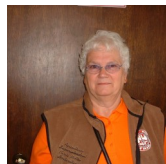


AGRICULTURE & HORTICULTURE

AGRICULTURE & HORTICULTURE

Exhibits will be located in the Expo Building



Carole McAtee, Superintendent

Pam McMannamy, Assistant Superintendent

SCHEDULE OF EVENTS

Tuesday, August 1 – 4:30 p.m.

Exhibitor information registration deadline. Please also pre-enter as many entries as possible online at www.nwmtfair.com

Tuesday, August 15

9 a.m. - 9 p.m. Accepting exhibits.

NO ENTRIES ACCEPTED AFTER 9:00 P.M.

Wednesday, August 16

9:00 a.m. Judging.

Sunday, August 20

6 - 8 p.m. Exhibits released.

DEPARTMENT RULES

Individuals entering exhibits must have grown them personally, and in the event that it is deemed necessary, the superintendent of the department may require an affidavit from the exhibitor to that effect. Agricultural and horticultural exhibits may not be over 2 years old and cannot be exhibited 2 successive years. Age must be on entry tag to qualify for judging.

Awards per class: Blue = \$3.00; Red = \$2.00; White = \$1.00

PREPARATION FOR FORAGE CROPS (For Exhibition Only)

DIVISION 60 – THRESHED GRAIN

- ◆ Only varieties of the Montana Experimental Station's recommended list shall be exhibited. A sample shall be ONE QUART of the grain of either 2016 or 2017 threshed grain.
- ◆ A ribbon only will be awarded to all samples of merit according to the market grade as established by the judge of the show.
- ◆ Grain exhibits will be judged on the basis of milling quality of wheat and in the case of barley and oats for feed grains.
- ◆ Samples should be representative of the variety. Samples should be clean, of good color, uniform of size, free from yellow berries, cracked seed, and particularly from weed seeds of any kind as well as varietal mixtures. It should not show existence of frost, weather or insect damage or any kind of evidence of disease.
- ◆ Grain should be heavy and of good test weight. It is the responsibility of the exhibitor to properly enter and identify samples.

WINTER WHEAT

Class

1. Hard Red Yellowstone
2. Hard Red Promontory
3. Any other variety (specify name)

SPRING WHEAT (Hard Red Variety)

Class

4. Solano
5. Cabernet
6. Buck Pronto

SPRING BARLEY

Class

7. Haxby
8. Goldeneye
9. Any other variety (specify)

CANOLA

Class

10. DeKalb 3042
11. InVigor L130
12. HyCLASS 940
13. Any other threshed grain (specify)

OATS

Class

14. Any variety threshed oats

DIVISION 61 – GRASS & LEGUME SEED (One quart sample)

(Must have 3 or more entries in classes 1-4 or they will be judged all together)

Class

1. Trapper peas
2. Columbian peas
3. Latah peas
4. Austrian Winter peas
5. Lentils
6. Any other variety grass seed (specify)

DIVISION 62 – SHEAF GRAINS

Sheaves entered in this class must be between 3-5 inches in diameter just below the bundle head and snugly tied in at least 3 places unless otherwise specified. All sheaves must be 2015 or 2016 crops.

Class

Winter Wheat

1. Yellowstone
2. Promontory

Spring Wheat

3. Solano
4. Buck Pronto
5. Cabernet

Barley

5. Barley, Haxby
6. Barley, Goldeneye
7. Barley, any other variety

DIVISION 63 – FORAGE SHOW (Must be current year's crop)

Class

1. Grass/legume mix hay, 1st cutting
2. Grass/legume mix hay, 2nd cutting
3. Brome grass hay
4. Timothy grass hay
5. Orchard grass
6. Mixed grasses
7. Native grass
8. Any other (single variety)
9. Alfalfa legume hay
10. Clover (any kind)
11. Sainfoin
12. Any other legume

DIVISION 64 – SHEAF FORAGE (Grasses & Legumes)

Class

1. Alfalfa, 1st cutting
2. Alfalfa, 2nd cutting
3. Sweet Clover, yellow
4. Red Clover

AGRICULTURE & HORTICULTURE

5. Alsike Clover
6. Crested Wheat grass
7. Any other wheat grass
8. Smooth Brome grass
9. Orchard grass
10. Timothy
11. Reed Canary grass
12. Any other legume
13. Any other grass
14. Corn stalks (silage)
15. Sunflower, immature, 1 complete stock
16. Sunflower, mature, 1 complete stock
17. Lentils

BEST OF SHOW OVERALL, Hay or Legume.....Rosette

VEGETABLES

STANDARD OF PERFECTION: UNIFORMITY

Exhibits in this division should be uniform in size, form, color, and quality.

- ◆ **SIZE:** Medium-sized specimens are preferred. In practically all garden vegetables, oversize vegetables are coarse and of low quality. Undersize vegetables are very often so because of poor culture, and are usually tough and of poor quality.
- ◆ **COLOR:** Since color is largely a matter of condition and an indicator of care, entry should be bright, clear, and attractive.
- ◆ **FORM:** The entry should approach the correct type for the variety. The principal requirement of form is that it should be economical with as little waste as possible.
- ◆ **FREEDOM OF BLEMISHES:** Vegetables should be free from any disease and pests as well as free from bruises and breaks caused by rough handling.
- ◆ **CONDITION:** All vegetables should be firm, mature, and in every respect in apparently good condition.
- ◆ **QUALITY:** This is the most important standard for vegetables, being a combination of flavor, sweetness, texture, etc., that constitutes edibility. In addition to the above, all root crops should be FREE FROM DIRT and can be washed except potatoes. Leave ½ inch top growth. Cabbage and cauliflower should be properly trimmed and every vegetable should be handled to make it appear most attractive.

TIPS FOR PREPARING YOUR EXHIBITS:

BEANS, STRING: Pods should be uniform in size, shape, color and stage of maturity. Free from rust and other imperfections. Should not show large, mature beans in the pod. Should be free from stringiness.

BEETS: Should be uniform in size, shape and color. Should be smooth and free from side roots and blemishes. Trim the tips to 1 inch in length. The flesh, when cut, should be firm, crisp and fine grained. White rings in the flesh lower the quality score. Medium to small size preferred 1-½ to 2 inches in diameter for display purposes.

CABBAGE: Type is very important. Leaves should not be peeled too closely. The head should be firm, heavy in proportion to size, not withered or soft, free from damage, freezing, disease or injury, and the midribs should not be large (indicate coarseness). Roots should be cut off.

CARROTS: Avoid oversize. Type is important. Quality is best in medium-sized specimens. Color is very important. A deep orange carrot and as coreless as possible shows to good advantage. Greenish or pale yellow specimens, irregular or coarse specimens should be avoided. Carrots should appear fresh, crisp, firm, smooth, clean and free from sunburn, side roots, cracks or damage. A green ring means too much sun, clear middle means stress. Tops should be removed from ½ to 1 inch from crown.

CAULIFLOWER: The heads should be pure white, solid, uniform, smooth and close flowered. The heads should not show leaves appearing through the head. There should be no over mature or ricy specimens. The side leaves should be trimmed about 2 inches above the center of the head.

Cut stems allowing 4 to 6 leaves to remain. Leaves should be free from damage and discoloration. Avoid exposing head to strong light.

CUCUMBER, SLICING: Quality of special importance. Mature seeds lower the quality. Specimens must be firm; quality may be determined by pressure. Evidence of the segments separating under pressure indicates that specimens are too mature. Small seed cavity desirable. Uniformity of specimens distinctly desirable.

KOHLRABI: Should be in good condition, not hard, woody or pithy; skin easily penetrated by the thumb nail. Crisp and fine grained when cut. Flavor sweet, not bitter. Should be uniform in type and size. Should be clean and the tops trimmed.

ONIONS: Uniformity and maturity of particular importance. Avoid large size because of immaturity. Clean to remove outer layer of dirty skin but do not peel down to the slick part of the bulb. Must be mature and solid; pressure on one neck with exposed softness. Necks should be small and well-curved. Keeping quality with onion demands maturity. Color must be typical for the variety. Tops twisted off.

PEAS IN POD: Smooth, clean free from defects of disease. In prime condition for cooking. Whitish pods or hard seeds undesirable. Uniformity in exhibit desirable.

PEPPERS: Should be deep in color, fresh, firm and symmetrical. In close competition, the advantage is given to perfectly green specimens. Traces or red coloring not desirable in the green varieties; red peppers otherwise.

POTATOES: Specimens should be uniform table size, shallow eyed and free of blemishes. Immediately after digging allow them to set on the ground for approximately 20 minutes to allow the skin to "set". To clean, either "brush" or wash the potato, but be careful as it is easy to bruise the skin.

RHUBARB: Stalks should be uniform in size and color. Should be fresh and brittle, not pithy. Stalks should be solid. Stalks should be pulled and shown with end on and tops should be cut off so only a small portion of leaves show. (Take firm hold on stalk, gently bend toward you, then with a quick pull the stalk will come loose at base around the crown. To remove the leaf, cut from point ½ inch from each side of stem in triangle pattern to center leaf vein above. Leave base of stem intact.) Red rhubarb should be red from top to bottom.

SQUASH: In winter squash, maturity is particularly important, as indicated by hardness of the outer shell. Two specimens constitute an exhibit, with uniformity of color, weight and type. Should be free from blemishes. Stem should be attached. Summer squash should be immature, as indicated by the soft shell.

TOMATOES: Specimens should be selected for varietal type and uniformity of type, size, color and maturity. Must be firm and free from cracks, insects and mechanical injury. No green streaks. Ripe tomatoes should be in prime condition for slicing. Green tomatoes should be entirely green with no red showing and in the best stage of maturity for the purpose intended.

ROOT CROPS: Cut the tops off, leaving approximately ¾ of top intact with the root. Wash roots but avoid injury to the skin. If storage is necessary, put them in a cool, moist place. Root crops include beets, carrots, radishes, rutabagas, turnips, parsnips, horseradish and others.

DIVISION 65 – GENERAL POTATO VARIETY EXHIBIT

(All entries must specify variety of each class number)

Class

1. Red, 4
2. White, 4
3. Russet, 4
4. Any other, 4, specify
5. Potato display, 2 tubers each of any 3 varieties. List names. Display in basket, tray or crate

BEST OF SHOW, POTATOES, Teen, 15 through 18 yrs..\$5.00

BEST OF SHOW, POTATOES, Junior, 14 & under.....\$5.00

Both courtesy of Kalispell Farmer's Market

AGRICULTURE & HORTICULTURE

DIVISION 66 – VEGETABLES (Youth, ages 18 & under)

DIVISION 67 – VEGETABLES (Adult, ages 19 - 59)

DIVISION 68 – GOLDEN AGE VEGETABLE GARDENER (60 years & older)

Entries judged on value for commercial or table use. Deformed or overgrown specimens not considered. All entries should name variety.

Class

1. Asparagus, 1 bunch
2. Artichoke, Jerusalem, 1
3. Artichoke, Regular, 1
4. Beans, filet, green or yellow, 12 pods
5. Beans, shell, any variety, 12 pods
6. Beans, bush, green, 12 pods
7. Beans, pole, green, 12 pods
8. Beans, yellow wax, 12 pods
9. Beans, ornamental, 12 pods
10. Beans, any other (soy, lima, fava, etc.) 12 pods
11. Beets, round table, 4
12. Beets, cylindra, 4
13. Beets, golden, 4
14. Broccoli, 1 head
15. Brussels Sprouts, 3
16. Cabbage, early, 1 head
17. Cabbage, late, 1 head
18. Cabbage, red, 1 head
19. Cabbage, any other, (Chinese, Bok Choi, etc.) 1 head
20. Carrots, 4, short and round varieties
21. Carrots, half long, 4
22. Carrots, long, 4
23. Cauliflower, 1 head
24. Celery, 1 bunch
25. Chard (Swiss), green or red, 1 plant
26. Chives, 4 plants
27. Corn, sweet, 4 ears
28. Cucumbers, slicing, 4
29. Cucumbers, pickling, under 3 inches, 4
30. Cucumbers, pickling, 4, 3 to 6 inches
31. Cucumbers, ripe, 4
32. Egg Plant, 1
33. English Cucumbers, 4
34. Gourd, 1
35. Greens, 1 plant (specify)
36. Horseradish, 1 root
37. Kohlrabi, green, 4
38. Lettuce, leaf, 1 bunch
39. Lettuce, head, 1
40. Okra, 4
41. Onions, white, 4
42. Onions, red, 4
43. Onions, yellow or brown, 4
44. Onions, salad, bunch of 6
45. Onions, for drying, 4
46. Peas, 12 pods
47. Peas, sweet, edible pods, 12
48. Peppers, sweet, green, 2
49. Peppers, sweet, ripe, 2
50. Peppers, small, pickling, 2
51. Pumpkin, pie, 1
52. Pumpkin, large, 1
53. Radish, red or white, 4
54. Rhubarb, 4 stalks
55. Rutabaga, 4
56. Squash, summer, yellow or cream white, 1
57. Squash, summer, green (except zucchini), 1
58. Squash, zucchini, under 12", 1
59. Squash, zucchini, 12" & over, 1

60. Squash, summer, any other, 1
61. Squash, spaghetti, 1
62. Squash, winter, acorn, 1
63. Squash, winter, Hubbard type, 1
64. Squash, winter, buttercup type, 1
65. Squash, winter, any other, 1
66. Tomatoes, red, ripe, 2
67. Tomatoes, cherry, ripe, 1 bowl
68. Tomatoes, green, 4
69. Tomatoes, small, pickling, 4
70. Turnips, 4
71. Dried Vegetable, 1 to 4, (specify)
72. Display of any other vegetables, 1 to 5
73. Any oddly shaped vegetable, 1, (specify)

BEST OF SHOW, Beans: Teen, ages 15 -18 years	\$5.00
BEST OF SHOW, Beans: Junior, ages 14 & under	\$5.00
BEST OF SHOW, Cucumber: Teen, ages 15 -18 years	\$5.00
BEST OF SHOW, Cucumber: Junior, ages 14 & under	\$5.00
BEST OF SHOW, Carrots: Teen, ages 15 -18 years	\$5.00
BEST OF SHOW, Carrots: Junior, ages 14 & under	\$5.00
BEST OF SHOW, Zucchini: Teen, ages 15 -18 years	\$5.00
BEST OF SHOW, Zucchini: Junior, ages 14 & under	\$5.00
BEST OF SHOW, Tomatoes	\$10.00
BEST OF SHOW, Beets	\$10.00
BEST OF SHOW, Peppers	\$10.00
MOST BLUE RIBBONS, Vegetables	\$10.00

Awards courtesy of Kalispell Farmer's Market

DIVISION 69 – HERBS (One stem named or potted before herb fruits)

Class

1. Basil
2. Coriander
3. Dill
4. Garlic
5. Marjoram
6. Mint
7. Parsley
8. Oregano
9. Rosemary
10. Sage
11. Tarragon
12. Thyme
13. Display of fresh herbs, 3 varieties, 2 stems each, list names (display in basket, tray or crate)
14. Any other herb

BEST OF SHOW, Herbs **Rosette**

DIVISION 70 – STOCK VEGETABLES

Entries in this class will be judged on their value as stock foods. Other things being equal, the largest specimen will win.

Class

1. Beets, 3
2. Carrots, 3
3. Rutabaga, 3
4. Any other stock vegetable, 3 (specify variety)

DIVISION 71 – LARGEST VEGETABLES

Class

1. Beets, 1
2. Cabbage, 1
3. Carrot, 1
4. Kohlrabi, 1
5. Onion, 1
6. Pumpkin, 1
7. Squash, 1 (summer or winter)
8. Tomato, 1
9. Any other oddly shaped vegetable, 1 (specify variety)
10. Any other oddly shaped stock, with roots intact, 1 (specify)

AGRICULTURE & HORTICULTURE

11. Any other largest vegetable

DIVISION 72 – FRUIT

DIVISION 73 – GOLDEN AGE FRUIT GARDENER (60 years & older)
(Must name variety)

Class

1. Early summer apple, red or blush varieties, plate of 4
2. Early summer apple, yellow, green varieties, plate of 4
3. Any other apple, plate of 4
4. Any variety pear, plate of 4
5. Plums, plate of 8
6. Grapes, any variety, 1 bunch
7. Fall strawberries, bowl
8. Raspberries (red, gold, or black), bowl
9. Any other berry, bowl
10. Pie cherries, bowl
11. Sweet cherries, bowl
12. Apricots, plate of 6
13. Gooseberries, bowl
14. Red Currant Berries, bowl
15. Black Currant Berries, bowl
16. Dried Fruit, 1 to 4 (specify)
17. Watermelon, 1
18. Muskmelons & Cantaloupes, 1
19. Largest Fruit, 1
20. Oddly Shaped Fruit, 1
21. Any other fruit (specify variety)

BEST OF SHOW, Strawberries \$10.00
Courtesy of Kalispell Farmer's Market

DIVISION 74 – MARKET GARDEN PROJECT

A display of 4 or more different vegetables or fruits with the variety and number of each the decision of the exhibitors. Must be exhibitor's own work. Judged on quality of items and attractiveness of display. Shall be separate from other entries.

Class

1. Market Vegetable Basket
2. Market Orchard Basket

BEST OF SHOW, Market Garden Project..... \$10.00
Courtesy of Kalispell Farmer's Market

DIVISION 76 – GARDEN CREATIONS

A decoration made from real vegetables and/or fruits (no flowers added) in the exhibitor's choice of craft to be used to decorate the Agriculture/ Horticulture booth

Class

1. Vegetable Creation
2. Fruit Creation
3. Kids, ages 5-8 vegetable and/or fruit creation

BEST OF SHOW, Garden Creation..... \$10.00
Courtesy of Kalispell Farmer's Market

DIVISION 77 – MR. POTATO HEAD

All entries must include one potato. Remaining material is only limited by the exhibitor's imagination.

Class

1. Children, 8 years & under
2. Children, 9 to 11 years old
3. Juniors, 12 to 16 years old
4. Adults, 17 to 59 years old
5. Seniors, 60 years & older

BEST OF SHOW, Mr. Potato Head.....Rosette

DIVISION 78 – VEGGIE CARS

All entries must be made from vegetables grown by the exhibitor and contain no more than 20% non-vegetable elements.

Class

1. Children, 8 years & under
2. Children, 9 to 11 years old
3. Juniors, 12 to 16 years old
4. Adults, 17 to 59 years old
5. Seniors, 60 years & older

BEST OF SHOW, Veggie CarRosette

DIVISION 79 – SCARECROW CREATION

Class

	Blue	Red	White
1. Children, 8 years & under	\$15.00	\$10.00	\$5.00
2. Children, 9 to 17 years	\$15.00	\$10.00	\$5.00
3. Adults, 18 to 59	\$15.00	\$10.00	\$5.00
4. Adults, 60 & over	\$15.00	\$10.00	\$5.00

BEST OF SHOW, Scarecrow\$10.00
Courtesy of Kalispell Farmer's Market

The Fair Hall of Fame

2018
Open Class Exhibitor of the Year
(most blue ribbons in 5 or more departments)
will be awarded a
\$100.00 VISA GIFT CARD
Compliments of
EXPRESS EMPLOYMENT PROFESSIONALS



PREVIOUS YEARS' WINNERS:

- | | |
|---------------------|--------------------------------|
| 1986 Ginny Traeger | 2003 Lisa Park Campbell |
| 1987 Kerri Sutkus | 2004 Keegan Reese |
| 1988 Kevin Becker | 2005 Anni Sutkus |
| 1989 Ginny Traeger | 2006 Patricia Loudon |
| 1990 Nikki Sutkus | 2008 Anni Sutkus |
| 1991 Greg Magone | 2009 No one qualified |
| 1992 Ginny Traeger | 2011 Sharon Askelson |
| 1994 Anni Sutkus | 2012 Bonnie Finrock |
| 1995 Ginny Traeger | 2013 Sharon Askelson |
| 1996 Sandra Dahl | 2014 Madeline Steely |
| 1997 Anni Sutkus | 2015 Sharon Askelson |
| 1998 Ginny Traeger | 2016 Betty Jo Malone |
| 1999 Kiersten Rich | 2017 Teagen Flint |
| 2000 Marlene Becker | Winners eligible again on non- |
| 2001 Desiree Drake | consecutive years. |
| 2002 Anni Sutkus | |