
DEPARTMENT 17:
FARM AND GARDEN CROPS

Superintendents:




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Judging: Agriculture Building

Divisions A, B & C: Tuesday, 7:30 p.m.


Divisions D–H: Wednesday, 8:00 a.m.

-  Pre-entry or advance registration is recommended. Register online at  www.carvercountyfair.com or fill out the PDF form and send your list of entries listing Department, Division and Class to:
 Carver County Fair Manager, 501 West 3rd Street, Waconia, MN 55387.
- **Entries will be accepted Monday from 5 to 8:30 p.m. and Tuesday from 8 a.m. to 5 p.m.**
- **All entries must be in place by 5 p.m. on Tuesday.**
- **No late entries will be accepted.**
- Entries will be taken in the Agriculture Building.
- All exhibits competing for premiums must be grown by the person exhibiting them. **The exhibits must also be grown in the current year with the exception where it is noted behind the class name.**
- **Only one entry in a class will be permitted by an exhibitor.**
- Exhibits will not be eligible for awards unless they are of good quality. A listing of the recommended varieties is available in the bulletin "U of M Varietal Trials 2018" which is available in the Carver County Extension Office.
- **Please note:** when picking up your exhibit, please have your claim ticket with you to ensure the right exhibit goes to the correct exhibitor.
- Exhibits may not be removed until 8:00 p.m. on the last day of the fair. Removal of exhibits before 8:00 p.m. will cause forfeiture of premiums.
- **Exhibits not removed by 4:00 p.m. Monday will be disposed of.** The Carver County Fair is not responsible for "lost" exhibits.

Division A: Crops and Grain Crops


- Class 1: Display of bundle corn, 4 stalks, give variety, grown this year, roots removed
- Class 2: Display of bundle soybeans, give variety, grown this year, 3 ties, 3" diameter
- Class 3: Hybrid Corn, 85 to 103 day maturity (10 ears)
- Class 4: Hybrid Corn, 104 to 115 day maturity (10 ears)
- Class 5: Hybrid corn, **grown in previous year** (10 ears)
- Class 6: Ornamental Corn (8 ears)
- Class 7: Ornamental Corn, **grown in previous year** (8 ears)
- Class 8: Popcorn, dry, **grown in previous year** (8 ears)
- Class 9: Shelled Corn, 2 quarts, artificially dried
- Class 10: Shelled Corn, 2 quarts, naturally dried
- Class 11: Sunflower, largest single head, stalk removed, give variety
- Class 12: Sunflower, most mature single head, give variety

Class 13: Tallest corn stalk without roots, attached to own support

 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Class 14: Display of 3 bundles of grain varieties, properly labeled, tied with 3 bands. No less than 2" in diameter, grown current year

Class 15:  Champion Crops and Grain

Class 16:  Reserve Champion Crops and Grain

 Premiums: 1st: \$5.00; 2nd: \$4.00; 3rd: \$3.00

Division B: Small Grain: Threshed

A 2-quart sample glass jar is required. All exhibits must be grown this year or most recent harvest. **If you don't have 2-quart glass jars, they will be furnished for you at the Agriculture Building.**

Class 1: Kidney beans, shelled, 1 pint

Class 2: Lima beans, shelled, 1 pint

Class 3: Oats, recommended varieties only

Class 4: Oats, any other variety, give variety

Class 5: Soybeans, recommended varieties only

Class 6: Soybeans, any other variety, give variety


Class 7: Spring wheat, recommended varieties only


Class 8: Spring wheat, any other variety, give variety


Class 9: Sunflower seed, recommended variety, 1 pint

Class 10: Winter wheat, recommended varieties only

Class 11: Winter wheat, any other variety, give variety

Class 12:  Champion Small Grain

Class 13:  Reserve Champion Small Grain

 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division C: Hay Exhibits


Class 1: Alfalfa hay: ¼ of standard bale, neatly re-tied


Class 2: Chopped alfalfa hay, 1 gallon glass jar

Class 3: Chopped haylage, 1 gallon glass jar

Class 4: Display bundle of legume crops. Collection of 3 kinds of varieties tied together.

Class 5: Utility hay: ¼ of standard bale, neatly re-tied, containing mixture of grasses and/or legumes

Class 6:  Champion Hay Exhibits

Class 7:  Reserve Champion Hay Exhibits

 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division D: Potatoes

- Twelve potatoes required.

- Potatoes may be washed if necessary.

Class 1: Burbank Russet

Class 2: Goldrush Russet

Class 3: Irish Cobbler

Class 4: Kennebec

Class 5: Norgold Russet

Class 6: Norland

Class 7: Purple Viking


Class 8: Red Pontiac

Class 9: Yukon Gold

Class 10: Any other red, give variety

Class 11: Any other white, give variety

Class 12:  Champion Potatoes

Class 13:  Reserve Champion Potatoes

 Premiums: 1st: \$5.00; 2nd: \$4.00; 3rd: \$3.00

Division E: Vegetables

☑ Tips for Exhibitors

- Beans: leave blossom cap attached.
- Beets: 1" tops, may be washed. Leave 1" of root and remove hair.
- Cabbage: Do not peel, leave green wrapper leaves on. Cut stem close to head. Remove 2 or 3 outside wrappers.
- Carrots: 1" tops, do not trim root, may be washed.
- Cucumbers: moderate size for slicing, small size for pickling. 1" stem on.
- Kohlrabi: remove all but the center whorl of leaves, trim leaves close. Leave 1" of root and remove hair.
- Onions: remove dry top by twisting, do not wash or peel.
- Peppers: leave the blossom cap attached.
- Pumpkins: leave a 1" stem attached, should be mature.
- Rhubarb: select stalks that are straight, pull stalks from plant, do not cut the lower end of stalk, trim leaf to 1" above the stalk.
- Rutabaga, 1" stem
- Summer squash: fruit must be soft and immature, leave a 1" stem attached, not more than 8" length.
- Sweet corn: cut shank close, leave the husks just as it grew on the stalk.
- Tomatoes: remove the blossom cap, exhibit tomato face up, stem-end down.
- Winter squash: leave a 1" stem attached, should be mature.

Uniformity and quality will be considered in all vegetable exhibits. Cleanliness is also important.

- Class 1: Beets, 6 specimens
- Class 2: Broccoli, 2 sound heads
- Class 3: Cabbage, 2 early pointed heads
- Class 4: Cabbage, 2 flat heads
- Class 5: Cabbage, 2 round heads
- Class 6: Cabbage, red colored, 2 heads
- Class 7: Carrot, long tapered, 6 specimens
- Class 8: Carrot, medium tapered, 6 specimens
- Class 9: Carrot, short thick neck, 6 specimens
- Class 10: Cauliflower, 2 sound heads
- Class 11: Celery, 1 plant, roots removed
- Class 12: Cucumbers for pickling, 8 specimens, 1–3"
- Class 13: Cucumbers for pickling, 8 specimens, 3–5"
- Class 14: Cucumbers for slicing, 6 specimens
- Class 15: Curly endive, 2 specimens
- Class 16: Eggplant, 2 uniform specimens
- Class 17: Green Snap beans in pod, 12 specimens
- Class 18: Kohlrabi, 3 uniform specimens
- Class 19: Onion, red flat, 6 specimens
- Class 20: Onion, red globe, 6 specimens
- Class 21: Onion, white flat, 6 specimens
- Class 22: Onion, white globe, 6 specimens
- Class 23: Onion, yellow flat, 6 specimens
- Class 24: Onion, yellow globe, 6 specimens
- Class 25: Parsnips, 6 specimens, recommended variety only
- Class 26: Peppers, hot-red or yellow, 6 specimens
- Class 27: Peppers, hybrid sweet, 4 specimens
- Class 28: Peppers, jalapeño, 6 specimens

- Class 29: Pole beans, 12 specimens
- Class 30: Pumpkin, field, 1 ripe specimen
- Class 31: Pumpkin, pie-type, 2 ripe specimens
- Class 32: Pumpkin, miniature orange, 3 specimens
- Class 33: Pumpkin, miniature white, 3 specimens
- Class 34: Rhubarb, bundle of 8 stalks, trimmed tops
- Class 35: Rutabaga, 3 mature specimens
- Class 36: Squash, Acorn, 2 specimens
- Class 37: Squash, Buttercup, 2 specimens
- Class 38: Squash, Butternut, 2 specimens
- Class 39: Squash, gourds, 3 specimens
- Class 40: Squash, ornamental, 3 specimens
- Class 41: Squash, other winter, 2 specimens
- Class 42: Squash, Summer, any other, 2 specimens
- Class 43: Sweet corn, 6 uniform ears in husks
- Class 44: Tomatoes, ketchup type, 6 specimens
- Class 45: Tomatoes, miniatures/cherry, 1 quart
- Class 46: Tomatoes, Pear type, 1 quart
- Class 47: Tomatoes, red hybrid, 6 specimens
- Class 48: Tomatoes, yellow, 6 specimens
- Class 49: Yellow Wax beans in pod, 12 specimens
- Class 50: Zucchini, 2 specimens
- Class 51: Any other vegetable not listed above, labeled. No peas.

Class 52: 🏆 Champion Vegetable

Class 53: 🥈 Reserve Champion Vegetable

🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Class 54: Vegetable Collection: Six different kinds of garden vegetables with varietal names displayed in quantities as shown in the individual vegetable in Classes 1–58

Class 55: 🏆 Champion Vegetable Collection

Class 56: 🥈 Reserve Champion Vegetable Collection

🏆 Premiums: 1st: \$10.00; 2nd: \$8.00; 3rd: \$6.00; 4th: \$4.00; 5th: \$2.00

A table space approximately 3 ft. × 3 ft. in size will be provided for each exhibit if arrangements are made prior to August 1st.

Please call or text Melissa at 📞 952-797-4529 prior to August 1 if you intend to exhibit in this class. Exhibits must be produced in your own garden.

Judging Score Card of Vegetable Displays

- Quality: 35 points
- Arrangement: 20 points
- Uniformity: 20 points
- Color and Nutritive Value: 15 points
- Correct Varietal Names: 10 points

Consideration will also be given to balance and type of vegetable in the display.

Division F: Largest Vegetable Specimen (By Weight)

Only one specimen

- Class 1: Beet
- Class 2: Cabbage
- Class 3: Carrot
- Class 4: Cucumber
- Class 5: Eggplant
- Class 6: Kohlrabi
- Class 7: Onion
- Class 8: Pepper
- Class 9: Potato

- Class 10: Pumpkin
 - Class 11: Rutabaga
 - Class 12: Squash
 - Class 13: Tomato
 - Class 14: Turnip
 - Class 15: Zucchini
 - Class 16: Any other large vegetable not listed
 - Class 17: 🏆 Champion Largest Vegetable
 - Class 18: 🏆 Reserve Champion Largest Vegetable
- 📦 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division G: Unique Vegetables

Only one specimen

- Class 1: Beet
 - Class 2: Carrot
 - Class 3: Cucumber
 - Class 4: Eggplant
 - Class 5: Pepper
 - Class 6: Onion
 - Class 7: Potato
 - Class 8: Squash
 - Class 9: Tomato
 - Class 10: Zucchini
 - Class 11: Any other unique vegetable not listed
 - Class 12: 🏆 Champion Unique Vegetable
 - Class 13: 🏆 Reserve Champion Unique Vegetable
- 📦 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division H: Herbs, Fresh & Potted

- Display of 6 specimens with stems on, without roots
- Trim off diseased and broken leaves until the color is uniform
- Specimens cut and put in containers of water
- They will be judged on the selection, condition, rarity.

- Class 1: Basil, 6 fresh specimens
 - Class 2: Bayleaf, 6 fresh specimens
 - Class 3: Chives, 6 specimens
 - Class 4: Cilantro, 6 specimens
 - Class 5: Dill, 6 specimens
 - Class 6: Garlic, 5 bulbs
 - Class 7: Garlic, other, 5 specimens
 - Class 8: Marjoram, 6 specimens
 - Class 9: Oregano, 6 specimens
 - Class 10: Parsley, 6 specimens
 - Class 11: Rosemary, 6 specimens
 - Class 12: Sage, 6 specimens
 - Class 13: Tarragon, 6 specimens
 - Class 14: Thyme, 6 specimens
 - Class 15: Any other herb, not listed above, 6 specimens
 - Class 16: Display: 1 potted pot, 6 variety of plants
 - Class 17: Display: 1 potted pot, 3 variety of plants
 - Class 18: Display: 1 potted pot, 1 variety of plant
 - Class 19: 🏆 Champion Herbs
 - Class 20: 🏆 Reserve Champion Herbs
- 📦 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division I: Group Gardeners Vegetables

This class is for gardeners who do a group garden plot. A group is defined as 4 or more individuals gardening one plot. The entries will be entered under the group name, as will the premium being paid out. Follow the rules/guidelines of the above divisions/classes.

- Class 1: Beans
 - Class 2: Beets
 - Class 3: Carrots
 - Class 4: Cucumbers
 - Class 5: Tomatoes
 - Class 6: Collection of 6 different vegetables
 - Class 7: 🏆 Champion Group Vegetable
 - Class 8: 🏆 Reserve Champion Group Vegetable
- 📦 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division J: Junior Vegetables (Ages 17 & under)

Follow tips and guidelines for Division E Vegetables.

- Class 1: Carrot, medium tapered (4 specimens)
 - Class 2: Cucumber for slicing (4 specimens)
 - Class 3: Pepper, hybrid sweet (4 specimens)
 - Class 4: Onion, white globe (4 specimens)
 - Class 5: Tomato, red hybrid (4 specimens)
 - Class 6: Any other vegetable not listed.
 - Class 7: 🏆 Champion Junior Vegetables
 - Class 8: 🏆 Reserve Champion Junior Vegetables
- 📦 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00