

SCOTT COUNTY FAIR EXHIBITOR HANDBOOK



LOTS TO DO IN 2022

July 27 – July 31 JORDAN, MN

**You do NOT need to live in Scott County to enter projects in the
Scott County Fair.**

**Visit scottcountyfair.org for additional & updated information & forms
and complete list of events and entertainment.**

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SCOTT COUNTY FAIR -- DEPARTMENT A: CREATIVE ARTS, EDUCATION, & HORTICULTURE

Superintendents: Pat Will 952-447-1652

OPEN CLASS REGISTRATION: Registration forms must be in the fair office by July 15th

ALL ENTRIES MUST BE **PRE-REGISTERED** BY JULY 15TH

ENTRY FEE: \$0.50 per entry **LATE ENTRY FEE:** \$1.00 per entry

Only one entry per lot, except where noted

Advanced registration is strongly encouraged. If you pre-register, your entry tags will be ready when you bring in your exhibits and you will avoid long lines. If you change your mind after pre-registration and do not intend to show an item, let us know when you arrive, and we will remove it from our records.

Exhibiting at the fair is as easy as 1-2-3!

- 1 **Decide what you want to exhibit.**
- 2 **Register—Do one of the following:**
 - ***Download PDF form** <https://scottcountyfair.org/creative-arts-registration/>
(Get Involved -> Premium List) Print, fill out, and mail the form to: 7151 190th St. W. Jordan, MN 55352
 - ***Online registration:** Those who enter online will be charged an extra \$1 convenience fee when they pay for their projects on drop off days. The link to the online entries site will be located on the Scott County Fair website. **(Get Involved/ Premium List/Online Entries/ Create login and follow instructions on the website)**
<http://www.scottcountyfair.org/forms/creative-arts-education-horticulture-registration/>
- 3 **Bring Exhibits to the Fair at the specified times listed below:**
 - **Bring all NON-PERISHABLE items to the Creative Arts Building #8 on the Scott County Fairgrounds on THURSDAY, July 21 from 6-8 pm or SATURDAY, July 23 from 11 am – 2 pm.** This includes health care residents, special needs students and adults, children’s exhibits, needlecraft, sewing, crafts, pictures and wall hangings, artwork, and photography.
 - **Bring all PERISHABLE items to the Creative Arts Building # 8 on the Scott County Fairgrounds on TUESDAY, July 26 from 12-5 pm.** This includes baking, candy, canning, garden vegetables, herbs, fruit, flowers, beer, wine and miscellaneous.
- 4 **Pick up projects/checks:** All exhibits must remain in place until 6:00 PM Sunday, July 31 and be removed by 7:00 PM Sunday, July 31 or premiums will be forfeited. The building will be closed at 5:30 pm on Sunday night and will reopen at 6:00 pm for release. **Premium checks will be available when entries are released.** All left over exhibits will be brought to the Fair Office. **Fair Board Directors and Staff will take every precaution for the preservation of articles but will not be responsible for loss or damage beyond our control. Note: If you would like to donate your premium check to the fair, you can request a receipt for tax purposes**

When there is one entry of a kind, the judge is not to award a premium unless one is deserved. Any premium may be withheld at the discretion of the judge. Premiums shall not be awarded to articles that are unworthy. Judges may award a maximum of 1 blue, 1 red, and 1 white in each lot. Grand and Reserve Awards are given at the discretion of the judge. All items must correspond in number and kind with the premium list in order to obtain a premium. **“Any Other or Not Specified” lots are intended only for articles that have no regular lot listed.**

Exhibitors are responsible for correct labeling of their exhibits. No premiums shall be paid to any article that has previously received a premium at the Scott County Fair. Exhibitors may exhibit in one or more lots in the same class, with only one entry per lot except where noted.

A15 GARDEN VEGETABLES

Dianne Jabs 952-492-2540

Betty Huebner 952-492-6329

Perishable Item Drop Off: Tuesday July 26, 12-5 pmAll Premiums: \$3.00; \$2.00; \$1.00 *except as noted*

One entry per lot

NOTE: Decayed, injured, or inferior specimens must not be exhibited, and when such specimens appear in collection, the entire exhibit may be disqualified.

When the number of competitors in any lot is less than the number of awards offered, the judges may, at their discretion, award the lower prizes, omitting the higher ones; but premiums will not be awarded on inferior collections or specimens, even if there is not competition.

A15 GARDENING VEGETABLE EXHIBITS:

BEANS, SNAP: Harvest before constrictions appear between seeds, when seeds are about half grown. Ends of pods should not be broken off in picking, Pods should be uniform. Pods may be wiped clean, but not washed. Trim stems to a uniform ¼ to ½ inch in length.

BEETS, CARROTS: Root crops should be mature but not overgrown, pithy or coarse in texture. Tops trimmed off ½ inch above crown. Side roots trimmed off but not the taproot. Roots carefully washed, but not scrubbed.

BRUSSEL SPROUTS: Firm, bright green sprouts, all uniform size & shape.

CABBAGE: Stems cut about ¼ inch below head. Remove blemished or broken leaves, but care should be taken not to peel the heads too much. A few outside wrapper leaves are desirable. Specimens may be washed.

SWEET CORN: Select ears that are well filled out to the tip. Kernels should be milky and juicy. Remove outer husks but allow a short shank and the inner husks to remain.

CUCUMBERS, PICKLING: Select fruits 2-4 inches long. Specimens should be the same stage of maturity and uniform in size, shape and color.

CUCUMBERS, SLICERS: Select fruits that are straight, dark green, and 5-10 inches long. They should be uniform in size, shape, and color.

KOHLRABI: Roots removed just below the ball. Remove all but the upper 4-6 leaves. Select specimens that are uniform, medium size, and not hard or woody. Skin should be easily punctured by thumbnail. They should be cleaned, but not washed.

GARLIC, ONIONS: Have specimens mature and thoroughly cured. The neck should be small. Do not peel to give slick appearance. Only such outer scales that are broken or discolored should be removed. Small basal roots should be left intact but trimmed to a uniform length of ½ inch. Wipe or brush but do not wash.

PEAS: Harvest when bright green in color with pods that snap and do not bend with crisp flesh. Ends of pods should not be broken off in picking. Pods may be wiped clean, but not washed. Trim stems to a uniform ¼ to ½ inch in length.

PEPPERS: Select firm shiny peppers with no signs of dehydration. Trim the stem to ½ inch. They should be uniform in size and shape.

SQUASH, SUMMER: Select small to medium sized fruits when the rind is soft and easily punctured with the thumbnail. Leave about ½ inch of stem and wipe fruits clean.

SQUASH, WINTER, PUMPKINS: Select mature specimens where the rind resists pressure of the thumbnail. Fruits should be free of defects. Leave stem attached to the fruit.

TOMATOES: Select fruits that are uniform in size, shape, and color. Fruits should be perfectly shaped and free of cracks and blemishes. Trim stems to ½ inch.

A15 151 GARDEN VEGETABLES

- 1 Beans, green, in pod, round, 8 specimens
- 2 Beans, wax, in pod, flat, 8 specimens
- 3 Beets, for table use, 3 specimens
- 4 Brussels Sprouts, 1 dozen
- 5 Cabbage, round head, any variety, 1 head
- 6 Cabbage, any variety, 1 head
- 7 Carrots, any variety, 3 specimens
- 8 Corn, sweet, 3 ears
- 9 Cucumbers, slicers, 3 specimens
- 10 Cucumbers, baby, 2-3", 8 specimens
- 11 Cucumbers, 3-5", 3 specimens
- 12 Cucumbers, burpless, 3 specimens
- 13 Garlic, 5 specimens

- 14 Kohlrabi, 3 specimens
- 15 Onion, red, 3 specimens
- 16 Onion, yellow, 3 specimens
- 17 Onion, white, 3 specimens
- 18 Peppers, hot, 5 specimens
- 19 Peppers, sweet, non-bell, 3 specimens
- 20 Peppers, sweet, bell, 3 specimens
- 21 Peppers, other, 3 specimens
- 22 Green Peas, 12 specimens
- 23 Pumpkin, 1 specimen
- 24 Squash, summer, 2 specimens
- 25 Squash, winter, 2 specimens
- 26 Tomatoes, red, 3 specimens
- 27 Tomatoes, yellow, 3 specimens
- 28 Tomatoes, other colors, 3 specimens
- 29 Cherry Tomatoes, 12 specimens
- 30 Tomatoes, Other Small, 12 specimens
- 31 Ground Cherries, in husk, 8 specimens
- 32 Sweet Potatoes, 3 specimens
- 33 Chard, 1 bunch
- 34 Kale, 1 plant
- 35 Any other not listed above

A15 152 VEGETABLES UNUSUAL

Weigh at home, list weight or size, and identity of vegetable on card.

- 1 Largest Pumpkin (by size/weight)
- 2 Largest Zucchini (by size/weight)
- 3 Tallest Corn Plant
- 4 Veggie People (must be made of all veggies with at least 5 different vegetables represented)
- 5 Any other not listed above

A15 153 POTATOES (8 potatoes)

POTATOES: Tubers should be uniform in size, color, and shape. Washing is permitted, but do not blemish the skin by scrubbing.

Containers Provided.

- 1 Norland
- 2 Kennebec
- 3 Pontiac (red)
- 4 Yukon Gold
- 5 Sweet Potatoes
- 6 Any other not listed above

A15 154 GARDEN VEGETABLE BASKET

Premiums: Ribbons awarded to 1st, 2nd, 3rd place in each lot

\$25 Grand Champion, \$15 Reserve Champion, \$10 2nd Reserve

Create a display of vegetables in a basket.

****The display should include 5 to 8 different vegetables.**

On a 3x5" card, list the name and variety of the vegetables in the basket. Number(s) of vegetables in basket should be the same as in A15 151.

- 1 Garden Vegetable Basket

A15 155 ARTISTIC VEGETABLE ARRANGEMENT

The artistic arrangement should include one or more garden grown vegetables, designed for home decoration with suitable container or base. Exhibit may also include a support or background and should not exceed 28" in height. Culinary herbs may be included, but all fruits, flowers, etc. are excluded. Exhibitor must list all material used on a 3x5 inch card accompanying the exhibit. All general rules for vegetable exhibits will apply, except for required number of specimens allowed.

Judging Criterion

Arrangements will be judged on the following basis:

- Condition or Quality
- Color Harmony
- Design or Decorative Effect
- Originality and Distinction

A15 155 ARTISTIC VEGETABLE ARRANGEMENT

Premiums \$5.00; \$4.00; \$3.00

- 1 Artistic Vegetable Arrangement

A15 156 BEST DRESSED VEGETABLE

Premiums: \$5.00; \$4.00; \$3.00

It's time to play with your food! Create your own vegetable person. Use a single vegetable or a combination of vegetables to create a face or person. You can accessorize your creation with clothing, paint, or fibers. Rules for A15 apply.

- 1 Best Dressed Vegetable

A15 157 Heritage Vegetable

- 1 Tomatoes, red, 3 specimens
- 2 Tomatoes, yellow, 3 specimens
- 3 Tomatoes, other colors, 3 specimens
- 4 Cherry Tomatoes, 12 specimens
- 5 Tomatoes, Other Small, 12 specimens
- 6 Ground Cherries, in husk, 8 specimens
- 7 Any Other

A16 HERBS AND A17 FRUIT

Dianne Jabs 952-492-2540

Betty Huebner 952-492-6329

Perishable Item Drop Off: Tues July 26, 12-5 pm

All Premiums: \$3.00; \$2.00; \$1.00 *except as noted*

One entry per lot

The term "herbs" has many meanings. For the Scott County Fair, the accepted meaning is "plants that are not used solely as vegetables or ornaments." Dried herbs exhibited in small containers or half pint jars. Fresh cut herbs exhibited three sprigs on a paper plate.

A16 161 DRIED HERBS

- 1 Chives, 3 stems
- 2 Dill, 3 stems
- 3 Any Other, 3 stems

A16 162 FRESH CUT HERBS

- 1 Basil
- 2 Chives
- 3 Cilantro
- 4 Dill
- 5 Mint
- 6 Oregano
- 7 Parsley (Flat Leaf)
- 8 Parsley (Curly)
- 9 Rosemary
- 10 Sage
- 11 Thyme
- 12 Any other not listed above

A17 FRUIT

Each variety must be correctly labeled with names. Exhibitors may replace fruit that shows a tendency to spot or decay with fresh fruit, at any time during the fair, except when the judges are working on the class to which it belongs.

Decayed, injured, or inferior specimens must not be exhibited, and when such specimens appear in a collection, the entire exhibit may be disqualified.

When the number of competitors in a lot is less than the number of awards offered, the judges may, at their discretion, award the lower prizes, omitting the higher ones; but premiums will not be awarded on inferior collections or specimens, even if there is no competition. Shape, color, size, quality, uniformity, and conformity to a desirable type for the variety are the basis for judging. Overgrown specimens are not desirable. Select specimens normal and uniform as to size, color, and quality.

Please include an identification tag with the type (variety if appropriate) of the fruit.

A17 171 SUMMER FRUIT

- 1 Apples (four specimens; crab, eight specimens)
- 2 Grapes (2 bunches)
- 3 Raspberries (1/2 pint)
- 4 Rhubarb, 3 stalks
- 5 Any other not listed above (1/2 pint or 3 specimens)