

Division O

Field Crops & Horticulture

Judging: Refer to fair schedule

1. Read general rules
2. All entries must be entered no later than 11:00a.m. Thursday.
3. Products exhibited in this division must be grown in the last available growing season by 4-H Club or FFA members
4. Exhibits in this division need not be mature. Efforts should be made however, to select as mature of entries as possible.
5. All grain must be in large mouth gallon jars supplied by exhibitor.

Field crops

All class calling for a gallon sample, may have a 2 ½ to 3-inch diameter Styrofoam cylinder place in the gallon container to reduce the amount of grain to about 3 quarts.

Ten Corn Ear Exhibit

Class 240 – White corn (specify variety)

Class 241 – Yellow corn (specify variety)

Ten Sorghum Plant Exhibit

Class 242 - Hybrid Grain Sorghum, head only (specify hybrid)

Class 243 – Hybrid Forage Sorghum, whole plant, not root (specify hybrid)

Class 244 – Other Forage Sorghums, whole plant, no root (specify hybrid)

Small Grain One Gallon

Class 245 – Wheat (specify variety)

Class 246 – Oats (specify variety)

Class 247 – Barley (specify variety)

Other

Class 248 – Alfalfa seed (1 Gallon)

Class 249 – Alfalfa hay (10-inch slice enclosed in a plastic bag)

Class 250 - Brome Grass Seed (1-gallon)

Class 251 - Other Tame Grasses (1-gallon)

Class 252 – Grass Hay (specify variety, exhibit to be 10-inch flake or slice, 6-inches thick and tied in two directions)

Class 253 – Soybeans (1-gallon)

Class 254 – Miscellaneous Crops (exhibit to consist of 1-gallon sample of see produced from current project)

Class 254B – Cotton Boll (Check with County Extension Office for display details)

Horticulture

Class 255 – Garden exhibit consists of 5 different fresh vegetables. (Canned vegetables are not acceptable) Only one variety of a specific vegetable may be exhibited. The number of 5 vegetables to be exhibited to be exhibited as follows: Large vegetables (1 each): Watermelon, squash, pumpkin, eggplant, cabbage, cantaloupe or similar size vegetable. Medium vegetables (3 each): cucumbers, tomatoes, carrots, beets, onions, peppers, parsnips, okra, Irish potatoes, sweet potatoes, or similar size vegetables. If small vegetables, such as green beans, are used as one of the 5 different vegetables, 6 is suggested for a good display.

The number required for exhibit is noted in parentheses behind the vegetable named.

Small vegetables should be exhibited on a plate.

Class 256 – Tomatoes (3)

Class 257 – Cherry (6)

Class 258 – Red Potatoes (3)

Class 259 – White Potatoes (3)

Class 260 – Sweet Potatoes (3) (name variety)

Class 261 - White Onions (3)

Class 262 - Red Onions (3)

Class 263 - Yellow Onions (3)

Class 264 – Green Snap Beans (6)

Class 265 – Yellow Wax Beans (6)

Class 266 – Table Beets (3)

Class 267 – Carrots (3)

Class 268 – Bell Peppers (3)

Class 269 – Peppers, not bell type (3)

Class 270 – Eggplant (1)

Class 271 – Turnips (3)

Class 272 – Watermelon (1)

Class 273 – Pumpkin (1)

Class 274 – Summer squash (1)

Class 275 – Winter squash (1)

Class 276 – Cantaloupe (1)

Class 277 - Okra (3)

Class 278 – Cucumbers (3)

Class 279 – Other vegetables

Note:

1 specimen is required for large vegetable, 3 for medium vegetables, and 6 for small vegetables.

Fresh Herbs

Display should be exhibited in a tray, baskets, or container that can be easily moved by fair staff.

Examples include parsley, basil, dill, etc. Six (6) stems (or comparable quantity) for on variety of fresh herbs exhibited in a disposable container of water. Dried herbs are not accepted.

Class 280 – Fresh Culinary Herbs (6)

NOTEBOOK

Entry shall consist of a notebook or three ring binders of written narrative describing a horticulture project such as a landscape design, landscape installation, lawn renovation, water garden, flower garden, vegetable garden, lawn mowing service, landscape maintenance business, farmer's market business, or horticultural project. 4-H'ers are encouraged to include photographs, illustrations, and/or landscape drawings that help explain work done by the member. Photos taken from the same location before, during, and after the completion of the project are particularly helpful. Exhibitor may enter one horticulture notebook. Horticulture notebook scoring is based on the following criteria: Organization and General Appearance (neat, includes title page, table of contents, original, creative, etc.) 20%

Narrative (including goals, successes, failures, etc.) 40%

General Content (subject matter, photos, maps, knowledge gained, etc.) 40%

Class 281 – Horticulture Notebook