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AGRICULTURE BUILDING  
(DEPARTMENTS 17–27)  
GENERAL RULES & REGULATIONS

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Superintendents:

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- **Please note: Changes have been made throughout Departments 17–27 (Agriculture Building). To avoid any confusion, please review all rules and regulations. NEW for 2025: Tuesday entry time 8 a.m. to 4:30 p.m.**
- ☑ Pre-entry or advance registration is recommended. Fill out and submit the online form at ☞ [www.carvercountyfair.com/exhibit](http://www.carvercountyfair.com/exhibit) or fill out the [PDF form](#) and drop off or mail to: ✉ 501 West 3rd Street, Waconia, MN 55387.
- We highly recommend anyone with 10 entries or more to pre-register. If you cannot pre-register online, fill out the [PDF form](#) and drop off or mail it to the Fair office.
- **Only one entry in a class will be permitted by an exhibitor.** In case of duplicate entries by the same exhibitor, neither exhibit will qualify for judging.
- Entries are required to be made in the owner's name only. However, entries may be brought for competition by another individual or group.
- All exhibits competing for premiums must be grown or created by the person exhibiting them.
- **The exhibits must be grown or completed in the current year with exceptions where noted behind the class name.**
- The same exhibit **may not** be entered for premiums more than 1 year; entries should be from the current year.
- Entries are required to be delivered and remain on exhibit as designated by individual departments.
- **Entries will be accepted on Monday from 5 to 8 p.m. and Tuesday from 8 a.m. to 4:30 p.m.**
- **No late or walk-in entries will be taken after 4:30 p.m. on Tuesday. All PRE-REGISTERED entry tags have until 5:00 p.m. to pick up tags and take exhibits to the correct Department.**
- Entries will be taken in the Agriculture Building.
- During drop-off times, once you have your tag, please check in with the department workers with your exhibit. They will assist with tagging your item and putting it in the designated area. We ask this to lessen confusion in each of the departments and to avoid mistakes.
- A superintendent has the authority to reject an entry based on entry requirements.
- Exhibits may not be removed until 8:00 p.m. on the last day of the fair. If you remove your exhibit prior to this time, you forfeit your entire premium check.
- Exhibits will not be eligible for awards unless they are of good quality. No articles borrowed for competition, nor those incorrectly named, are eligible.
- Entries will be judged and awarded a place based

on quality and merit. A judge may determine that an entry does not meet specific criteria and is not required to award a placing.

- Judges' decisions are final.
- Buildings are closed to the exhibitors and the general public during judging. An exhibitor is not allowed to discuss or influence a judge's decision. The entry will be disqualified if this occurs.
- Participation ribbons will be awarded to all youth/child classes, 65 years & over classes, and health care classes.
- The same photograph cannot be used in multiple divisions/classes.
- All photographs need to be framed and ready to hang including a label with name, address and phone number on the back.
- No solicitation of a sale of the entered item may occur.
- The department will make every effort to assure the safety of all articles after arrival and placement, but in **no event will the department be responsible for any loss or damage to exhibits.**
- **Please note: when picking up your exhibit, you must go through the Department staff to get your item(s). Do not go into any of the showcases on your own. This is to protect exhibits from accidental breakage and to correctly identify the items.**
- **Please note:** when picking up your exhibit, please have your claim ticket or photo ID with you to ensure the right exhibit goes to the correct exhibitor.
- **Exhibits not removed Sunday evening (8 to 9:30 p.m.) can be picked up Monday from 9 a.m. to noon. Any exhibits not removed by noon on Monday will be property of the Carver County Fair.**
- Premium checks will be available Sunday evening after 8:00 p.m. in the respective buildings/barns and will have a 30-day validation date. Please bring a photo ID or your claim ticket. If check is not picked up Sunday evening, it will be mailed to you.

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DEPARTMENT 17:  
FARM AND GARDEN CROPS

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Judging: Agriculture Building  
Divisions A–D: Tuesday, 6:45 p.m.  
Divisions E, F & G: Tuesday, 7:15 p.m.  
Divisions D–K: Wednesday, 7:00 a.m.

- **Attention Exhibitors: Please review all general guidelines for Departments 17–27 at the beginning of this document.**
  - A listing of the recommended varieties is available in the bulletin "U of M Variety Trials 2024" which is available in the Carver County Extension Office (or Google 'U of M Variety Trials').
- Division A: Crops and Grain Crops
- **Where/When a 2-quart sample glass jar is required** and you don't have 2-quart glass jars, we will furnish a jar for you at the Agriculture Building upon request.
  - Provide the name of variety where requested, behind class name.

- Class 1: Display of bundle corn, 4 stalks, give variety, grown this year, roots removed
- Class 2: Display of bundle soybeans, give variety, grown this year, 3 ties, 3" diameter
- Class 3: Hybrid Corn, 85 to 103 day maturity (8 ears)
- Class 4: Hybrid Corn, 104 to 115 day maturity (8 ears)
- Class 5: Hybrid corn, **grown in previous year** (8 ears)
- Class 6: Ornamental Corn (8 ears)
- Class 7: Ornamental Corn, **grown in previous year** (8 ears)
- Class 8: Popcorn, dry, **grown in previous year** (8 ears)
- Class 9: Shelled Corn, 2 quarts, artificially dried
- Class 10: Shelled Corn, 2 quarts, naturally dried
- Class 11: Sunflower, largest single head, stalk removed, give variety
- Class 12: Sunflower, most mature single head, give variety
- Class 13: Tallest corn stalk without roots
- Class 14: Tallest sunflower without roots

🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Class 15: Display of 3 bundles of grain varieties, properly labeled, tied with 3 bands. No less than 2" in diameter, grown in the current year

Class 16: 🏆 Champion Crops and Grain

Class 17: 🏆 Reserve Champion Crops and Grain

🏆 Premiums: 1st: \$5.00; 2nd: \$4.00; 3rd: \$3.00

## Division B: Small Grain: Threshed

- Provide variety name when requested in the class description.
- **A 2-quart sample glass jar is required unless specified behind the class description.** If you don't have 2-quart glass jars, they will be furnished for you at the Agriculture Building.

Class 1: Kidney beans, shelled, 1 pint

Class 2: Lima beans, shelled, 1 pint

Class 3: Oats, recommended varieties only

Class 4: Oats, any other variety, give variety

Class 5: Soybeans, recommended varieties only

Class 6: Soybeans, any other variety, give variety

Class 7: Spring wheat, recommended varieties only

Class 8: Spring wheat, any other variety, give variety

Class 9: Sunflower seed, recommended variety, 1 pint

Class 10: Winter wheat, recommended varieties only

Class 11: Winter wheat, any other variety, give variety

Class 12: 🏆 Champion Small Grain

Class 13: 🏆 Reserve Champion Small Grain

🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

## Division C: Hay Exhibits

Class 1: Alfalfa hay: ¼ of standard bale, neatly re-tied

Class 2: Chopped alfalfa hay, 1 gallon glass jar

Class 3: Chopped haylage, 1 gallon glass jar

Class 4: Display bundle of legume crops. Collection of 3 kinds of varieties tied together.

Class 5: Utility hay: ¼ of standard bale, neatly re-tied, containing mixture of grasses and/or legumes

Class 6: 🏆 Champion Hay Exhibits

Class 7: 🏆 Reserve Champion Hay Exhibits

🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

## Division D: Potatoes

- Eight potatoes required.
- Potatoes may be washed if necessary.

Class 1: Burbank Russet

Class 2: Goldrush Russet

Class 3: Irish Cobbler

Class 4: Kennebec

Class 5: Norgold Russet

Class 6: Norland

Class 7: Purple Viking

Class 8: Red Pontiac

Class 9: Yukon Gold

Class 10: Any other red, give variety

Class 11: Any other white, give variety

Class 12: Any other, give variety

Class 13: 🏆 Champion Potatoes

Class 14: 🏆 Reserve Champion Potatoes

🏆 Premiums: 1st: \$5.00; 2nd: \$4.00; 3rd: \$3.00

## Division E: Vegetables

### ☑️ Tips for Exhibitors

- Beans: leave blossom cap attached.
- Beets: 1" tops, may be washed. Leave 1" of root and remove hair.
- Cabbage: Do not peel, leave green wrapper leaves on. Cut stem close to head. Remove 2 or 3 outside wrappers.
- Carrots: 1" tops, do not trim root, may be washed.
- Cucumbers: moderate size for slicing, small size for pickling. 1" stem on.
- Kohlrabi: remove all but the center whorl of leaves, trim leaves close. Leave 1" of root and remove hair.
- Onions: remove dry top by twisting, do not wash or peel.
- Peppers: leave the blossom cap attached.
- Pumpkins: leave a 1" stem attached, should be mature.
- Rhubarb: select stalks that are straight, pull stalks from plant, do not cut the lower end of stalk, trim leaf to 1" above the stalk.
- Rutabaga, 1" stem
- Summer squash: fruit must be soft and immature, leave a 1" stem attached, not more than 8" length.
- Sweet corn: cut shank close, leave the husks just as it grew on the stalk.
- Tomatoes: remove the blossom cap.
- Winter squash: leave a 1" stem attached, should be mature.

Uniformity and quality will be considered in all vegetable exhibits. Cleanliness is also important.

Class 1: Beets, 3 specimens

Class 2: Broccoli, 1 sound head

Class 3: Cabbage, 1 early pointed head

Class 4: Cabbage, 1 flat head

Class 5: Cabbage, 1 round head

Class 6: Cabbage, red colored, 1 head

- Class 7: Carrot, long tapered, 3 specimens  
 Class 8: Carrot, medium tapered, 3 specimens  
 Class 9: Carrot, short thick neck, 3 specimens  
 Class 10: Cauliflower, 1 sound head  
 Class 11: Celery, 1 plant, roots removed  
 Class 12: Cucumbers for pickling, 3 specimens, 1–3"  
 Class 13: Cucumbers for pickling, 3 specimens, 3–5"  
 Class 14: Cucumbers for slicing, 3 specimens  
 Class 15: Curly endive, 1 specimen  
 Class 16: Eggplant, 1 specimen  
 Class 17: Gourds, bottle, 3 specimens  
 Class 18: Gourds, round, 3 specimens  
 Class 19: Gourds, swan neck, 3 specimens  
 Class 20: Green Snap beans in pod, 6 specimens  
 Class 21: Kohlrabi, 2 uniform specimens  
 Class 22: Onion, red flat, 3 specimens  
 Class 23: Onion, red globe, 3 specimens  
 Class 24: Onion, white flat, 3 specimens  
 Class 25: Onion, white globe, 3 specimens  
 Class 26: Onion, yellow flat, 3 specimens  
 Class 27: Onion, yellow globe, 3 specimens  
 Class 28: Parsnips, 4 specimens, recommended variety only  
 Class 29: Peppers, hot-red or yellow, 3 specimens  
 Class 30: Peppers, hybrid sweet, 3 specimens  
 Class 31: Peppers, jalapeño, 3 specimens  
 Class 32: Peppers, sweet bell type, 3 specimens  
 Class 33: Pole beans, 6 specimens  
 Class 34: Pumpkin, field, 1 ripe specimen  
 Class 35: Pumpkin, pie-type, 1 ripe specimen  
 Class 36: Pumpkin, miniature orange, 2 specimens  
 Class 37: Pumpkin, miniature white, 2 specimens  
 Class 38: Rhubarb, bundle of 4 stalks, trimmed tops  
 Class 39: Rutabaga, 2 mature specimens  
 Class 40: Squash, Acorn, 1 specimen  
 Class 41: Squash, Buttercup, 1 specimen  
 Class 42: Squash, Butternut, 1 specimen  
 Class 43: Squash, other summer, 1 specimen  
 Class 44: Squash, other winter, 1 specimen  
 Class 45: Sweet corn, 3 uniform ears in husks  
 Class 46: Tomatoes, ketchup type, 3 specimens  
 Class 47: Tomatoes, round red, miniature/cherry, ½ pint  
 Class 48: Tomatoes, round yellow, miniature/cherry, ½ pint  
 Class 49: Tomatoes, Pear type miniatures/cherry, ½ pint  
 Class 50: Tomatoes, Grape type miniature/cherry, ½ pint  
 Class 51: Tomatoes, red hybrid, 3 specimens  
 Class 52: Tomatoes, yellow, 3 specimens  
 Class 53: Yellow Wax beans in pod, 6 specimens  
 Class 54: Zucchini, 1 specimen  
 Class 55: Any other vegetable not listed above, labeled. No peas. 2 specimens.  
 Class 56: 🏆 Champion Vegetable  
 Class 57: 🏆 Reserve Champion Vegetable  
 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00  
 Class 58: Vegetable Collection: Six different kinds of garden vegetables with varietal names displayed in quantities as shown in the individual vegetable in Classes 1–51  
 Class 59: 🏆 Champion Vegetable Collection  
 Class 60: 🏆 Reserve Champion Vegetable Collection

🏆 Premiums: 1st: \$10.00; 2nd: \$8.00; 3rd: \$6.00; 4th: \$4.00; 5th: \$2.00

A table space approximately 3 ft. x 3 ft. in size will be provided for each exhibit if arrangements are made prior to August 1st.

Please call or text Sandy Strube 📞 612-240-6411 or email 📧 [sandy.strube69@gmail.com](mailto:sandy.strube69@gmail.com) prior to August 1 if you intend to exhibit in this class. Exhibits must be produced in your own garden.

### Judging Score Card of Vegetable Displays

- Quality: 35 points
- Arrangement: 20 points
- Uniformity: 20 points
- Color and Nutritive Value: 15 points
- Correct Varietal Names: 10 points

Consideration will also be given to balance and type of vegetable in the display.

### Division F: Largest Vegetable Specimen (By Weight)

Only one specimen

- Class 1: Beet  
 Class 2: Cabbage  
 Class 3: Carrot  
 Class 4: Cucumber  
 Class 5: Eggplant  
 Class 6: Kohlrabi  
 Class 7: Onion  
 Class 8: Pepper  
 Class 9: Potato  
 Class 10: Pumpkin  
 Class 11: Rutabaga  
 Class 12: Squash  
 Class 13: Tomato  
 Class 14: Turnip  
 Class 15: Zucchini  
 Class 16: Any other large vegetable not listed  
 Class 17: 🏆 Champion Largest Vegetable  
 Class 18: 🏆 Reserve Champion Largest Vegetable  
 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

### Division G: Unique Vegetables

Only one specimen

- Class 1: Beet  
 Class 2: Carrot  
 Class 3: Cucumber  
 Class 4: Eggplant  
 Class 5: Pepper  
 Class 6: Onion  
 Class 7: Potato  
 Class 8: Squash  
 Class 9: Tomato  
 Class 10: Zucchini  
 Class 11: Any other unique vegetable not listed  
 Class 12: 🏆 Champion Unique Vegetable  
 Class 13: 🏆 Reserve Champion Unique Vegetable  
 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

### Division H: Herbs, Fresh & Potted

- Display of 6 specimens with stems on, without roots

- Trim off diseased and broken leaves until the color is uniform
- Specimens cut and put in containers of water
- Exhibits should be in a clean, clear, sturdy, suitable container. No plastic bottles or containers (they tend to tip easily).
- They will be judged on the selection, condition, variety.

- Class 1: Basil, 6 fresh specimens  
 Class 2: Bayleaf, 6 fresh specimens  
 Class 3: Chives, 6 specimens  
 Class 4: Cilantro, 6 specimens  
 Class 5: Dill, 6 specimens  
 Class 6: Garlic, 5 bulbs  
 Class 7: Garlic, other, 5 specimens  
 Class 8: Marjoram, 6 specimens  
 Class 9: Oregano, 6 specimens  
 Class 10: Parsley, 6 specimens  
 Class 11: Rosemary, 6 specimens  
 Class 12: Sage, 6 specimens  
 Class 13: Tarragon, 6 specimens  
 Class 14: Thyme, 6 specimens  
 Class 15: Any other herb, not listed above, 6 specimens  
 Class 16: Display: 1 potted pot, 6 variety of plants  
 Class 17: Display: 1 potted pot, 3 variety of plants  
 Class 18: Display: 1 potted pot, 1 variety of plant  
 Class 19: 🏆 Champion Herbs  
 Class 20: 🏆 Reserve Champion Herbs
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

### Division I: Group Gardeners Vegetables

This class is for gardeners who do a group garden plot. A group is defined as 4 or more individuals gardening one plot. The entries will be entered under the group name, as will the premium being paid out. Follow the rules/guidelines of the above divisions/classes.

- Class 1: Beans  
 Class 2: Beets  
 Class 3: Carrots  
 Class 4: Cucumbers  
 Class 5: Tomatoes  
 Class 6: Collection of 6 different vegetables  
 Class 7: 🏆 Champion Group Vegetable  
 Class 8: 🏆 Reserve Champion Group Vegetable
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

### Division J: Junior Vegetables (Ages 17 & under)

Follow tips and guidelines for Division E Vegetables.

- Class 1: Carrot, medium tapered (2 specimens)  
 Class 2: Cucumber for slicing (2 specimens)  
 Class 3: Pepper, hybrid sweet (2 specimens)  
 Class 4: Pepper, hot (2 specimens)  
 Class 5: Onion, white globe (2 specimens)  
 Class 6: Tomato, red hybrid (2 specimens)  
 Class 7: Any other vegetable not listed.  
 Class 8: 🏆 Champion Junior Vegetables  
 Class 9: 🏆 Reserve Champion Junior Vegetables
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00;  
 4th: \$1.00; 5th: \$1.00; 6th: \$1.00

### Division K: Junior Vegetable Art (Ages 17 & under)

The guidelines are simple: choose any vegetable and decorate it. Entries will be judged on originality, creativity, decorating, materials/items used, finished look, etc.

- Class 1: Youth 5 years and under  
 Class 2: Youth 6–10 years old  
 Class 3: Youth 11–17 years old  
 Class 4: 🏆 Champion Junior Vegetable Art  
 Class 5: 🏆 Reserve Champion Junior Vegetable Art
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00;  
 4th: \$1.00; 5th: \$1.00; 6th: \$1.00