

**Department O-J**  
**Crop Show & Horticulture**

**Exhibit Rules:**

1. Exhibits for crop show and horticulture division may be entered from 7:30-11:00 am on Thursday, August 4th. Exhibits will be released between 1:00 – 2:00pm on Sunday, August 7th. This division is open to any resident of Logan County.
2. Exhibitors may not receive more than one premium on the same variety in the same class.
3. Exhibits competing for premiums in this department must have been grown and harvested within the previous 12 months, except as otherwise provided.
4. Only one named exhibitor per entry will be accepted.
5. Superintendents are responsible to see that each exhibit is presented to the judge and is properly entered.
6. Premium monies paid are based on the following sliding scale. Overall champion and reserve champion are selected by combining each individual's point scores for the classes on a sliding scale based on the number of entries. (For example, a class with three entries would be 3, 2, 1 point(s) for 1<sup>st</sup>, 2<sup>nd</sup>, & 3<sup>rd</sup> places, respectively).

**Division: Crop Show**

Entries: 7:30-11:00 am Thursday

Judging: 1:00 pm Thursday

Silage corn entries receive 50% of their score on preparation and 50% on quality of exhibit. Preparation includes cutting the plant uniformly at the brace roots, arranging bundle so tassels and ears come together at the same level respectively, and having stalks tied in a firm bundle for easy movement. Tallest corn category is measured from the top of the tassel to the top brace root. Stalks must be clean of dirt.

- 1 – Early maturing hybrid corn (6 stalks) (95 days or earlier)
- 2 – Late maturing hybrid corn (6 stalks) (100 days or later)
- 3 – Sweet Corn (5 ears)
- 4 – Tallest stalk of corn in Logan County

**Awards**

Champion Corn Exhibit – Ribbon  
Reserve Champion Corn Exhibit – Ribbon  
(Exhibitor must be represented in at least 3 of the 4 classes)

- 5 – Two heads of Confection Sunflower (heads only)
- 6 – Two heads of Oil Sunflower (heads only)
- 7 – Three vines of dry Pinto Beans
- 8 – Three Sugar Beets; 2 ½ lbs each or less
- 9 – Three Sugar Beets; Over 2 ½ lbs each
- 10 – Largest Sugar Beet

**Awards**

Champion Sugar Beet Exhibit – Ribbon  
Reserve Champion Sugar Beet Exhibit – Ribbon  
(Exhibitors must compete in all three of the sugar beet classes)  
Champion Field Crops Exhibit – Ribbon  
Reserve Champion Field Crops Exhibit – Ribbon  
(Determined mathematically by total of ribbon winning entries in Classes 1-10)

**Division: Horticulture**

Thursday, August 4th

Entries: 7:30-11:00 am

Judging: 1:00 pm

A manual on selection, preparing & judging vegetables is available upon request from the Logan County Extension Office to help exhibitors. Superintendents may establish a class for any other vegetable or crop represented by three or more exhibits.

Premium Awards:

Placing Classes 99-240

1<sup>st</sup> = \$3      2<sup>nd</sup> = \$2.50      3<sup>rd</sup> = \$2      4<sup>th</sup> = \$1.50      5<sup>th</sup> = \$1

**Classes:**

- 99 - 5 Yellow Potatoes-Yukon (Clean, not washed)
- 101 - 5 Red Potatoes (Clean, not washed)
- 103 – 5 Russet Potatoes (Clean, not washed)
- 104 – 5 Table Beets (Clean, not washed, with ½" tops)
- 105 – 5 Turnips (Clean, not washed, with ½" tops)
- 106 – 5 Carrots (Clean, not washed, with ½" tops)
- 108 – 5 Yellow Onions (1" tops, do not peel)
- 109 – 5 White Onions (1" tops, do not peel)
- 110 – 5 Red Onions (1" tops, do not peel)
- 111 – 10 Green Bunching Onions (not bulbed, washed; trim roots and tops to even length)
- 112 – 10 Radishes (Clean, not washed, 1" tops)
- 120 – 5 Green Tomatoes (Stems off)
- 121 – 5 Ripe Tomatoes (Stems off)
- 122 – Largest ripe Tomato (Stem off- Judged by weight)
- 123 – 5 Processing Type Tomatoes (Stems off)
- 124 – 10 Cherry Tomatoes (Stems left on)
- 125 – 5 Red Pear Tomatoes (Stems left on)
- 126 – 5 Yellow Pear Tomatoes (Stems left on)
- 127 – 5 Grape tomatoes (Stems left on)

Peppers, eggplant and okra should have stems cleanly cut with knife or scissors.

- 129 – 3 Banana peppers (1/2" stem)
- 130 – 3 Sweet Bell Peppers (1" stem)
- 131 – 6 Sweet Cherry Peppers (1/2" stem)
- 132 – 6 Jalapeno Peppers (1/2" stem)
- 133 – 3 Hungarian Peppers (1/2" stem)
- 134 – 6 Hot Peppers (1/2" stem)
- 135 – 3 Fresh Chili Peppers (Any variety, 1/2" stem)
- 136 – 2 Eggplant (Clean, not washed, with 1" stem)
- 137 – 6 Okra pods (1/2" stem)

Cucumbers should have 3/4" stems; cut cleanly with knife/scissors; clean, but not washed

- 140 – 3 Slicing or salad Cucumbers
- 141 – 2 Hybrid Burpless Cucumbers
- 142 – 2 Hybrid Armenian-type Cucumbers
- 143 – 3 Pickling Cucumbers (Dill style, 3-6" long)
- 144 – 10 Pickling Cucumbers (Sweet style, 2-2 1/2" long)
- 145 – 6 Lemon Cucumbers
- 150 – 1 Bunch (10 leaves) Leaf Lettuce
- 151 – 1 Head Lettuce (Iceberg Type)
- 152 – 1 Head Lettuce (Head Type)
- 153 – 1 Head Lettuce (Cos Type)
- 155 – 1 Head Other Salad Greens
- 156 – 1 Bunch (6 leaves) Swiss Chard
- 157 – 1 Bunch (10 leaves) Spinach
- 158 – 1 Bunch (3 leaves) Kale
- 159 – 1 Bunch (3 leaves) Other Cooking Greens
- 160 – 1 Head Cabbage, Green (Stem neatly trimmed)
- 161 – 1 Head Cabbage, Red (Stem neatly trimmed)
- 163 – 1 Head Cauliflower (With wrapper leaves)
- 164 – 1 Head Broccoli (Leaves removed)
- 165 – 4 Kohlrabi (Leaves removed)
- 166 – Exotic Vegetables
- 167 – Artichoke (1 large bud)
- 170 – 12 Pods of Green Peas
- 171 – 12 Green Snap Beans
- 172 – 12 Yellow Snap Beans
- 173 – 12 Purple Snap Beans
- 174 – 12 Pods of Lima Beans
- 175 – 12 Pods of Snow Peas
- 176 – 12 Pods of Black-eyed Peas (Crowder)
- 177 – 3 Ears of Sweet Corn (Unshucked)

Summer squash should be picked small and before seeds toughen (8" or less in length from stem base to blossom scar.

- 180 – 2 Yellow Squash, Crookneck or straight type
- 181 – 2 Green Zucchini Squash
- 182 – 2 Patti pan Squash (2-4" in diameter)
- 184 – Largest Zucchini (Judged by weight)

Winter squash should be mature. The skins are difficult to puncture with a fingernail when mature.

- 185 – 1 Acorn Squash
- 186 – 1 Butternut-type Squash
- 187 – 1 Buttercup-type Squash
- 188 – 1 Spaghetti Squash
- 189 – 1 Other small to medium Winter Squash
- 190 – 1 Large Winter Squash
- 191 – 2 Mini or ornamental Pumpkins
- 192 – 1 Pie Pumpkin
- 193 – 1 Jack-o-lantern Pumpkin
- 194 – Largest Pumpkin (Judged by weight)
- 195 – 2 Gourds
- 196 – 1 Watermelon
- 197 – 1 Cantaloupe or Muskmelon
- 198 – 1 Honeydew or Other Melon
- 200 – 3 Summer Apples
- 201 – 3 Crab Apples
- 202 – 3 Pears
- 203 – 5 Plums
- 204 – 3 Peaches
- 205 – 3 Bunches of Grapes
- 206 – Rhubarb (3 pulled stalks, 1" of leaf blade left on)
- 207 – Misc. Fruit
- 208 – Wonder berries (3 clusters)
- 209 – Thyme (3 stems 4-6" long)
- 210 – Basil (3 stems 6" long)
- 211 – Dill ( 3 heads, 6" stem length)
- 212 – Parsley (10 stems of equal 8" length)
- 213 – Celery (1 plant with top leaves)
- 214 – Chives (10 stems of equal 8" length)
- 215 – Mint (3 stems of 4-8" length)
- 216 – Oregano (3 stems of 4-6" length)
- 217 – Sage (3 stems of 6-8" length)
- 218 – Tarragon (3 stems of 4-6" length)

- 219 – Rosemary (3 stems of 6-8" length)
- 220 – Garlic (1 bulb)
- 221 – Misc. Herbs (3 stems of equal length with name of herb on tag)
- 222 – Misc. Horticulture
- 223 – Funny or odd shaped Vegetables
- 224 - Market Basket (Should contain 5 vegetables &/or fruits in quantities as listed in the garden classes. This display can be on a tray, shallow box or basket arranged attractively.)
- 230 – Best Decorated Vegetable (Can be painted, carved, or decorated using parts of other vegetables. For example, an herb or carrot top could be used for hair or a beard.)
- 231 – Best Dressed Vegetable (Can be dressed up with cloth, beads, rings, etc.)
- 240 – Garden Scarecrow (Body can be made of any material. Should be mounted on a 2'x2'x6' stake (maximum.)

#### **Awards**

- Champion Horticulture Exhibitor
- Reserve Champion Horticulture Exhibitor – Ribbon  
(Determined by points for Classes 101-231)