

DEPARTMENT V - HORTICULTURE ADULT DEPARTMENT W - HORTICULTURE YOUTH

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ENTRY ARRIVAL : Monday, July 20, 2009 10:00 a.m. - 7:30 p.m.
Exhibitors may enter items in Horticulture on the day of entry.
RELEASE TIME: Sunday, July 26, 2009 between 5 and 6 p.m. Doors will be locked at 6 p.m. YOU are responsible for exhibits left after that time.

1. All fruit exhibits to be judged on the basis of soundness, maturity, color and trueness of type.
2. Agricultural exhibits must be the product of 2009.
3. Do not polish fruit and leave stems on fruit.
4. Only one entry in each class is allowed per person, except in the 'ANY OTHER' class where a person may enter four exhibits as long as they are different varieties.

HAROLD HURICH MEMORIAL AWARD\$25
Based on three points for 1st place, two points for 2nd place and one point for 3rd place received in Horticulture Department. The same person may not win this award two years in a row.

For the exhibitor in preparing his/her entry and for the judge, the following points shall be considered:

SCORE CARD

- SHAPE- 15%
- COLOR - 20%
- SIZE - 15%
- UNIFORMITY - 20%
- CONDITION - freedom from blemish and disease - 30%

DIVISION 1 - APPLES

Apples judged according to the National Apple Show.
Six specimens required for each exhibit.

Premium Schedules are found in the front of the book on page II.

(STEMS ON)

Premium Schedule: A

Class:

1. Dutchess
2. Haralson
3. Jonathon
4. McIntosh
5. N. W. Greening
6. Red Delicious
7. Snow or Fameuse
8. Yellow Delicious

Due to large number of entries there will be two first, two seconds and one third in classes 10 and 11

9. Wealthy
10. Yellow Transparent
11. Any Other Variety

DIVISION 2 - CRAB APPLES

Premium Schedules are found in the front of the book on page II.

Six specimens required.
(STEMS ON)

Premium Schedule: A

Class:

1. Whitney(6)
2. Dolga
3. Florence
4. Martha
5. Transcendent
6. Virginia
7. Any Other Variety

DIVISION 3 - PLUMS

Premium Schedules are found in the front of the book on page II.

Six specimens required.
(STEMS ON)

Premium Schedule: A

Class:

1. Tecumseh
2. Apricot Plum
3. Blue Plums(6)
4. Burbank
5. Green Gage(6)
6. Wolf
7. Wyant

Class: PLUM HYBRIDS

8. Hanska
9. Kaga
10. Kahinta
11. Omaha
12. Superior
13. Underwood
14. Wanesta
15. Compass
16. Oka
17. Opata
18. Sapa
19. Any Other Variety

DIVISION 4 - GRAPES

Two bunches required for each exhibit.
(STEMS ON)

Premium Schedule: A

Class:

1. Beta
2. Concord
3. Seedless Concord
4. White Niagara
5. Any Other Seedless
6. Any Other Variety

DIVISION 5 - MISCELLANEOUS

*Premium Schedules are found in the front of the book on

page II.*

One-Half pint required for each exhibit unless other wise stated.

Fruit should be picked not in clusters.

Premium Schedule: A

Class:

1. Apricot (6, no stems)
2. Boysenberries
3. Bushberry
4. Nanking Cherries
5. Cherries, Sweet (with stems)
6. Cherries, Sour (with stems)
7. Choke Cherries (no stems - Due to the large number of entries there will be two first, two seconds and one third.)
8. Currants, Yellow
9. Currants, Red
10. Currants, Black
11. Currants, white
12. Gooseberries
13. Pears, Barlett (6)
14. Pears, Any Other Standard (6)
15. Peaches (6)
16. Sandcherries
17. Strawberries
18. Black Raspberries
19. Red Raspberries
20. Any Other Tree, Vine or Bush Fruit Not Listed

DIVISION 6 - VEGETABLES

Premium Schedules are found in the front of the book on page II.

For the exhibitor in preparing his/her entry and for the judge, the following points shall be considered: See Page xii for preparation of exhibit

SCORE CARD

VARIETY - type - 10%

UNIFORMITY - individuals in each sample should be similar - 10%

QUALITY - size, texture, etc. - 60%

CONDITION - marketable - 20%

Premium Schedule: A

Class:

1. Asparagus, 6 stalks commercially prepared
2. Beans, Green Pod Varieties (8)
3. Beans, Wax Pod Varieties (8)
4. Beans, Green Flat Variety (8)
5. Beans, Lima (8)
6. Beans, Horticulture (8)
7. Beans, Other Varieties (8)
8. Beets, Table (3)
9. Beets, Pickling (6)
10. Broccoli, 2 stems commercially prepared
11. Brussel Sprouts, 6 heads
12. Cabbage, Early 1 head
13. Cabbage, Late 1 head
14. Cauliflower, 1 head commercially prepared
15. Carrots, Table Long (6)
16. Carrots, Table Half Long (6)
17. Any other Carrot Variety (6)
18. Celery, 1 commercially prepared
19. Corn, Green Sweet, 3 ears husked
20. Cucumbers, Slicing (3)
21. Cucumbers, Pickling (6 under 4 inches)
22. Cucumbers, Burpless (3)

23. Cucumbers, Gerkin (1 cup)
 24. Citron (1)
 25. Eggplant, Long (1)
 26. Eggplant (1)
 27. Endive (1)
 28. Kale (1)
 29. Kohlrabi, white 3 heads
 30. Kohlrabi, Purple 3 Heads
 31. Kohlrabi, Green 3 heads
 32. Lettuce, 1 Head
 33. Leaf Lettuce, 1 head
 34. Muskmelons, any Variety (1) (Cantaloupe)
 35. Honey Dew Melon (1)
 36. Walla Walla Onions (3)
- (for onions pull 1 week ahead & twist tops)
37. Onions, Globe, White (3)
 38. Onions, Globe, Red (3)
 39. Onions, Globe, Yellow (3)
 40. Onions, Globe, Brown (3)
 41. Onions, Flat, White (3)
 42. Onions, Flat, Red (3)
 43. Onions, Flat, Yellow (3)
 44. Onions, Flat, Brown (3)
 45. Onions, Green Table (3)
 46. Oyster Plant, 3 commercially prepared
 47. Okra, Gumbo (3)
 48. Parsnips, Table (3)
 49. Peas, Green (6)-snap shell peas
 50. Peas, Edible Flat (6)
 51. Peas, Edible Snap (6) sugar snap
 52. Peppers, Sweet Bell (3)
 53. Peppers, Sweet Green, Yellow or Red, other than bell (3)
 54. Peppers, hot Cayenne (3)
 55. Peppers, hot Jalepeno (3)
 56. Peppers, hot any other (3)
 57. Potato Red (6)
 58. Potato White (6)
 59. Any other Potato (6)
 60. Pumpkin (1)
 61. Radishes, table (3)
 62. Radishes, Winter (3)
 63. Rhubarb, 4 commercially prepared stalks with root on and 1" of leaf/split red
 64. Rhubarb, 4 commercially prepared stalks with root on and 1" of leaf/split green
 65. Rutabagas, Table (3)
 66. Squash, Butternut (2)
 67. Squash, Buttercup (2)
 68. Squash, Hubbard, Green or Golden (1)
 69. Squash, Hubbard, Grey Sidley (1)
 70. Squash, Table Queen, Des Moines (3)
 71. Squash, Any Other Winter (2)
 72. Squash, Crookneck (3)
 73. Squash, Summer Scallop (3)
 74. Squash, Summer Zucchini Green (3)
 75. Squash, Summer Zucchini Yellow (3)
 76. Squash, Any Other Summer (3)
 77. Swiss Chard, 2 Commercially prepared and tied
 78. Swiss Chard Green, 2 Commercially prepared and tied
 79. Swiss Chard Red, 2 Commercially prepared and tied
 80. Tomatoes, Pickling or Preserving, Green Small (6) (1/2" in diameter)
 81. Tomatoes, Pickling or Preserving, Pear (6 stems removed)
 82. Tomatoes, Pickling or Preserving, Red Small (6)
 83. Tomatoes, Red (3 stems removed)
 84. Tomatoes, Cherry (6)
 85. Turnips, Table (3)
 86. Watermelon (1)
 87. Any Other Vegetable (3)

FRESH HERBS

Any Herb used for seasoning, for cooking or food preparation. NOT FOR TEAS. Enter dried herbs in the Canning Department.

SMALL HERBS are shown on the stock in a bunch 1/2 inch in diameter at the base. If over 1/2 inch diameter, exhibit three stems tie ends of herbs.

Class:

88. Green Basil, 1/2"
89. Any other Basil, 1/2"
90. Chives, 1/2"
91. Chives Garlic, 1/2"
92. Cilantro, 1/2"
93. Dill Heads, 1/2" (4 mature heads with stems that are no more than 6" in length)
94. Garlic Music, 1/2" (3 Buds)
95. Garlic Montana Giant, 1/2" (3 Buds)
96. Garlic Any Other, 1/2" (3 Buds)
97. Horseradish, 1/2" (3 Roots)
98. Oregano, 1/2"
99. Parsley, 1/2"
100. Sage, 1/2"
101. Schallot, 1/2"
102. Thyme, 1/2"
103. Peppermint
104. Rosemary
105. Spearmint
106. Tarragon
107. Any Other Mint Not Listed
108. Any Other Herb Not Listed
109. Lovage

DIVISION 7 - STOCK, ROOT AND FIELD CROPS

Premium Schedules are found in the front of the book on page II.

Premium Schedule: A

Class:

1. Carrots (3)
2. Stock Pumpkin or Squash, Single Largest Specimen
3. Rutabagas (3)
4. Turnips (2)
5. Mangel Wertzels, White (3)
6. Mangel Wertzels, Red (3)
7. Radishes (3)

DIVISION 8 - EGGS

Premium Schedules are found in the front of the book on page II.

Premium Schedule: A

Class:

1. Six Brown Eggs
2. Six White Eggs
3. Six Eggs of an Unusual Color when Laid
4. Six Brown Pullet Eggs
5. Six White Pullet Eggs