

**AGRICULTURE HORTICULTURE
DEPARTMENT
Gina Locatelli
(831) 768-9984
Legalgina@aol.com**

COMMITTEE MEMBERS:

Adriana Leonardich	Bowen Hayes	John C. Locatelli
John Hayes	Julia Hayes	Justice Locatelli
Nora Hayes	Larry Cardon	Phyllis Dias
Eugene Hayes	Jerry Dias	Kathy Dias

AREA: Open to legal residents of Santa Cruz, San Benito, Santa Clara, and Monterey counties

ENTRY DEADLINE: FRIDAY, SEPTEMBER 4, 2009 AND DAY ENTRIES ARE RECEIVED, SUNDAY, SEPTEMBER 13, 2009 (except Poster Contest, Monday, SEPTEMBER 2, 2009 8 AM – 5 PM)

ENTRY FEE: None, except where noted.

RECEIVING DATES: ENTRIES DUE SUNDAY, SEPT. 13, 2009 9 AM – 12 NOON (Giant Pumpkin) 12 NOON – 5 PM (All other entries) in the Harvest Festival Building.

JUDGING: Monday morning, September 14, 2009 Page 145

ENTRY FORM: ALL ENTRIES TO BE REMOVED

RELEASE DATE: MON., SEPT. 21, 2009, 12 NOON – 7 PM
Fair is not responsible for items left after 7 PM.

SYSTEM OF JUDGING: Danish

DEPARTMENT INFORMATION:

The quality desired in agricultural and horticultural product exhibits is the quality that brings the best financial returns and such exhibits must be at least equal in maturity, etc. as that stage of ripeness required by Section 42513 of the California Agricultural Code in order to be considered for premium awards. "Mature" means having an advanced state of ripeness, which will insure the completion of the ripening process to a degree, which will insure the palatability after the removal of the product from the tree, plant or vine. "Overripe" means having an advanced state of maturity, which causes the product to be undesirable for human consumption in a fresh state.

FOR COMMERCIAL EXHIBITORS:

To provide a better display, please bring in fresh replacements for your wilted entries Friday, September 18th between 8 AM and 9 AM. A pass will be issued which will enable the exhibitor to park in the side lot before 9 AM for the replacement of wilted entries.

ORGANIC DEFINITION:

An ecological product management system that promotes and enhances biodiversity, biological cycles and soil biological activity. It is based on management practices that restore, maintain and enhance ecological harmony and on minimum use of off farm input. The principle guidelines of organic production are to use materials and practices that enhance ecological balance of natural systems and that integrate the parts of the farming system into an ecological whole. Organic practice cannot insure that products are completely free of residues; however, methods are used to minimize pollution from air, soil and water. Organic food handlers, processors and retailers adhere to standards that maintain the integrity of organic agriculture's products.

The primary goal of organic agriculture is to optimize the health and productivity of interdependent communities of soil, life, plants, animals, and people.

Variety of products must be adequately labeled.

DANISH SYSTEM OF JUDGING:

The judging processes to compare each exhibit on its own merit against the scorecard or recognized standard and awards as many first places, etc. as merited.

AMERICAN SYSTEM OF JUDGING:

The judging process to rank exhibits against one another and award one first place, one second, etc.

Special Committee Awards to Outstanding: Junior, Senior, Organic, Commercial, and Commercial Organic

SWEEPSTAKES:

There are two categories for youth to win sweepstakes in the Ag/Hort Department. The youth with the most winning entries in Junior (Department 110) and Organic (Department 130) qualify to win. Therefore, **two plaques** will be awarded for this Department for the youth entrants. For more information refer to the 2009 State Rules for California Fairs, section IV, number 7.

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
RIBBON	RIBBON	RIBBON

SECTION 1: FRUIT AND POD VEGETABLES

(Plate Display)

Number following item is amount to be displayed.

DEPT.

- 110 – Junior**
- 120 – Senior**
- 130 – Organic**
- 140 – Commercial**
- 145 – Commercial Organic**

Classes:

1. Beans, snap – 12
2. Beans, Heirloom – 12
3. Beans, Italian Flat – 12
4. Beans, Fava – 12
5. Beans, any other – 12
6. Peppers, hot under 3" – 5
7. Peppers, sweet under 3" – 5
8. Peppers, hot over 3" – 5
9. Peppers, sweet over 3" – 5
10. Peppers, any other, please name variety – 5
11. Peas – 12
12. Snow Peas – 12
13. Eggplant
14. Any other

AGRICULTURE HORTICULTURE DEPARTMENT CONTINUED

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
RIBBON	RIBBON	RIBBON

SECTION 2: TOMATOES

(Plate Display)

Number following item is amount to be displayed.

DEPT. #:

- 110 – Junior**
- 120 – Senior**
- 130 – Organic**
- 140 – Commercial**
- 145 – Commercial Organic**

Classes:

1. Heirloom, Beefsteak – 5
2. Heirloom, Cherry – 5
3. Heirloom, Paste – 5
4. Hybrid, Beefsteak – 5
5. Hybrid, Cherry – 5
6. Hybrid, Paste – 5
7. Tomatillo – 5
8. Yellow Cherry – 5
9. Green Tomatoes, please name variety – 5
10. Pink Tomatoes, please name variety – 5
11. Roma Tomatoes, please name variety - 5
12. Romano Tomatoes, please name variety - 5
13. Any other, please name variety – 5

SECTION 3: LEAFY AND STEM VEGETABLES

(Plate Display)

Number following item is amount to be displayed

DEPT. #:

- 110 – Junior**
- 120 – Senior**
- 130 – Organic**
- 140 – Commercial**
- 145 – Commercial Organic**

Classes:

1. Broccoli - 2
2. Cabbage, green – 2
3. Cabbage, red – 2
4. Cauliflower, naked – 1
5. Cauliflower, wrapped – 1
6. Celery heads – 2
7. Chard, red – 3 bunches, 3 stalks per bunch
8. Chard, Swiss – 3 bunches, 3 stalks per bunch
9. Chard, Rainbow – 3 bunches, 3 stalks per bunch
10. Corn, sweet, without husk – 3 ears
11. Corn, Heirloom, without husk – 3 ears
12. Leeks – 5
13. Nopales – 3
14. Endive – 2 heads
15. Lettuce, Butter – 2 heads
16. Lettuce, Escarole – 2 heads
17. Lettuce, Green Leaf – 2 heads
18. Lettuce, Iceberg - 2 heads
19. Lettuce, red – 2 heads

20. Lettuce, Romaine – 2 heads
21. Lettuce, any other, please name variety – 2 heads
22. Salad Mix – 8 oz.
23. Radicchio – 2
24. Rhubarb – 5 stalks
25. Spinach – 1 bunch, 20 stems
26. Any other leafy vegetable, please name variety
27. Any other stem vegetables, please name variety

SECTION 4: HERBS

(Bunches, in 4 inch high jar or vase) 12 stems to a bunch

DEPT. #:

- 110 – Junior**
- 120 – Senior**
- 130 – Organic**
- 140 – Commercial**
- 145 – Commercial Organic**

Classes:

1. Basil
2. Basil, any other, please name variety
3. Basil – cinnamon
4. Basil – Thai
5. Basil – broadleaf
6. Dill
7. Mint – spearmint
8. Mint – any other, please specify variety
9. Chives
10. Rosemary
11. Cilantro
12. Parsley – Italian Flat
13. (Fennel) Anise
14. Parsley – please name variety
15. Curled – parsley
16. Lemon Verbena
17. Pellargonium (Scented Geranium)
18. Sage – please name the variety
19. Any other

DON'T FORGET TO COME

SEE THE GIANT PUMPKINS IN

THE HARVEST BUILDING!

AGRICULTURE HORTICULTURE DEPARTMENT CONTINUED

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
RIBBON	RIBBON	RIBBON

SECTION 5: EDIBLE FLOWERS

(Bouquets of 12 stems or more in 4 inch high jar or vase)

DEPT. #:

- 110 – Junior**
- 120 – Senior**
- 130 – Organic**
- 140 – Commercial**
- 145 – Commercial Organic**

Classes:

1. Pansy
2. Viola
3. Nasturtium
4. Squash
5. Roses
6. Stocks
7. Oregano
8. Thyme
9. Calendula
10. Lavender
11. Rosemary
12. Geranium, scented
13. Chrysanthemum
14. Borage
15. Mixed Bunch, please name variety
16. Yarrow
17. Allum
18. Fuchsia
19. Any other, name variety

SECTION 6: ROOT, BULB & TUBER VEGETABLES

(Plate Display)

Number following item is amount to be displayed.

DEPT. #:

- 110 – Junior**
- 120 – Senior**
- 130 – Organic**
- 140 – Commercial**
- 145 – Commercial Organic**

Classes:

1. Beets, garden – 1 bunch of 4 or more
2. Carrots, please name variety – 1 bunch of 4 or more
3. Garlic, Elephant – 6
4. Garlic, any other, please name variety – 6
5. Mushrooms, standard – 6
6. Mushrooms, any other, please name variety – 6
7. Onions, please name variety – 5
8. Parsnips – 5
9. Potatoes, please name variety - 5
10. Green Onions – bunches of 8
11. Horseradish – 5
12. Radishes, Dikon – 2 bunches of 8

13. Radishes, Red – 2 bunches of 8
14. Radishes, any other, please name variety – 2 bunches of 8
15. Shallots – 5
16. Turnips, topped – 5
17. Jimcama – 5
18. Any other root, please name variety – 5
19. Any other tuber, please name variety – 5
20. Any other bulb, please name variety

SECTION 7: VINE CROPS

(Plate Display)

Number following item is amount to be displayed.

DEPT. #:

- 110 – Junior**
- 120 – Senior**
- 130 – Organic**
- 140 – Commercial**
- 145 – Commercial Organic**

Classes:

1. Cantaloupe – 2
2. Chayote – 5
3. Cucumbers, lemon – 5
4. Cucumbers, green – 5
5. Cucumbers, gherkins – 10 small
6. Gourds, ornamental, mixed – 6
7. Gourds, ornamental, large, please name variety – 1
8. Gourds, ornamental, small, please name variety – 6
9. Melon, please name variety – 1
10. Pumpkins, field – 1
11. Pumpkins, mini – 3
12. Pumpkins, sugar – 1
13. Pumpkins, any other variety, please name – 1
14. Pumpkins, white – 1
15. Pumpkins, Rouge d'Etampe – 1
16. Squash, Butternut – 3
17. Squash, Acorn – 3
18. Squash, Crookneck – 5
19. Squash, Zucchini – 5
20. Squash, Zucchini Heirloom – 5
21. Squash, Zucchini, any other variety, please name variety – 5
22. Any other small baking Squash – 3
23. Any other small baking Squash – 3
24. Any other vine crop, large – 1
25. Any other vine crop, small - 2

**IN THE HARVEST BUILDING YOU
CAN...**

**COME AND LEARN THE
PROCESS OF HOW YOUR FOOD
IS GROWN AND ENDS UP ON
YOUR DINNER PLATE !!**

AGRICULTURE HORTICULTURE DEPARTMENT CONTINUED

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
RIBBON	RIBBON	RIBBON

SECTION 8: LUG PACK OR CRATE DISPLAY VEGETABLES

(Standard package, Accepted, Commercial Standard Display Container, False Bottoms Permitted)

Classes:

1. Artichokes
2. Beans, snap green
3. Broccoli
4. Brussels sprouts
5. Cabbage, any variety, please name variety
6. Celery
7. Celery, cello
8. Cauliflower
9. Cauliflower, wrapped
10. Cucumber, any variety, please name variety
11. Endive
12. Lettuce, any variety, please name variety
13. Mushrooms, any type
14. Parsley
15. Spinach
16. Tomatoes, green, please name variety
17. Tomatoes, red, please name variety
18. Zucchini
19. Any other variety, please name variety

DEPT. #:

- 110 - Juniors**
- 120 - Senior**
- 130 - Organic**
- 140 - Commercial**
- 145 - Commercial Organic**

SECTION 9: HORTICULTURE

PLEASE NAME THE VARIETY, example Pippin, Alberta, Flame, etc. ON THE ENTRY FORM.

Classes:

1. Apples, name variety – 5
2. Apples, Heirloom, name variety – 5
3. Figs, name variety – 5
4. Grapes, Black table, name variety – 2 bunches
5. Grapes, Black wine, name variety – 2 bunches
6. Grapes, White table, name variety – 2 bunches
7. Grapes, White wine, name variety – 2 bunches
8. Grapes, Heirloom, name variety – 2 bunches
9. Peaches, cling, name variety – 5
10. Peaches, freestone, name variety – 5
11. Pears, name variety – 5
12. Persimmons, Fuyu – 5
13. Persimmons, Hachiya – 5
14. Plums, name variety – 5
15. Pluots, name variety – 5
16. Pomegranate – 5
17. Prunes – 5
18. Quince – 5

19. Any other, name variety – 5

SECTION 10: SUB-TROPICAL FRUIT(Plate Display)

PLEASE NAME THE VARIETY ON THE ENTRY FORM

DEPT. #:

- 110 - Junior**
- 120 - Senior**
- 130 - Organic**
- 140 - Commercial**
- 145 - Commercial Organic**

Classes:

1. Avocados, Hass – 5
2. Avocados, Bacon – 5
3. Avocados, name variety – 5
4. Lemons, name variety – 5
5. Limes, name variety – 5
6. Oranges, name variety – 5
7. Citrus, any other – 5
8. Kiwis – 5
9. Cactus Fruit – 5
10. Sub-Tropical Fruit, any other, name variety – 5

SECTION 11: BOX DISPLAY

(Commercial)

PLEASE NAME THE VARIETY ON THE ENTRY FORM

DEPT. #:

- 140 - Commercial**
- 145 - Commercial Organic**

Classes:

1. Avocados, any variety, name variety
2. Kiwis
3. Raspberry, any variety, name variety – tray display, standard 12 – basket tray
4. Strawberry, any variety, name variety tray display, standard 12 – basket tray
5. Passion Fruit
6. Box display, any other, name variety

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
RIBBON	RIBBON	RIBBON

SECTION 12: MISCELLANEOUS

PLEASE NAME THE VARIETY ON THE ENTRY FORM

DEPT. #:

- 110 - Junior**
- 120 - Senior**
- 130 - Organic**
- 140 - Commercial**
- 145 - Commercial Organic**

Classes:

1. Dry beans, any variety, name variety – ½ pint in open container
2. Field and Garden seeds, any variety, name variety – ½ pint in open container
3. Honey – ½ pint or 1 pint
4. Comb Honey – ½ pint or 1 quart
5. Beeswax – ¼ pound

AGRICULTURE HORTICULTURE DEPARTMENT CONTINUED

6. Dried peppers – 5 minimum or ½ - 1 pint
7. Dried vegetables – ½ pint or 1 pint
8. Chestnuts, any variety, name variety – 5 on a plate or if dried and shelled, ½ pint or 1 pint
9. Walnuts, shelled, any variety, name variety – ½ pint or 1 pint
10. Dried Fruit, any variety, name variety – ½ pint or 1 pint
11. Cider, filtered – 1 quart
12. Cider, unfiltered – 1 quart
13. Any other

SECTION 13: SUNFLOWERS

DEPT. #:

110 – Junior

120 – Senior

130 - Organic

Classes:

1. Sunflowers, head under 10"
2. Sunflowers, head 10" and over
3. Sunflowers, black seed

SECTION 14: AG. ART

DEPT. #:

110 - JUNIOR

120 - SENIOR

Classes:

1. Vegetable Collection - artistic arrangements of vegetables in a container: a basket, bucket, box, etc. Vegetables may be an assortment or varieties of one species. May be purchased. Judging will be based on overall attractiveness.
2. Portable Garden - An edible garden that can be moved. For example, wheelbarrow, wagon, and wheeled toy.
3. Chile Pepper String
4. Chile Pepper Wreath
5. Garlic Braid
6. Herb wreath
7. Sunflower arrangement, minimum – 6 flowers
8. Agriculture Photography
9. Any other, please name on entry form and be creative!

AGRICULTURE HORTICULTURE CONTEST #150

SECTION 1: SCARECROW → JR (AGES 17 & UNDER)

SECTION 2: SCARECROW → SR. (AGES 18 & OVER)

TYPE A FUNCTIONAL: Able to be used in field to scare birds away from crops.

TYPE B FAIR THEME: Not necessarily usable in fields. Made like a scarecrow but also carries out the Fair Theme – "Barnyard Beach Party"

RULES:

- No taller than 8 feet.
- Must have non-tipping base to stand on.
- Clothing and straw must be secured.
- Flame retarded.

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

Classes:

1. Junior Type A
2. Junior Type B
3. Senior Type A
4. Senior Type B

SECTION 3: ZUCCHINI → JUNIOR

ENTRY FEE: \$3.00

SYSTEM OF JUDGING: American

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
\$30.00	\$20.00	\$10.00
ROSETTE	ROSETTE	ROSETTE

Class:

1. Heaviest Zucchini

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

Classes:

2. Ugliest Zucchini
3. Best Dressed Zucchini
4. Fair Theme Zucchini

SECTION 4: BIG APPLE → JUNIOR

SECTION 5: BIG APPLE → SENIOR

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

Class:

1. Any apple, please name variety on entry form

SECTION 6: ESSAY CONTEST → JUNIORS ONLY

Write a 500 word essay or less on why agriculture is important to you.

*CASH PRIZES TO WINNERS IN EACH CLASS SPONSORED BY
JOHN C & GINA LOCATELLI.*

ENTRY FEE: None

SYSTEM OF JUDGING: Danish

PREMIUMS OFFERED PER CLASS		
1 ST		
\$25.00 & ROSETTE		

AGRICULTURE HORTICULTURE DEPARTMENT CONTINUED

Classes:

1. Ages 6 – 10
2. Ages 11 – 14
3. Ages 15 – 18

All essays must be plainly typed or printed on 8.5 X 11" white paper without graphics or illustrations. Submit three copies. On all three copies in the upper right hand corner write the section and class numbers. In upper left hand corner of one copy state the author's name.

SECTION 7: VEGETABLE CREATURE → JUNIOR
SECTION 8: VEGETABLE CREATURE → SENIOR

Create your own creature using a variety of fruits and vegetables. Seeds and nuts are OK, also vegetables and edible flowers. Please indicate the title.

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

Classes:

1. Ages 1 – 5
2. Ages 6 – 12
3. Ages 13 - 18
4. Ages 19 and over

SECTION 9: VEGETABLE LOOK-A-LIKE → JUNIOR
SECTION 10: VEGETABLE LOOK-A-LIKE → SENIOR

Must be a naturally produced vegetable or fruit, labeled with who or what it looks like!

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

Class:

1. Veggie Look - Alike

SECTION 11: GIANT PUMPKIN → JUNIOR

(Two Sections – Junior and Senior)

Judged by weight: Sunday, September 13TH, 2009
9 AM – 12 NOON (NO EXCEPTIONS)

ENTRY FEE: \$10.00
SYSTEM OF JUDGING: American

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
\$200.00	\$150.00	\$100.00
ROSETTE	ROSETTE	ROSETTE

Class:

1. Giant Pumpkin

SECTION 12: GIANT PUMPKIN → SENIOR

ENTRY FEE: \$10.00
SYSTEM OF JUDGING: American

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
\$350.00	\$250.00	\$175.00
ROSETTE	ROSETTE	ROSETTE

Class:

1. Giant Pumpkin

**~~ All "Giant" Pumpkins must be picked up by
Monday, September 21ST, 2009, 12 NOON - 7 PM~~**

SECTION 13: PUMPKIN DECORATING → JUNIOR

Information: Pumpkins are not to be carved but can be embellished in any way.

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

Classes:

1. Craziest Pumpkin
2. Ugliest Pumpkin
3. Prettiest Pumpkin
4. Funniest Pumpkin

SECTION 14: BIG VEGETABLE CONTEST → JUNIORS
SECTION 15: BIG VEGETABLE CONTEST → SENIORS

ENTRY FEE: None
SYSTEM OF JUDGING: Danish

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

Classes:

1. Any vegetable, specify on entry form
2. Tallest Corn Stalk

NEW!

SECTION 16: YOUTH PUMPKIN CARVING CONTEST

Saturday, September 19, 2009 at 2:00 PM

Bring your pumpkin and your tools and get creative at the Fair!

Awards given on originality and uniqueness.

PREMIUMS OFFERED PER CLASS		
1 ST	2 ND	3 RD
ROSETTE	ROSETTE	ROSETTE

