

Homecraft and Crops

Lil' Everett Exhibition Hall Entries and Exhibit Rules

1. Judging standards are based on "Judging Standards – Handbook of Field Crops, Roots & Vegetable, Fruit, Maple Syrup, & Honey" and "Homecraft Judging Standards for Ontario Fairs, revised 2020". Copies can be purchased for \$7.00 + hst at <https://ontarioagsocieties.com/agricultural-society-info/store>.
2. There is a **\$10.00 membership fee** for entering most classes.
3. OAS Membership fees **do not** allow free entrance to the Fair Grounds during the Fair. Only exhibitors holding exhibitor wristbands for the current year will be allowed on the Fair Grounds free of charge.
4. **No membership fee is charged for children under 18 (as of Thursday prior to the Fair), senior citizens (55+), or persons with physical or mental disabilities when entering in classes designated as such. A membership fee will be charged when entering in any other classes.**
5. Exhibitors will be given computer generated entry tags to be attached securely to the item being exhibited.
6. All Exhibitor entries are to be submitted online through www.murillofair.ca. **The exhibit items must be submitted at the Lil' Everett Exhibit Hall between 2:00 pm & 8:00 pm on Thursday, prior to the Fair.** For those who don't have a computer, one will be available on Thursday so that you may enter at that time. Judging starts on Friday at 9:30 am.
7. No visible identification permitted on any exhibit.
8. The decision of the judge(s) is final and no appeal will be considered.
9. Judges are authorized to disqualify any soiled, defaced or old work, and are instructed to award prizes to clean, new work only. The item cannot have been entered in any previous year or it will be disqualified.
10. The following year's OAS membership fee will be retained from each prize winner for those over the age of 18.
11. **Identification must be shown when removing exhibits from the exhibit hall and Fairgrounds. The Lil' Everett Exhibit Hall will be open at 8:00 pm on Sunday for removal of exhibits.**
12. The exhibitor agrees to exhibit his/her items as listed in the Prize Book and agrees to be governed by the Entries & Exhibits Rules & Regulations.
13. All OAS prize money **cheques must be cashed within 60 days** from date issued.
14. All trophies for annual competitions must be returned to an OAS director by August 1 of the following year.
15. Every attempt has been made to achieve accuracy in the Prize Book list. Please check the website for any revisions.

Tips to Horticultural Exhibitors

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

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

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 and 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 1.5 to 2.5 (½' to 1").
Broccoli	Firm, uniform and moderate in size; free from pest injuries and other blemishes; stalk removed at 1.5 cm
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, discoloration and side roots; no pest or mechanical injuries; bright colour. 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 20cm (6" to 8") across; smooth, regular, good depth of curd; pure white, 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 blossoms; very little taper from stem to blossom end.
Onions, bunching	Clean with loose skin removed; tops trimmed evenly.
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 specimens in each entry together. 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.
Rhubarb	Any kind: firm condition; stems left on.
Tomatoes	