

DEPARTMENT 18: AGRICULTURE & GARDEN

Supt. Carey Mortenson...218-988-2258

ENTRY DAY: Wednesday, July 26 - 10:00 a.m. - 7:00 p.m.

Judging will begin at 9:00 a.m. on Thursday, July 27

All samples entered are to be from your farm or garden and the most recent samples of production, previous year in the case of seed samples.

Seed Samples: Select a sample from grain that is uniform in size, shape, and color. The clean sample must be two quarts and should not contain: other crops, weed seeds, dirt, straw, chaff or other foreign material.

Bring exhibits to the Donald Dagen Exhibit Hall under the grandstand

ALL CLASSES WILL PAY
1ST PLACE \$5 • 2ND \$4 • 3RD \$3
UNLESS OTHERWISE STATED

Class 1 - THRESHED GRAIN: CERTIFIED

Two quart sample and certification lot number required

Lots 1 - 20

- 1. Spring Wheat, Prosper
- 2. Spring Wheat, Washburn
- 3. Spring Wheat, Torgy
- 4. Spring Wheat, Linkert
- 5. Spring Wheat, WB9479
- 6. Spring Wheat, WB9540
- 7. Spring Wheat, Shelly
- 8. Spring Wheat, Any Other Variety
- 9. Barley
- 10. Oats
- 11. Flax
- 12. Rye
- 13. Winter Wheat
- 14. Mustard
- 15. Canola
- 16. Millet
- 17. Buckwheat
- 18. Sweetclover
- 19. Birdsfoot Trefoil
- 20. Clover

Class 2 - THRESHED GRAIN: NON-CERTIFIED

Two quart sample required

Lots 1-18

- 1. Spring Wheat
- 2. Barley
- 3. Oats
- 4. Flax
- 5. Durum
- 6. Rye
- 7. Winter Wheat
- 8. Annual Canary Grass
- 9. Mustard
- 10. Canola
- 11. Millet
- 12. Buckwheat
- 13. Sunflower, 3 stalks
- 14. Corn
- 15. Sweetclover
- 16. Birdsfoot Trefoil
- 17. Soybeans
- 18. Edible Beans

Class 3 - SHEAVES

Grain samples should have all leaves stripped, tied in three places and measure three inches in diameter.

Select plants free of disease and with uniformity. Grasses and legumes are to be considered for seed production as grains, otherwise enter in Class 5.

Lots 1-19

- 1. Spring Wheat
- 2. Barley
- 3. Oats
- 4. Flax
- 5. Durum
- 6. Rye
- 7. Winter Wheat
- 8. Annual Canary Grass
- 9. Mustard
- 10. Canola
- 11. Millet
- 12. Buckwheat
- 13. Sunflower, 3 stalks
- 14. Corn
- 15. Sweetclover
- 16. Birdsfoot Trefoil
- 17. Soybeans
- 18. Edible Beans
- 19. Alfalfa

Class 4 - SUGAR BEETS (EXHIBIT 3 BEETS)

All beets should be same size and similar shape. Tops should be trimmed 1” to 1.5” above the crown. Side roots should be trimmed off, but leave tap root. Beets should be clean and free of injury or insect damage.

Lot 1

- 1. Sugar Beets

Class 5 - FRUITS and VEGETABLES

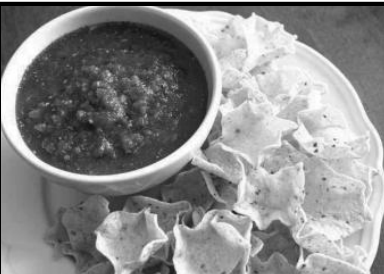
Lots 1-36

- 1. Gooseberries, 1/2 pint
- 2. Raspberries, 1/2 pint
- 3. Rhubarb, 6 stalks
- 4. Strawberries, 1/2 pint
- 5. Asparagus, 3 stalks
- 6. Beans, green, 6 specimens
- 7. Beans, yellow, 6 specimens
- 8. Beets, table use, 3
- 9. Broccoli, 1 head
- 10. Cabbage, 1 head
- 11. Carrots, 3
- 12. Cauliflower, 1 head
- 13. Cucumbers, 3
- 14. Dill, 3 heads
- 15. Kohlrabi, 3
- 16. Head Lettuce
- 17. Leaf Lettuce, 6 leaves of 1 variety
- 18. Slicing Onions, 3
- 19. Table Onions, 6
- 20. Parsley, 6 stems - flat leaf
- 21. Peas in Pod, 6
- 22. Snap Peas, 6
- 23. Potatoes, red 6
- 24. Peppers, 1
- 25. Radishes, 3
- 26. Spinach, 1 plant or 6 leaves
- 27. Summer Squash, 1
- 28. Swiss Chard, 1 plant
- 29. Green Tomatoes, 3 with stems
- 30. Ripe Tomatoes, 3 with stems
- 31. Turnips/Rutabagas, 3
- 32. Basil - 1 plant
- 33. Parsley - curly leaf - 6 stems
- 34. Cilantro - 6 stems
- 35. Egg Plant - 1
- 36. June Berries - 1/2 pint

Class 6 - GARDEN DISPLAY

Lots 1-2

- 1. Garden Display, any number
- 2. Herb Garden



HOMEMADE SALSA COMPETITION

Fresh or Canned

Competition Date: SATURDAY, JULY 29 • Donald Dagen Hall

Entry Time: Registration begins at noon; Judging begins at 1 p.m.

Prices: First place - \$20; Second place - \$15; Third place - \$10; and Fourth place - \$5

RULES:

- There are no age restrictions to enter this contest.
- Each entry must consist of one (1) pint jar for judging.
- All Entries MUST include the recipe on a 3x5 index card INCLUDING processing method, if canned.
- Recipes may be published via website, newspaper or cookbook.
- Be sure to mark your jars with name, if you want it returned. It is your responsibility to pick up your jar after the taste testing and must be picked up that night unless other arrangements are made.
- Judging will be done by a panel using the following criteria:
 - a. Appearance; b. Consistency; c. Flavor