
AGRICULTURE BUILDING
(DEPARTMENTS 17-27)
GENERAL RULES & REGULATIONS

Superintendents:

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- **Please note: changes have been made in the Agriculture Building throughout Departments 17-27. To avoid any confusion, please review all rules and regulations.**
- ☑ Pre-entry or advance registration is recommended. Fill out and submit the online form at ☎ www.carvercountyfair.com/exhibit or fill out the PDF form and drop off or mail to: ✉ 501 West 3rd Street, Waconia, MN 55387.
- We highly recommend anyone with 10 entries or more to pre-register. If you cannot pre-register online, fill out the PDF form and drop off or mail it to the Fair office.
- **Only one entry in a class will be permitted by an exhibitor.** In case of duplicate entries by the same exhibitor, neither exhibit will qualify for judging.
- Entries are required to be made in the owner's name only. However, entries may be brought for competition by another individual or group.
- All exhibits competing for premiums must be grown or created by the person exhibiting them.
- **The exhibits must be grown or completed in the current year with exceptions where noted behind the class name.**
- The same exhibit **may not** be entered for premiums more than 1 year; entries should be from the current year.
- Entries are required to be delivered and remain on exhibit as designated by individual departments. **Premiums will be forfeited for any entries removed prior to Sunday, 8:00 p.m.**
- Entries will be taken in the Agriculture Building.
- **Entries will be accepted Monday from 5 to 8:30 p.m. and Tuesday from 8 a.m. to 5 p.m.**
- **No late entries will be accepted.**
- A superintendent has the authority to reject an entry based on entry requirements.
- Exhibits will not be eligible for awards unless they are of good quality. No articles borrowed for competition, nor those incorrectly named, are eligible.
- Entries will be judged and awarded a place based on quality and merit. A judge may determine that an entry does not meet specific criteria and is not required to award a placing.
- Judges' decisions are final.
- Buildings are closed to the exhibitors and the general public during judging. An exhibitor is not allowed to discuss or influence a judge's decision. The entry will be disqualified if this occurs.
- Participation ribbons will be awarded to all youth/child classes, 65 years & over classes, and health care classes.

- The same photograph cannot be used in multiple divisions/classes.
- All photographs need to be framed and ready to hang including a label with name, address and phone number on the back.
- No solicitation of a sale of the entered item may occur.
- The department will make every effort to assure the safety of all articles after arrival and placement, but **in no event will the department be responsible for any loss or damage to exhibits.**
- **Please note:** when picking up your exhibit, please have your claim ticket or photo ID with you to ensure the right exhibit goes to the correct exhibitor.
- **NEW:** Premium checks will be available Sunday evening after 8:00 p.m. in the respective buildings/barns and will have a 30-day validation date. Please bring a photo ID or your claim ticket. If check is not picked up Sunday evening, it will be mailed to you.
- Exhibits may not be removed until 8:00 p.m. on the last day of the fair.
- **Exhibits not removed by 4:00 p.m. Monday will be property of the Carver County Fair.**

DEPARTMENT 17:
FARM AND GARDEN CROPS

Judging: Agriculture Building
Divisions A, B & C: Tuesday, 7:30 p.m.
Divisions D-K: Wednesday, 8:00 a.m.

- **Attention Exhibitors: Please review all general guidelines for Departments 17-27 at page 27ginning of this document.**
- A listing of the recommended varieties is available in the bulletin "U of M Variety Trials 2022" which is available in the Carver County Extension Office (or Google 'U of M Variety Trials').

Division A: Crops and Grain Crops

- **Where/When a 2-quart sample glass jar is required** and you don't have 2-quart glass jars, we will furnish a jar for you at the Agriculture Building upon request.
 - Provide the name of variety where requested, behind class name.
- 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

Class 14: Tallest sunflower without roots

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

Class 15: Display of 3 bundles of grain varieties, properly labeled, tied with 3 bands. No less than 2" in diameter, grown current year

Class 16: 🏆 Champion Crops and Grain

Class 17: 🏆 Reserve Champion Crops and Grain

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

Division B: Small Grain: Threshed

- Provide variety name when requested in the class description.
- **A 2-quart sample glass jar is required unless specified behind the class description.** 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

- Eight 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: Any other, give variety

Class 13: 🏆 Champion Potatoes

Class 14: 🏆 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, 3 specimens

Class 2: Broccoli, 1 sound head

Class 3: Cabbage, 1 early pointed head

Class 4: Cabbage, 1 flat head

Class 5: Cabbage, 1 round head

Class 6: Cabbage, red colored, 1 head

Class 7: Carrot, long tapered, 3 specimens

Class 8: Carrot, medium tapered, 3 specimens

Class 9: Carrot, short thick neck, 3 specimens

Class 10: Cauliflower, 1 sound head

Class 11: Celery, 1 plant, roots removed

Class 12: Cucumbers for pickling, 4 specimens, 1-3"

Class 13: Cucumbers for pickling, 4 specimens, 3-5"

Class 14: Cucumbers for slicing, 3 specimens

Class 15: Curly endive, 1 specimen

Class 16: Eggplant, 1 specimen

Class 17: Gourds, bottle, 3 specimens

Class 18: Gourds, round, 3 specimens

Class 19: Gourds, swan neck, 3 specimens

Class 20: Green Snap beans in pod, 6 specimens

Class 21: Kohlrabi, 2 uniform specimens

Class 22: Onion, red flat, 3 specimens

Class 23: Onion, red globe, 3 specimens

- Class 24: Onion, white flat, 3 specimens
- Class 25: Onion, white globe, 3 specimens
- Class 26: Onion, yellow flat, 3 specimens
- Class 27: Onion, yellow globe, 3 specimens
- Class 28: Parsnips, 4 specimens, recommended variety only
- Class 29: Peppers, hot-red or yellow, 3 specimens
- Class 30: Peppers, hybrid sweet, 3 specimens
- Class 31: Peppers, jalapeño, 3 specimens
- Class 32: Peppers, sweet bell type, 3 specimens
- Class 33: Pole beans, 6 specimens
- Class 34: Pumpkin, field, 1 ripe specimen
- Class 35: Pumpkin, pie-type, 1 ripe specimen
- Class 36: Pumpkin, miniature orange, 2 specimens
- Class 37: Pumpkin, miniature white, 2 specimens
- Class 38: Rhubarb, bundle of stalks, 4 trimmed tops
- Class 39: Rutabaga, 2 mature specimens
- Class 40: Squash, Acorn, 1 specimen
- Class 41: Squash, Buttercup, 1 specimen
- Class 42: Squash, Butternut, 1 specimen
- Class 43: Squash, other summer, 1 specimen
- Class 44: Squash, other winter, 1 specimen
- Class 45: Sweet corn, 3 uniform ears in husks
- Class 46: Tomatoes, ketchup type, 3 specimens
- Class 47: Tomatoes, round red, miniature/cherry, 1 pint
- Class 48: Tomatoes, round yellow, miniature/cherry, 1 pint
- Class 49: Tomatoes, Pear type miniatures/cherry, 1 pint
- Class 50: Tomatoes, Grape type miniature/cherry, 1 pint
- Class 51: Tomatoes, red hybrid, 3 specimens
- Class 52: Tomatoes, yellow, 3 specimens
- Class 53: Yellow Wax beans in pod, 6 specimens
- Class 54: Zucchini, 1 specimen
- Class 55: Any other vegetable not listed above, labeled. No peas. 2 specimens.
- Class 56: 🏆 Champion Vegetable
- Class 57: 🏆 Reserve Champion Vegetable
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00
- Class 58: Vegetable Collection: Six different kinds of garden vegetables with varietal names displayed in quantities as shown in the individual vegetable in Classes 1–51
- Class 59: 🏆 Champion Vegetable Collection
- Class 60: 🏆 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 Sandy Strube 📞 612-240-6411 or email 📧 sandy.strube69@gmail.com 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, variety.

- 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 (2 specimens)
- Class 2: Cucumber for slicing (2 specimens)
- Class 3: Pepper, hybrid sweet (2 specimens)
- Class 4: Pepper, hot (2 specimens)
- Class 5: Onion, white globe (2 specimens)
- Class 6: Tomato, red hybrid (2 specimens)
- Class 7: Any other vegetable not listed.
- Class 8: 🏆 Champion Junior Vegetables
- Class 9: 🏆 Reserve Champion Junior Vegetables
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00;
4th: \$1.00; 5th: \$1.00; 6th: \$1.00

Division K: Junior Vegetable Art (Ages 17 & under)

The guidelines are simple: choose any vegetable and decorate it. Entries will be judged on originality, creativity, decorating, materials/items used, finished look, etc.

- Class 1: Youth 5 years and under
- Class 2: Youth 6–10 years old
- Class 3: Youth 11–17 years old
- Class 4: 🏆 Champion Junior Vegetable Art
- Class 5: 🏆 Reserve Champion Junior Vegetable Art
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00;
4th: \$1.00; 5th: \$1.00; 6th: \$1.00