

GARDEN AND FARM CROPS

Department A

Superintendent – Terry Hays
See Master List for schedule
Premium Table #6

Rules

1. All exhibits must have been grown in Fremont County during the current crop year. Except in the case of corn and threshed forage seeds, which may have been grown in the previous two crop years
2. Only one entry per class.

VEGETABLES IN A WAGON

*Qualifies for Families at Fair Sweepstakes

Rules

1. Arrange at least 15 vegetables in a child's wagon.
2. May be one type, 15 different types, or a combination thereof.
3. Scoring
75% - Quality of vegetables
25% - Creativity

Vegetables in a Wagon A-1-1

BARN SCARECROWS

Salute to the USA

Rules

1. Must be self supporting.
2. Judged on imagination and originality.
3. Must reflect this year's Fair Theme, "Barn in the USA."

Youth – Scarecrow A-1-2
Adult – Scarecrow A-1-3
Group or Family A-1-4

VEGETABLES, HERBS, & FRUITS

Rules

1. Score Card for Vegetables:
Variety and type (trueness to variety) – 10%
Uniformity of individual samples – 10%
Quality (size for table use, texture) – 60%
Condition marketability – 20%
2. All specimens should be:
 - A. Fresh and of the same variety
 - B. Uniform in color and size (avoid oversized samples)
 - C. Mature, but not overripe
 - D. Free from decay, blemishes, growth cracks, sun scald, wilt, or freezing
 - E. Free from damage (worms, insects, mechanical, hail, or disease)

ASPARAGUS – Should be tender and firm with close compact tips. The stalks should be green for almost the entire length, taper uniformly, the same diameter at the butt and the same length.

BEANS, LIMA – Pods should be well-filled and dark green color.

BEETS, TABLE – Diameter should be 2 – 2 ½ ". Side rootlets should be removed, and taproot should be left

on. Trim the tops, leaving 1" of leaf stalk above the crown.

BROCCOLI – Heads should be compact, not less than 3" in diameter and dark green. Cut the stems squarely above the first whorl of leaf, to give a 5" overall length.

BRUSSEL SPROUTS – All the heads should be firm, compact, and a good green color. Heads not less than 1" in diameter and should be smoothly trimmed to ½ ".

CABBAGE – Heads should be firm, heavy in comparison to size. Midribs should be large and the leaves should not be too closely trimmed. Leave stem ¼ "long to hold leaves firmly.

CARROTS – Select carrots that are smooth, straight, deep orange in color and free from greening at the top. Specimens should be typical of their variety. Cut off foliage to 1".

CAULIFLOWER – Heads should be pure white and solid. The florets should be close. No leaves should appear throughout the head. Trim the green outer leaves to 1" above the head. Trim the butt or stem to allow 4 top leaves to remain.

CORN, SWEET – Ears should be well formed and filled out to the tip. Kernels should be soft, tender and filled with thick opaque, milky juice. Should be husked and trimmed for judging, free of silks. The shank should be trimmed ¼" from the base of the cob. The tip of the ear may be neatly clipped, although only a small portion of the cob should be removed; not over ½".

CUCUMBERS, PICKLING – Not more than 1 ¼" in diameter and 4" or less long, fairly straight, with blunt ends. Clean by gently brushing with a soft brush to avoid removing the spines. Trim stem to ¼".

CUCUMBERS, SLICING – Straight, firm, not overgrown, but should be uniformly medium or dark green, 6-9" long. Clean by gently brushing with a soft brush to avoid reducing the natural bloom. Cut the stem of to ¼".

EGGPLANT – Specimens should be smooth, firm heavy but not too large. Select for uniform purple coloring, free from bronzing and greening. Wipe with soft cloth, but do not wash. Trim stem to 1".

ENDIVE – Should have a creamy-white heart formation with a 4" or more spread when the head is opened as far as possible without breaking the leaves. Leaves should be fresh, tender, crisp and free from blemishes. Trim roots ¼" from the outer leaf stems.

GHERKIN – Separate from cucumbers, as the gherkin and cucumbers are different species. Not more than 1 ½" in diameter and not more than 3" long. Trim the stem to ¼" from the outer leaf stems.

KOHLRABI – Specimens should not be hard, woody, or pithy. They should be 2 or 3" in diameter and very smooth. Skin should be easily punctured by thumbnail. Clean, but do not wash. Cut off the root portion just below the ball.

LETTUCE, HEAD – Should be crisp, firm, clean, and free from damage. Remove loose and damaged outer leaves. Cut off the stem ¼" from the bottom leaf.

MUSKMELON, (CANTALOUPE) – Should be fully ripe, picked on "full slip". If several days elapse between picking date and exhibition, they may be picked on "half slip" and permitted to ripen, with stems attached.

ONIONS – Should be clean. Avoid large size, but should not be less than 2" in diameter. The bulbs should have most of their thin paper skin intact. Do not peel so as to give a slick appearance. The tops should be small and trimmed to 1". The roots should be trimmed, but not completely removed.

PARSLEY – Free from dirt, yellowing or discolored leaves. Should be fresh, bright green in color. Each bunch should be 2 or 3" at the butt. Trim stems neatly to be 8-10" in length.

PARSNIPS – Roots firm, smooth, tapering evenly, small in diameter (1 ½ "-1 ¼"), with side roots trimmed. Should be light cream color with the taproot left on. Trim top to 1".

PEAS – Pods should be fresh, bright green and well filled with tender peas. Green calyxes should be attached.

PEPPERS – Sweet green peppers should be healthy green with no reddish blush or other discoloration. Sweet red or yellow peppers should have healthy, clear red or yellow color with no greenish tinges. Leave stem on and trim to 1" long.

PUMPKIN, PIE – Do not wash; may be brushed clean. Leave stem attached and trim to 1".

RADISHES, WINTER – The flesh should be crisp and tender, not pithy. Trim leaf to ½".

RHUBARB – All stalks should be uniform in color, shape, size and texture. Each stalk should be at least ½"-1" across its flat face at the center of the length. Length after trimming should be at least 10". Stalks should be tender, crisp, fresh, not pithy, and limp or wilted. Neatly trim and top, leaving 1" of leaves and prongs. The stalks should be pulled when harvested, not cut off. The basal husks should be removed from the bottom of the stalks.

SALSIFY (OYSTER PLANT) – Small or medium size, ½"-1" diameter at the thickest part. Length should be 6" or more. Roots should be straight and smooth evenly tapered. Rootlets and side roots should be removed. Brush off the dirt; do not wash. Trim to 1".

SQUASH, SUMMER – Pick when small (best eating, 4-7"s, depending on variety). The shell should be extremely soft, fairly tender, and having undeveloped seeds. Brush clean; do not wash. Trim stem to 1" long.

SWISS CHARD – Must be fresh, crisp, with bright green leaves and clear white or red stems. Clean by washing. If necessary, trim off roots and trim butts to a triangle.

TOMATOES – Ripe, solid, and without stems. Leave stems on the pickling or preserving types.

TURNIPS – Medium size, 1 ¾ "or 2 ¾ "in diameter. Flesh should be crisp, fine-grained, and not pithy. Should be clean and bright in color, but not washed. Smooth; firm with secondary roots removed but with 2-3" of tap root remaining. Trim top to 1".

WATERMELON – Should be mature, but not overripe. Wipe off dirt, but do not wash. Leave stem to 1" long.

VEGETABLES

Asparagus, stalks (6)

Beans, snap, green, whole pods (10)

Beans, snap, wax, or yellow whole pods (10) A-2-3

Beans, lima, whole pods (10) A-2-4

Beans, other varieties (10) A-2-5

Beets, red (4) A-2-6

Beets, golden (4) A-2-7

Beets, heads (3) A-2-8

Brussels sprouts (6) A-2-9

Cabbage, Chinese (2) A-2-10

Cabbage, green (2) A-2-11

Cabbage, red (2) A-2-12

Cabbage, flat top (1) A-2-13

Carrots, table long (4) Over 4" long A-2-14

Carrots, table short (4) 4" and under A-2-15

Cauliflower, heads (2) A-2-16

Celery, plants (2) A-2-17

Citron, melon (2) A-2-18

Corn, sweet, yellow (4) A-2-19

Cucumbers, pickling under 4" (6) A-2-20

Cucumbers, dill 4" - 6" (6) A-2-21

Cucumbers, slicing 6" and over (4) A-2-22

Cucumbers, burpless (4) A-2-23

Eggplant (3) A-2-24

Endive, plants (3) A-2-25

Gherkin, pickling pint (1 pt.) A-2-26

Kohlrabi (4) A-2-27

Lettuce, heads (2) A-2-28

Muskmelon, (Cantaloupe, any variety) (2) A-2-29

Muskmelon, (Honey-dew) (2) A-2-30

Okra (6) A-2-31

Onion, flat white (5) A-2-32

Onion, flat red (5) A-2-33

Onion, flat yellow (5) A-2-34

Onion, flat brown (5) A-2-35

Onion, globe white (5) A-2-36

Onion, globe red (5) A-2-37

Onion, globe yellow (5) A-2-38

Onion, globe brown (5) A-2-39

Onion, green (6) A-2-40

Parsnips (6) A-2-41

Peas, green whole pods (10) A-2-42

Peas, edible pods (10) A-2-43

Peppers, hot, green (3) A-2-44

Peppers, hot, yellow (3) A-2-45

A-2-1

A-2-2

Peppers, sweet green (2)	A-2-46	Peppers, hot, yellow (3)	A-2-45
Peppers, sweet any other color (2)	A-2-47	Peppers, sweet green (2)	A-2-46
Pumpkin, small variety (2)	A-2-48	Peppers, sweet any other color (2)	A-2-47
Pumpkin, decorative (4)	A-2-49	Pumpkin, small variety (2)	A-2-48
Radish (4)	A-2-50	Pumpkin, decorative (4)	A-2-49
Rhubarb (6)	A-2-51	Radish (4)	A-2-50
Rutabagas, table (3)	A-2-52	Rhubarb (6)	A-2-51
Brussels sprouts (6)	A-2-9	Rutabagas, table (3)	A-2-52
Cabbage, Chinese (2)	A-2-10		
Cabbage, green (2)	A-2-11	Shallots (3)	A-2-53
Cabbage, red (2)	A-2-12	FOR OFFICE USE ONLY	A-2-54
Cabbage, flat top (1)	A-2-13	Squash, summer, crookneck (3)	A-2-55
Carrots, table long (4) Over 4" long	A-2-14	Squash, summer, scallop (3)	A-2-56
Carrots, table short (4) 4" and under	A-2-15	Squash, summer, zucchini (3)	A-2-57
Cauliflower, heads (2)	A-2-16	Squash, summer other variety (3)	A-2-58
Celery, plants (2)	A-2-17	Squash, winter buttercup (3)	A-2-59
Citron, melon (2)	A-2-18	Squash, winter butternut (3)	A-2-60
Corn, sweet, yellow (4)	A-2-19	Squash, winter acorn (2)	A-2-61
Cucumbers, pickling under 4" (6)	A-2-20	Squash, winter, any other variety (2)	A-2-62
Cucumbers, dill 4" - 6" (6)	A-2-21	Swiss Chard plants (2)	A-2-63
Cucumbers, slicing 6" and over (4)	A-2-22	FOR OFFICE USE ONLY	A-2-64
Cucumbers, burpless (4)	A-2-23	FOR OFFICE USE ONLY	A-2-65
Eggplant (3)	A-2-24	Tomatoes, pickling or preserving	A-2-66
Endive, plants (3)	A-2-25	Green small (6)	
Gherkin, pickling pint (1 pt.)	A-2-26	Tomatoes, pickling or preserving	A-2-67
Kohlrabi (4)	A-2-27	Pear (6)	
Lettuce, heads (2)	A-2-28	Tomatoes, pickling/preserving	A-2-68
Muskmelon, (Cantaloupe, any variety) (2)	A-2-29	Red small (6)	
Muskmelon, (Honey-dew) (2)	A-2-30	Tomatoes, red, except cherry (6)	A-2-69
Okra (6)	A-2-31	Tomatoes, cherry (12)	A-2-70
Onion, flat white (5)	A-2-32	Turnips, table (3)	A-2-71
Onion, flat red (5)	A-2-33	Watermelon, ripe (1)	A-2-72
Onion, flat yellow (5)	A-2-34	Any other vegetable not listed	A-2-73
Onion, flat brown (5)	A-2-35		
Onion, globe white (5)	A-2-36	HERBS	
Onion, globe red (5)	A-2-37	Please display in water to retain freshness	
Onion, globe yellow (5)	A-2-38	Basil (3)	A-2-74
Onion, globe brown (5)	A-2-39	Chives (1-1 ½" to 2" Bundle)	A-2-75
Onion, green (6)	A-2-40	Dill (4)	A-2-76
Parsnips (6)	A-2-41	Fennel (3)	A-2-77
Peas, green whole pods (10)	A-2-42	Garlic (3)	A-2-78
Peas, edible pods (10)	A-2-43	Mint (3)	A-2-79
Peppers, hot, green (3)	A-2-44	Parsley (1 ½" minimum, 1 bunch)	A-2-80

Herb, any leafy green (6)

A-2-81 Raspberries, red

A-2-104

Herb, any other (6)

A-2-82 Strawberries

A-2-105

Any other not listed

A-2-106

FRUITS

Rules

1. Fruit should not be polished.
2. Leave stems on apples
3. Scoring:
 - Shape 5%
 - Color 20%
 - Size 15%
 - Uniformity 30%
 - Condition (free of blemishes and disease) 30%

Apples

Wealthy (6) A-2-83

Any other winter (6) A-2-84

Yellow transparent (6) A-2-85

Any other summer (6) A-2-86

Any other apple (6) A-2-87

Crab Apples

Dolgo (12) A-2-88

Whitney (12) A-2-89

Any other (12) A-2-90

Plums

Plum and plumb hybrids (any variety except

Sand cherry hybrids.) (8) A-2-91

Sand cherry plum hybrids (Compass, Okra, Opata, Sapa, and any other.) (6) A-2-92

Miscellaneous Fruit

Apricots (5) A-2-93

Blackberries or boysenberries A-2-94

Cherries (bush type) A-2-95

Chokecherries (5 clusters on a stem) A-2-96

Currants, red (stems on) A-2-97

Currants, white (stems on) A-2-98

Currants, black (stems on) A-2-99

Gooseberries A-2-100

Grapes, any named variety, 3 bunches A-2-101

Pears, any standard A-2-102

Raspberries, black A-2-103

STOCK ROOT CROPS

Carrots (3) A-3-1

Rutabagas (3) A-3-2

Turnips (3) A-3-3

Mangel-Wurtzels (3) A-3-4

Pumpkin, Stock, largest single specimen A-3-5

Squash, stock, largest single specimen A-3-6

CORN AND SORGHUM

Each sample shall consist of 10 ears.

Yellow Dent (10) A-3-7

Yellow Dent (shelled) 2 quarts A-3-8

Any other standard dent A-3-9

Sweet corn, yellow, ripe A-3-10

White popcorn A-3-11

Any other named standard popcorn (10) A-3-12

Any named standard flint (10) A-3-13

Corn for silage, 6 stalks, green, based on volume and grain content A-3-14

Sorghum and sorghum sudan, 6 stalks, green A-3-15

Corn for fodder, 6 stalks A-3-16

SHEAF FORAGE

Rules for Forage

1. You may have any number of exhibits as long as they are each of a different kind. Please label entries as to kind.
2. Sheaf not meeting size requirement will be disqualified.

Special Rules for Hay Sheaf

1. All sheaf measurements given are diameter. Sheaf forage shall measure 3" minimum and 5" maximum at the butt, except that millet, sudan and sorghum shall measure 5" maximum.
2. All hay grasses should be in the heading stage.
3. Scoring
 - 40% Uniformity: fitness of stem, bright green color and condition
 - 30% Quality and adaptability: should be well cured, good quality, leaves retained and adapted to locality which grown
 - 30% Arrangement: sheaves shall be neatly made and bound in at least three places

Sheaf Forage for Hay 1 A-4-

Special Rules for Hay Seed Sheaf

1. Leaves should be stripped; exhibit should be 2 1/2" in diameter at the base of heads, except alfalfa

and sweet clover which should be 3" at the butt of the sheaf.

Hay Seed Sheaf 2 A-4-

Special Rules for Sheaf of Grain

1. Scoring
 - 40% Uniformity in variety, length of head, color, and condition.
 - 30% Quality and Adaptability – Shall be cured of good quality grain and straw – leaves stripped off and adapted off and adapted to locality in which grown.
 - 30% Arrangement – Sheaf shall be neatly made and bound in compact and attractive bundles.

Hay Sheaf of grain 3 A-4-

POTATOES

Rules

1. Exhibitors are limited to two entries per class.
2. 12 potatoes in each exhibit.
3. Table stock – 8-12 oz., 3"-4" tubers preferred.
4. Seed stock – 4-8 oz., 3" tubers preferred.
5. Any named variety.
6. Scoring
 - 30 % Variety and type: should show variety characteristics
 - 20% Quality
 - 25% Size - See Rules 2 & 3
 - 15% Uniformity: each individual in the sample should conform to all others in the sample.
 - 10% Smoothness

SEED PEAS AND BEANS

Rules

1. Exhibits must be the product of 2005 or 2006 but not previously entered.
2. Sample shall measure 2 quarts.

Peas – Dry

Seed peas smooth or wrinkled A-6-1

Beans Edible – Dry, Commercial

Great northern field beans A-6-2
Pinto field beans A-6-3

Red Mexican field beans A-6-4
Small navy field beans A-6-5
Any other named variety, commercial A-6-6
Bountiful green pods A-6-7
Burpee's stringless green pod A-6-8
Tender green A-6-9
Horticultural A-6-10
Any other named standard green pod bean A-6-11

LARGEST SUGAR BEET CONTEST

Rules

1. Sugar beets must have been produced in Fremont County in 2007
2. Sugar beets should have leaves and soil removed.
3. Judged on size only.

Single Largest Sugar Beet A-7-1

FREMONT COUNTY HAY SHOW

Superintendent – LeAnn Linnell

Rules

1. Any Wyoming hay grower is eligible to enter hay produced in either 2007 or 2008. Hay exhibited at any 2007 fair may not be entered again. Exhibitors may make one entry per class. All hay entered will become the property of the Wyoming State Fair to help defray costs of the hay show and support Wyoming youth programs. The top five placing entries from Class 9 (Extreme Alfalfa) will be used for promotion of the Wyoming hay industry at the World Forage Analysis Super Bowl during the World Dairy Expo in Madison, Wisconsin with the entry fees paid by the Wyoming Business Council.
2. Each entry must use the form located in the back of this book.

Class:	Table Stock	Seed Stock
Red Potatoes	A-5-1	A-5-5
White Potatoes	A-5-2	A-5-6
Blue Potatoes	A-5-3	A-5-7
Yukon Gold	A-5-4	A-5-8

Entries must include: name, complete address, telephone number of owner/exhibitor; and Social Security number (for premium check mailing).

Each entry must include the following information:

- a. Harvest Lot (1st, 2nd, 3rd cutting);
 - b. Acres represented by Harvest Lot.;
 - c. Estimated Tons of Hay from Harvest Lot;
 - d. Year produced;
 - e. Estimated Total Season Production by Exhibitor.
3. For small baled hay classes, one small square bale will constitute one entry. Bale may be wire or string tied. Large bale entries are encouraged. A minimum twenty-five (25) pound sample, in an enclosed box secured by tape or cord, shall constitute an entry from a large bale.
 4. Hay entered and sampled for a 2008 county fair exhibition may be re-entered at the State Fair without re-probing or re-sampling. Exhibitors who

have not entered a county hay contest must follow the instructions detailed in #2.

5. Each entry will be probed with a hay coring tool by the County Extension Agent to collect a forage sample. A sample from each entry must be sent by the Agent to the designated lab by AUGUST 3rd. Please call Alan Gray or receptionist at (307) 754-2223, for details and deadlines. Specify intent to enter the Wyoming State Fair Hay Show. Laboratory results for each entry must be received by Alan Gray (alangray@uwyo.edu) no later than 4 p.m. August 5th.
6. Entries must be delivered to the west side of the Ag and Natural Resource Center on the Wyoming State Fairgrounds no later than 5 p.m. Monday, August 11th.
7. Judging will be on Tuesday, August 12 at 9 a.m. Judging factors to be considered will include relative feed value, crude protein, maturity, texture, leaf capture and retention, color, bale conformation, odor and freedom from foreign material and mold.

Premiums: 1st 2nd 3rd
 \$50 \$40 \$30

Class:

Alfalfa Hay

RFV up to 125 A-8-1

RFV 126 to 150 A-8-2

Alfalfa Hay - Dairy

RFV 151 to 175 A-8-3

RFV 176 to 250 A-8-4

Mixed Hay

RFV up to 125 A-8-5

RFV 126 and above A-8-6

Grass Hay

RFV up to 113 A-8-7

RFV 114 and above A-8-8

Extreme Alfalfa

RFV 251 and above A-8-9

Hay Cubes A-8-10

Dairy

- Butter - 1/4 lb.
- Churning Cream - 1 pt for butter making
- Dairy Milk - 1 pt.
- Goat Milk - 1 pt.
- Homemade Cheese - 1 lb.

Adult

- A-9-1
- A-9-3
- A-9-5
- A-9-7
- A-9-9

Youth

- A-9-2
- A-9-4
- A-9-6
- A-9-8
- A-9-10

Eggs

- Chicken Eggs, White - 1 doz.
- Chicken Eggs, Brown - 1 doz.
- Goose Eggs - 1 doz.
- Duck Eggs - 1 doz.
- Natural Colored Eggs - 1 doz.
- FOR OFFICIAL USE ONLY
- Dessert Eggs
- Pickled
- Largest Domestic Egg
- Smallest Domestic Egg
- Largest Exotic Egg
- Smallest Exotic Egg
- Decorated White Egg
- Decorated Brown Egg
- FOR OFFICIAL USE ONLY

Adult

- A-9-11
- A-9-13
- A-9-15
- A-9-17
- A-9-19
- A-9-21
- A-9-23
- A-9-25
- A-9-27
- A-9-29
- A-9-31
- A-9-33
- A-9-35
- A-9-37
- A-9-39

Youth

- A-9-12
- A-9-14
- A-9-16
- A-9-18
- A-9-20
- A-9-22
- A-9-24
- A-9-26
- A-9-28
- A-9-30
- A-9-32
- A-9-34
- A-9-36
- A-9-38
- A-9-40

DAIRY PRODUCTS & EGGS

This contest is open to all egg and dairy producers in Fremont County.

Rules

1. Only one entry per class will be accepted.
2. Please submit these items with all other foods entries. See Master Schedule.
3. Cream and milk entries should be displayed in clear glass jars and should be from the entrant's own herd.
4. Egg entries shall be from the entrant's own flock.
5. Judging will be based on quality of product and cleanliness of display.