

# Agriculture & Natural Resources

Superintendents- Rosa Vanoni-Brown & Angela Vanoni

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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](http://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](mailto: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](mailto: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](mailto: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](mailto: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	
<b>Class – Amber and Brown American Beer</b>	29C. Specialty Fruit Beer	
19A. American Amber Ale	<b>Class - Spiced Beer</b>	
19B. California Common	30A. Spice, Herb or Vegetable Beer	
19C. American Brown Ale	30B. Autumn Seasonal Beer	
<b>Class - American Porter and Stout</b>	30C. Winter Seasonal Beer	
20A. American Porter	<b>Class - Alternative Fermentables Beer</b>	
20B. American Stout	31A. Alternative Grain Beer	
20C. Imperial Stout	31B. Alternative Sugar Beer	
<b>Class – IPA</b>	<b>Class - Smoked Beer</b>	
21A. American IPA	32A. Classic Style Smoked Beer	
21B. Specialty IPA (Belgian, Black, Brown, Red, Rye, White)	32B. Specialty Smoked Beer	
<b>Class - Strong American Ale</b>	<b>Class - Wood Beer</b>	
22A. Double IPA	33A. Wood-Aged Beer	
22B. American Strong Ale	33B. Specialty Wood-Aged Beer	
22C. American Barleywine	<b>Class - Specialty Beer</b>	
22D. Wheatwine	34A. Clone Beer	
<b>Class - European Sour Ale</b>	34B. Mixed-Style Beer	
23A. Berliner Weisse	34C. Experimental Beer	
23B. Flanders Red Ale	<b>Class –Standard Cider &amp; Perry</b>	
23C. Oud Bruin	C1A. New World Cider	
23D. Lambic, Gueuze	C1B. English Cider	
23E. Fruit Lambic	C1C. French Cider	
<b>Class - Belgian Ale</b>	C1D. New World Perry	
24A. Witbier	C1E. Traditional Perry	
24B. Belgian Pale Ale	<b>Class – Specialty Cider &amp; Perry</b>	
24C. Bière de Garde	C2A. New England Cider	
<b>Class - Strong Belgian Ale</b>	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	
<b>Class - Trappist Ale</b>	C2F. Specialty Cider/Perry	
26A. Trappist Single		
26B. Trappist Dubbel		
26C. Trappist Tripel		
26D. Belgian Dark Strong Ale		
<b>Class – Traditional Mead</b>	<b>Judging Criteria for Cider &amp; Perry</b>	
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
<b>Class – Fruit Mead</b>	Overall Impression	10
M2A. Cyser	<b>Total Rating</b>	<b>50</b>
M2B. Pymment		
M2C. Berry Mead	<b>Judging Criteria for Mead</b>	
M2D. Stone Fruit Mead	Bouquet/Aroma (as appropriate for style)	10
M2E. Melomel	Appearance (as appropriate for style)	6
<b>Class – Spiced Mead</b>	Flavor (as appropriate for style)	24
M3A. Fruit and Spice Mead	Overall Impression	10
M3B. Spice, Herb, or Vegetable Mead	<b>Total Rating</b>	<b>50</b>
<b>Class 4 – Specialty Mead</b>		
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
<b>Total Rating</b>	<b>50</b>

**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

- |                        |                               |
|------------------------|-------------------------------|
| 1. Homebrew Beer Label | 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

- |               |               |
|---------------|---------------|
| 1. Avocado    | 4. Sage       |
| 2. Eucalyptus | 5. Sumac      |
| 3. Orange     | 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: Thursday, August 1, 2024 - 12:00 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 (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](mailto: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](http://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 3<sup>rd</sup> to 5<sup>th</sup> 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 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
\$75	\$50	\$25

**Eligibility:** Open to students currently in the 3<sup>rd</sup> – 5<sup>th</sup> 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 3<sup>RD</sup> - 5<sup>TH</sup> 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 6<sup>th</sup> - 12<sup>th</sup> 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 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
\$75	\$50	\$25

**Eligibility:** Open to students currently in the 6<sup>th</sup> - 12<sup>th</sup> 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 6<sup>TH</sup> - 12<sup>TH</sup> GRADE STUDENTS**

#### Class

1. Ventura County Agriculture and (Video), Middle School (6<sup>th</sup>-8<sup>th</sup> grade)
2. Ventura County Agriculture and (Video), High School (9<sup>th</sup>-12<sup>th</sup> 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](mailto: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.