ready for immediate use. Fruits or vegetables of any kind which are not in a stage of development suitable for immediate use will be graded down on quality and condition.

- For optimum condition, pick entries as close to judging time as practical. As soon as they leave their parent plant, they begin to deteriorate.
- The product should be free from disease and insect injury, mechanical damage and growth cracks.
- Specific details for each product, such as stem requirements and recommended methods for cleaning, are listed with the individual product descriptions.

Size: The most desirable size for a specific vegetable is based upon the edible qualities of that product. Certain vegetables taste better when they are small; others are preferred when they are large. Entries are judged according to the premium market size (for instance, large tomatoes, medium carrots, and small summer squash). Bigger is not necessarily better; it may indicate over maturity or woodiness.

Maturity: All vegetables should be at their prime stage for eating. They should not be overripe, wilted, or shriveled. Some vegetables are at their best eating quality when immature.

Uniformity: entries should be uniform in size, shape, color and maturity. If two of the sweet peppers have four lobes, be sure that the third one also has four lobes, not three lobes. A plate of green beans should all be the same length. Five red cherry tomatoes should not be displayed with one pink cherry tomato.

Variety: Each exhibit should be true to the characteristics of that particular variety.

Quantity: The number of vegetables or fruit is specified in the Fair Book and in the individual listings in this booklet. There may be no more or no less than the stated number of specimens.

Handling: Freshly picked vegetables can be very tender. Handle them very carefully to avoid damage from bruising, fingernails or other mishaps.

Shape: This should be as close to the typical form of the product as possible.

Cleanliness: The product should be free of dirt, spray residue, dust or other foreign matter. Some vegetables lose their prime quality if they are washed; guidelines are included with the instructions for each product. When cleaning the product, be careful not to bruise or scrape it.

Trimming: Specific instructions for trimming stems or roots are given with the individual write-ups. Please follow these guidelines. If your entry requires several specimens, be sure that each specimen is trimmed the same length.

WHAT WILL THE JUDGES LOOK FOR?

Condition of the product is usually given the greatest consideration.

Quality of an exhibit is judged by its prime development for eating or harvesting.

Uniformity of the exhibit in size, color and shape is very important.

Size of the specimen should meet market standards and is an indicator of properly mature products.

TIPS FOR EXHIBITING SPECIFIC

VEGETABLES, FRUITS AND HERBS

The following will give you specific information about the vegetables, fruits and herbs included in our Fair. Included are:

The number to be exhibited

- The Section and Class Number
- Tips for Harvesting and Preparation
- Desirable Qualities
- Undesirable Qualities

STANDARDS FOR JUDGING VEGETABLES & FRUITS

The following general guidelines are taken from the Cooperative Extension Service Publication entitled **4-H Judging - Horticultural Crops**. Irish potatoes and onions are used as examples of the judging. Although the publications titled "4-H Judging," comparable criteria apply to all levels of fair competition.

Excellent

Clean. Free from injury. Not over 2% trim waste and not more than slightly affecting the appearance.

- Uniform in size, shape and color. Not over 10% variation.
- Best market size and quality:
- Irish potatoes: 6 to 8 ounces for each potato
Onions: 2" in diameter.

- True to variety and type.

Good:

Clean. Free from damage. Not over 5% waste and not materially affecting the appearance.

- Fairly uniform in size, shape and color - not over 25% variation.
- Good market size and quality:
- Irish potatoes: over 5 and under 12 ounces for each potato
Onions: over 1 2/3" and under 3 1/2" in diameter.
- Fairly true to variety and type.
- Fairly clean. Free from serious damage. Not over 15% waste.
- Fairly uniform in size, shape and color. Not over 50% variation.
- Fair market size and quality:
- Irish potatoes: over 4 and under 14 ounces for each potato
Onions: over 1 1/2 inches.
- Not off-type enough to be disqualified for lack of uniformity.

Poor:

Fairly clean. Free from serious damage. Not over 15% waste.

- Fairly uniform in size, shape and color. Not over 50% variation.
- Fair market size and quality:
- Irish potatoes: over 4 and under 14 ounces for each potato
Onions: over 1 1/2 inches.
- Not off-type enough to be disqualified for lack of uniformity.

Disqualified:

Seriously damaged by disease, insects, mechanical injury or other means.

- Dirty. Extreme difference in size, shape or color.
- Exhibit is disqualified if the largest specimen is twice the size of the smallest on the plate - also below or above size limits for the Poor Standard.
- One or a combination of the above points will cause the exhibit to be Sectioned as disqualified.

DEPT 10: FIELD CROPS & HORTICULTURE

Beans

Section 1 (6 pods each)

Class 1 - Green

Class 2 - Lima

Class 3 - Purple

Class 4 - Wax

Class 5 - Other

Tips for Preparation: Wipe clean with soft cloth. Stems should be 1/4" to 1/2" long. Arrange pods with stems in the same direction.

Desirable Qualities: Uniform and typical of variety in size, shape, color and stage of maturity. Full-sized pods should be tender and fresh. Seeds should be well-developed. (Snap bean: seeds should be 1/8" to 1/4" in diameter, depending on variety.) All pods should be either straight or curved.

Undesirable Qualities: Misshapen or poorly filled pods. Yellow, dried, broken or rusted pods. Overly large seeds. Immature. Broken ends, blemishes. Stringy and/or tough indicating bean is old. Over mature. Disease, insect or mechanical damage.

Carrots

See Section 18

Corn

Section 2 (3 ears)

Class 1 - Bicolor, Sweet

Class 2- Ornamental

Class 3 - Popcorn

Class 4 - White, Sweet

Class 5 - Yellow, Sweet

Class 6 - Other

Tips for Preparation: Fresh corn: Harvest as close to exhibiting as possible. Remove loose outer husk. Strip husks on one side to expose kernels. Trim brown silk to 1" from tip of husk. Trim excess stem at base of ear evenly to 1". Sprinkle with water occasionally before showing to preserve freshness. **Popcorn** should be dried on the stalk. Remove husks from popcorn and hang to dry for about a month. Pick **Ornamental corn** when husk begins to dry; remove outer husks, pull and tie inner husks to expose kernels. Hang until dry.

Desirable Qualities: Sweet corn: Husks should be fresh and green, firm around the ear. Ears should be plump and well-filled to the tip. Kernels should be tightly packed in prime, young milk stage. **Ornamental or Popcorn:** Kernels consistent and well-spaced on ear. Ornamental should have half of the husk removed with the remaining husk pulled back and tied to expose kernels. All varieties: Uniform, typical of variety in size, shape and color.

Undesirable Qualities: Poorly filled ears. Missing kernels. Irregular or uneven rows. Sweet corn: Yellow husks. Immature, watery kernels. Over mature, Mealy kernels. All varieties: worm or bird damage. Missing kernels. Disease, insect or mechanical damage.

Cucumbers

Section 3

Class 1 - Burpless, 1 each

Class 2 - Pickle, 3 each

Class 3 - Slicer, 3 each

Class 4 - Other, 1 or 3 each, depending on size

Tips for Preparation: Cut from vine leaving $\frac{1}{4}$ ' to $\frac{1}{2}$ " stem. Wipe gently to clean and remove spines. Wash only if necessary. Remove dried blossoms. **Do not wax or oil.**

Desirable Qualities: Should be uniform and typical of variety in shape, size and color. Should be firm and crisp. Picklers should be about $1\frac{1}{2}$ " to $2\frac{1}{2}$ " in diameter and 5" - 6" long. Slicers should be 2" - 3" in diameter and 6" - 9" long. Should be typical of variety. Skin may be smooth, ridged or rough, depending on variety; but it should always be shiny.

Undesirable Qualities: Yellowing, which indicates over ripeness; dull; oversized; pointed, misshapen or crooked. Uneven in diameter. Disease, insect or mechanical damage.

Eggplant

Section 4 (1 large or 2 small)

Class 1 - Elongated

Class 2 - Pear

Class 3 - Other

Tips for Preparation: Trim stems to $1\frac{1}{2}$ " on day of judging. Calyx should be clean and free of brown edges or patches. Wipe clean, but **do not wash. Do not wax or oil.** Handle gently, as eggplant bruises easily.

Desirable Qualities: Uniform, solid color typical of variety. Bright green calyx or cap. Blossom scar should be as small as possible. Shape should be typical of variety.

Undesirable Qualities: Immature or over mature; bronzing or greening; soft; dull appearance; dark spots which indicate bruising or decay. Overly large specimens. Disease, insect or mechanical damage.

Garlic

Section 5

Class 1 - Elephant (1 each)

Class 2 - Regular (3 each)

Tips for Preparation: Cure in warm, airy, dark place. Trim necks to 1". Trim roots to ½". Remove outer sheaths only if loose, broken or discolored. **Do not wash.**

Desirable Qualities: Uniform, typical of variety in size, shape, color. Plump bulbs with dry necks. Symmetrical.

Undesirable Qualities: Double bulbs; missing bulbs; loose, broken or discolored sheaths. New sprouts.

Disease, insect or mechanical damage.

Gourds

Section 6

Class 1 - Small (Under 4") 3 each

Class 2 - Medium (4" to 8") 2 each

Class 3 - Large (over 8") 1 each

Tips for Preparation: Cut stems neatly. Wipe clean but **do not wash.** Remove any leaves.

Desirable Qualities: Mature, with hard, firm rinds. Uniform and typical of variety in size, color and shape.

Undesirable Qualities: Scabs, blemishes; soft skins or scratches. Disease, insect or mechanical damage.

Grains and Sorghums (dry)

Section 7

Class 1 - Field corn (3 ears)

Class 2 - Grain Sorghums (3 heads)

Class 3 - Sunflower, dry (1 head)

Class 4 - Other

Tips for Preparation: Harvest at peak time. Dry properly. **Corn:** Remove outermost husks; pull inner husks back to expose kernels. Tie husks; hang until dry. **Sorghum:** Harvest as early as possible to prevent insect or bird damage. Hang to dry. **Sunflower:** Cover head with netting to prevent birds from eating seed. Cut stem 2' long; when dry, trim to 6" - 8". Leave dried leaves around edge of head.

Desirable Qualities: Uniform. Typical of variety in size and color. Properly filled out.

Undesirable Qualities: Mold. Missing kernels or seed. Husks completely removed from corn. Disease, insect or mechanical damage.

Hay

Section 8

1 block (not a bale!)

Class 1 - Any variety of hay

Tips for Preparation: Harvest at proper time. Cure fully.

Desirable Qualities: Lack of weeds. Minimum of tough stems.

Undesirable Qualities: Moldy. Trash evident. Not properly cured. Disease, insect or mechanical damage.

Herbs, Fresh

Section 9

Class 1a - Herb, single variety, 3 sprigs

Class 1b - Herb, any different single variety, 3 sprigs

Class 1c - Herb, any different single variety, 3 sprigs

Class 2 - Herb collection, 3 different varieties

Class 3 - Root herbs, 3 with tops

If stem and leaf and/or flower; three sprigs, minimum of six inches long, presented in small, clear container. Do not have leaves below water level. If root, three roots with top of plant. NO SEEDS!

Tips for Preparation: Rinse gently in cool water if dirty. Be careful not to bruise stem or leaves. Generally, herbs grown for leaves should be harvested before blooming. Lavender, Mint, Rosemary or Sage may be exhibited with blooms. Dill may be exhibited as green umbels or mature, green/brown or brown umbels. If green, exhibit in container of water; if mature exhibit on plate with stems tied loosely.

Desirable Qualities: Leaves and stems should be uniform in size and development and typical of variety. Sprigs should be uniform in size, color and maturity.

Undesirable Qualities: Woody stems. Disease, insect or mechanical damage.

Melons

Section 10 (1 each)

Class 1 - Cantaloupe

Class 2 - Honeydew

Class 3 - Watermelon

Class 4 - Other

Tips for Preparation: Watermelons: Wipe with soft cloth to clean; **do not remove waxy cover.** Large watermelons (over 10 pounds): trim stem 1 ½" to 3". Ice box watermelons (under 10 pounds): trim stem to 1" - 2". **All other melons:** Harvest when vine separates from the stem (Full slip stage). Let any soil on melon dry, then brush gently to clean. Exhibit without stem.

Desirable Qualities: Size, shape, color and netting (if any) typical of variety. Symmetrical. **Watermelons:** Dry curl on stem next to fruit. Yellowish or whitish ground spot. Firm rind. **All other melons:** Stem scar dry and free from mold or decay. Rich, sweet aroma. Good color. Smooth separation scar.

Undesirable Qualities: Misshapen. Sunburn or blemishes. Under or over maturity. Cracks or soft spots. Discolored. Lack of netting if netted type. Disease, insect or mechanical damage.

Okra

Section 11 (6 pods)

Tips for Preparation: Trim stems uniformly to ½". Gently brush clean; do not wash pods. Handle carefully to avoid damage.

Desirable Qualities: Uniform in size, shape, color, diameter and length. Typical of variety.

Undesirable Qualities: Large; over mature; leathery or woody pods; discoloration. Disease, insect or mechanical damage.

Onions

Section 12 (3 each)

Class 1 - Green, Bunching

Class 2 - Large, dry, with skins

Class 2a -Yellow

Class 2b -White

Class 2c-Red

Class 3 - Other

Fresh Green Onions: Tips for Preparation: Trim green tops to 3" - 4". Trim roots to ½". Remove outer layer of skin to expose white shank of onion.

Desirable Qualities: Dark green leaves with long, slender white shanks. No developed bulb. Uniform and typical of variety in size, shape, color and diameter.

Undesirable Qualities: Dry or yellowed leaves. Poorly colored stems. Cracked or discolored shanks. Disease, insect or mechanical damage.

Dry Onions: Tips for Preparation: Cure in airy, dark, warm place. Smell onions to be sure no rot is present. Trim dried stem to 1". Trim basal roots uniformly to ½". **Do not wash.** Gently remove outer scales if loose, broken or discolored.

Desirable Qualities: Solid bulbs. Uniform and typical of variety in size, shape, color (bright). At least one clean, tight, dry outer scale. Small neck (½" or less).

Undesirable Qualities: Slick, over-peeled appearance. Soft necks, sprouts; bruises; double bulbs; loose dry skins. Disease, insect or mechanical damage.

Peas

Section 13 (6 pods)

Class 1 - Field Pea, fresh

Class 2 - Field Pea, dry

Tips for Preparation: Pick pods carefully and handle as little as possible to avoid removing waxy coating or "bloom." Trim stems evenly to ¼". **Do not wash.**

Desirable Qualities: Fresh peas should be evenly filled out without being oversized. Dried peas should be unshelled and dried. Uniform and typical of variety in size, color and shape.

Undesirable Qualities: Over maturity as indicated by yellowing or toughness of the pods. Disease, insect or mechanical damage.

Peppers, Hot

Section 14 (5 each)

Class 1 - Cayenne

Class 2 - Tabasco

Class 3 - Habanero type

Class 4 – Jalapeno

Class 5 – Poblano

Class 6 – Serrano Chili

Class 7 - Paprika

Class 8 - Other

Class 8a - Other variety

Class 8b - Other different variety

Class 8c - Other different variety

Class 9 – Other

Class 9a – Other variety

Class 9b – Any different variety

Class 9c - Any different variety

Tips for Preparation: Cut from plant with long stems left on pepper. Leave stems untrimmed until last minute to slow moisture loss. Cut stem squarely and uniformly to ½" - 1" long. Wipe clean with a soft cloth; **do not wash. Do not wax or oil.** Exhibit blocky types with stem end up.

Desirable Qualities: Fresh, firm, bright in color, glossy, uniform, symmetrical and typical of variety in size, shape and color. Most peppers ripen from one color to another and may be used in either stage. Select peppers that match in color.

Undesirable Qualities: Soft, pliable, shriveled, dull or pale. Misshapen if not typical of variety. Lines of contrasting color. Blemishes, cracks, scabbiness, sun scald, soil, dust or spray residue. Disease, insect or mechanical damage.

Peppers, Sweet

Section 15 (3 each)

Class 1 - Banana

Class 2 - Bell, Green

Class 3 - Bell, Red

Class 4 - Bell, Yellow

Class 5 - Pimiento

Class 6 - Other

Tips for Preparation: Cut from plant with long stems left on pepper. Leave stems untrimmed until last minute to slow moisture loss. Cut stem squarely and uniformly to ½" - 1" long. Wipe clean with a soft cloth; **do not wash. Do not wax or oil.** Exhibit blocky types with stem end up.

Desirable Qualities: Fresh, firm, bright in color, glossy, uniform, symmetrical and typical of variety in size, shape and color. Most peppers ripen from one color to another and may be used in either stage. Select peppers that match in color.

Undesirable Qualities: Soft, pliable, shriveled, dull or pale. Misshapen if not typical of variety. Lines of contrasting color. Blemishes, cracks, scabbiness, sun scald, soil, dust or spray residue. Disease, insect or mechanical damage.

Potatoes

Section 16 (3 each)

Class 1 - Red

Class 2 - White

Class 3 - Yellow

Class 4 - Sweet

Class 5 - Other

Tips for Preparation: Remove vine two weeks before harvesting. Dig tubers carefully to avoid damaging the skin. Brush or wipe clean with a soft cloth after the tubers have dried. **Do not wash or scrub.** Store in a cool, dark place until time for exhibition.

Desirable Qualities: Potatoes should be uniform and typical of variety in size, color and shape; medium-sized is preferred. Smooth, shallow eyes. Skin should be firm, well cured, free of soil and not showing peeling.

Undesirable Qualities: Greening or sunburned skin; growth cracks, second growth bumps, enlarged white breathing pores, knobby irregularities, sprouts. Disease, insect or mechanical damage.

Pumpkins

Section 17 (1 each)

Class 1 - Mini

Class 2 - Regular

Class 3 - Giant

Tips for Preparation: Select symmetrical round or oval fruits without a distinctive flat side. If light in weight for size, or flat on one side, flesh may be too thin. Leave stem attached, neatly trimmed at the point where it attached to the vine. Do not carry by the stem. Wipe clean but **do not wash or polish away natural wax.**

Desirable Qualities: Mature with rich color characteristic of variety. Symmetrical. Thick flesh; hard rind with smooth, evenly grooved surface. Stands upright.

Undesirable Qualities: Thin flesh. Scratches, scabs, blemishes, or soft skin. Distinctly flat side. Stem missing. Disease, insect or mechanical damage.

Root Crops

Section 18 (3 each; 1 each for very large vegetable)

Class 1a - Any root vegetable

Class 1b - Any different root vegetable

Class 1c - Any different root vegetable (May include beets, carrots, turnips but not potatoes)

Class 2: Any different root vegetable.

Tips for Preparation: Carefully remove any damaged leaves. Trim stems uniformly from 1" to 2" from top of vegetable. Remove small side roots carefully, leaving taproot intact. May be carefully brushed with a soft brush. Be careful not to injure the skin of the vegetable.

Desirable Qualities: Uniform and typical of variety in shape and size. Specimens should be matched in color. Smooth; well-formed; tender fleshed.

Undesirable Qualities: Soft, spongy roots. Cracks or blemishes. Overgrown, pithy or coarsely textured roots. Irregular shape; forked. Yellowed leaves. Disease, insect or mechanical damage.

Squash

Section 19 (2 each of small, 1 each of large)

Class 1 - Summer, Yellow, Patty Pan

Class 2 - Zucchini

Class 3 – Winter, Acorn, Spaghetti, Butternut

Tips for Preparation: Summer Squash: Harvest close to time of exhibit; hold refrigerated. Select small to medium-sized fruits with soft rind easily punctured with fingernail. Wipe clean; **do not wash**. Trim stem to ½" just before show; remove any leaves.

Winter Squash: Harvest with stem attached, trimmed to 1" - 3". Should be medium-sized with hard, firm rind difficult to pierce with fingernail. Wipe clean; **do not wash**.

Desirable Qualities: Summer Squash: Small to medium-sized, typical of variety in shape and color. Glossy skin. **Winter Squash:** Typical of variety in size, shape and color. Butternut: smooth, dark tan skin with thick neck in proportion to seed end. Acorn: Dark skin with deep yellow ground spot; or rich yellow if golden variety.

Undesirable Qualities: Summer Squash: Large, over-mature; missing stems; blemishes; hard or tough rind. Dull color. Disease, insect or mechanical damage.

Winter Squash: Soft, immature specimen. Stem missing. Shiny skin (immature). Woolly-looking skin (over mature). Disease, insect or mechanical damage.

Tomatoes

Section 20

Class 1 - Cherry type (6 each)

Class 2 - Pear type (6 small or 3 large)

Class 3 - Plum type (6 small or 3 large)

Class 4 - round, pink, large (3 ea)

Class 5 - Round, red, large (3 ea)

Class 6 - Round, yellow, large (3 ea)

Class 7 - Tomatillo (6 sm or 3 lg)

Class 8 - Other

Class 8a – Other variety (6 sm or 3 lg)

Class 8b - Any different variety (6 sm or 3 lg)

Class 8c - Any different variety (6 sm or 3 lg)

Tomatoes

Tips for Preparation: Remove stems. Wipe gently; **do not wash**. Exhibit stem side down. Blossom scar varies with species; generally, a smaller scar is desirable.

Desirable Qualities: Firm, evenly colored. Mature; uniform. Ripe tomatoes should be in prime condition for their intended use, with no green streaks or green shoulders. Typical of variety in size, shape, and color. Free from blemishes.

Undesirable Qualities: Immature or overripe. Poor color. Sunscald. Blemishes or cracking. Disease, insect or mechanical damage.

Tomatillo

Tips for Preparation: remove stem from vine carefully to avoid tearing husk. Wipe carefully to remove any dirt or residue. **Do not wash.** Leave stem on fruit.

Desirable Qualities: Husks may be split away from fruit, with no tears or holes. Fruit plump and yellowish or purple. Size consistent with variety.

Undesirable Qualities: Overly yellow husk. Tears in husk. Disease, insect or mechanical damage.

Giant Vegetable

Section 21 (Limit, 1 each)

Giant vegetable entry should be exceptionally large for its typical variety. General instructions for comparable vegetable entry will apply.

Vegetable, Other

Section 22

Any vegetable not otherwise listed. Follow general guidelines for preparation.

SECTION 23: FRUIT

Apples

Class 1 (3 each)

A - Green (any single variety)

B - Red (any single variety)

C - Yellow (any single variety)

Tips for Preparation: Remove fruit carefully from the tree; twist gently while holding the fruit. If it comes off easily, it is ripe. Do not shake fruit from the tree as it will damage the apple. Wipe carefully; **do not polish or remove the natural bloom.**

Desirable Qualities: Typical color, size and shape for the variety. Stems must be attached. Firm; brightly colored.

Undesirable Qualities: Stem missing or broken. Dull color. Leaves or foliage attached to stem. Spur attached to stem. Under or over mature. Disease, insect or mechanical damage.

Berries, Domestic

Class 2 (5 each, with stems)

Tips for Preparation: Clean residue from berries, but **do not wash.** Remove dust with soft brush. Leave stems on berries.

Desirable Qualities: Uniform in size, maturity, shape and color. Typical of variety. Blackberries: glossy, firm. Strawberries: bright red; shiny.

Undesirable Qualities: Overripe or immature. Stems removed. Soft; dull colored. Evidence of mold. Disease, insect or mechanical damage.

Grapes, domestic

Class 3 (2 bunches)

Tips for Preparation: Handle gently to avoid damage to skin. Rinse just enough to remove any dust; **do not soak.** Preserve as much of the natural bloom as possible. Stems may be trimmed to uniform length.

Desirable Qualities: Firm, compact, plump and fresh-looking fruits. Uniformly ripened. Bunches uniform in size and color. Deep color typical of variety. Grapes must be firmly attached to stem.

Undesirable Qualities: Broken skins. Soft or wrinkled. Whitened at stem end. Disease, insect or mechanical damage.

Nuts, domestic (In husk)

Class 4 (5 each)

- 1 - Hazelnut or Filbert
- 2 - Pecan
- 3 - Walnut
- 4 - Other

Tips for Preparation: Nuts should be exhibited individually; if in clusters, separate. Clean carefully to remove any residue.

Desirable Qualities: Size and color typical of variety. Consistent.

Undesirable Qualities: Broken husks. Disease, insect or mechanical damage.

Pears any domestic

Class 5 (3 each)

Tips for Preparation: Handle carefully to avoid bruising. Stems should be attached; natural length of stems may vary.

Desirable Qualities: Uniform; typical of variety in size, shape, color, maturity. Smooth; firm.

Undesirable Qualities: Soil, dust or spray residue. Stems missing. Overly hard. Disease, insect or mechanical damage.

Plums any domestic

Class 6 (3 each)

Tips for Preparation: Handle carefully to avoid bruising. Stems should be removed. Wipe gently to remove any residue; preserve as much as possible of the natural bloom.

Desirable Qualities: Uniform. Typical of variety in size, shape, color and maturity. Plump, fresh-looking fruits. Skin should have a powdery "bloom."

Undesirable Qualities: Soil, dust or spray residue. Overripe or immature. Dull colored. Disease, insect or mechanical damage.

Other Domestic Fruit

Class 7 (3 each)

Tips for Preparation: Follow guidelines for comparable fruit as listed above.

Desirable Qualities: Uniform. Typical of variety in size, shape, color and maturity.

Undesirable Qualities: Residue. Overripe or immature. Disease, insect or mechanical damage.

SECTION 24 - SPECIMEN FLOWERS

General Guidelines for Specimen Flowers: Be sure that your entry has the required number of blooms or stems, as specified with the individual entries. Insufficient number of blooms or stems will disqualify the entry. If the guidelines state "three stems," you must submit three individual stems.

- Label each entry before bringing to the fairgrounds.
- All specimen classes shall be judged for cultural perfection, the container will not be considered.
- The exhibitor should have grown each cut specimen.
- Only one entry of each lot or sub-lot if divided is allowed.
- Entries must be in inexpensive clean clear appropriate containers.

- All cut flowers must have foliage attached to their stems, unless they typically grow on a stalk without leaves, such as iris. A minimum of two leaves per stem is preferred; roses need at least two 5- or 7-leaflet leaves on each stem.
- Do not have leaves below the water line.
- Flowers should be cut the evening before or the morning of the entry for maximum freshness. If possible, allow the blooms to stand in lukewarm water in a cool place overnight to permit water absorption by the specimen. Choose specimens that are uniform, typical of their species, with good coloration. Stems should be straight and strong enough to hold the bloom upright. Stem should be long enough to hold the flower above the vase without resting on the rim.
- Flowers should be in prime condition, with no insect or disease damage. Pale, wilted, or browning petals indicate past maturity. Blooms should be in prime stage of maturity. All specimen Classes will be judged for cultural perfection; a small perfect flower will be judge higher than a larger one of the same species with even a minor defect.
- Flowers may be gently washed, if necessary, to remove dust, rain spatters, or other impurities. DO NOT wash flowers with pollen-laden anthers, such as lilies.
- Flowers, stems and leaves should be free of disease, insect or mechanical damage. Do not use artificial coloring, leaf shine, spray, oiling or wire supports. A clear flower preservative may be added to the water to maintain the freshness of the specimen.

Asters

Class 1 (1 spray or stem)

See general guidelines for exhibition tips.

Canna

Class 2 (1 stem with foliage)

See general guidelines for exhibition tips.

Celosia

Class 3 (1 stem)

A. Feathered

B. Crested

See general guidelines for exhibition tips.

Chrysanthemum

Class 4 (1 spray or stem)

A. Button

B. Cushion

C. Large

See general guidelines for exhibition tips.

Cosmos

Class 5 (3 stems)

See general guidelines for exhibition tips.

Dahlia

Class 6

A. Small, under 4", 3 blooms

B. Medium, 4" to 8", 2 blooms

C. Large, over 8", 1 bloom

See general guidelines for exhibition tips.

Floating Single Blossom

Class 7

Single blossom, any variety, floating in water, in a clear, clean container. Blossom should follow guidelines for its species. Blossom should be compatible in size with the container, but not touching the sides.

Gaillardia

Class 8 (3 stems)

See general guidelines for exhibition tips.

Gladiolus

Class 9 (1 stem)

See general guidelines for exhibition tips.

Lily

Class 10 (1 stem)

Do not wash. See general guidelines for exhibition tips.

Marigold

Class 11

A. French type, 1 spray

B. African type, 3 blooms

See general guidelines for exhibition tips.

Nasturtium

Class 12 (5 stems)

See general guidelines for exhibition tips.

Ornamental Grass

Class 13

A. Small stems under 12", 5 each

B. Large stems, over 12", 3 each

See general guidelines for exhibition tips.

Ornamental Leaves

Class 14

A. 3 leaves under 12 inch

B. Taro (Elephant Ear) 1 leaf

Should match in size and color. See general guidelines for exhibition tips.

Petunia

Class 15 (3 stems)

A. Single

B. Double

C. Other

See general guidelines for exhibition tips.

Roses, with foliage

Class 16

- A. Climber, 1 stem any color
- B. Floribunda, 1 stem any color
- C. Hybrid Tea, 1 bloom
- D. Old Rose, 1 stem any color
- E. Shrub Rose, 1 stem any color
- F. Shrub Rose, 1 stem any color
- G. Other variety rose, 1 stem

Rose entry may be any color. Foliage should include at least two 5- or 7-leaflet leaves on a stem. See general guidelines for exhibition tips.

Sunflower, Ornamental

Class 17 (1 stem)

See general guidelines for exhibition tips.

Zinnia

Class 18

- A. Small, up to 1 ½", 3 stems
- B. Medium 1 ½" to 3", 2 stems
- C. Large, over 3", 1 stem

See general guidelines for exhibition tips.

Other Flowering Annual

Class 19

See general guidelines for exhibition tips.

Other Flowering Perennial

Class 20

See general guidelines for exhibition tips.

Non-Blooming Annual

Class 21 (1 stem)

See general guidelines for exhibition tips.

Non-Blooming Perennial

Class 22 (1 stem)

See general guidelines for exhibition tips.

Other

Class 23

See general guidelines for exhibition tips.

SECTION 25 - POTTED PLANTS

GENERAL GUIDELINES:

- All potted plants must be grown by the exhibitor and have been in their care for at least three months.
- Pots larger than 12" across the top and plants taller than 18" above the surface of the pot will be rejected.
- Freshly potted material will be rejected.
- Only one plant per container **except for Class 8B and Class 10**

- The plant should be vigorous and healthy in appearance. The container will not be judged, but should be compatible with the plant in size and color. There should be no dirt or buildup of salts on the container.
- The plant should be typical of the species in color of bloom and/or foliage. The plant should be healthy, with no evidence of nutritional shortage. It should be sufficiently mature to exhibit the typical appearance of the species.
- Leaves should be clean and free of dust; no wax or other material should be used on them.
- If the plant is grown for its blooms, the flowers should be open. Remove any overly-mature blooms.
- The soil should be neat and free of dead leaves or petals. There should be no mold, salt build-up or weeds.
- All parts of the plant should be free from insect or disease damage.
- Specific guidelines for individual plants are listed in the following table.

Begonias

Class 1

A. Small leaf type and blooming

B. Large leaf type and blooming

C. Other

See general guidelines for exhibition tips.

Cactus – no entry may be more than 36” tall

Class 2

A. Small, under 3”

B. Medium, 3” - 8”

C. Large, 8” – 36”

Cactus may have multiple clusters. This does not count as a collection. No broken or missing spines. See general guidelines for exhibition tips.

Coleus, Foliage Plant

Class 3

Growing ends should be nipped to encourage fullness. No flowers. See general guidelines for exhibition tips.

Fern, Any Variety

Class 4

See general guidelines for exhibition tips.

Geranium

Class 5

A. Pelargonium (Zonal Geranium)

B. Other

See general guidelines for exhibition tips.

Gesneria Family

Class 6 (1 plant per pot, unless noted)

A. Achimenes (magic flowers, widow’s tears, Cupid’s bower or hot water plant)

B. Aeschynanthus (Lipstick Plant)

C. Columnea (Flying Goldfish Plant)

D. Episcia (Flame Violet) – may have more than 1 in a pot

E. Nematanthus (Goldfish Plant)

F. Saint Paulia (African Violet)

1. Standard
 2. Miniature
 3. Fancy (species with colored flecks on petals)
 4. Chimera (generic mutation that causes a pin-wheel appearance on flowers)
 5. Trailers -may have more than one plant in pot.
- G. Sinningia (Gloxinia)
H. Smithiantha (Temple Bells)
I. Streptocarpus (Cape Primrose)
J. Any other Gesneria

Plant must be in bloom. Only one plant per pot. See general guidelines for exhibition tips.

Hanging Basket

Class 7

- A. Blooming
B. Foliage

Stems should be no longer than 4 feet from pot surface to tip. Prune to control growth and prevent legginess. Only one plant per container. See general guidelines for exhibition tips.

Herbs

Class 8

- 8a – Rosemary
8b – Basil
8c – Chives
8d – Thyme
8e – Oregano
8f – Mint
8g – Sage
8h – Other Variety
8i - Container Garden

Herb plants should be well-formed.

Container garden pot should be no more than 12" across, with 3 or more varieties. See general guidelines for exhibition tips.

Ornamental Plant

Class 9

See general guidelines for exhibition tips.

Planter

Class 10

Planter should be no more than 8" x 12", or 12" round. It may contain no more than 5 varieties of plants. Plants should be compatible in water and sunlight requirements. See general guidelines for exhibition tips.

Succulent any variety

Class 11

May be cactus or other succulent. See Class 2 for guidelines. See general guidelines for exhibition tips.

Vines

Class 12

- A. Philodendron

B. Ivy, any variety

C. Any other vine

Stems should be no longer than 4 feet from pot surface to tip. Prune to control growth and prevent legginess. See general guidelines for exhibition tips.

Any Other Non-blooming Plant

Class 13

See general guidelines for exhibition tips.

Any Other Blooming Plant

Class 14

See general guidelines for exhibition tips.

Unusual Container

Class 15

Any potted plant of the exhibitor's choice presented in a novelty container not customarily used for plants (i.e. an old boot).

See general guidelines for exhibition tips.

Miscellaneous

Class 16

See general guidelines for exhibition tips.

SECTION 26 - JUNIOR DIVISION

Oversize pots Junior & Youth Division ONLY

Container Garden

Class 1 - Youth Age 5 -7

Class 2 - Youth Age 8 - 10

Class 3 - Youth Age 10 - 12

Class 4 - Youth Age 13 - 17

Container garden with three or more varieties. Youth must grow all plants at least three months. Only one entry per youth.

DEPARTMENT 11: FLORAL ARRANGEMENTS

All entries in this Division must be the work of the exhibitor. All plant materials must be grown in home gardens except in Section 2, Class 3 and 6. Accessories are not permitted except in Section 2, Class 5.

Bouquet Group

Section 1

Class 1 - Mixed flowers in container of choice

Class 2 - Marigolds in container of choice

Class 3 - Dahlias in container of choice

The container should complement the bouquet without distracting from it. Flowers and foliage should be in prime condition. Select flowers and foliage to complement each other, with no clashes of color. The amount of

plant material should be in relation to the size of the container; the bouquet should be full without appearing top-heavy. It should have balance appropriate to the flowers.

Artistic Arrangement Group

Will be judged on line, design and suitability of container.

Section 2

Class 1 - Cup & Saucer arrangement, choice of plant material

Class 2 - "Lonesome," use foliage and one flower

Class 3 - "Open Road," weathered (driftwood) with fresh or dried plant material showing nature in motion

Class 4 - Arrangement of foliage

Class 5 - Holiday arrangement, appropriate accessories may be used

Class 6 - Miniature, using fresh or dried material; maximum 6" high and 6" wide

Class 7 - Harvest Basket, using vegetables, fruit or both in a basket not to exceed 12" wide.

Follow general guidelines for Bouquet Group. The Artistic Arrangement group challenges the grower to use creativity and imagination in designing entries for this Section. Balance may be symmetrical (formal) or asymmetrical (informal). Follow the specific requirements of each Class.

Harvest Basket: Select a variety of shapes, colors and textures for interest.