

DEPARTMENTS 01-09

Agriculture

Sponsored by Lakeland Feed

01 - Compost

02 - Dairy Products & Eggs

03 - Fruit

04 - Grains & Grasses

05 - Hay

06 - Herbs

07 - Honey

08 - Vegetables

09 - Fermentation

Pat Miller, Superintendent • (406) 381-1438

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ENTRIES ARE DUE SUNDAY, AUGUST 28 from 12pm to 7pm

RULES AND REGULATIONS

Refer to General Rules and Regulations.

- Each Exhibitor may **enter only one exhibit** in each lot unless stated differently.
- All entries and educational exhibits must be the product of the person placing the entry.
- **All large special exhibits including educational exhibits must be approved by the Superintendent 2 weeks before the Fair.**
- **Special Demonstrations all Fair week in the Agriculture Barn - See Schedule.**

Premiums: \$3.00; \$2.00; \$1.00

ALL ENTRIES ARE to be picked up Sunday from 11 am to 4:30 pm after the fair. All ENTRIES will be disposed of after Sunday.

DEPARTMENT 01

Compost



Exhibits are to be brought in on Sunday of Fair week from 12pm to 7pm

Rules for entering Compost:

1. The Exhibitor must have produced compost from raw materials such as yard and garden debris, kitchen scraps or manure.*
2. Judging will be based on odor, color texture, moisture, and uniformity.

Division A - Compost

Class No.

01. Finished compost $\frac{3}{4}$ full in a gallon ziplock bag accompanied by compost process description.
02. Finished compost with worms $\frac{3}{4}$ full in a gallon Ziploc bag accompanied by compost process description

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

DEPARTMENT 02

Dairy Products & Eggs

Exhibits are to be brought in on Sunday of Fair week from 12pm to 7pm

\$25 Nilda Lewis Memorial Award

Class A - D

Division A - Butter

Class No.

01. Goat
02. Dairy
03. Sheep



Division B - Cream and Milk

- Cream will be scored on the basis of quality and on quantity of butter that can be made from it.
- Entries of milk and cream must come from the Exhibitor's own dairy.
- Use clean glass jars. Previously used jars can contaminate milk and cream for judging.

Class No.

01. 1 Jar of churning cream most suitable for butter making
02. 1 Jar of dairy milk
03. 1 Jar of goat milk
04. 1 Jar of sheep milk
05. 1 Jar of dairy yogurt
06. 1 Jar of goat yogurt

Division C - Cheese (1 lb.)

Class No.

01. Homemade Hard Cheese - Dairy
02. Homemade Soft Cheese - Dairy
03. Homemade Ricotta Cheese - Dairy
04. Homemade Cheese Spread - Dairy
05. Homemade Flavored Labneh - Dairy
06. Homemade Aged Cheese - Dairy
07. Homemade Cheese Ball - Dairy
08. Homemade Mozzarella Cheese - Dairy
09. Homemade Feta Cheese - Dairy
10. Homemade Feta Cheese Flavored - Dairy
11. Homemade Smoked Cheese - Dairy
12. Homemade Cheese any other - Dairy
13. Homemade Cream Cheese - Dairy
14. Dessert using your own cheese - Dairy
15. Homemade Hard Cheese - Goat
16. Homemade Soft Cheese - Goat
17. Homemade Ricotta Cheese - Goat
18. Homemade Cheese Spread - Goat
19. Homemade Flavored Labneh - Goat
20. Homemade Aged Cheese - Goat
21. Homemade Cheese Ball - Goat
22. Homemade Feta Cheese - Goat
23. Homemade Feta Cheese Flavored - Goat
24. Homemade Mozzarella Cheese - Goat
25. Homemade Smoked Cheese any size - Goat
26. Homemade Cheese any other - Goat

27. Homemade Cream Cheese - Goat

28. Homemade Soft Cheese - Sheep

29. Homemade Mozzarella Cheese - Sheep

30. Dessert using your own cheese - Goat or Sheep

Division D - Dish Using Your Own Eggs

Class No.

01. Quiche using your own eggs
02. Dessert using your own eggs
03. Pickled eggs

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

Division E - Eggs

- Please indicate breed(s) on tag
- Eggs are judged on uniformity of size, color and clean lines. Small end down in clean carton.

Class No.

01. Dozen White Chicken Eggs, in carton
02. Dozen Brown Chicken Eggs, in carton
03. Dozen Blue/Green Chicken Eggs, in carton
04. Dozen Mixed Eggs in carton
05. Dozen Bantam Eggs in carton
06. Dozen Pullet Eggs in carton – beginning layers only
07. Dozen Turkey Eggs in carton
08. Dozen Quail Eggs in carton
09. Dozen Duck Eggs, in carton

Division F - Miscellaneous

Class No.

01. Largest Domestic Egg – Chicken
02. Largest Domestic Egg – Duck
03. Smallest Domestic Egg
04. Largest Exotic Egg
05. Smallest Exotic Egg
06. Decorated Blown Egg - (1)

DEPARTMENT 03

Fruit



Exhibits are to be brought in on Sunday of Fair week from 12pm to 7pm

SPECIAL RULES FOR FRUIT DEPARTMENT:

1. Label variety. If not known, write "Unknown Variety"
2. All Fruit must be grown by the Exhibitor, except in Class G
3. Labels indicating variety name are encouraged, for example, "Criterion Apple."
4. Make label easily visible for Fairgoers.
5. Judges will consider condition, type, and uniformity in awarding premiums.
6. Apples, Pears, Watermelon and cantaloupe should have stems intact.
7. Rhubarb - Remove leaf to stock.
8. Exhibitors will be allowed to freshen or replace entries any time after judging. Please check with the Superintendent.

Division A - Apples - (5) With Stems - plate display

Class No.

01. Macintosh
02. Wealthy
03. Delicious – red
04. Delicious – golden
05. Transparent
06. Gala
07. Honey Crisp
08. Lodi
09. Cortland
10. Wolf River
11. State Fair
12. Bulmer's Norman
13. Crabapples
14. Any Other Variety

Division B - Melons

Class No.

01. Watermelon (1)
02. Cantaloupe (1)
03. Any other Melons (1)

Division C - Fruit - plate display

Class No.

01. Peaches (3)
02. Apricots (3)
03. Grapes (1 bunch)
04. Rhubarb (3) remove leaf to stock
05. Pears (3)
06. Plums (3)
07. Any other fruit (3)

Division D - Fruit - Container Displays

Class No.

01. Strawberries - 1/2 pint
02. Raspberries - 1/2 pint
03. Blackberries - 1/2 pint
04. Currants - 1/2 pint
05. Blueberries - 1/2 pint
06. Any Other Edible Berry - 1/2 pint

Division E - Fruit - Special Displays

Class No.

01. Variety of Fruit - 1 each of 3 different kinds
02. Ingredients for a Fruit Dessert
03. Most attractive display of fruit in any Container of your choice.

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

Division F - Largest Fruit

Class No.

01. Apple
02. Strawberry
03. Watermelon
04. Cantaloupe
05. Any other Fruit

Division G - Special Exhibits

Class No.

01. Photograph of Fruit - must be 8x10, **no frame**

02. Drawing or Painting of Fruit - **no frame**
03. Apple Monsters - real or imagined creatures made of apples. **Adults enter only**
04. Apple Monsters - real or imagined creatures made of apples. **Children 14 and under only.**

DEPARTMENT 04
Grains & Grasses



Exhibits are to be brought in on Sunday of Fair week from 12pm to 7pm

Special Awards

Mountain West Co-Op to special award all Blue Ribbons winners in Dept. 4 & 5.

Lakeland Feed to award gift to all entries in Dept. 4 and 5.

SPECIAL RULES FOR GRAINS & GRASSES:

1. The Exhibitor must have grown exhibit.
2. The Exhibitor should state name of variety on entry blank.
3. All sheaves of grain, forage crops and grasses must not be less than three nor more than five inches in diameter just below the bundle head. Grains must be tied in at least three places: forages and grasses in at least one place.

THRESHED GRAIN

- A sample shall be **ONE PINT** of the grain of either 2020-2021 threshed grains.

PREPARATION OF FORAGE CROPS

Samples should be representative of the variety. Sample should be: clean, of good color, uniform of size, free from yellow berries, cracked seed, and particularly from weed seeds of any kind as well as variety mixtures. It should not show evidence of frost, weather, insect damage of any kind, or disease.

- Grain should be heavy and of good test weight.
- The Exhibitor must properly identify samples.

Division A - Threshed Grain

Class No.

01. Wheat, 1 pint properly labeled.
02. Barley, 1 pint properly labeled.
03. Oats, 1 pint properly labeled.
04. Corn, 1 pint properly labeled.
05. Soybean, 1 pint properly labeled.
06. Other crop, 1 pint properly labeled.

Division B – Sheaf Grain Forages & Grasses

Class No.

01. Wheat
02. Barley
03. Oats
04. Birdsfoot
05. Other grain or grasses properly labeled.

Division C - Forage Crops & Grasses 2022

Crop

Class Lot No.

01. Corn for silage - **1 stalk, remove root at root level.**
02. Corn for grain - **1 stalk, remove root at root level.**
03. Soybeans - 1 plant in container
04. Any legume or grass in planter or pot
05. Tallest Corn Stock, **remove root at root level.**
06. Tallest Sunflower
07. Tallest Garden Weed – WEED MUST BE IDENTIFIED.
08. Largest Sunflower head
09. Longest quack-grass stolon (the white root which grows near plants)

Division D - Silage in 1 gallon bag

Class No.

01. Corn
02. Hay
03. Other

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

Division E - Educational Exhibits

Class No.

01. Bio-Diesel Fuel exhibit
02. Fruit Educational exhibit
03. Hay Educational exhibit
04. Dairy Educational exhibit
05. Vegetable Educational exhibit
06. Herbs Educational exhibit
07. Honey Educational exhibit
08. Grains & Grasses Educational exhibit
09. Fermentation Educational exhibit
10. Any other not listed above

DEPARTMENT 05

Hay



Special Awards

GRAND CHAMPION - ROSETTE - \$75.00

RESERVE GRAND CHAMPION - ROSETTE - \$25.00

PREPARATION OF HAY CROPS

- **Round bales, full bales, small bales, twine box or partial bales must be grown in Ravalli County.**
- **All entries may be accompanied by current NIR hay test.**
- Hay will be judged on: stage of maturity when cut, amount and color of leaves, size, color and tenderness of stems, lack of weeds, and absence of mold, dust, disease and insect infestation.

Division A - Hay Small Bales - 2022 Crop

Class No.

01. Alfalfa Hay

02. Alfalfa Hay Roundup Ready Hay
03. Alfalfa Grass Mix
04. Oat Hay
05. Barley Hay
06. Straight Grass Hay
07. Mixed Hay, Legume and Grass Hay
08. Certified hay
09. Straw bale

Division B - Hay Large Round & Square Bales -

2022 Crop

Class No.

01. Alfalfa Hay
02. Alfalfa Hay Roundup Ready Hay
03. Alfalfa Grass Mix
04. Oat Hay
05. Barley Hay
06. Straight Grass Hay
07. Mixed Hay, Legume and Grass Hay
08. Certified hay
09. Straw bale

DEPARTMENT 06

Herbs



***Exhibits are to be brought in on Sunday of**

Fair week from 12pm to 7pm*

Stevensville Garden Club \$10 special award to

Best Artistic Arrangement for Fresh Herbs.

Division A - Herbs *Except for garlic, exhibit 3 fresh stems in water. **No pots.** Entered Herbs should not be flowering.

Garlic trim top leaving 2 inch and trim roots.

Class No.

01. Basil - green
02. Basil - purple
03. Basil - any other variety
04. Cilantro
05. Fennel
06. Lemon Balm
07. Borage
08. Chives (1 bunch)
09. Dill for seed
10. Dill for dill weed
11. Garlic soft neck (2 bulbs)
12. Garlic hard neck (2 bulbs)
13. Elephant Garlic (1)
14. Lavender (Flowering with leaves)
15. Marjoram
16. Mint - Spearmint
17. Mint - Peppermint
18. Mint, Chocolate
19. Oregano
20. Parsley - curled leaf
21. Parsley - flat leaf
22. Rosemary
23. Sage
24. Tarragon

25. Thyme
26. Hops
27. Any other herb

Division B - Dried Foods *Exhibit in sandwich size zip lock bag. Feature Home Grown Produce and Label Ingredients.

Class No.

01. Fruit
02. Vegetables
03. Herbs
04. Soup Mix
05. Backpacking Food
06. Herb Tea Blend
07. Dried beans
08. Freeze Dried Fruit
09. Freeze Dried Vegetables

Division C - Special Exhibits

Class No.

01. Artistic Arrangement of Fresh Herbs
02. Potted Herb Garden In one (1) Container no more than 8 inch in diameter. Must contain five or more varieties.
03. Pesto - 1/2 cup or Chimichurri ½ cup.

Stevensville Garden Club \$10 special award to Best Artistic Arrangement in Fresh Herbs.

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

DEPARTMENT 07

Honey



Exhibits are to be brought in on Sunday of Fair week from 12pm to 7pm

Division A - Extracted Honey

- Container: appearance
- Density
- Freedom from crystals
- Cleanliness and freedom from foam
- Flavor (Jars will be available at Bee Keepers of the Bitterroot & Fair Office).
- No Labels on lids or jars

Class No.

01. Extracted Honey - One (1) jar provided, at Fair Office or from beekeepers of the Bitterroot.
02. ½ or 1 pt. Extracted flavored Honey, Judges on taste only.
03. 1 pt. Cream Honey (Granulated and/or/whipped Honey) Honey not to be heated.

Division B - Comb Honey

Class No.

01. Chunk Comb Honey - One (1) Container of your choice, One (1) Comb to be 4.5 inches tall and 2.5 inches wide.

02. ½ or 1 pt. Extracted flavored Honey, Judges on taste only.
03. Cut Comb Honey - Two (2) sections of comb/cut honey in the appropriate containers. (3.5 inch square in separate containers).

Division C - Cappings & Frames

Class No.

01. Honey Extracting Frames - One frame fully capped (medium frame 6 1/4 inch).
02. Display Cappings Dry - in clear glass jar.
03. Display Cappings with Extracted Honey – in clear glass jar.

Division D - Beeswax

Class No.

01. Beeswax - Two (2) blocks of pure beeswax.
02. Beeswax Articles (Novelty Wax Display)
 - a. Original design, 100% beeswax; may be more than one piece.
 - b. Must be product of person placing the entry.
03. Natural Beeswax Candles

Division E - Dessert Using Your Own Honey

Class No.

01. Special Honey Dessert

Division F - Cosmetics

Class No.

01. Cosmetics, Beauty and health items made with bees wax, honey, propolis, or other naturally occurring products taken from a bee hive
 - a. The entry must include a list of ingredients used in product formulation - Two (2) of each item entered.

Division G - Fancy Containers & Gift Packs

Class No.

Package size: NO LARGER THAN 12" x 12" Box or Basket.

01. Gift box of bee-related products - 3 items.
02. 2 jars of honey packed in fancy containers, alike or different
03. Gift box of home produced products made with honey and beeswax

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

Division H - Flavor

Class No.

01. Honey for Taste only. Judged by fairgoers, black jars will be provided.

Division I - Photography

Class No.

01. Photography - Photo of bee/honey related - must be 8x10, no frame

Division J - Other

Class No.

01. Other - does not fall into any of the above classes.

DEPARTMENT 08

Vegetables



Exhibits are to be brought in on Sunday of Fair week from 12pm to 7pm

Grandma & Grandpa Award - \$10 to Youth

SPECIAL RULES:

1. The Exhibitor must grow all vegetables, except in Division ZG
2. Judges will include condition, type, and uniformity in awarding premiums.
3. Clean specimens make effective displays; however, surfaces should not be scarred or injured by cleaning process.
4. Vegetables should not be waxed, oiled or dyed.
5. All Root Crops: Cut with tops approximately 3/4 inch long. (***See Rule #9 below**)
6. Cabbage Family: Remove roots and trim outer leaves not more than 2 layers.
7. Broccoli: Leave at least 3 inches of stalk.
8. Leafy Green (to include lettuce) Vegetables: Leave roots; enter in pot of dirt or container of water.
9. Onion Family: Trim roots to approximately 1/2 inch. **Do not peel. Trim tops on onions, and shallots to 2 inches.**
10. For green onions and leeks, remove all of dry or dirty outer layers. Tops may be attractively trimmed, but must be essentially intact.
11. Corn: Trim stem, leave husk. Do not open.
12. Cucumber, Melon, Pumpkin, and Squash: Cut stem where it attaches to vine; leave stem on vegetable.
13. Peppers, Eggplant, and Green Tomatoes: **Leave stems attached.**
14. Ripe Tomatoes: **Remove stems.**
15. Green Tomatoes: **Leave on stems.**
16. Beans and Peas: Do not trim stem end from pods. Do not shell peas.
17. Vegetables should be at prime stage of maturity, neither under ripe nor over mature.
18. All specimens in an exhibit should be uniform in size, shape, and color.
19. Exhibit only the number of specimens indicated in parenthesis.
20. Exhibitors will be allowed to freshen or replace entries any time after judging. Please check with the Superintendent.

Division A - Artichoke

Class No.

01. Green Artichoke (1)
02. Purple Artichoke (1)

Division B - Beans

Class No.

01. Beans - green, round pod (6)
02. Beans - green, Italian flat pod (6)

03. Beans - yellow wax, round pod (6)
04. Beans - other (6)

Division C - Beets

Class No.

01. Red Beets (2)
02. Yellow Beets (2)
03. Gold Beets (2)

Division D - Broccoli

Class No.

01. Large-headed Broccoli (1)
02. Other Broccoli (1)

Division E - Brussels sprouts

Class No.

01. Green Brussels Sprouts (3)
02. Red Brussels Sprouts (3)

Division F - Cabbage

Class No.

01. Green Cabbage (1)
02. Red Cabbage (1)
03. Napa Cabbage (1)
04. Savoy Cabbage (1)
05. Any Other Cabbage (1)

Division G - Carrots

Class No.

01. Orange Carrots (3)
02. Purple Carrots (3)
03. Round Carrots (3)
04. Yellow Carrots (3)
05. White Carrots (3)
06. Other not listed above (3)

Division H - Cauliflower

Class No.

01. White Cauliflower (1)
02. Red Cauliflower (1)
03. Romanesco Cauliflower (1)

Division I - Celery

Class No.

01. Celery (1 bunch)
02. Celery Root (1)

Division J - Corn

Class No.

01. Corn Sweet - yellow (3)
02. Corn Sweet - bi-color or white (3)

Division K - Cucumbers

Class No.

01. Cucumbers - slicing (2)
02. Cucumbers - pickling (3)
03. Cucumbers - Round (2)
04. Cucumbers - Asian (1)
05. Cucumbers - Other (2)

Division L - Eggplant

Class No.

01. Italian (1)
02. Japanese (1)
03. White (1)
04. Globe (1)
05. Rosa Bianca (1)
06. Any other Eggplant (1)

Division M - Kale

Class No.

01. Kale (1 plant)

Division N - Gourds

Class No.

01. Green Gourds (3)
02. Yellow Gourds (3)
03. Other Gourds (3)

Division O - Kohlrabi

Class No.

01. Green Kohlrabi (2)
02. Red Kohlrabi (2)

Division P - Leeks

Class No.

01. Leeks (2)

Division Q - Lettuce

Class No.

01. Iceberg Lettuce (1 head)
02. Romaine Lettuce (1 head)
03. Butterhead Lettuce (1 head)
04. Other leafy green Lettuce (1 whole plant)

Division R - Onions

Do NOT peel - 1/2 inch top.

Class No.

01. Onions - red (3)
02. Onions - yellow (3)
03. Onions - white (3)
04. Onions - sweet (walla, walla, etc.) (3)
05. Onions - green (6)

Division S - Ornamental Corn

Class No.

01. Ornamental Corn (3)

Division T - Parsnips

Class No.

01. Parsnips (2)

Division U - Peas

Class No.

01. Garden Peas (6 pods)
02. Snow Peas (6 pods)
03. Peas - other (6 pods)

Division V - Peppers

Class No.

01. Peppers - bell (2)
02. Peppers - sweet, green (2)
03. Peppers - Banana (2)
04. Peppers - sweet, any other color (2)
05. Peppers - jalapeno (2)
06. Peppers - habanero (2)
07. Peppers - Hungarian wax (2)
08. Peppers - any other hot, green (2)
09. Peppers - chili red (2)
10. Peppers - hot, any other color (2)

Division W - Potatoes

Class No.

01. Potatoes - red (4)
02. Potatoes - white (4)
03. Potatoes - purple (4)
04. Potatoes - other, such as Yukon gold

Division X - Pumpkin

Class No.

01. Orange Pumpkin (1)
02. White Pumpkin (1)
03. Red Pumpkin (1)
04. Carving Pumpkin (1)
05. Blue (1)
06. Pumpkin - other (1)

Division Y - Radishes

Class No.

01. Red Radishes (3)
02. White Radishes (3)

Division Z - Shallots

Class No.

01. Shallots (3)

Division ZA - Spinach

Class No.

01. Spinach (1 plant)

Division ZB - Squash

Class No.

01. Squash - zucchini (2)
02. Squash - zucchini round (2)
03. Squash - summer, green (2)
04. Squash - crook-neck (2)
05. Squash - summer, yellow (2)
06. Squash - spaghetti (1)
07. Squash - acorn (1)
08. Butternut (1)
09. Buttercup (1)
10. Kabocha (1)
11. Delicata (1)
12. Hubbard (1)
13. Turban (1)
14. Squash - summer other (1)
15. Squash - Any Not listed above (1)
16. Squash - winter other (1)

Division ZC - Swiss chard

Class No.

01. Swiss Chard (1 plant)

Division ZD - Tomatillos

Class No.

01. Tomatillos (3)

Division ZE - Tomatoes

Class No.

01. Tomatoes - ripe (3)
02. Tomatoes - green (3)
03. Tomatoes - paste (3)
04. Tomatoes - pear red (3)
05. Tomatoes - pear green (3)
06. Tomatoes - miniature, ripe (3)
07. Tomatoes - miniature, green (3)
08. Tomatoes - Vine ripe
09. Tomatoes - Vine green
10. Tomatoes - Cherries (3) Red
11. Tomatoes - Cherries (3) Orange
12. Tomatoes - Yellow (3)

Division ZF - Other Vegetable

Class No.

01. Any other vegetable not listed in Department 8 Summer Vegetable
02. Any other vegetable not listed in department 8 Winter Vegetable

Division ZG - Special Display

Class No.

01. Most attractive display of vegetables in any container of your choice
02. The makings of a salad
03. The ingredients of salsa

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE

Division ZH - Largest Vegetable

Class No.

01. Carrots
02. Potato
03. Summer Squash
04. Tomato
05. Onion
06. Cucumber
07. Beet
08. Cabbage
09. Winter Squash
10. Pumpkin
11. Longest Bean
12. Parsnip
13. Biggest Garlic
14. Largest Elephant Garlic
15. Largest Radish
16. Zucchini
17. Any other Vegetable

Division ZI - Special Exhibit

Class No.

01. Real or imagined creatures made of vegetables and/or fruits. Adults enter only.*
02. Real or imagined creatures made of vegetables and or fruits. Juniors 14 years old and under*
03. Photograph of vegetable - must be 8x10 photograph, **no frame**
04. Drawing or painting of vegetables - **no frame**
05. Most unusual plant
06. Montana native plant
07. Vegetable with strangest shape
08. Smallest mature vegetable
09. Scarecrow (must be self-supporting)

*Winners of Lots 1-2 established by People's Choice, determined by fairgoers on Friday evening of fair.

DEPARTMENT 09

Fermentation



Entries should be accompanied by a description of contents. Entries in glass container.

Division A - Fruit

Class No.

01. Apples
02. Peaches
03. Pears
04. Berries
05. Cherries
06. Mixed Fruit
07. Other Fruit

Division B - Vegetables

Class No.

01. Cucumbers
02. Carrots
03. Cabbage
04. Peppers
05. Beets
06. Radishes
07. Other not listed above

Division C - Hot Vegetables

Class No.

01. Cucumbers
02. Carrots
03. Cabbage
04. Peppers
05. Beets
06. Radishes
07. Pickles
08. Other not listed above

Division D - Mixed Vegetables

Class No.

01. Mixed Vegetables 2 types
02. Mixed Vegetables 3 or more
03. Kim Chi
04. Sauerkraut
05. Pickles
06. Other not listed above

Division E - Fermented Beverage

Class No.

01. Kombucha, unflavored
02. Kombucha, flavored
03. Kombucha Vinegar, unflavored
04. Kombucha Vinegar, flavored
05. Goat kefir
06. Dairy kefir
07. Fermented Eggs

GRAND CHAMPION - ROSETTE

RESERVE GRAND CHAMPION - ROSETTE