Department J
Agricultural Products

Premiums Offered: $1,017.00
ADVANCED ENTRIES ONLY - NO LATE ENTRIES ACCEPTED

***Entries Due: Saturday July 17, 2010 by 4:00 pm**
*** Entries In Place By: Saturday, July 24, 2010 by 4:00 pm (Hours 9:00 am-4:00)**
*** Judging Time: Sunday, July 25, 2010 Closed During Judging**
*** Release Time: Saturday, July 31, 2010 - 8:00 am to Noon**
***Art Hall open Monday thru Friday, 1:00 pm to 7:00 pm**
***Entry Fee: $0.50 cents Per Class**

"The Department of Agriculture shall use its best efforts to secure sufficient appropriations to fund premiums. In any year for which the General Assembly of the State of Illinois fails to make an appropriation sufficient to pay such premiums, premium amounts may not be accurately reflected in the Premium Book."

DIRECTOR: Stacy DeRousse – SUPERINTENDENT: Gloria Jones (217) 232-1482

* ALL Exhibitors MUST purchase a $5.00 Exhibitors Ticket, only one (1) ticket per Exhibitor. This permits 1 Exhibitor and vehicle into Fair Grounds for the week.
* Only 2 entries allowed per class.
* NO early removal of exhibits without consent of Superintendent. Failure to comply with these rules will void any premiums.
* Grains/Seeds shall be displayed in clear, quart glass jars with screw bands and lids.
* Forage/Crops shall be displayed tied in 4" bundles.
* Ears of Corn shall be displayed on plain white paper plates. Exhibitor must furnish plates, with holes punched and exhibitor tag tied in place by exhibitor.
* All decisions by Judges/Superintendent are final.

<u>GRAINS/SEEDS/FORAGE/CROPS</u> – Section 001

PREMIUMS OFFERED: 1st-$6.00 $2nd-$5.00 3rd-$4.00 4th-$3.00

4501 Oats
4502 Soybeans
4503 Wheat
4504 Shelled Corn, Yellow
4505 Shelled Corn, White
4506 Corn, Yellow, 6 Ears
4507 Corn, White, 6 Ears
4508 Popcorn, Yellow, 6 Ears
4509 Popcorn, White, 6 Ears
4510 Corn, Any Other Kind, 6 Ears
4511 Oats, In Straw
4512 Wheat, Smooth, In Straw
4513 Wheat, Bearded, In Straw
4514 Hay, Alfalfa

4515 Hay, Red clover
4516 Hay, Timothy
4517 Hay, Other
4518 Soy Beans, Any Stage
4519 Any Other Kind, Labeled

ROOT CROPS AND VEGETABLES – Section 002

* Only 2 entries per class.
* No early removal of exhibits without consent of Superintendent. Failure to comply with these rules will void any premiums.
*Exhibitors MUST furnish plain white paper plates, with hole punched, and exhibitors must tie own their own exhibitor tags.
* The GUIDELINE below is to be used for proper display of exhibits.
* Unless class specifies "LARGEST", judging is done with preference to TABLE QUALITY vegetables only.
* Judges are instructed NOT to award a premium or placing unless the exhibits are worthy.

4601 BEANS, GREEN (12)
* Pods tender, string less, brittle, with seed in immature stage.
*Free of dirt, rust, blemishes or other imperfections.
* Trim stems to ¼ inch.
* Clean by wiping with a soft dry cloth; do not wash.

4602 BEETS, Any Kind (5)
* Smooth and free of side roots.
* Medium to small size preferred (1-1/2 to 2 inches in diameter).
* Flesh, when cut, should be firm, crisp, and fine grained.
* Can be displayed with top leaves, or cut down to ½ to 1 inch; tap root should be left on.
* Clean by soaking and washing.

4603 CABBAGE, GREEN (1)
4604 CABBAGE, RED (1)
* Head solid and heavy for size.
* Free of blemishes and inset damage.
* Stem evenly trimmed at base of the last leaves left on the head.
* Let outer leaves remain.
* Clean by wiping with dry or moist cloth.

4605 CARROTS (5)
* Specimens straight with deep orange, smooth skin.
* Free of cracks, greening, or side roots.
* Tops trimmed to ½ to 1 inch; do not remove tap root.
* Length: short varieties, 2-1/2 to 4-1/2 inches; half-long varsities, 5 to 7 inches; long varieties, 7-1/2 inches, over.
* Clean by washing, do not scrub.

4606 CORN, SWEET (5)
* Ears fresh and well-filed from tips to butt ends.

* Kernels plump, soft, tender, and arranged in closely-spaced rows.
* Remove “flag” leaves but do not remove husks.
* Trim stem evenly.
* Clean by wiping with dry cloth.

4607 CUCUMBERS, PICKLING (5)
4608 CUCUMBERS, SLICING (5)
* Straight, deep green, with blunt ends.
* Trim stems to ¼ to ½ inch.
* Slicing; 6 to 9 inches long and not over 2-1/2 inches in diameter; Pickling, not more than 3-1/2 inches long and 1-1/4 inches in diameter.
* Do not wax.
* Clean by wiping with a soft dry or moist cloth.

4609 EGGPLANT (1)
* Specimens firm with uniform shiny color, various colors, purples, lavender, white, variegated.
* Small blossom scar, fresh green calyx.
* Trim stem to 1 inch.
* Clean by wiping with soft dry or moist cloth.

4610 MUSKMELON (1)
* Evenly netted, free of decay spots, cracks or defects.
* Smooth stem, indicating harvest at “full-slip” stage.
* Clean by brushing when soil is dry.

4611 ONION, RED, (5)
4612 ONION, YELLOW, (5)
4613 ONION, WHITE, (5)
* Firm mature, well shaped bulbs, at least 2 inches in diameter.
* Avoid double or split bulbs, or those with soft necks.
* Remove loose or discolored skins, do not peel completely.
* Trim tops to 1 inch, root to ¼ inch.
* Clean by brushing when dry, do not wash.

4614 PEPPER, BELL, ANY COLORED (5)
4615 PEPPER, BELL, GREEN (5)
* Specimens firm, thick-fleshed, deep color.
* All should have the same number of lobes.
* Trim stems to ¼-1/2 inch.
* Clean by wiping with soft, dry cloth.

4616 PEPPER, ANY OTHER (5)
* Specimens with length, shape, and color typical for the variety.
* Trim Stems to ¼-3/4 inch.
* Clean by wiping with soft, dry cloth.

4617 POTATO, RED (5)
4618 POTATO, WHITE (5)
4619 POTATO, SWEET (5)
* Specimens mature, clean and free of damage or disease.
* Clean by brushing lightly to remove soil after tubers have dried, do not wash or scrub.

4620 PUMPKIN, ANY (1)
* Good color, thick fleshed and heavy.
* Free of blemishes and dirt.
* Trim stem to 2 inches.
* Clean by wiping and polishing with a dry cloth, do not wash.

4621 SQUASH, ANY (1)
* Summer; soft rind (immature) and at prime eating stage, avoid over mature bruised, misshapen specimens.
* Winter; outer rind hard and firm, avoid immature, cracked, split specimens.
* Trim stems to 1 inch.
* Clean by wiping with soft, dry cloth, do not wash.

4622 TOMATO, LARGE, ANY STAGE MATURITY (5)
4623 TOMATO, PEAR/ROMA (5)
4624 TOMATO, CHERRY/SALAD (12)
* Firm, free of cracks, blossom end rot, insect damage or disease.
* Ripe tomatoes should be in prime condition for slicing, avoid over-ripe fruit.
* Green tomatoes should be entirely green, no red visible.
* Do not exhibit red and green tomatoes on the same plate.
* Display all with or all without stems.
* Clean by wiping with moist cloth.

4625 TURNIP (5)
* Roots at least 1-1/2 to 2-1/2 inches in diameter.
* Trim tops to 1inch, tap root 2-3 inches long.
* Clean by washing.

4626 WATERMELON (1)
* Typical of variety in shape and color.
* Mature, but not over-ripe.
* Ground spot should be yellowish in color, not white or pale green.
* Trim stem to 1 inch.
* Clean by wiping with moist cloth.

4627 ZUCCHINI (1)
* Rind soft, prime eating stage, avoid over-ripe large specimens.
* Leave 1 inch stem.
* Cleanse by wiping with soft dry cloth, do not wash.

JUST FOR FUN MISCELLANOUS – Section 003

4632 CORN, TALLEST STALK WITH EAR ATTACHED, (Cut Off At Root)

4633 SUNFLOWER, LARGEST HEAD

4634 SUNFLOWER, TALLEST (Cut Off At Root)

4635 VEGETABLES, UNUSUAL SHAPE OR VARIETY

4636 VEGETABLES, LARGEST, ANY KIND

VEGETABLE ARRANGEMENT – Section 004

PREMIUMS OFFERED: 1st $10.00 2nd $9.00 3rd $8.00 4th $7.00

4640 VEGETABLE ARRANGEMENT (75% quality, 25% display)

Vegetable arrangement shall consist of at least 8 varieties of vegetables from the previous ROOT CROP AND VEGETABLE list. Exhibit may be displayed in plain or fancy basket, not to exceed 1/2 bushel capacity, or box not larger than 18" x 18", with quantity to fill container. Vegetables may be displayed spilled or contained within container. Exhibitor's tags must be tied to the exhibit by the exhibitor.

4642 CHAMPION: $40.00 RESERVE CHAMPION: $25.00 **DO NOT ENTER**