

Agriculture & Natural Resources

Superintendents- Rosa Vanoni-Brown & Angela Vanoni

(805) 648-3376 ext. 140 / VCAGBuilding@gmail.com

Fair Theme – Fair Ever Young – 150 Years of Fun.

HOW TO ENTER:

May 22-July 10, 2024, **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, Fresh Produce, Corn Shuckin' Contest, Produce Carving Contest, & Trivia Contests. **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 10, 2024.*)

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

July 31 – Opening Day

August 1 – Bounty of the County – Beer

August 2 – Youth Video & Slide Presentations

August 3 – Fire Safety Awareness & Education Day

August 4 – Produce Carving Contest

August 4 – Adult Trivia Contest

August 5 – Beneficial Insects

August 6 – Citrus Day

August 7 – Uncle Leo’s Storytelling Contest and Museum Day

August 8 – Bounty of the County - Wine

August 9 – Avocado Day

August 10 – Cattlemen’s Day & Cowboy Poetry

August 11 – Berry Day

TBD – Youth Trivia Contest

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.

All State and local rules apply. [2024 State Rules for California Fairs](#)

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

Ventura County Fair July 31 - August 11, 2024

EXHIBIT PICK-UP AND CLEAN-UP DAY

Monday, August 12, 2024 - 9:00 AM – 7:00 PM ONLY

Pick-Up of Entries: Any exhibit not picked up by August 12, 2024, at 7 PM 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 to the Ventura County Fair. 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 12, 2024, between 12:00 PM and 5:00 PM at the Fair Administration Office Ticket Window. ***Vouchers and checks expire on October 25, 2024, and will not be redeemed after this date.***

FEATURE EXHIBITS-HOW TO ENTER:

(Divisions 101, 102 & 103)

Pre-Entry Information due: Thursday, June 13, 2024, 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.

Feature Exhibit Set-up:

July 26 – July 30, 2024

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 – “Fair-Ever Young – 150 Years of Fun”.
4. **Banners will be hung on Thursday, July 25, 2024, 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, July 30, 2024.**
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 7:00 PM, Monday, August 12, 2024. 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 2024 Fair is: “Fair-ever Young - 150 Years of Fun.

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 maximum 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 26, 2024 - 4:00 PM – 6:00 PM and/or

Saturday, July 27, 2024 - 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 27, 2024, 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.
3. **ONLINE PRE-ENTRY REQUIRED.**

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.
3. **ONLINE PRE-ENTRY REQUIRED**

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 this Division.
3. Submit two (2) identical bottles per entry-one for tasting, one for display.
4. Limit one (1) entry per class.

5. No labels on beer, cider, or mead.
6. Amateur Divisions judged using the American System of Judging.
7. Score sheets may be picked up from Building Superintendents during regular Fair hours beginning August 1, 2024. Score sheets not picked up during the duration of the Fair will be discarded.
8. **ONLINE PREENTRY REQUIRED**

DIVISION 106 – HOMEBREW BEER, CIDER & MEAD

Class - **Standard American Beer**

- 01A. American Light Lager
- 01B. American Lager
- 01C. Cream Ale
- 01D. American Wheat Beer

Class – **International Pale Lager**

- 02A. International Pale Lager
- 02B. International Amber Lager
- 02C. International Dark Lager

Class – **Czech Lager**

- 03A. Czech Pale Lager
- 03B. Czech Premium Pale Ale
- 03C. Czech Amber Lager
- 03D. 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

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 Beer
- 28C. Wild Specialty Beer

Class - **Fruit Beer**

- 29A. Fruit Beer

18B. American Pale Ale	29B. Fruit and Spice Beer	
Class – Amber and Brown American Beer	29C. Specialty Fruit Beer	
19A. American Amber Ale	Class - Spiced Beer	
19B. California Common	30A. Spice, Herb or Vegetable Beer	
19C. American Brown Ale	30B. Autumn Seasonal Beer	
Class - American Porter and Stout	30C. Winter Seasonal Beer	
20A. American Porter	Class - Alternative Fermentables Beer	
20B. American Stout	31A. Alternative Grain Beer	
20C. Imperial Stout	31B. Alternative Sugar Beer	
Class – IPA	Class - Smoked Beer	
21A. American IPA	32A. Classic Style Smoked Beer	
21B. Specialty IPA (Belgian, Black, Brown, Red, Rye, White)	32B. Specialty Smoked Beer	
Class - Strong American Ale	Class - Wood Beer	
22A. Double IPA	33A. Wood-Aged Beer	
22B. American Strong Ale	33B. Specialty Wood-Aged Beer	
22C. American Barleywine	Class - Specialty Beer	
22D. Wheatwine	34A. Clone Beer	
Class - European Sour Ale	34B. Mixed-Style Beer	
23A. Berliner Weisse	34C. Experimental Beer	
23B. Flanders Red Ale	Class –Standard Cider & Perry	
23C. Oud Bruin	C1A. New World Cider	
23D. Lambic, Gueuze	C1B. English Cider	
23E. Fruit Lambic	C1C. French Cider	
Class - Belgian Ale	C1D. New World Perry	
24A. Witbier	C1E. Traditional Perry	
24B. Belgian Pale Ale	Class – Specialty Cider & Perry	
24C. Bière de Garde	C2A. New England Cider	
Class - Strong Belgian Ale	C2B. Cider with other fruit	
25A. Belgian Blonde Ale	C2C. Applewine	
25B. Saison	C2D. Ice Cider	
25C. Belgian Golden Strong Ale	C2E. Cider with Herbs/Spices	
Class - Trappist Ale	C2F. Specialty Cider/Perry	
26A. Trappist Single		
26B. Trappist Dubbel		
26C. Trappist Tripel		
26D. Belgian Dark Strong Ale		
Class – Traditional Mead	Judging Criteria for Cider & Perry	
M1A. Dry Mead	Appearance (as appropriate for style)	6
M1B. Semi-Sweet Mead	Bouquet/Aroma (as appropriate for style)	10
M1C. Sweet Mead	Flavor (as appropriate for style)	24
Class – Fruit Mead	Overall Impression	10
M2A. Cyser	Total Rating	50
M2B. Pymment		
M2C. Berry Mead	Judging Criteria for Mead	
M2D. Stone Fruit Mead	Bouquet/Aroma (as appropriate for style)	10
M2E. Melomel	Appearance (as appropriate for style)	6
Class – Spiced Mead	Flavor (as appropriate for style)	24
M3A. Fruit and Spice Mead	Overall Impression	10
M3B. Spice, Herb, or Vegetable Mead	Total Rating	50
Class 4 – Specialty Mead		
M4A. Braggot		
M4B. Historical Mead		
M4C. Experimental Mead		

Judging Criteria for Beer

Aroma (as appropriate for style)	12
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

1. All Exhibitors must be Amateur winemakers.
2. All entries in this Division must be prepared and bottled by the Exhibitor.
3. 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.
4. Submit one (1) bottle per entry.
5. Entries will not be returned to Exhibitor. Score sheets may be picked up from a Building Superintendent during regular Fair hours beginning August 1, 2024, until August 11, 2024. Score sheets not picked up during these dates will be discarded.
6. Whenever three (3) or more entries in the "Other" category are of the same variety, they will be judged as a separate Class.
7. Amateur Divisions judged using the American System of Judging
8. **ONLINE PRE-ENTRY REQUIRED.**

DIVISION 107 – AMATEUR/HOME WINEMAKER

Class	Judging Criteria for Wine
1. White Wines	Clarity 2 Points
2. Rose Wines	Color 2 Points
3. Red Wines	Bouquet 4 Points
4. Aperitifs	Total Acidity 1 Point
5. Dessert Wines	Sweetness 1 Point
6. Organic Wines	Body/Texture 2 Points
7. All Other Wines	Flavor/Taste 2 Points
	Bitterness 1 Point
	Finish 1 Point
	Quality 4 Points
	Total Points 20 Points

COMMERCIAL WINE PRODUCER

1. All Exhibitors must be professional winemakers.
2. Exhibitors are limited to one (1) entry per class and no commercial wine maker or vineyard is permitted to have more than one (1) entry per class.
3. 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.
4. Submit three (3) bottles per entry.
5. Entries will not be returned to Exhibitor. Score sheets may be picked up from a Building Superintendent during regular Fair hours beginning August 1, 2024, until August 11, 2024. Score sheets not picked up during these dates will be discarded.

6. Whenever three (3) or more entries in the "Other" category are of the same variety, they will be judged as a separate Class.
7. Division will be judged using the American System of Judging.
8. **ONLINE PRE-ENTRY REQUIRED.**

DIVISION 108 – COMMERCIAL WINE

Best of Division \$100 Premium

Class	Judging Criteria for Wine
1. White Wines	Clarity 2 Points
2. Rose Wines	Color 2 Points
3. Red Wines	Bouquet 4 Points
4. Aperitifs	Total Acidity 1 Point
5. Dessert Wines	Sweetness 1 Points
6. Organic Wines	Body/Texture 2 Points
7. Sparkling Wines	Flavor/Taste 2 Points
8. All Other Wines	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
3. **ONLINE PRE-ENTRY REQUIRED**

DIVISION 109 - KOMBUCHA

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

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
3. **ONLINE PRE-ENTRY REQUIRED**

DIVISION 110 – LIQUEURS AND INFUSIONS

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

BEER/WINE/LIQUEUR LABELS

RULES

1. Label must be placed on an empty bottle.
2. Labels are judged on eye-catching creativity
3. **ONLINE PRE-ENTRY REQUIRED.**

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

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Homebrew Beer Label | <ol style="list-style-type: none"> 2. Amateur Wine/Liqueur Label |
|--|---|

PRODUCE EXHIBIT DAY 1

Tuesday, July 30, 2024 - 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.

Open to Adults and Youth (Youth must be 5 years of age by January 1, 2024)

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

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Avocado 2. Eucalyptus 3. Orange | <ol style="list-style-type: none"> 4. Sage 5. Sumac 6. Wildflower 7. Any Other |
|--|--|

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
2. Popcorn
3. 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 – Dry Beans

1. Lima
2. White
3. Pinto
4. Pink
5. Any Other Variety

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) | 4. Peppers, Sweet, any Other Variety (3) |
| 2. Peppers, Bell Red (3) | 5. Peppers, Chile (5) |
| 3. Peppers, Bell Yellow (3) | 6. Peppers, Any Other Variety (3) |

DIVISION 121 – ROOT, BULB & TUBER VEGETABLES

Class

- | | |
|-----------------------------------|---|
| 1. Beets, Garden (3) | 10. Onions, any Other Bulb (3) |
| 2. Carrots, long (3) | 11. Parsnip (3) |
| 3. Carrots, Half Long (3) | 12. Potatoes, Red (3) |
| 4. Carrots, Short (3) | 13. Potatoes, White (3) |
| 5. Garlic (3) | 14. Potatoes, any Other (3) |
| 6. Onion, Green Table (2 bunches) | 15. Radishes, White (2 bunches), 6-8 per bunch min. |
| 7. Onions, Red Globe (3) | 16. Radishes, Red (2 bunches), 6-8 per bunch min. |
| 8. Onions, White (3) | 17. Root, Bulb, Tuber, any Other not listed (3) |
| 9. Onions, Yellow (3) | |

DIVISION 122 – VINE CROPS

Class

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

DIVISION 123 – MISCELLANEOUS UNUSUAL CHARACTER

Class

- | | |
|--------------------------------------|------------------------------------|
| 1. Largest Squash (1) | 9. Largest Orange (1) |
| 2. Largest Beet (1) | 10. Largest Lemon (1) |
| 3. Funny Shaped Lemon (1) | 11. Largest Grapefruit (1) |
| 4. Largest Pumpkin (1) | 12. Longest Single Ear of Corn (1) |
| 5. Longest Zucchini (1) | 13. Largest Apple (1) |
| 6. Largest Scallop Squash (1) | 14. Largest Turnip (1) |
| 7. Largest Sunflower (seed head) (1) | 15. Longest Carrot, no top (1) |
| 8. Largest Watermelon (1) | 16. Any Other Funny Shape (1) |

17. Any Other not listed

DIVISION 124 – BABY VEGETABLES

Class

- | | |
|----------------|----------------------------|
| 1. Carrots (4) | 3. Leafy Lettuce (2 heads) |
| 2. Beets (4) | 4. Any Other |

DIVISION 125 – DECIDUOUS FRUITS

Class

- | | |
|-------------------------|----------------------------|
| 1. Apple, Delicious (3) | 5. Apple, Granny Smith (3) |
| 2. Apple, Fuji (3) | 6. Quince (3) |
| 3. Apple, Gala (3) | 7. Any Other Variety (3) |
| 4. Apple, Gordon (3) | |

DIVISION 126 – CITRUS FRUITS

Class

- | | |
|---------------------------------------|-----------------------------------|
| 1. Grapefruit, White Variety, any (3) | 10. Limes, Any Other (3) |
| 2. Grapefruit, Pink Variety, any (3) | 11. Mandarins/Tangerines (3) |
| 3. Pummelos, any (3) | 12. Oranges, Valencia (3) |
| 4. Lemon, Eureka (3) | 13. Tangelos (3) |
| 5. Lemon, Lisbon (3) | 14. Blood Oranges (3) |
| 6. Lemon, Meyer (3) | 15. Oranges, Navel (3) |
| 7. Lemon, any Other (2) | 16. Kumquats (3) |
| 8. Limes, Bears (3) | 17. Any Other Variety, not listed |
| 9. Limes, Mexican (3) | |

DIVISION 127 – SUB-TROPICAL FRUITS

Class

- | | |
|-------------------|--------------------------|
| 1. Bananas (3) | 4. Mangos (3) |
| 2. Cherimoyas (3) | 5. Passion Fruit (3) |
| 3. Kiwi (3) | 6. Any Other Variety (3) |

DIVISION 128 – NUTS

Class

- | | |
|-----------------|------------------------------|
| 1. Walnuts (12) | 3. Macadamia (12) |
| 2. Almonds (12) | 4. Any Other not listed (12) |

DIVISION 129 – AVOCADOS

Class

- | | |
|--------------------|---------------------------------------|
| 1. Bacon (3) | 7. Mexican (3) |
| 2. Fuerte (3) | 8. Pinkerton (3) |
| 3. Hass (3) | 9. Reed Ryan (3) |
| 4. Holiday (3) | 10. Zutano (3) |
| 5. Lamb Hass (3) | 11. Any Other Variety, not listed (3) |
| 6. Little Cado (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 (Youth must be 9 years of age by January 1, 2024)

Exhibit drop off: Tuesday, July 30, 2024 - 7:00 AM – 5:00 PM

ONLINE PRE-ENTRY REQUIRED

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

Limit: One (1) entry per Class.

Standards for sanitation and showmanship in presentation will be considered by the 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 1, 2024 – 5:00 PM-7:00 PM

DIVISION 133 – WINE AND DESSERTS COMPETITION

Thursday, August 8, 2024 – 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.

The 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 the 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 7, 2024 - 8:30 AM – 11:00 AM

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

DIVISIONS 134-142

Open to Adults and Youth (Youth must be 5 years of age by January 1, 2024)

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 (4-8 fruit) |
| 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 GAPES

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 7, 2024 - 8:30 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 (4) |

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

STORIES OF VENTURA COUNTY CONTEST

Wednesday, August 7, 2024 - 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 2, 2024. Late entries accepted only if space is available on day of contest.**
8. Check-in at 1:45 pm on August 7, 2024.

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

“Fair-Ever Young – 150 Years of Fun.” – Elementary School

Open to Youth currently in the 3rd to 5th Grade (2023-2024 school year)

Friday, August 2, 2024, between 12:00 pm-1:30 pm

ONLINE PRE-ENTRY REQUIRED

A Slideshow Competition

Premiums Offered

1 st	2 nd	3 rd
\$75	\$50	\$25

Eligibility: Open to students currently in the 3rd – 5th grade, in any Ventura County School, for the 2023-2024 School year.

Exhibitors will create a 5 to 15 slide (PowerPoint) presentation discussing the theme of “Fair-Ever Young – 150 Years of Fun” as it pertains to agriculture and natural resources.

Slideshow should include:

Choose a person, organization, or agricultural commodity that you believe is “Fair-Ever Young – 150 Years of Fun” 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 2, 2024, at 1:30 pm. Presentations will begin at 2:00 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, slideshows 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. Ventura County Agriculture (Slideshow)

“Fair-Ever Young – 150 Years of Fun.” – Middle School & High School

Open to Youth currently in the 6th - 12th Grade (2023-2024 school year)

Friday, August 2, 2024, between 12:00 pm-1:30 pm

ONLINE PRE-ENTRY REQUIRED

A Video Competition

Premiums Offered per Class

1 st	2 nd	3 rd
\$75	\$50	\$25

Eligibility: Open to students currently in the 6th - 12th grade, in any Ventura County School, for the 2023-2024 School year. Contestants will create a 3–7-minute video discussing the theme of “Fair-Ever Young – 150 Years of Fun.”

Video should include:

Choose a person, organization, or agricultural commodity that you believe is “Fair-Ever Young – 150 Years of Fun ” 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 2, 2024, at 1:30 pm. Presentations will begin at 2:00 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 the 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)

COWBOY POETRY CONTEST

Saturday, August 10, 2024 – 1:00 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 10, 2024 & 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 12:30 PM Saturday, August 10, 2024.** 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 Shuckin' Contest

Teams of Two – Thursday, August 1, 2024 – 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.

Prize
1st Place
1 Gift Card 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

Produce Carving Contest

Thursday, August 8, 2024 – 3:00 pm
DAY OF ENTRY ACCEPTED

RULES

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

Prize
1st Place
Gift Card

DIVISION 148 – PRODUCE CARVING CONTEST

Class

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

Agriculture Trivia

Adult Trivia - Sunday August 4, 2024 – 4:00 PM
Youth Trivia - Date TBD
Reservations Accepted

Prize
1st Place
4 Fair Gift Certificates

Rules

1. The event will consist of 25 questions pertaining to California Agriculture.
2. The questions will be asked verbally, and answers will be written down on each team's designated whiteboard.
3. Points will be awarded after each question and a running tally will be visible to the teams and audience.
4. In the case of a tie, a single question will be asked, the answer to which is a number. The team closest to the correct number will be the event winners.

5. There will be zero tolerance for the use of phones for the duration of the contest. Any team seen using a phone or any other device will be immediately disqualified.
6. If any team needs reasonable accommodation, please let the AG team know.
7. Teams shall consist of 4 members.
 - a. Adult Trivia Teams must include at least one member over 18.
 - b. Youth Trivia Teams, all members must be under 18 or be currently enrolled in a 4-H, Grange, or FFA program

Registration & Check-In.

1. A maximum of 10 teams can register for each night of trivia.
2. There is no cost for registration.
3. Any remaining spaces slots will be open for registration and/or placed on the stand by list 30 minutes before the event begins.
4. Email VCAGbuilding@gmail.com with the name of your team and the 4 members to register for the event.
5. Preregistered teams must check in 15 minutes prior to the event beginning.
6. All team members must be present at the time of check in.
7. Five minutes before start time, any team not checked in will forfeit their registration to teams on the Stand-By list.

DIVISION 149 – AGRICULTURE TRIVIA COMPETITION

Class

1. Adult Teams, at least one member over 18 years of age
2. Youth Teams, members under 18 or currently enrolled in 4-H, Grange, and FFA programs.