

Agriculture & Natural Resources

Co-Superintendents – Rosa Vanoni Brown & Angela Vanoni
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Fair Theme – The Time of Your Life

HOW TO ENTER:

June 5-July 19, 2023, **online**.

Pre-entry is required online unless otherwise stated. If you require assistance to complete online entries, please call the fair office at 805-648-3376 and we will assist you with computer entries. **Online pre-entry required, except** for Feature Exhibits, Bounty of the County, Wine & Desserts, Fresh Produce, Corn Shuckin' Contest, & Melon Carving Contest. **See each Contest/Division for entry requirements.** Pre-enter online at the Fair's website www.venturacountyfair.org. (*Online pre-entry closes at 11:59 PM on July 19, 2023*).

The mission of this Department is to entertain and educate the community about Ventura County Agriculture.

“If you eat food and wear clothes, you're involved in Agriculture.”

Special Event Days

August 2nd – Opening Day

August 3rd – Bounty of the County – Beer

August 4th – Youth Video & Slide Presentations

August 5th – Fire Safety Awareness & Education Day

August 6th – Melon Day

August 7th – Beneficial Insects

August 8th – Citrus Day

August 9th – Uncle Leo's Storytelling Contest and Museum Day

August 10th – Bounty of the County - Wine

August 11th – Avocado Day

August 12th – Cattlemen's Day & Cowboy Poetry

August 13th – Berry Day

FEATURE EXHIBITS-HOW TO ENTER:

(Divisions 101, 102 & 103)

Pre-Entry Information due: Thursday, June 15, 2023, by 5:00 PM

To reserve your Feature Exhibit space, complete the form at <https://form.jotform.com/vcagbuilding/Feature>

Questions can be emailed to VCAGBuilding@gmail.com. Entries will be accepted ONLY on a space available basis at the discretion of the Superintendents. No day of entries will be permitted. Set-up locations will be decided by the Superintendents.

Pre-entry is required online unless otherwise stated (check each Division you plan to enter). If you require assistance to complete online entries, please call the fair office at 805-648-3376 or email vcagbuilding@gmail.com and we will assist you with computer entries.

State Rules Apply: As referred to in the Exhibitor Handbook, all state and local rules apply.

Entry: Late entries will not be received. Entry fees are nonrefundable. NO EXCEPTIONS

EXHIBIT PICK-UP AND CLEAN-UP DAY **Monday, August 14, 2023 - 9:00 AM – 5:00 PM ONLY**

Pick-Up of Entries: Any exhibit not picked up by August 14, 2023, at 5PM will be disposed of by the Fair. All checks will be distributed at the time of exhibits pick up. Checks not picked up will NOT BE MAILED. Checks that are not claimed by the Exhibitor will be deemed a donation and will be returned to the department. Items must be collected on the above day. The Ventura County Fair is not liable for exhibits and will not be responsible for items left. Items will not be stored.

Vouchers will be issued for Premium winnings of less than \$20 and are redeemed on Monday, August 14, 2023, between 12:00 PM and 5:00 PM at the Fair Administration Office Ticket Window. ***Vouchers expire on October 27, 2023, and will not be redeemed after this date***

Feature Exhibit Set-up:

July 28 – August 1, 2023

RESERVATIONS REQUIRED-DIVISIONS 101, 102, 103

To reserve your Feature Exhibit space, complete the form at <https://form.jotform.com/vcagbuilding/Feature>

RULES

1. Feature Exhibits (booths) shall be limited to one (1) entry per Exhibitor/Group.
2. Interactive exhibits are most appealing to the public.
3. The use of the Fair Theme is encouraged – “*The Time of Your Life*”.
4. **Banners will be hung on Thursday, July 27, 2023, ONLY - 1:00 PM – 4:00 PM.**
5. All Feature Exhibitors shall supply and use timers and power strips/surge protectors to manage all display power, electrical and lighting component needs.
6. All Exhibitors must respect physical and visual space of adjacent exhibits. Failure to do so may result in score reduction.
7. Feature Booths cannot exceed 9’6” in depth (front to back).
8. ***Superintendents reserve the right to reject any entry and/or display accessory it deems objectionable, or inappropriate-this includes politics***
9. No booth additions or rearrangements will be permitted after **3:00 PM, Tuesday, August 1, 2023.**
10. All Feature Exhibits must be maintained throughout the Fair, including the replacement of withered or damaged fruits and vegetables.
11. **Booths must be dismantled and removed from the building between 9:00 AM and 5:00 PM, Monday, August 14, 2023. Banners MUST be picked up at this time. NO EXCEPTIONS. Banners not picked up will be discarded.**
12. Premium checks will be held until booths are dismantled and area cleaned to the satisfaction of the Superintendents.

For more information contact Superintendents by e-mail at VCAGBuilding@gmail.com

Premiums Offered per Class

1st	2nd	3rd	4th
\$500	\$400	\$300	\$200

Agricultural exhibits should reflect the ever changing and diversified character of agriculture in Ventura County. Interactive exhibits are most appealing. The Theme for the 2023 Fair is: “The Time of Your Life”

DIVISION 101 - AGRICULTURAL THEME

(100 square feet minimum – 324 square feet maximum on a space available basis as approved by a Superintendent)

Class

- 1. Specialty Products (small batch local items grown/processed in Ventura County)
- 2. Family Farm/Commercial Grower
- 3. Non-Profit Organization
- 4. Youth Organizations (4-H, FFA, Grange, Scouts)
- 5. County/State/National Agencies (NRCS, CSDA, Ag Commissioner)
- 6. Packing Houses/Processing Plants
- 7. Ag Services (Labor Contractors, Farm Management, Equipment Rentals, Consulting)
- 8. Grower Associations and Clubs (Co-ops, Commodity Groups)

DIVISION 102 - NATURAL RESOURCE THEME

(100 square feet minimum – 324 square feet maximum on a space available basis as approved by a Superintendent)

Class

- 1. Parks (County/State/National)
- 2. Fire Services
- 3. Non-Profit Organization

DIVISION 103 - MUSEUMS

(100 square feet minimum – 324 square feet minimum on a space available basis as approved by a Superintendent)

Class

- 1. Museums and Historical/Heritage Groups

Judging Criteria for Feature Exhibits

Educational Value - Educates and informs the public about agriculture/natural resource products and issues, which are timely and important to contemporary living (30%)

Presentation/Attractiveness/Originality - Effective use of composition, color and/or other aids to enhance appearance, to create interest and invite closer inspection (30%)

Interactiveness – Hands on activities that encourage the public to learn more about your organization (i.e., Q&A, games, photo ops, contests, etc.) (20%)

Creativity - Cleverness and skill in design or feature of exhibit, use of lighting, visual aids, movement to enhance purpose and/or subject (10%)

Fair/Building Theme - Use of Fair/Building Theme in Display (10%)

Total 100%

OLIVE OIL & VINEGAR
BEER, WINE, KOMBUCHA
EXHIBIT DROP OFF:

In Person - Friday, July 28, 2023 - 4:00 PM – 6:00 PM and/or
Saturday, July 29, 2023 - 9:00 AM – 4:00 PM

ONLINE PRE-ENTRY REQUIRED-ALL DIVISIONS 104-111

OLIVE OIL-HOW TO ENTER

RULES

Pre-entry is required online, include a copy of your receipt and entry form with your entry. It must be delivered in person or shipped and must be received by 4:00 PM, Saturday, July 29, 2023, to: Ventura County Fair, 10 W Harbor Blvd., Ventura, CA 93001; Attention: Agriculture – Entries.

1. Open to Extra Virgin and Flavored Extra Virgin Olive Oils produced in California.
2. Submit two (2) identical bottles per entry, one for judging and one for display.

Premiums Offered per Class

1st	2nd	3rd
\$10	\$8	\$6

DIVISION 104 - COMMERCIAL PRODUCER

Class – Extra Virgin Olive Oil

1. Mission
2. Mission Blends
3. Sevillano
4. Sevillano Blends
5. Ascolano
6. Ascolano Blends
7. Picholine
8. Picholine Blends
9. Arebequina
10. Arebequina Blends
11. Frontoio, Leccina, Pendolino, Maurino, Moralolo
12. Other Mono Cultivars
13. Other Blends

Class – Flavored Olive Oil

14. Citrus Flavored
15. Herb Flavored
16. Other Flavored

VINEGAR

RULES

1. Open to all vinegars produced in California.
2. Submit two (2) identical bottles per entry, one for judging and one for display.

DIVISION 105 – VINEGAR

Class – Unflavored Vinegar

1. Apple Cider
2. Red Wine
3. White Wine
4. Other Unflavored (Name)

Class – Flavored Vinegars

5. Fruit Flavored
6. Herb Flavored
7. Other Flavored (Name)

HOME BREW BEER, CIDER, KOMBUCHA, LIQUEUR, MEAD & AMATEUR WINE

We welcome Micro-Brewery, Vineyard, and Winery presentations. For more information or to schedule, please contact a Superintendent by email at: VCAGBuilding@gmail.com

Premiums Offered per Class

1st	2nd	3rd
\$10	\$8	\$6

HOME BREW BEER, CIDER & MEAD RULES

1. All entries in this Division must be prepared and bottled by the Exhibitor.
2. Must be 21 years of age or older to enter in this Division.
3. Submit two (2) identical bottles per entry-one for tasting, one for display.
4. Limit one entry per style (2015 BCJP Guidelines).

5. **Entry Fee: \$5.00 per entry**
6. No labels on beer, cider, or mead.
7. Amateur Divisions judged using the American System of Judging.
8. Score sheets may be picked up from Building Superintendents during regular Fair hours beginning August 2, 2023. Score sheets not picked up during the duration of the Fair or on pick-up day will be discarded.

DIVISION 106 – HOMEBREW BEER, CIDER & MEAD

Class - **Standard American Beer**

- 1A. American Light Lager
- 1B. American Lager
- 1C. Cream Ale
- 1D. American Wheat Beer

Class – **International Pale Lager**

- 2A. International Pale Lager
- 2B. International Amber Lager
- 2C. International Dark Lager

Class – **Czech Lager**

- 3A. Czech Pale Lager
- 3B. Czech Premium Pale Ale
- 3C. Czech Amber Lager
- 3D. Czech Dark Lager

Class – **Pale Malty European Lager**

- 4A. Munich Helles
- 4B. Festbier
- 4C. Helles Bock

Class – **Pale Bitter European Beer**

- 5A. German Leichtbier
- 5B. Kölsch
- 5C. German Helles Exportbier
- 5D. German Pils

Class - **Amber Malty European Lager**

- 6A. Märzen
- 6B. Rauchbier
- 6C. Dunkles Bock

Class - **Amber Bitter European Beer**

- 7A. Vienna Lager
- 7B. Altbier
- 7C. Kellerbier (Pale Kellerbier, Amber Kellerbier)

Class - **Dark British Beer**

- 16A. Sweet Stout
- 16B. Oatmeal Stout
- 16C. Tropical Stout
- 16D. Foreign Extra Stout

Class - **Strong British Ale**

- 17A. British Strong Ale
- 17B. Old Ale
- 17C. Wee Heavy
- 17D. English Barleywine

Class - **Pale American Ale**

- 18A. Blonde Ale
- 18B. American Pale Ale

Class - **Dark European Lager**

- 8A. Munich Dunkel
- 8B. Schwarzbier

Class - **Strong European Beer**

- 9A. Doppelbock
- 9B. Eisbeck
- 9C. Baltic Porter

Class - **German Wheat Beer**

- 10A. Weissbier
- 10B. Dunkles Weissbier
- 10C. Weizenbock

Class - **British Bitter**

- 11A. Ordinary Bitter
- 11B. Best Bitter
- 11C. Strong Bitter

Class - **Pale Commonwealth Beer**

- 12A. British Golden Ale
- 12B. Australian Sparkling Ale
- 12C. English IPA

Class - **Brown British Beer**

- 13A. Dark Mild
- 13B. British Brown Ale
- 13C. English Porter

Class - **Scottish Ale**

- 14A. Scottish Light
- 14B. Scottish Heavy
- 14C. Scottish Export

Class - **Irish Beer**

- 15A. Irish Red Ale
- 15B. Irish Stout
- 15C. Irish Extra Stout

Class – **Historical Beer**

27. Historical Beer (Gose, Kent Common, Lichtenhainer, London Brown Ale, Piwo Grodziskie, Pre-Prohibition Lager, Pre-Prohibition Porter, Roggenbier, Sahti)

Class - **American Wild Ale**

- 28A. Brett Beer
- 28B. Mixed-Fermentation Sour Be
- 28C. Wild Specialty Beer

Class - **Fruit Beer**

- 29A. Fruit Beer
- 29B. Fruit and Spice Beer

Class – Amber and Brown American Beer

- 19A. American Amber Ale
- 19B. California Common
- 19C. American Brown Ale

Class - American Porter and Stout

- 20A. American Porter
- 20B. American Stout
- 20C. Imperial Stout

Class – IPA

- 21A. American IPA
- 21B. Specialty IPA (Belgian, Black, Brown, Red, Rye, White)

Class - Strong American Ale

- 22A. Double IPA
- 22B. American Strong Ale
- 22C. American Barleywine
- 22D. Wheatwine

Class - European Sour Ale

- 23A. Berliner Weisse
- 23B. Flanders Red Ale
- 23C. Oud Bruin
- 23D. Lambic, Gueuze
- 23E. Fruit Lambic

Class - Belgian Ale

- 24A. Witbier
- 24B. Belgian Pale Ale
- 24C. Bière de Garde

Class - Strong Belgian Ale

- 25A. Belgian Blonde Ale
- 25B. Saison
- 25C. Belgian Golden Strong Ale

Class - Trappist Ale

- 26A. Trappist Single
- 26B. Trappist Dubbel
- 26C. Trappist Tripel
- 26D. Belgian Dark Strong Ale

Class – Traditional Mead

- M1A. Dry Mead
- M1B. Semi-Sweet Mead
- M1C. Sweet Mead

Class – Fruit Mead

- M2A. Cyser
- M2B. Pyment
- M2C. Berry Mead
- M2D. Stone Fruit Mead
- M2E. Melomel

Class – Spiced Mead

- M3A. Fruit and Spice Mead
- M3B. Spice, Herb, or Vegetable Mead

Class 4 – Specialty Mead

- M4A. Braggot
- M4B. Historical Mead
- M4C. Experimental Mead

- 29C. Specialty Fruit Beer

Class - Spiced Beer

- 30A. Spice, Herb or Vegetable Beer
- 30B. Autumn Seasonal Beer
- 30C. Winter Seasonal Beer

Class - Alternative Fermentables Beer

- 31A. Alternative Grain Beer
- 31B. Alternative Sugar Beer

Class - Smoked Beer

- 32A. Classic Style Smoked Beer
- 32B. Specialty Smoked Beer

Class - Wood Beer

- 33A. Wood-Aged Beer
- 33B. Specialty Wood-Aged Beer

Class - Specialty Beer

- 34A. Clone Beer
- 34B. Mixed-Style Beer
- 34C. Experimental Beer

Class –Standard Cider & Perry

- C1A. New World Cider
- C1B. English Cider
- C1C. French Cider
- C1D. New World Perry
- C1E. Traditional Perry

Class – Specialty Cider & Perry

- C2A. New England Cider
- C2B. Cider with other fruit
- C2C. Applewine
- C2D. Ice Cider
- C2E. Cider with Herbs/Spices
- C2F. Specialty Cider/Perry

Judging Criteria for Cider & Perry

Appearance (as appropriate for style)	6
Bouquet/Aroma (as appropriate for style)	10
Flavor (as appropriate for style)	24
Overall Impression	10
Total Rating	50

Judging Criteria for Mead

Bouquet/Aroma (as appropriate for style)	10
Appearance (as appropriate for style)	6
Flavor (as appropriate for style)	24
Overall Impression	10
Total Rating	50

Judging Criteria for Beer

Aroma (as appropriate for style)	12
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Appearance (as appropriate for style)	3
Flavor (appropriate for style)	20
Mouthfeel (as appropriate for style)	5
Overall Impression	10
Total Rating	50

Rating Guide

Outstanding – 45 to 50	Excellent – 38 to 44
Very Good – 30 to 37	Good – 21 to 29
Fair – 14 to 20	Problematic – 0 to 13

AMATEUR/HOME WINEMAKER RULES

- All Exhibitors must be Amateur winemakers.
- All entries in this Division must be prepared and bottled by the Exhibitor.
- All bottles must have labels. If you do not have a decorative label, a plain label with name, varietal, vintage, and any other pertinent information will suffice.
- Submit one (1) bottle per entry.
- Entries will not be returned to Exhibitor. Score sheets may be picked up from a Building Superintendent during regular Fair hours beginning August 2, 2023, until August 13, 2023. Score sheets not picked up during these dates will be discarded.
- Whenever three (3) or more entries in the "Other" category are of the same variety, they will be judged as a separate Class.
- Amateur Divisions judged using the American System of Judging.

DIVISION 107 – AMATEUR/HOME WINEMAKER

Class – White Wines

- Blends (specify)
- Chardonnay
- Chenin Blanc
- Pinot Grigio
- Riesling
- Sauvignon Blanc
- Viognier
- Other (specify)

Class – Rose' Wines

- Dry
- Off Dry
- Other (specify)

Class – Red Wines

- Blends (specify)
- Cabernet Sauvignon
- Merlot
- Petite Sirah
- Pinot Noir
- Sangiovese
- Syrah/Shiraz
- Tempranillo
- Zinfandel
- Other (specify)

Class – Sparkling Wines

- Any (describe)

Class - Aperitifs

- Blends (specify)
- Herbal Infusion

Class – Dessert Wines

- Brandy
- Muscat
- Sherry
- Other (specify)

Class – Organic Wines

- Red
- White

Judging Criteria for Wine

Clarity	2 points
Color	2 points
Bouquet	4 points
Total acidity	1 point
Sweetness	1 point
Body/Texture	2 points
Flavor/Taste	2 points
Bitterness	1 point
Finish	1 point
Quality	4 points
Total Points	20 points

KOMBUCHA

RULES

1. Open to Kombucha and flavored Kombucha produced in California.
2. Submit two (2) identical bottles per entry, one for judging and one for display.

DIVISION 109 - KOMBUCHA

Class

1. Unflavored
2. Fruit Flavored
3. Herb Flavored
4. Other Flavored (name)

LIQUEURS AND INFUSIONS

RULES

1. Open to Liqueur or Infusion produced in California.
2. Submit two (2) identical bottles per entry, one for judging and one for display.

DIVISION 110 – LIQUEURS AND INFUSIONS

Class

1. Fruit Infusion
2. Herb Infusion
3. Nut Infusion
4. Spice Infusion
5. Limoncello
6. All Other (name)

BEER/WINE/LIQUEUR LABELS

RULES

1. Label must be placed on an empty bottle.
2. Labels are judged on eye-catching creativity.

DIVISION 111 – BEER/WINE/LIQUEUR LABELS

Limit: One entry per Class; labels entered in previous Fairs not eligible

Premiums Offered per Class

1st	2nd	3rd
\$10	\$8	\$6

Class

1. Homebrew Beer Label
2. Amateur Wine/Liqueur Label



PRODUCE EXHIBIT DAY 1

Tuesday, August 1, 2023 - 7:00 AM – 5:00 PM

**DAY OF ENTRIES ACCEPTED-ONLINE PRE-ENTRY ENCOURAGED-SAVES TIME
DIVISIONS 112-130**

Please use Gate 3 to deliver and pick up your exhibits.

Honey and Bee Products, Grains (bulk & dried), Dry Beans, Fruit and Pod Vegetables, Root, Bulb & Tuber Vegetables, Vine Crops, Unusual Fruit/Vegetables, Baby Vegetables, Apples, Citrus Fruits, Sub-tropical Fruits, Nuts, Avocados, Fresh & Dried Herbs

HONEY AND BEE PRODUCTS

Premiums Offered Per Class

1st	2nd	3rd
\$10	\$8	\$6

Minimum Quantities

Limit 2 entries per Exhibitor per Class

DIVISION 112 – HONEY, HOBBYIST

DIVISION 113 – HONEY, COMMERCIAL BEEKEEPER

Class

- | | |
|---------------|---------------|
| 1. Avocado | 5. Sumac |
| 2. Eucalyptus | 6. Wildflower |
| 3. Orange | 7. Any other |
| 4. Sage | |

DIVISION 114 – HONEY, OTHER TYPES, HOBBYISTS

DIVISION 115 – HONEY, OTHER TYPES, COMMERCIAL BEEKEEPERS

Class

1. Chunk Honey, any one floral type, name flower
2. Creamed or Crystallized Honey, any one variety
3. Extracting frame, standard or medium depth, any one variety
4. Cut Comb, any one variety
5. Round Cylinder comb section

DIVISION 116 – BEESWAX, HOBBYIST

DIVISION 117 – BEESWAX, COMMERCIAL BEEKEEPER

Class

1. Natural or Sun Bleached

Judging Criteria for Honey Exhibits

Comb Honey and Cut Comb Honey - Taste (50%); General appearance (25%); Well wrapped (25%); Total 100%

Judging Criteria for Extracting Frame

Frame clean and free of propels and honey (25%); well filled and capped (25%); Honey one color (25%); General Appearance- (25%); Total 100%

Judging Criteria for Beeswax

Well-formed block, no air bubbles (33%); Free of foreign matter (34%); Clarity, color (33%); Total 100%

DIVISION 118 – GRAINS

Quantities Required: Bulk – 1 pint in plastic zip lock bag

Premiums Offered Per Class

1st	2nd	3rd
\$5	\$3	\$2

Class – **CORN – DRIED** (3 ears)

- | | |
|-------------------|----------------------------|
| 1. Indian (Large) | 3. Popcorn |
| 2. Indian (Small) | 4. Corn, any Other Variety |

DIVISION 119 – DRY BEANS

Bulk – 1 pint in plastic zip lock bag

Premiums Offered Per Class

1st	2nd	3rd
\$5	\$3	\$2

Class

- | | |
|--------------------|----------------------|
| 1. Lima, Large | 5. Pinto |
| 2. Lima, Ford Hook | 6. Pink |
| 3. White, Small | 7. Any Other Variety |
| 4. White, Large | |

VEGETABLES

Unless otherwise stated, the type of vegetable desired for exhibit will be the uniform commercial grade rather than overgrown. Strange and unusual produce will only be accepted for Division 123.

Premiums Offered Per Class

1st	2nd	3rd
\$5	\$3	\$2

DIVISION 120 – PEPPERS

Class

- | | |
|--|-------------------------------|
| 1. Peppers, Bell Green (3) | 6. Peppers, Cherry, Green (5) |
| 2. Peppers, Bell Red (3) | 7. Peppers, Cherry, Red (5) |
| 3. Peppers, Bell Yellow (3) | 8. Peppers, Chile (5) |
| 4. Peppers, Pimento (3) | 9. Peppers, any Other (5) |
| 5. Peppers, Sweet, any Other Variety (3) | |

DIVISION 121 – ROOT, BULB & TUBER VEGETABLES

Class

1. Beets, Garden (3)
2. Carrots, long (3)
3. Carrots, Half Long (3)
4. Carrots, Short (3)
5. Garlic (3)
6. Onion, Green Table (2 bunches)
7. Onions, Red Globe (3)
8. Onions, White (3)
9. Onions, Yellow (3)

10. Onions, any Other Bulb (3)
11. Parsnip (3)
12. Potatoes, Red (3)
13. Potatoes, White (3)
14. Potatoes, any Other (3)
15. Radishes, White (2 bunches), 6-8 per bunch min.
16. Radishes, Red (2 bunches), 6-8 per bunch min.
17. Root, Bulb, Tuber, any Other not listed (3)

DIVISION 122 – VINE CROPS

Class

1. Cucumber, Pickling (3)
2. Cucumber, Slicing (3)
3. Egg Plant (2)
4. Gourd, Bottle, Large (1)
5. Gourd, Bottle, Small (3)
6. Gourd, Dipper or Gooseneck (1)
7. Gourd, Luffa (2)
8. Gourd, Fancy, Small (3)
9. Gourd, any Other, name variety (1) Large or (3) Small
10. Melons, Cantaloupe (1)
11. Melons, any Other (1)
12. Pumpkins, Ex-Large, 21+ inches in diameter (1)
13. Pumpkins, Large, 16"-20" in diameter (1)
14. Pumpkins, Medium, 11"-15" in diameter (1)
15. Pumpkins, Small, 6"-10" in diameter (1)
16. Pumpkins, Mini, 5" or less in diameter (1)
17. Squash, Acorn (1)
18. Squash, Butternut (1)
19. Squash, Crookneck (3)
20. Squash, Hubbard (1)
21. Squash, Scallop (3)
22. Squash, Spaghetti (1)
23. Squash, Straight-neck (3)
24. Squash, Zucchini, Green (3)
25. Squash, Zucchini, Yellow (3)
26. Squash, Zucchini, Large, baking size (1)
27. Squash, Turban (1)
28. Squash, any Other (1) Large, (5) Small
29. Watermelon, Small (1)
30. Watermelon, Seedless (1)
31. Watermelon, any Other (1)
32. Any Other Vine Crop not listed (1) Large, (3) Small

DIVISION 123 – MISCELLANEOUS UNUSUAL CHARACTER

Class

- | | |
|------------------------------|------------------------------------|
| 1. Largest Banana Squash (1) | 10. Largest Orange (1) |
| 2. Largest Squash, Other (1) | 11. Largest Lemon (1) |
| 3. Largest Beet (1) | 12. Largest Grapefruit (1) |
| 4. Funny Shaped Lemon (1) | 13. Longest Single Ear of Corn (1) |
| 5. Largest Pumpkin (1) | 14. Largest Apple (1) |
| 6. Longest Zucchini (1) | 15. Largest Turnip (1) |

7. Largest Scallop Squash (1)
8. Largest Sunflower (seed head) (1)
9. Largest Watermelon (1)

16. Longest Carrot, no top (1)
17. Any Other Funny Shape (1)
18. Any Other not listed (1)

DIVISION 124 – BABY VEGETABLES

Class

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Carrots (4) 2. Beets (4) | <ol style="list-style-type: none"> 3. Leafy Lettuce (2 heads) 4. Other |
|--|--|

DIVISION 125 – DECIDUOUS FRUITS

Class

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Apple, Delicious (3) 2. Apple, Fuji (3) 3. Apple, Gala (3) 4. Apple, Gordon (3) | <ol style="list-style-type: none"> 5. Apple, Granny Smith (3) 6. Quince (3) 7. Any Other Variety (3) |
|---|---|

DIVISION 126 – CITRUS FRUITS

Class

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Grapefruit, White Variety, any (3) 2. Grapefruit, Pink Variety, any (3) 3. Pummelos, any (3) 4. Lemon, Eureka (3) 5. Lemon, Lisbon (3) 6. Lemon, Meyer (3) 7. Lemon, any Other (3) 8. Limes, Bears (3) 9. Limes, Mexican (3) | <ol style="list-style-type: none"> 10. Limes, any Other (3) 11. Mandarins/Tangerines (3) 12. Oranges, Valencia (3) 13. Tangelos (3) 14. Blood Oranges (3) 15. Oranges, Navel (3) 16. Kumquats (6) 17. Any Other Variety, not listed (3) |
|---|---|

DIVISION 127 – SUB-TROPICAL FRUITS

Class

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Bananas (3) 2. Cherimoyas (3) 3. Kiwi (3) | <ol style="list-style-type: none"> 4. Mangos (3) 5. Passion Fruit (3) 6. Any Other Variety (3) |
|--|---|

DIVISION 128 – NUTS

Class

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Walnuts (12) 2. Almonds (12) | <ol style="list-style-type: none"> 3. Macadamia (12) 4. Any Other not listed (12) |
|--|---|

DIVISION 129 – AVOCADOS

Class

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Bacon (3) 2. Fuerte (3) 3. Hass (3) 4. Holiday (3) 5. Lamb Hass (3) 6. Little Cado (3) | <ol style="list-style-type: none"> 7. Mexican (3) 8. Pinkerton (3) 9. Reed Ryan (3) 10. Zutano (3) 11. Any Other Variety, not listed (3) |
|--|---|

DIVISION 130 – HERBS

Display dried herbs in quart size zip lock bag 1/2 full.
Display fresh herbs – 5 stems tied at end.

Class – Dried Herbs

1. Basil
2. Bay Leaf
3. Chives
4. Dill
5. Lavender
6. Lemon Verbena
7. Marjoram
8. Mint
9. Oregano
10. Parsley
11. Rosemary
12. Sage
13. Tarragon
14. Thyme
15. Any Other Dried Herb

Class – Fresh Herbs

16. Basil
17. Bay Leaf
18. Chives
19. Dill
20. Lavender
21. Lemon Verbena
22. Marjoram
23. Mint
24. Oregano
25. Parsley
26. Rosemary
27. Sage
28. Tarragon
29. Thyme
30. Wreath, 10"-18' diameter
31. Any Other Fresh Herb

HOME DAIRY PRODUCTS**DIVISION 131 – HOME DAIRY FOOD**

Open to Adults and Youth

Exhibit drop off: Thursday, August 3, 2023 - 1:00 PM – 3:00 PM

ONLINE PRE-ENTRY REQUIRED

Dairy product presented in 1/2-pint container or 3 oz. piece depending on type.

Limit: One (2) entry per Class.

Standards for sanitation and showmanship in presentation will be considered by Judge.

Premiums Offered per Class

1st	2nd	3rd
\$8	\$6	\$4

Class

- | | |
|--|---|
| 1. Butter | 11. Cheese, Herbal (<u>must list Herbs</u>) |
| 2. Butter, Flavored/Herb | 12. Ice Cream (Vanilla) |
| 3. Cheese, Cheddar, Soft | 13. Ice Cream (Flavored – identify) |
| 4. Cheese, Colby, Soft | 14. Milk-cow, Fresh Chilled |
| 5. Cheese, any Other Soft, No Flavoring | 15. Milk-goat, Fresh Chilled |
| 6. Cheese, Cottage, Small Curd | 16. Ricotta |
| 7. Cheese, Cottage, Flavored | 17. Yogurt, Plain |
| 8. Cheese, Cheddar, Hard | 18. Yogurt, Flavored (identify) |
| 9. Cheese, Colby, Hard | 19. Dessert, name (ingredient) |
| 10. Cheese, any Other Hard, No Flavoring | |

Judging Criteria for Home Dairy Foods

Taste (60%); Texture (15%); Appearance (25%); Total 100%

PEOPLES' CHOICE FOR BOUNTY OF THE COUNTY
BEER AND BITES & WINE AND DESSERTS COMPETITIONS
RESERVATIONS REQUIRED-DIVISION 132 & 133-SEE RULE # 8

DIVISION 132 – BEER AND BITES COMPETITION

Thursday, August 3, 2023 – 5:00 PM-7:00 PM

DIVISION 133 – WINE AND DESSERTS COMPETITION

Thursday, August 10, 2023 – 5:00 PM-7:00 PM

Premiums Offered per Class

1st	2nd	3rd
\$400	\$250	\$150

Class

1. Best Beer/Wine
2. Best Food
3. Best Pairing

An invitation to showcase the agricultural abundance of Ventura County as presented by local breweries/wineries paired with local restaurants.

Intent of the competition is to provide the opportunity for local restaurateurs and brewers/wineries to present and promote their local businesses as well as the local produce that makes Ventura County unique. Participants only need to provide small bites and sips of their entries, not full plates/glasses.

RULES

1. Limited to teams formed by Ventura County breweries/wineries and commercial chefs.
2. Each team must highlight at least one locally grown product from Ventura County (i.e., lemon, walnut, cabbage, beef, and olive oil).
3. Participants will pour a sample of their featured beer/wine, paired with a small tasting portion of an appetizer/entrée/dessert as agreed upon by their restaurant partner.
4. Entry information must include beer/wine selection; farm and produce used; restaurant/caterer and description of dish.
5. Food must be prepared off Fairgrounds. Ice and refrigeration will be available by request. Food safety is a priority; if some part of preparation must be completed onsite, Exhibitors will have limited access to the Agriculture Building kitchen by arrangement with a Superintendent. Exhibitors must provide their own tools/equipment.
6. Each entry will be allotted display space for presentation and serving of the beer/wine and featured dish.
7. Entries will be judged by a Peoples' Choice Ballot.
8. **To enter, please email VCAGBuilding@gmail.com.**

PRODUCE EXHIBIT DAY 2

Wednesday, August 9, 2023 - 6:30 AM – 11:00 AM

DAY OF ENTRIES ACCEPTED-ONLINE PRE-ENTRY ENCOURAGED-SAVES TIME

DIVISIONS 134-142

Beans, tomatoes, fresh leafy & stem vegetables, figs, grapes (table & wine), peaches, pears, plums/prunes, small fruits & berries, other vegetables & fruits

Premiums Offered per Class

1st	2nd	3rd
\$5	\$3	\$2

DIVISION 134 – FRESH BEANS

Class

- | | |
|--------------------------|---------------------------|
| 1. Beans, bush (12 pods) | 3. Beans, Lima (12 pods) |
| 2. Beans, pole (12 pods) | 4. Beans, other (12 pods) |

DIVISION 135 – TOMATOES

Class

- | | |
|--|------------------------------------|
| 1. Tomatillo (5) | 7. Tomato, Cherry (5) |
| 2. Tomato, Large-fruited (5) | 8. Tomato, Pear, Red or Yellow (5) |
| 3. Tomato, Large-fruited, Heirloom (5) | 9. Tomato, Plum, or Paste (5) |
| 4. Tomato, Standard, Salad (5) | 10. Tomato, Cluster |
| 5. Tomato, Yellow/Orange (5) | 11. Tomato, All Others (5) |
| 6. Tomato, Yellow/Orange, Heirloom (5) | |

DIVISION 136 – CORN, LEAFY & STEM VEGETABLES

Class

- | | |
|-------------------------------|--|
| 1. Corn, Sweet Yellow (3) | 6. Swiss Chard, Green (2 bunches) |
| 2. Corn, Sweet White (3) | 7. Swiss Chard, Red (2 bunches) |
| 3. Corn, Sweet Variegated (3) | 8. Lettuce (2 bunches) |
| 4. Rhubarb (3 stalks) | 9. Leafy or Stem Vegetable, not listed |
| 5. Spinach (2 bunches) | |

DIVISION 137 – FRUITS

Class

- | | |
|-------------------|------------------------------|
| 1. Peaches (3) | 4. Plums (3) |
| 2. Nectarines (3) | 5. Any Other Stone Fruit (3) |
| 3. Pears (3) | |

DIVISION 138 – FIGS

Class

- | | |
|-----------------------------|--------------------------------------|
| 1. Figs, Kadota (4) | 3. Figs, Turkey Brown (4) |
| 2. Figs, Mission, Black (4) | 4. Figs, Any Other, name variety (4) |

DIVISION 139 – TABLE AND WINE GRAPES

Class

1. Table, Red (2 bunches)
2. Table, White (2 bunches)
3. Grape, Any Other (2 bunches)

DIVISION 140 – BERRIES

Class

- | | |
|---|---|
| 1. Blackberries (1 Standard berry basket) | 4. Strawberries (1 Standard berry basket) |
| 2. Blueberries (1 Standard berry basket) | 5. Any Other (1 Standard berry basket) |
| 3. Raspberries (1 Standard berry basket) | |

DIVISION 141 – MISCELLANEOUS VEGETABLES & FRUITS

(Not reflected in any previous Division or Class)

Class

- | | |
|------------------|--------------------|
| 1. Hops, 3 Stems | 3. Other Fruit |
| 2. Olives, Pint | 4. Other Vegetable |

DIVISION 142 – HOME POULTRY, EGGS
Exhibit drop off: Wednesday, August 9, 2023 - 6:30 AM – 11:00 AM

Premiums Offered per Class

1st	2nd	3rd
\$5	\$3	\$2

Class

- | | |
|-------------------------------|--------------------|
| 1. Chicken (12) | 4. Duck (6) |
| 2. Chicken, Mixed colors (12) | 5. Goose (4) |
| 3. Chicken, Green (12) | 6. Any Other Breed |

Judging Criteria for Home Poultry – Eggs (Judges may candle eggs)
 Appearance (40%); Uniformity (20%); Freshness (40%)
 Total 100%

“The Time of Your Life” – Elementary School

Open to Youth currently in the 3rd to 5th Grade (2022-2023 school year)

Friday, August 4, 2023, between 11:00 am-12:30 pm

ONLINE PRE-ENTRY REQUIRED

A Slideshow Competition

Premiums Offered

1st	2nd	3rd	4th
\$250	\$150	\$100	\$75

Eligibility: Open to students currently in the 3rd – 5th grade, in any Ventura County School, for the 2022-2023 School year.

Exhibitors will create a 5 to 15 slide (PowerPoint) presentation discussing the theme of “**The Time of Your Life**” as it pertains to agriculture and natural resources.

Slideshow should include:

Choose a person, organization, or agricultural commodity that you believe is “The Time of Your Life” to agriculture and tell us how they impact Ventura County. Examples: a friend or family member in agriculture, California Avocados, Santa Paula FFA, Ventura County Agricultural Commissioner.

RULES

1. Slide Show entries accepted no later than Friday, August 4, 2023, at 12:30 pm. Presentations will begin at 1:00 pm. Slide Show should be submitted on a portable USB jump/flash drive with a completed and signed entry form. *(Make sure you can open and run your slideshow before bringing it to the Fair.)*
2. Limit one (1) entry per Exhibitor.
3. Slide Show should be 5-15 slides.
4. Slide Show should be the Exhibitor’s own work with minimal help from adults.
5. No changes can be made once the entry has been submitted.
6. After the judging is completed, slideshow will be played at various times throughout the Fair in the Agriculture & Natural Resources Building.

Judging Criteria

Informational (50%); Relevance and significance to theme: (30%); Creativity (20%); Total 100%

DIVISION 144 – SLIDE SHOW COMPETITION FOR 3RD - 5TH GRADE STUDENTS

Class

1. in Ventura County Agriculture (Slide Show)

“The Time of Your Life ” – Middle School & High School

Open to youth currently in the 6th - 12th Grade (2022-2023 school year)

Friday, August 4, 2023, between 11:00 am-12:30 pm

ONLINE PRE-ENTRY REQUIRED

A Video Competition

Premiums Offered per Class			
1st	2nd	3rd	4th
\$250	\$150	\$100	\$75

Eligibility: Open to students currently in the 6th - 12th grade, in any Ventura County School, for the 2022-2023 School year. Contestants will create a 3–7-minute video discussing the theme of “The Time of Your Life.”

Video should include:

Choose a person, organization, or agricultural commodity that you believe is “The Time of Your Life” to agriculture and tell us how they impact Ventura County. Examples: a friend or family member in agriculture, California Avocados, Santa Paula FFA, Ventura County Agricultural Commissioner.

RULES

1. Video entries accepted no later than Friday, August 4, 2023, at 12:30 pm. Presentations will begin at 1:00 pm. Video should be submitted on a portable USB jump/flash drive. *(Make sure you can open and run your video before bringing it to Fair.)*
2. Limit one (1) entry per Exhibitor.
3. Video should be a minimum of 3 minutes up to a maximum of 7 minutes.
4. Video should be the Exhibitor’s own work with minimal help from adults.
5. No changes may be made once entry has been submitted.
6. After the judging is completed, videos will be played at various times throughout the Fair in the Agriculture & Natural Resources Building.

Judging Criteria

Informational (50%); Relevance and significance to theme (30%); Creativity (20%); Total 100%

DIVISION 145 – VIDEO COMPETITION FOR 6TH - 12TH GRADE STUDENTS

Class

1. Ventura County Agriculture and (Video), Middle School (6th-8th grade)
2. Ventura County Agriculture and (Video), High School (9th-12th grade)

Corn Shuckin’ Contest

Teams of Two – Thursday, August 3, 2023 – 4:00 pm

DAY OF ENTRY ACCEPTED

RULES

1. Exhibitors will compete in teams of two.
2. Teams will have 10 ears of corn to shuck as fast as possible; removing the entire husk and at least 80% of the silk.
3. The winning teams will move up in a bracket style competition.
4. Judges have final say in the count of shucked ears.

Premiums Offered per Class

1st Place
\$30 per Team

DIVISION 147 – CORN SHUCKIN' CONTEST

Class

1. Youth, both members must be under 18 years
2. Adult, both members must be over 18 years
3. Mixed, 1 Youth and 1 Adult

Melon Carving Contest

Thursday, August 10, 2023 – 3:00 pm

DAY OF ENTRY ACCEPTED

RULES

1. Exhibitors will have one 1 hour to carve a creative design of their choice into a melon.
2. All melons and carving supplies will be provided.
3. No outside tools are permitted. Picture references are okay.
4. Winners will be determined by People's Choice vote and be announced at the Bounty of the County Wine Competition.

Premiums Offered per Class

1st Place
\$25

DIVISION 148 – MELON CARVING CONTEST

Class

1. Youth up to 12 years of age
2. 13 years of age and over

STORIES OF VENTURA COUNTY CONTEST

Wednesday, August 9, 2023 - 2:00 PM

ONLINE PRE-ENTRY REQUIRED-SEE RULE # 7

Uncle Leo loved a good story – telling them and listening to them.

Stories about Ventura County, its history, and its people, were very important to Uncle Leo. Having a special time at the Fair with a focus on people sharing stories, learning more about Ventura County, and having fun is something he would have enjoyed very much.

RULES

1. Contest is open to storytellers of all ages.
2. All stories must relate to Ventura County History.
3. Length of presentation must be between 4 and 7 minutes in length.
5. Costume and/or handheld props are encouraged!
6. Display of materials/memorabilia is encouraged. Table (6 ft.) will be provided for Exhibitor's use.
7. **Pre-enter online at www.venturacountyfair.org by August 4, 2023. Late entries accepted only if space available on day of contest.**
8. Check-in at 1:45 pm on August 9, 2023.

DIVISION 143 – STORIES OF VENTURA COUNTY CONTEST

Premiums Offered per Class

1st	2nd	3rd	4th	5th
\$200	\$150	\$125	\$100	\$75

Class

1. Stories of Ventura County

COWBOY POETRY CONTEST
Saturday, August 12, 2023 – 12:00 PM (Noon)
ONLINE PRE-ENTRY REQUIRED

Premiums Offered per Class

1st	2nd	3rd
\$50	\$35	\$20

RULES

1. Exhibitor must compose their own poem.
2. A copy of the poem must be submitted at check-in on August 12, 2023 & must be easily legible.
3. Class 1 and 2 limited to no more than 36 lines of poetry.
4. Class 3 limited to two (2) minutes.
5. **Exhibitors must check-in for Competition no later than 11:30 AM Saturday, August 12, 2023.** All contestants must be present when the contest begins at 12:00 PM.

Exhibitors are encouraged to research their topic if necessary to achieve a thorough understanding of our Western Heritage and way of life.

Poems may be serious in perspective, inspirational or humorous and should be presented in a convincing and enthusiastic manner.

DIVISION 146 - COWBOY POETRY CONTEST

Class

- | | | |
|------------------------------|--|-----------------------------|
| 1. Youth, 7-12 years of age | | 3. Adult (Individuals only) |
| 2. Youth, 13-18 years of age | | |

CORN HOLE COMPETITION

Santa Paula Cornhole Baggers and the Ventura County Fair

PRE-REGISTRATION REQUIRED-SEE *NEXT PAGE**

DIVISION 149 – CORN HOLE COMPETITION

August 13th

Check-in/Registration – 12:30 PM / First round begins at 1:00 PM

**Tournament Rules: Best out 3 games, Double Elimination non-sanctioned
with awards going to 1st place**

- Tournament held as a two round Switcholio-blind draw round robin in which players get a new partner for every game followed by a double elimination.
- Bag on Board = 1 point - Bag through Hole = 3 points
- Bags that hit the ground prior to landing on the board or going into the hole do not count.
- Any bag hanging off the board and touching the ground does not count.
- Any bag hanging in the hole only counts as 1 point.
- Cancellation scoring is used at the end of each round. After all 8 bags have been thrown; the score is calculated based on the bags that remain on the board and have gone in the hole. If Team A has 4 points and Team B has 3 points, Team A will get 1 point and a game is played to 21+
- Bag toss takes all – The player that wins the bag toss chooses the initial side of board to throw from and whether to start out throwing first or second.

- Players will alternate throwing their 4 bags down to the board on the other end.
- Throwing out of turn or outside the throwing box is a foul. The bag that was thrown when the foul occurred does not count and is immediately removed from play.
- In Doubles, partners stand on the opposite side from each other. This means that one player from Team A will throw from the right side of the board on one end and the partner will be throwing from the left side of the board on the other end.
- These rules serve as a basic guideline and mirror how we run our tournaments. There are many variations that are played among friends and family. If you are unsure about the rules of a recreational game or tournament, make sure you ask the person in charge before you start playing.

Spectators Welcome! All ages welcomed and encouraged to play.

***Contact: Jessie Segovia (805) 890-7755 with any questions. **Email the Superintendents for a Registration Form at vcagbuilding@gmail.com**

