

## Class CD Educational Feature

The Hymers Agricultural Society invites all exhibitors to enter this class. The purpose of this feature is to provide educational information related to the production and marketing of the featured product for both the producer and the consumer. Such factors as quality, arrangement, labelling, attractiveness, consumer appeal and educational value will be considered in judging.

Prizes: **1st: \$40.00 2nd: \$30.00 3rd: \$20.00**

1. An educational display based on locally grown or produced product (e.g. fruit, vegetables, honey, dairy products, etc., excluding meats). Include the original product, production information, and marketing technique(s) as well as samples of foods and other articles prepared from the original product, clear signs and an appropriate free-standing backdrop. The use of posters, pictures, recipes, charts, etc. is encouraged. Maximum size not to exceed 77cm. (30")

## Class D Grains and Oilseeds

### Rules:

1. Threshed grains and seeds may be of previous year's production.
2. All hand-tied sheaf grain to be full length straw (outer leaves removed), tied in three places.
3. In 3-inch sheaves, a 1/2 inch leeway is allowed; 1/4 inch is allowed in 1-inch sheaves.

Prizes: **(Sec. 1-3) 1st: \$10.00 2nd: \$6.00 3rd: \$4.00**

Prizes: **(Sec. 4-9) 1st: \$5.00 2nd: \$3.00 3rd: \$2.00**

Prizes: **(Sec. 10) 1st: \$25.00 2nd: \$15.00 3rd: \$10.00**

1. Wheat sheaf, hand-tied, 1 inch diameter at top band, variety to be named.
2. Oat sheaf, hand-tied, 1 inch diameter at top band, variety to be named.
3. Barley sheaf, hand-tied, 1 inch diameter at top band, variety to be named.
4. Oats, 1 pint sealer, variety to be named.
5. Barley, 1 pint sealer, variety to be named.
6. Wheat, 1 pint sealer, variety to be named.
7. Corn sheaf, field, 3 stalks.
8. Sunflower sheaf, 3 stalks.
9. High moisture grain, in pint sealer.
10. Display of grains and oilseeds. Quality, arrangement, labelling, attractiveness and educational value will be considered in judging.

**AWARD** for highest Points in Class D

## Class E Forages

### Rules:

1. Threshed grains and seeds may be of previous year's production.
2. All hand-tied sheaf grain to be full length straw (outer leaves removed), tied in three places.
3. In 3-inch sheaves, a 1/2 inch leeway is allowed; 1/4 inch is allowed in 1-inch sheaves.

Prizes: **(Sec. 1 - 13) 1st \$10.00 2nd \$6.00 3rd \$4.00**

Prizes: **(Sec. 14) 1st: \$25.00 2nd: \$15.00 3rd: \$10.00**

1. Red Clover sheaf, 3 inch diameter top band, cured.
2. Alfalfa sheaf, 3 inch diameter top band, cured.
3. Timothy sheaf, 1 inch diameter top band, leaves left on, cured.
4. Alsike sheaf, 3 inch diameter top band, cured.
5. Trefoil sheaf, 3 inch diameter top band, cured.
6. Red Clover sheaf, 3 inch diameter top band, green.
7. Alfalfa sheaf, 3 inch diameter top band, green.
8. Timothy sheaf, 1 inch diameter top band, leaves left on, green.
9. Alsike sheaf, 3 inch diameter top band, green.
10. Trefoil sheaf, 3 inch diameter top band, green.
11. Silage, sample from storage, shown in clear plastic bag.
12. Sample from a bale of mixed hay, cured, to be shown in a clear plastic bag.
13. Sample from a bale of alfalfa hay, cured, to be shown in a clear plastic bag.
14. Display of forages. Quality, arrangement, labelling, attractiveness and educational value will be considered in judging.

**AWARD** for highest Points in Class E

### How To Make a Sheaf

Cut a lot of the grain or forage, looking for uniform head size. Clean the excess leaves from the stalk. Arrange stalks in your hand individually so that the heads are lined up. Continue to do this until you have the thickness needed at the base of the heads. Tie with yarn or string at first, and then tie with ribbon and remove the original ties. Trim the stalks so that they are even.

# Interested in Judging at any of the Fairs?



## Guidelines for apprenticing at Hymers Fall Fair

*Below are the guidelines for anyone wishing to apprentice for the Hymers Agricultural Society*

1. Apprentices **MUST** contact the Fair Board by the end of **July** if they are interested in apprenticing at this year's fair, at 475-8586 or [info@hymersfair.com](mailto:info@hymersfair.com).
2. The board will accommodate a maximum of 5 (five) apprentices providing there are judges to accommodate all of the requests.
3. Apprenticing at one's home fair is discouraged. Exceptions may be made in some circumstances at the discretion of the board.



# Tips to Horticultural Exhibitors

Except for the number or quantity of specimens in each class, the guidelines of Publication 34, "Horticultural Judging Standards", shall be used as a judging standard. This publication may be obtained from: Garden Clubs of Ontario, c/o Floral Art Shop, Royal Botanical Gardens, Burlington ON L8N 3H8 (\$6/copy)

Also available at [www.gardenontario.org/shop/index.php](http://www.gardenontario.org/shop/index.php)

Generally, the following characteristics are desirable in all types of horticultural exhibits:

- UNIFORMITY** – as nearly uniform in size, colour, form, shape and maturity as possible
- CONDITION** – free from blemishes caused by insects, disease, dirt, mechanical damage and showing evidence of good culture and grooming
- FORM AND COLOUR** – as true to variety or type specified as possible
- SIZE** – bright, clean, attractive
- DISTINCTION** – typical of cultivar
- should be moderate, not large, but always according to the cultivated variety
- specimens should be of the highest quality

## Preparing Vegetable Exhibits

In judging, the points mentioned in Tips to Horticultural Exhibitors (above) are considered, with quality, condition and uniformity being the most important. Keep these criteria in mind as you gather your vegetables for entry. Using the ideas in Publication 34 and the hints below, prepare your specimen vegetables to show them to best advantage.

- Beans** – stem and calyx should be attached; crisp, fleshy, not stringy.
- Beets** – crown should be free of splits, scaling and sunburn, tops cut to 1.5cm to 2.5cm (1/2" to 1").
- Broccoli** – dense, smooth head formation; not faded in colour or overmature; free from pests & disease.
- Cabbage** – firm, uniform and moderate in size; free from pest injuries and other blemishes; stalk removed at 1.5cm (1/2") but some wrapper leaves retained.
- Carrots** – free from sunburn, discolouration and side roots; no pest or mechanical injuries; bright colour; tops removed 1.5cm (1/2") above crown.  
*Long varieties:* length 20cm (8") or over; slender and pointed.  
*Intermediate varieties:* length not over 18cm (7"); stump rooted or pointed according to variety.  
*Short varieties:* not over 8cm (3"); distinctly stump rooted.
- Cauliflower** – should be 15cm to 20 cm. (6" to 8") across; smooth, regular, good depth of curd; no green leaves sticking up in curd; stalks and larger leaves removed, remaining leaves dressed to 1.5cm (1/2") above head.
- Celery** – rootstock trimmed down to a conical point and small and broken outer stalks removed.
- Corn** – ears uniform in size and form; evenly filled from tip to base with long rows of closely set kernels; show with 1/3 husk removed lengthwise, and stub trimmed at 1.5cm (1/2").
- Cucumber, slicing** – at least 15cm (6") long; cross-section should show deep flesh and minimum of seeds; .75cm (1/4") stem left on.
- Cucumber, pickling** – 5cm to 10cm (2" to 4") long; clean with no withered blossom; very little taper from stem to blossom end.
- Onions, green** – clean with loose skin removed; tops trimmed evenly; roots trimmed to approximately 1.5cm (1/2")
- Onions, mature** – should not be peeled; remove only jagged & dirty outer scales; trim roots just below the base of the onion; neck should be thin but firm & the top neatly trimmed
- Leeks** – tops shortened to 10cm to 15cm (4" to 6") above white shank; roots neatly trimmed.
- Peas** – stems and calyx attached.
- Potatoes** – should be cleaned with a soft brush and preferably not washed; must be reasonably free of all diseases.
- Squash** – winter varieties should not be washed; please tie the specimens in each entry together.
- Rhubarb** – preferably 45cm to 51cm (18" to 20") stalks; leaf blade trimmed to leave about a 5cm (2") fan shape; leave petiole as pulled from plant but trim away loose tissue.
- Tomatoes** – any kind: firm condition; stems left on.



**Any vegetables, fruits,  
or canning left after  
Monday evening will be  
donated to the Food Bank**



# Class F-1 Vegetables

PLEASE REFER TO "PREPARING VEGETABLE EXHIBITS" ON PRECEDING PAGE

Scorecard for Exhibits of Vegetables and/or Fruit:

Uniformity	30%
Condition	25%
Form and Colour	20%
Size - typical of cultivar	15%
Distinction	10%

Prizes: (Sec. 1 - 80)	1st: \$4.00	2nd: \$3.00	3rd: \$2.00
Prizes: (Sec. 81)	1st: \$40.00	2nd: \$30.00	3rd: \$20.00
Prizes: (Sec. 82)	1st: \$40.00	2nd: \$30.00	3rd: \$20.00
Prizes: (Sec. 83)	1st: \$5.00	2nd: \$3.00	3rd: \$2.00

1. Basil, 6 stems, standing in water
2. Beans, green, flat (slicing), 8
3. Beans, green, round (snap), 8
4. Beans, purple, 8
5. Beans, yellow, fresh, 8
6. Beets, cylindrical, 3
7. Beets, golden, 3
8. Beets, round, 3
9. Broccoli, 2 heads
10. Brussel sprouts, 5, (no stalks)
11. Cabbage, green, 2 heads
12. Cabbage, red, 2 heads
13. Carrots, long variety, 3
14. Carrots, short variety, 3
15. Cauliflower, any kind, 2 heads
16. Celery, any kind, 2 plants
17. Collection of herbs, standing in water, named, 6
18. Corn, bi-coloured, sweet, 3 cobs
19. Corn, sweet, 3 cobs
20. Cucumbers, ripe, any variety, 3
21. Cucumbers, English, 2
22. Cucumbers, pickling, 4 on a plate
23. Cucumbers, slicing, 3
24. Cucumbers, long, 2, any variety
25. Garlic, 3 bulbs with tops
26. Horseradish, 3 roots
27. Kohlrabi, 3
28. Leeks, bunch of 3
29. Lettuce, Buttercrunch, 2 heads
30. Lettuce, head, any variety, 2 heads
31. Lettuce leaf, red or green, 2 bunches
32. Marrow, 1
33. Melon, cantaloupe, any kind, 2
34. Melon, watermelon, any variety, 2
35. Oddly shaped vegetable
36. Onions from sets, 5, mature: red, yellow, purple, or white
37. Onions, green, 4
38. Onions, Spanish, 3
39. Oregano, 6 stems, standing in water
40. Parsley, 6 sprigs, standing in water
41. Parsnips, any variety, 3
42. Peas, edible pod, 6
43. Peas, green, fresh, in pod, 6
44. Peppers, 3 varieties, on a plate
45. Peppers, any variety, hot, 2, under 4"
46. Peppers, any variety, hot, 2, 4" and over
47. Peppers, sweet green, 2
48. Peppers, sweet red, 2

49. Peppers, sweet yellow, 2
50. Potatoes, A.O.V., 5 on a plate, variety named
51. Potatoes, Kennebec, 5 on a plate
52. Potatoes, Norland, 5 on a plate
53. Potatoes, purple skinned, 5 on a plate
54. Potatoes, Russet, 5 on a plate
55. Potatoes, Shepody, 5 on a plate
56. Potatoes, Yukon Gold, 5 on a plate
57. Pumpkin, Atlantic Giant, 1
58. Pumpkin, field, any other variety, 2
59. Pumpkin, pie, 2
60. Radishes, any variety, 5
61. Rhubarb, 5 stalks
62. Spinach, 2 bunches
63. Squash, Acorn, 2
64. Squash, Buttercup, green, 2
65. Squash, Green Hubbard, 2
66. Squash, Golden Hubbard, 2
67. Squash, Spaghetti, 2
68. Squash, Zucchini, 2, immature maximum length 25 cm (10 in.)
69. Squash, Zucchini, 2 mature, large
70. Squash, any other variety, 2 of same variety, variety named on entry tag
71. Collection of squash, one each of 4 varieties
72. Swiss Chard, 2 plants, any colour
73. Tomatillo, 5 on a plate
74. Tomatoes, green, 5 on a plate
75. Tomatoes, ripe, 5 on a plate
76. Tomatoes, ripe, cherry variety, truss
77. Tomatoes, green, cherry variety, truss
78. Tomatoes, yellow, 4 on a plate
79. Turnips, table, Swede, 2
80. Vegetable not called for elsewhere, named
81. Display of any fruits/vegetables in a maximum space of 30" (77 cm). Quality, arrangement, labelling, attractiveness, consumer appeal and educational value will be considered in judging. (Open to individual gardeners.)
82. Community Garden Veggie Display  
Create a Community Garden display to show off the veggies you grow, as a Community, in your garden. Displays will be judged on quality of produce, presentation and originality. Open to all Community Gardens in Northwestern Ontario.
83. Vegetable, grown from heritage seed collected by the Gardener.  
To be eligible for this award your exhibit must be accompanied by a card showing the variety, name and provenance (original history of the seed) and any other interesting information you care to give. (For more information on heritage seeds: [www.seeds.ca](http://www.seeds.ca))

**AWARD** for highest points in Class F

## **Class F-2 Break the Record**

1st place prize only - \$5.00

1. Longest Bean
2. Longest Beet
3. Longest Carrot
4. Fattest Cucumber
5. Longest Cucumber
6. Longest Corn, ear
7. Largest Onion
8. Largest Potato
9. Largest Pumpkin
10. Largest Tomato
11. Biggest Turnip, topped
12. Largest Zucchini
13. Tallest Cornstalk

## **Class F-3 Heirloom Vegetables**

Must include seed packet or provenance of seed

Prizes: 1st - \$3.00 2nd - \$2.00 3rd - \$1.00

1. Tomatoes, 3
2. Onions, 3
3. Carrots, 3
4. Beets, 3
5. Beans, 3
6. Pumpkin, 1

## **Anyone can be an Exhibitor!**

**Become a Member of the Hymers Agricultural Society. Only \$7.00**

**NOTE: 2018 Memberships can be bought up to Noon on Saturday Sept. 1/18**

Then you can enter lots of your great handiwork... or your garden produce... or your chickens, or goats, or rabbits... or your home-made delicacies... or – well, the list just goes on and on.

Check out our Prize List at [www.hymersfair.com](http://www.hymersfair.com) which will give you lots of interesting and inspiring ideas about what to enter.

(If you're under 18, you don't need a membership to enter the under 18 classes. But for a \$6.00 membership you can compete in the adult classes too!)

Make the Weekend even more fun...  
**Become an Exhibitor!**

To request your membership call Debbie Hoover, Secretary: **475-8586**

# **Class FS The Great Pumpkin Hunt**

## **Sponsored by Belluz Farms**

Got a knack for growing great pumpkins? Belluz Farms is excited to sponsor a hunt for the greatest pumpkins in the Thunder Bay area. Winners will receive Belluz Farms Gift Packages. With permission, winners will also be displayed in the Belluz Farm Pumpkin Barn during its Fall Season and featured on their website.

1. **The Great Pumpkin** - Traditional "Jack 'O Lantern" varieties (orange).  
**1st:** \$20.00 Belluz Farms Gift Certificate  
**2nd:** \$15.00 Belluz Farms Gift Certificate  
**3rd:** \$10.00 Belluz Farms Gift Certificate
  
2. **The Great Wacky Pumpkin** - Bring us your weird, your wonderful and your strange! No gourds please!  
**1st:** \$20.00 Belluz Farms Gift Certificate  
**2nd:** \$15.00 Belluz Farms Gift Certificate  
**3rd:** \$10.00 Belluz Farms Gift Certificate
  
3. **The Great Ornamental Pumpkin** - White, Red, any other variety. Shape, size & colour considered.  
**1st:** \$20.00 Belluz Farms Gift Certificate  
**2nd:** \$15.00 Belluz Farms Gift Certificate  
**3rd:** \$10.00 Belluz Farms Gift Certificate

For more information:

Contact Jodi Belluz at 475-5181 or Visit [www.belluzfarms.on.ca](http://www.belluzfarms.on.ca)

## Class G Fruit

PLEASE REFER TO TIPS FOR HORTICULTURAL EXHIBITORS PRECEDING CLASS F- VEGETABLES.

Fruits are judged on the following points: uniformity and type, condition, appropriate colour, size and form.

Prizes: (Sec. 1-31) 1st \$4.00 2nd \$3.00 3rd \$2.00

1. Apples, Collett, 5 on a plate
2. Apples, Duchess, 5 on a plate
3. Apples, Fall Red, 5 on a plate
4. Apples, Goodland, 5 on a plate
5. Apples, Haralson, 5 on a plate
6. Apples, Harcourt, 5 on a plate
7. Apples, Heyer #12, 5 on a plate
8. Apples, Mantet, 5 on a plate
9. Apples, McIntosh, 5 on a plate
10. Apples, Melba, 5 on a plate
11. Apples, Minnesota 447, 5 on a plate
12. Apples, NorKent, 5 on a plate
13. Apples, Norland, 5 on a plate
14. Apples, September Ruby, 5 on a plate
15. Apples, Transparent, 5 on a plate
16. Apples, Wealthy, 5 on a plate
17. Apples, any other variety, 5 on a plate, named on entry tag
18. Apples, 3 varieties, 2 of each
19. Apple Crabs, any variety, 12 on a plate, named on entry tag
20. Crabapples, any variety, 12 on a plate, named on entry tag
21. Blueberries, small plate
22. Cranberries, bush, on plate, stems on
23. Black Currants, plate, stems off
24. White Currants, plate, stems off
25. Grapes, any variety, 2 bunches on a plate, named on entry tag
26. Pears, any variety, named, 3 on a plate
27. Plums, any variety, plate of 12
28. Raspberries, any colour, plate of 12
29. Red Currants, plate, stems off
30. Tame Strawberries, plate of 12
31. Any other fruit or berry, not previously listed, named on entry tag

AWARD for highest points in Class G

*There will be an **Apple Clinic** on the Saturday of Fair Weekend. Bring 6 apples or 13 crabapples (from the same tree) to the grounds between 9 - 11 a.m., and they will be identified and entered in the Exhibit Hall. (1 apple for tasting, the rest to be entered.) Bring extra apples for tasting. This is a great way to discover what trees are growing on your property!*



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# Class H Dairy and Domestic

Prizes: (Sec. 1-18)      1st \$5.00      2nd \$4.00      3rd \$3.00

Prizes: (Sec. 19)      1st \$10.00      2nd \$6.00      3rd \$4.00

Prizes: (Sec. 20-22)      1st \$12.00      2nd \$8.00      3rd \$5.00

1. Baked beans from scratch
  2. Butter, 225 grams (1/2 lb.), any variety
  3. Cheese Ball
  4. Goat cheese, 250 ml container
  5. Dehydrated meat - jerky, 5 strips/sticks
  6. Dried fruit leather, 10cm. x 10cm. (4" x 4")
  7. Dried fruit(s) or vegetable(s), 1/2 litre (1 pt.), named on entry form and entry tag
  8. Eggs, 1 dozen, all one colour
  9. Eggs, 1 dozen, other than chicken (eg. quail)
  10. Nuts 'N bolts - a quart jar with minimum 5 ingredients, including recipe
  11. Oil - herb, etc. in appropriate container, name herb, etc. Container needs to open
  12. Syrup, appropriate container, any flavour, named on entry form and entry tag
  13. Pickled Eggs, 1/2 litre (1 pt.), may or may not be sealed
  14. Rice Pudding
  15. Vinegar - herb or fruit, labelled, appropriate container which needs to open, name herb or fruit on entry form and entry tag
  16. Lemon curd, 1 pt. (500 ml.).
  17. Yogourt, plain, 250 ml. jar
  18. Soap, 1 bar or piece **New**
  19. **AWARD** for Molasses Barbeque sauce. Sauce must include a minimum of 1/4 cup of molasses.  
To be judged on taste, texture and creative use of a recipe. **Recipe must be included.** Label from product container to be submitted with entry. **1st: \$10.00, 2nd \$6.00, 3rd \$4.00**
  20. **AWARD** for Liquid Honey, one 250 ml. jar,
  21. **AWARD** for Cut Comb Honey,  
one container between 200 grams and 255 grams (7 to 9 oz.)
  22. **AWARD** for Granulated (Creamed) Honey,  
one jar/container
- AWARD** for highest points in Class H

# Class J Flowers

PLEASE REFER TO TIPS FOR HORTICULTURAL EXHIBITORS PRECEDING CLASS F - VEGETABLES.  
FLORAL EXHIBITS

Scorecard for cut flower specimens:	
Uniformity of Size, Form, Colour, Stage of Development	30%
Form - proper shape for type of flower	20%
Colour	15%
Size	5%
Substance - fresh, not wilted or old	10%
Stem and Foliage - strong, straight, clean	10%
Condition, Grooming - free of disease, insect damage, dirt, etc.	10%

Potted plants to be exhibited in pots in which they were grown. If at all possible, varieties should be named.

Prizes: (Sec. 1 - 32)	1st \$4.00	2nd \$3.00	3rd \$2.00
(Sec. 33 - 44)	1st \$6.00	2nd \$4.00	3rd \$3.00

1. Asters, 3 blooms, under 7.5 cm. (3 in.)
2. Asters, 3 blooms, over 7.5 cm. (3 in.)
3. Bachelor Buttons, 5 blooms
4. Calendula, 5 blooms
5. Cosmos, 5 blooms
6. Dahlias, 3 blooms under 10 cm. (4 in.)
7. Dahlias, 2, blooms over 10 cm. (4 in.)
8. Dried Flowers, 5 stems, variety named
9. Echinacea, 3 blooms
10. Gladiola, single spike, any colour
11. Gladiola, 2 spikes, any colour
12. Gladiola, single spike, novelty type, e.g. miniature
13. Hosta leaves, 3
14. Hydrangea, 1 stem
15. Lavatera, 2 stems
16. Lily, variety named, 1 stem only
17. Marigolds, doubles, 5 blooms, under 5 cm. (2")
18. Marigolds, singles, 5 blooms, under 5 cm. (2")
19. Marigolds, 3 blooms over 5 cm. (2")
20. Nasturtiums, 5 blooms
21. Pansies, 5 blooms with foliage, pinch off buds
22. Petunias, double, 2 sprays
23. Petunias, single, 3 sprays
24. Rose, 1
25. Rose, 1, in rose bowl, other than Rugosa
26. Salvia, 3 spikes
27. Sedum, 3 stems
28. Snapdragons, 3 stems
29. Sunflower, small, 3 stems
30. Zinnia, large, 3 blooms, over 5 cm. (2")
31. Zinnias, small, 5 stems, under 5 cm. (2")
32. Cut flower, A.O.V., 3 specimens, named
33. African Violet, single flowers, in bloom, single crown
34. African Violet, double or semi-double flowers, in bloom, single crown
35. Begonia, in bloom, 1 plant/pot
36. Cactus or Succulent, any variety, named, 1 plant/pot
37. Geranium, in bloom, 1 plant/pot
38. Herb, potted, any kind, named, 1 plant/pot
39. Variety (3 or more) of indoor foliage/flowering/succulent plants in one container
40. Any other flowering houseplant, named, 1 plant/pot
41. Any other foliage plant, named, 1 plant/pot
42. Outdoor planter, (hanging, window box, patio, etc.)
43. Corsage, fresh flower; must have a pin attached
44. Flower, grown from heritage seed collected by the Gardener. To be eligible for this award your exhibit must be accompanied by a card showing the variety, name and provenance (original history of the seed) and any other interesting information you care to give. (For more information on heritage seeds: [www.seeds.ca](http://www.seeds.ca))


**AWARD** for highest points in Class J

## **Class JS Floral Designs**

### **Rules:**

In floral design classes, flowers that have not been grown by the exhibitor are permitted, but all flowers used must be garden grown. All other plant material must be indigenous to the area.

Prizes: **1st: \$15.00 2nd \$7.00 3rd \$5.00**

1. Pumpkin Patch – design in a pumpkin
2. Autumn Leaves and Country Breeze – your interpretation 
3. You are my Sunshine – design featuring sunflowers
4. Horn of Plenty – featuring flowers, vegetables, and/or fruits
5. Walk in the Woods
6. Meander in the Meadow
7. Water Me – a floral arrangement in a watering can

## **Hymers Annual Deep Pit Barbeque Beef Dinner**

**Sunday Starting at 1PM**



## **Hymers Home-Cooked Dinner**

**Monday Starting at 1PM**