

**AGRICULTURE/HORTICULTURE**

Limited to residents of Colusa, Butte, Glenn, Lake, Sutter, Yolo and Yuba Counties

Entry Fee \$2.00 per entry

Limit: 2 entries per exhibitor per class

Entry Deadline: Paper Entry Form: Tuesday, May 30 2017 4:00 p.m. Fair Office

Online: Monday, June 5, 2017 11:59 p.m.

Entries Received: Tuesday June, 6th, 4:00 –7:00 p.m., Wednesday, June 7th, 7:00 a.m.-9:00 a.m. Main Exhibit Bldg.

Entries Judged: Wednesday, June 7th, 10:00 a.m. **Judging is open to the public**

● Entries Released: Monday, June 12, 10:00 a.m.- 4:00 p.m.

**AMERICAN SYSTEM OF JUDGING**

Sweepstakes for Agriculture Divisions 25 thru 39

1st - \$20.00 2nd - \$15.00 3rd - \$10.00

Premiums Offered Per Class

1st - \$4.00 2nd - 3.00 3rd - \$2.00

The UCCE Master Gardeners of Colusa County will award a book to the Best of Show Vegetable

**Best of Division Award - \$5**

Sponsored by: **AlSCO-Geyer Irrigation & Ace Hardware, Arbuckle**

**Best of Show Award (Selected From Best of Division) - \$50**

Sponsored by: **AgriSource, Mike Griffith, Maxwell**

**People's Choice Award - Ribbon**

**Rules & Tips for Agriculture/Horticulture Exhibitors**

1. All State & local rules apply.
2. Farm & Garden (Ag. Hort.) products must have been produced by the exhibitor.
3. Variety of products must be adequately and correctly labeled.
4. "Any Other" classes are for varieties that do not have a listed class. Please state species/variety on entry.
5. Specimens must be free of insects or they will be disqualified.
6. Specimens should be free of bruises and uniform in size.
7. The quality desired in agriculture and horticulture product exhibits is the quality that brings the best financial return in the commercial market, and such exhibits must be at least equal in maturity at the state of ripeness as that required by Section 42513 of the California Agriculture Code in order to be considered for premium awards.
8. Section 42513: Mature means 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 /vine. Section 42515:

**Cleaning:**

- Specimens should be free of soil, dust and spray residue. Harvest and select only clean specimens. A light brushing with a soft brush will often do the trick; especially recommended for peas, beans, okra, cucumbers, and cantaloupes.
- Fruit with a waxy surface, such as eggplant, peppers, tomatoes, watermelons, usually can be wiped free with a soft cloth.
- Washing should be your last resort. However, root and leafy crops may often need careful washing.  
 Washing is not recommended for Head lettuce, Endive, Cauliflower, or Cabbage. Trim off spoiled portions, always using the proper tool, knife or shears for trimming.
- Whatever method you use, avoid skinning and bruising your vegetables while cleaning.

**Almonds:** Hand pick, look for uniform size, cracks, skin or bug holes

**Beans:** Leave 1/4 Inch stem. Arrange biggest to smallest, all curved the same way.

**Beets:** Leave a 1 inch top

**Cucumbers & Squash:** Can be picked one week early; leave flower until judging. Trim stem straight across with knife. Refrigerate in moist towel prior to bringing to exhibit.

**Garlic:** Leave 1/4 inch root and 1 inch top. Trim off mold

**Onions:** Leave 1/4 inch root and 1 inch top. Leave dry skins; red over purple color preferred.

**Zucchini:** Leave stem and hair on. Handle from stem

**VARIETY OF PRODUCTS MUST BE ADEQUATELY AND CORRECTLY LABELED**

**DIVISION 25: Dry Beans**

(1 pint bulk of last crop in open container)

**Class**

- |               |                               |
|---------------|-------------------------------|
| 11 Horse Bean | 12 Beans – Any Other, Specify |
|---------------|-------------------------------|

**DIVISION 26: Fresh Herbs & Spices**

(A Bunch is 3-5 Stems display in open container with water)

**Class**

- |                    |                      |                               |
|--------------------|----------------------|-------------------------------|
| 16 Basil, 1 Bunch  | 20 Oregano, 1 Bunch  | 24 Thyme, 1 Bunch             |
| 17 Chives, 1 Bunch | 21 Parsley, 1 Bunch  | 25 English Lavender—2 Bunches |
| 18 Dill, 1 Bunch   | 22 Rosemary, 1 Bunch | 26 Any Other, Specify         |
| 19 Mint, 1 Bunch   | 23 Sage, 1 Bunch     |                               |

**Dept. AGH**

Overripe means having an advanced state or a maturity which causes the product to be undesirable for human consumption in a fresh state.

**VEGETABLES**

[ ● Vegetable only Best of Show—UC Master Gardener’s Handbook ]

NOTE: Unless otherwise stated, the types of vegetable desired for exhibit will be the uniform commercial grade rather than overgrown. Monstrosities will not be considered for premium awards. A Bunch is 3-5 stems on a plate.

**DIVISION 30: Fruit and Pod Vegetables (Plate Display)**

**Class**

- |                                  |                                   |                            |
|----------------------------------|-----------------------------------|----------------------------|
| 31 Beans, Snap, 10               | 35 Peas, Sugar or Chinese, 6      | 39 Tomato, Cherry, 5       |
| 32 Beans, Wax, 10                | 36 Peppers, Bell, 3               | 40 Tomato, Market Name, 4  |
| 33 Beans, Any Other, Specify, 10 | 37 Peppers, Chili, 12 pods        | 41 Tomato, Round Yellow, 4 |
| 34 Peas, Market, 12              | 38 Peppers, Any Other, Specify, 3 | 42 Any Other, Specify      |

**DIVISION 31: Leafy and Stem Vegetables (Plate Display)**

**Class**

- |                            |                                      |
|----------------------------|--------------------------------------|
| 41 Cabbage, 1 head         | 44 Chard, Swiss, 5 leaves            |
| 42 Head, Other             | 45 Any Other Stock or Bunch, specify |
| 43 Lettuce, 1 bunch/1 head |                                      |

**DIVISION 32: Root, Bulb, and Tuber Vegetables (Plate Display)**

**Class**

- |                              |                           |                           |
|------------------------------|---------------------------|---------------------------|
| 51 Beets, Topped, 1 bunch    | 56 Onions, Green, 1 bunch | 61 Potatoes, Red, 3       |
| 52 Carrots, Long, Topped, 4  | 57 Onions, Red, 3         | 62 Potatoes, Any Other, 3 |
| 53 Carrots, Short, Topped, 4 | 58 Onions, Torpedo, 3     | 63 Radishes. Any, 3       |
| 54 Garlic, Regular, 3        | 59 Onions, White, 3       | 64 Turnips, with tops, 3  |
| 55 Garlic, Other, 3          | 60 Onions, Yellow, 3      | 65 Any Other, Specify     |

**DIVISION 33: Vine Crops (Plate Display)**

**Class**

- |  |                        |
|--|------------------------|
| 71 Cucumber, Pickling, 3 large 7 small | 74 Squash, Zucchini, 3 |
| 72 Cucumber, Other, 3                  | 75 Any Other, Specify  |
| 73 Squash, Yellow, 3                   |                        |

**DECIDUOUS FRUITS, SMALL FRUIT, BERRIES, NUTS, EGGS**

Plate Display to contain at least 5 small specimens & 3 large specimens.

Standard berry basket for berries. Standard commercial basket for small fruits.

**DIVISION 34: Deciduous Fruits**

**Class**

- |             |               |                        |
|-------------|---------------|------------------------|
| 81 Apricots | 83 Nectarines | 85 Prunes              |
| 82 Peaches  |               | 86 Any other , Specify |

**DIVISION 35: Citrus Fruits**

**Class**

- |               |                              |
|---------------|------------------------------|
| 87 Grapefruit | 89 Oranges                   |
| 88 Lemons     | 90 Any Other Citrus, Specify |

**DIVISION 36: Small Fruits and Berries**

**Class**

- |                  |                 |                                   |
|------------------|-----------------|-----------------------------------|
| 91 Blackberries  | 93 Cherries     | 95 All Other Small Fruit, Specify |
| 92 Boysenberries | 94 Strawberries | 96 Any Other Berry, Specify       |

**Division 37: Nut Division (Commercial Grades, No Less Than 1 lb.)**

**Class**

- |                      |                            |
|----------------------|----------------------------|
| 101 Almonds, Specify | 103 Walnuts, Specify       |
| 102 Pecans, Specify  | 104 Any Other Nut, Specify |

**DIVISION 38: Eggs**

**Class**

- |                            |                            |                           |
|----------------------------|----------------------------|---------------------------|
| 111 Brown, Bantam, 1 Dz.   | 113 White, Bantam, 1 Dz.   | 115 Any Other Eggs, 1 Dz. |
| 112 Brown, Standard, 1 Dz. | 114 White, Standard, 1 Dz. |                           |

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**Scorecard for Judging Agricultural Horticulture**

University of Wisconsin Cooperative Extension

<b>Quality</b>		<b>40%</b>	
Marketable size	10%	Typical shape	10%
Characteristic color	10%	Stage of maturity	10%
<b>Condition</b>		<b>20%</b>	
Cleanliness	7%	Proper trimming	7%
Freshness	6%		
<b>Freedom from injury</b>		<b>20%</b>	
Mechanical	10%	Pests	10%
<b>Uniformity</b>		<b>20%</b>	
Shape	4%	Size	4%
		Color	4%
Type or Variety	4%	Stage of maturity	4%

**WHEELBARROW GARDEN PROJECT**

**Entry Fee \$2.00**

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**AMERICAN SYSTEM OF JUDGING**

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**Rules**

1. Garden is to be planted in a wheelbarrow, garden cart, or small wagon
2. Container must be pre-planted and contain a minimum of 5 varieties of labeled vegetable plants to be eligible.
3. Gardens can have flowers, and herbs in addition to vegetables.

Creativity is encouraged; have fun with it!

**DIVISION 41: INDIVIDUAL OR GROUP**

**Class**

124 Garden in a Wheelbarrow, cart, wagon