Ventura County Fair July 31-August 11, 2019

Superintendents – Rosa Vanoni Brown & Angela Vanoni  
(805) 648-3376 ext. 140 / VCAGBuilding@gmail.com

Fair Theme – “A Country Fair with Ocean Air”  
Department Theme – “Ventura County Walk of Fame”

The mission of this Department is to create a forum that entertains and educates the people of the 31st District Agricultural Association while showcasing the Agriculture and Natural Resources of Ventura County, their interdependence and importance to our lives.

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

Members of Ventura County’s Agriculture Community are encouraged to participate as Hosts of the Agriculture Building during the Fair. This is an outstanding opportunity for farmers and ranchers, their families, employees, and farm or commodity groups and organizations to meet and greet our neighbors. Contact the building Superintendents at VCAGBuilding@gmail.com for information and to coordinate the schedule which covers all twelve days of the Fair in four hour shifts of 10 AM – 2 PM, 2 PM – 6 PM, and 6 PM – 10 PM.

**ENTRIES ACCEPTED:**

**FEATURE EXHIBITS**

(Divisions 101 & 102)

Pre-Entry Information forms due: Friday, June 14, 2019 by 5:00 PM

Pre-Entry form, information packets and set up schedule are available from the Agriculture Superintendents. Entries will be accepted ONLY on a space available basis at the discretion of the Superintendents. Pre-Entry form must be complete.

**AMATEUR BEER, WINE, HONEY, BEE PRODUCTS & OLIVE OIL ENTRIES ACCEPTED:**

Friday, July 26, 2019 - 4:00 PM – 6:00 PM and  
Saturday, July 27, 2019 - 9:00 AM – 4:00 PM
Only Olive Oil entries will be accepted by mail and must be received by 5:00 PM, Friday, July 26, 2019. Ship to: Ventura County Fair 2019, 10 W Harbor Blvd., Ventura, CA 93001, Attention: Agriculture – Entries. Completed entry form must be packed in the carton with entry.

**PRODUCE ENTRY DAY 1**

For family, group, or large entries of 24 or more items, please contact a Superintendent to schedule an early morning appointment at: VCAGBuilding@gmail.com

**Tuesday, July 30, 2019 - 7:00 AM – 5:00 PM**
Grains-corn (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, lug/commercial pack box, nuts, avocados, fresh & dried herbs

**PRODUCE ENTRY DAY 2**

For family, group, or large entries of 24 or more items, please contact a Superintendent to schedule an early morning appointment at: VCAGBuilding@gmail.com

**Wednesday, August 7, 2019 - 6:30 AM – 11:00 AM**
Beans, tomatoes, fresh leafy & stem vegetables, figs, grapes (table & wine), peaches, pears, plums/prunes, small fruits & berries, other vegetables & fruits, and eggs.

**HOME DAIRY PRODUCTS**
Butters, cheeses (soft, hard), dessert, fresh milk and yogurts

**Thursday, August 1, 2019 - 1:00 PM – 3:00 PM**
Open to Adults and Youth

**The Stars of Ventura County Agriculture – Elementary School**
Open to Youth currently in the 3rd to 6th Grade (2018-2019 school year)
**Friday, August 2, 2019 between 11:00 am-12:30 pm**

**The Stars of Ventura County Agriculture – Middle School & High School**
Open to youth currently in the 6th - 12th Grade (2018-2019 school year)
**Friday, August 2, 2019 between 11:00 am-12:30 pm**

**Corn Shuckin’ Contest**
Teams of Two - Thursday, August 1, 2019 – 4:00 pm

**Melon Carving Contest**
Thursday, August 8 2019 – 3:00 pm
**Corn Hole Competition**
Date, Time & Rules coming soon

**ENTRY PICK-UP DAY**
Monday, August 12, 2019 - 9:00 AM – 5:00 PM ONLY
*Feature Exhibits must be dismantled between 9:00 AM and 5:00 PM*
Perishable entries not claimed by 5:00 PM will be donated to Food Share or discarded. Non-perishable articles not claimed become the property of the 31st District Agricultural Association and will be discarded. **Vouchers** will be issued for Premium winnings of less than $20 and are redeemed on Monday, August 12, 2019 between 12:00 PM and 7:00 PM at the Fair Administration Office Ticket Window. **Vouchers expire on October 31, 2019 and will not be redeemed after this date.**

**Special Event Days**
August 1st – Bounty of the County - Beer & Museum Day
August 2nd – Youth Video & Slide Presentations
August 3rd – Fire Safety Awareness & Education Day
August 5th – Beneficial Insects
August 6th – Citrus Day
August 7th – Uncle Leo’s Storytelling Contest
August 8th – Bounty of the County - Wine
August 9th – Avocado Day
August 10th – Cattlemen’s Day & Cowboy Poetry
August 11th – Berry Day

**AGRICULTURE DEPARTMENT RULES**
1. No entry fee for exhibit space in this Department, except for homebrew beers.
2. All entries must be on official form provided by the Fair, properly completed and signed by Exhibitor.
3. All entries delivered and picked up via Gate 3.
4. Exhibits not properly entered may be placed in proper Class by Fair Management or the Judge.
5. Judges may disqualify exhibit if in their opinion exhibit does not meet Division/Class requirements.
6. Division 126 – Home Dairy is an extended Division and is open to legal residents (Adults and Youth) or producers in the State of California.
7. Division 103 – Olive Oil is open to Commercial producers of Ventura, Santa Barbara and San Luis Obispo Counties.
8. Nothing shall be removed from exhibit areas or feature booths without the permission of the Agriculture Superintendent.
9. Where exhibits are displayed is entirely at the discretion of the Agriculture Superintendent.
10. Size of the exhibit must be confirmed by the Agriculture Superintendent.

*Please see Department categories for entry rules specific to that Department.*

**FEATURE EXHIBIT RULES**
Feature exhibits include agriculture and natural resources displays, as well as museums, community, and non-profit exhibits – Divisions 101-102.
Feature Exhibit Set-up:
July 25 – July 30, 2019
See Superintendent for complete set-up schedule

1. Feature Exhibits (booths) shall be limited to one (1) entry per Exhibitor/Group.
2. Trade show displays are not encouraged. Interactive exhibits are most appealing to the public.
3. All information requested in Pre-Entry packet must be provided by pre-entry deadline.
4. Signature of Exhibitor or Agent agreeing to observe Department schedule and rules is required and must be returned with the Pre-entry Information Packet.
5. Pre-Entry information application for Feature Exhibits (Div. 101 & 102) must be received in Fair Office by 5:00 PM, Friday, June 14, 2019 for space allocations.
6. Exhibitors may select theme or idea they wish to express in feature exhibits. However, use of the building theme is encouraged – “Ventura County Walk of Fame”.
7. All feature exhibits must be made from non-flammable material or treated and maintained in a flame retardant condition.
8. Banners will be hung on Thursday, July 25, 2019 ONLY - 1:00 PM – 4:00 PM.
9. All Feature Exhibitors shall supply and use timers and power strips/surge protectors to manage all display power, electrical and lighting component needs.
10. Official entry forms for Feature Exhibits (booths) must be completed and signed by Exhibitor, Booth Chairperson, or responsible party upon conclusion of set-up and submitted to building Superintendent NO LATER THAN 3:00 PM, Tuesday, July 30, 2019. The Exhibitor is the person/organization who the premium check is made payable to. A $25 fee will be deducted from premium winnings for any check that is reprinted for name change.
11. All Exhibitors must respect physical and visual space of adjacent exhibits.
12. Feature Booths cannot exceed 9’6” in depth (front to back).
13. Solicitation of donations by non-profit Exhibitors through their feature booths will only be allowed subject to approval of Superintendents and in accordance with procedures listed in Pre-Entry Information Packet.
14. Management reserves the right to reject any entry and/or display accessory it deems objectionable or inappropriate.
15. Youth Organizations (FFA, Grange & 4-H) enter under Division 101 Class 2.
16. No booth additions or rearrangements will be permitted after 3:00 PM, Tuesday, July 30, 2019.
17. All Feature Exhibits must be maintained throughout the Fair; including the replacement of withered or damaged fruits and vegetables with fresh specimens as needed.
18. Booths must be dismantled and removed from building between 9:00 AM and 5:00 PM, Monday, August 12, 2019. To remove exhibits at any other time, prior arrangements must have been made with a Superintendent.
19. Premium checks will be held until booths are dismantled and area cleaned to the satisfaction of Superintendents.

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

FEATURE EXHIBITS

Premiums Offered per Class

<table>
<thead>
<tr>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
<th>4th</th>
</tr>
</thead>
<tbody>
<tr>
<td>$500</td>
<td>$400</td>
<td>$300</td>
<td>$200</td>
</tr>
</tbody>
</table>
Agricultural exhibits should reflect the ever changing and diversified character of agriculture in Ventura County. Displays should tell a complete story. Interactive exhibits are most appealing. Although it is not required, we encourage exhibitors to schedule representatives to staff booths.

The Family Farm class is a Commercial Class, open to family farms owned and operated by Ventura County residents, where selling of produce or product is part of the family income. Products used in display must have been produced within the county during the last year by Exhibitor on land farmed by the Exhibitor.

The Youth & Family Organization Class provides members an opportunity to acquaint the public with a specific phase of their organization’s programs. The booth can show what they have learned, activities in which they have participated, or the contribution of their organization to the community; all exhibits reflecting the organization’s connection to agriculture.

DIVISION 101 - AGRICULTURAL THEME
(100 square feet minimum – 324 square feet maximum on a space available basis as approved by a Superintendent)

Class
1. Agriculture-related Non-profit Organizations of Ventura County
2. Youth and/or Family Agriculture Organizations (limit 1 entry per Organization)
3. Production - Grower
4. Service Industry – Processing/Packing Houses
5. Agricultural Support Industries & Services
6. Agricultural Associations, Support Agencies, and Outreach Organizations
7. Special Product/Commodity
8. Family Farm
9. Farmers’ Markets

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. Ventura County Organizations
2. Out of County/State Organizations
3. Community Service Group/Non-Profit

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 (40%)
Presentation/Attractiveness/Originality - Effective use of composition, color and/or other aids to enhance appearance, to create interest and invite closer inspection (25%)
Exhibit Theme - Concept or idea expressed by design or feature of exhibit. Local regional importance (15%)
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 ENTRIES MUST BE RECEIVED:
Friday, July 26, 2019 – 4:00 PM-6:00 PM
Saturday, July 27, 2019 – 9:00 AM-4:00 PM
Entries accepted by mail but must be received by Friday, July 26, 2019 by 5:00 PM
Limit – One (1) entry per Class

RULES
1. Open to Extra Virgin and Flavored Extra Virgin Olive Oils produced in Ventura, Santa Barbara and San Luis Obispo Counties.
2. Submit two (2) identical bottles of no less than 7 ounces (250 ml) per entry, one for judging and one for display.
3. All bottles must be labeled, market-ready and unopened.
4. Producer must include the following information on entry form:
   a. Cultivar (Olive Variety)
      i. Blends – list % of all Cultivars
      ii. Flavored – list all Content
   b. Appellation (Origin of Olives)
   c. Level of intensity:
      i. Light, Medium or Strong

Premiums Offered per Class
1st  2nd  3rd
$10  $8  $6

DIVISION 103 - 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 (Name)
BEER, CIDER and WINE ENTRIES RECEIVED:
Friday, July 26, 2019 - 4:00 PM – 6:00 PM and
Saturday, July 27, 2019 - 9:00 AM – 4:00 PM

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  

HOMEBREW 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.
5. Entry Fee: $5.00 per entry
6. No labels on beer, cider or mead.
8. Score sheets may be picked up from Building Superintendents during regular Fair hours beginning July 31, 2019.
9. At Judges’ discretion a Judges’ Choice for best overall beer, cider or mead may be chosen from the Best of Class winners.

DIVISION 104 – HOMEBREW BEER & CIDER

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 European Lager
8A. Munich Dunkel
8B. Schwarzbier

Class - Strong European Beer
9A. Doppelbock
9B. Eisbeek
9C. Baltic Porter

Class - German Wheat Beer
10A. Weissbier
10B. Dunkles Weissbier
10C. Weizenbock
<table>
<thead>
<tr>
<th>Class</th>
<th>British Bitter</th>
<th>European Sour Ale</th>
</tr>
</thead>
<tbody>
<tr>
<td>11A. Ordinary Bitter</td>
<td>23A. Berliner Weisse</td>
<td></td>
</tr>
<tr>
<td>11B. Best Bitter</td>
<td>23B. Flanders Red Ale</td>
<td></td>
</tr>
<tr>
<td>11C. Strong Bitter</td>
<td>23C. Oud Bruin</td>
<td></td>
</tr>
<tr>
<td>Class - Pale Commonwealth Beer</td>
<td>23D. Lambic, Gueuze</td>
<td></td>
</tr>
<tr>
<td>12A. British Golden Ale</td>
<td>23E. Fruit Lambic</td>
<td></td>
</tr>
<tr>
<td>12B. Australian Sparkling Ale</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12C. English IPA</td>
<td>Class - Belgian Ale</td>
<td></td>
</tr>
<tr>
<td>Class - Brown British Beer</td>
<td>24A. Witbier</td>
<td></td>
</tr>
<tr>
<td>13A. Dark Mild</td>
<td>24B. Belgian Pale Ale</td>
<td></td>
</tr>
<tr>
<td>13B. British Brown Ale</td>
<td>24C. Bière de Garde</td>
<td></td>
</tr>
<tr>
<td>13C. English Porter</td>
<td>Class - Strong Belgian Ale</td>
<td></td>
</tr>
<tr>
<td>Class - Scottish Ale</td>
<td>25A. Belgian Blonde Ale</td>
<td></td>
</tr>
<tr>
<td>14A. Scottish Light</td>
<td>25B. Saison</td>
<td></td>
</tr>
<tr>
<td>14B. Scottish Heavy</td>
<td>25C. Belgian Golden Strong Ale</td>
<td></td>
</tr>
<tr>
<td>14C. Scottish Export</td>
<td>Class - Trappist Ale</td>
<td></td>
</tr>
<tr>
<td>Class - Irish Beer</td>
<td>26A. Trappist Single</td>
<td></td>
</tr>
<tr>
<td>15A. Irish Red Ale</td>
<td>26B. Trappist Dubbel</td>
<td></td>
</tr>
<tr>
<td>15B. Irish Stout</td>
<td>26C. Trappist Tripel</td>
<td></td>
</tr>
<tr>
<td>15C. Irish Extra Stout</td>
<td>26D. Belgian Dark Strong Ale</td>
<td></td>
</tr>
<tr>
<td>Class - Dark British Beer</td>
<td>Class - Historical Beer</td>
<td></td>
</tr>
<tr>
<td>16A. Sweet Stout</td>
<td>27. Historical Beer (Gose, Kent</td>
<td></td>
</tr>
<tr>
<td>16B. Oatmeal Stout</td>
<td>Common, Lichtenhainer, London</td>
<td></td>
</tr>
<tr>
<td>16C. Tropical Stout</td>
<td>Brown Ale, Piwo Grodziskie,</td>
<td></td>
</tr>
<tr>
<td>16D. Foreign Extra Stout</td>
<td>Pre-Prohibition Lager, Pre-Prohibition</td>
<td></td>
</tr>
<tr>
<td>Class - Strong British Ale</td>
<td>Porter, Roggenbier, Sahti)</td>
<td></td>
</tr>
<tr>
<td>17A. British Strong Ale</td>
<td>Class - American Wild Ale</td>
<td></td>
</tr>
<tr>
<td>17B. Old Ale</td>
<td>28A. Brett Beer</td>
<td></td>
</tr>
<tr>
<td>17C. Wee Heavy</td>
<td>28B. Mixed-Fermentation Sour Beer</td>
<td></td>
</tr>
<tr>
<td>17D. English Barleywine</td>
<td>28C. Wild Specialty Beer</td>
<td></td>
</tr>
<tr>
<td>Class - Pale American Ale</td>
<td>Class - Fruit Beer</td>
<td></td>
</tr>
<tr>
<td>18A. Blonde Ale</td>
<td>29A. Fruit Beer</td>
<td></td>
</tr>
<tr>
<td>18B. American Pale Ale</td>
<td>29B. Fruit and Spice Beer</td>
<td></td>
</tr>
<tr>
<td>Class – Amber and Brown American Beer</td>
<td>29C. Specialty Fruit Beer</td>
<td></td>
</tr>
<tr>
<td>19A. American Amber Ale</td>
<td>Class - Spiced Beer</td>
<td></td>
</tr>
<tr>
<td>19B. California Common</td>
<td>30A. Spice, Herb or Vegetable Beer</td>
<td></td>
</tr>
<tr>
<td>19C. American Brown Ale</td>
<td>30B. Autumn Seasonal Beer</td>
<td></td>
</tr>
<tr>
<td>Class - American Porter and Stout</td>
<td>30C. Winter Seasonal Beer</td>
<td></td>
</tr>
<tr>
<td>20A. American Porter</td>
<td>Class - Alternative Fermentables Beer</td>
<td></td>
</tr>
<tr>
<td>20B. American Stout</td>
<td>31A. Alternative Grain Beer</td>
<td></td>
</tr>
<tr>
<td>20C. Imperial Stout</td>
<td>31B. Alternative Sugar Beer</td>
<td></td>
</tr>
<tr>
<td>Class – IPA</td>
<td>Class - Smoked Beer</td>
<td></td>
</tr>
<tr>
<td>21A. American IPA</td>
<td>32A. Classic Style Smoked Beer</td>
<td></td>
</tr>
<tr>
<td>21B. Specialty IPA (Belgian, Black, Brown, Red, Rye, White)</td>
<td>32B. Specialty Smoked Beer</td>
<td></td>
</tr>
<tr>
<td>Class - Strong American Ale</td>
<td>Class - Wood Beer</td>
<td></td>
</tr>
<tr>
<td>22A. Double IPA</td>
<td>33A. Wood-Aged Beer</td>
<td></td>
</tr>
<tr>
<td>22B. American Strong Ale</td>
<td>33B. Specialty Wood-Aged Beer</td>
<td></td>
</tr>
<tr>
<td>22C. American Barleywine</td>
<td>Class - Specialty Beer</td>
<td></td>
</tr>
<tr>
<td>22D. Wheatwine</td>
<td>34A. Clone Beer</td>
<td></td>
</tr>
<tr>
<td></td>
<td>34B. Mixed-Style Beer</td>
<td></td>
</tr>
<tr>
<td></td>
<td>34C. Experimental Beer</td>
<td></td>
</tr>
</tbody>
</table>
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

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

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

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

**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. By signing the entry form the Exhibitor declares that his/her entries were made in a home winemaking situation and not by a winery on a commercial basis. In case of question, the Superintendents and Judges’ panel will make the final decision.

2. Wines must be made from grapes grown in Ventura, Los Angeles, Kern, Santa Barbara and/or San Luis Obispo Counties.

3. All entries in this Division must be prepared and bottled by the Exhibitor.

4. Must be 21 years of age or older to enter in this Division.

5. 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.

6. Please complete entry form completely and accurately.

7. Submit one (1) bottle per entry.

8. Size of bottle to be 750 ml ONLY. Larger or smaller bottles will not be accepted. Dessert wine ONLY will be accepted in 375 ml bottles.

9. Entries will not be returned to Entrant. Score sheets may be picked up from a Building Superintendent during regular Fair hours beginning July 31, 2019.

10. Previous award winning wines may not be re-entered.

11. Limit one (1) entry per varietal / vintage year per Class.
12. Whenever three (3) or more entries in the “other” category are of the same variety, they will be judged as a separate Class.
13. Due to space limitations, Fair Management reserves the right to display only award winning wines.
15. At Judges’ discretion a Judges’ Choice for best overall amateur wine may be chosen from the Best of Class winners.

DIVISION 105 – AMATEUR/HOME WINEMAKER

Class – White Wines
1. Blends (specify)
2. Chardonnay
3. Chenin Blanc
4. Pinot Grigio
5. Riesling
6. Sauvignon Blanc
7. Viognier
8. Other (specify)

Class – Rose’ Wines
9. Dry
10. Off Dry
11. Other (specify)

Class – Red Wines
12. Blends (specify)
13. Cabernet Sauvignon
14. Merlot
15. Petite Sirah
16. Pinot Noir
17. Sangiovese
18. Syrah/Shiraz
19. Tempranillo
20. Zinfandel
21. Other (specify)

Class – Sparkling Wines
22. Any (describe)

Class - Aperitifs
23. Blends (specify)
24. Herbal Infusion

Class – Dessert Wines
25. Brandy
26. Lemoncello
27. Muscat
28. Sherry
29. Other (specify)

Class – Organic Wines
30. Red
31. White
32. Fruit Infusions
33. Nut Infusions
34. Spice Infusions
35. Other (specify)

Judging Criteria for Wine

<table>
<thead>
<tr>
<th>Clarity</th>
<th>2 points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Color</td>
<td>2 points</td>
</tr>
<tr>
<td>Bouquet</td>
<td>4 points</td>
</tr>
<tr>
<td>Total acidity</td>
<td>1 point</td>
</tr>
<tr>
<td>Sweetness</td>
<td>1 point</td>
</tr>
<tr>
<td>Body/Texture</td>
<td>2 points</td>
</tr>
<tr>
<td>Flavor/Taste</td>
<td>2 points</td>
</tr>
<tr>
<td>Bitterness</td>
<td>1 point</td>
</tr>
<tr>
<td>Finish</td>
<td>1 point</td>
</tr>
<tr>
<td>Quality</td>
<td>4 points</td>
</tr>
<tr>
<td><strong>Total Points</strong></td>
<td><strong>20 points</strong></td>
</tr>
</tbody>
</table>

DIVISION 106 – BEER/WINE/LIQUEUR LABELS

(On empty bottle please)

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

**Premiums Offered per Class**

<table>
<thead>
<tr>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td>$10</td>
<td>$8</td>
<td>$6</td>
</tr>
</tbody>
</table>

Class
1. Homemade Beer Label
2. Homemade Wine/Liqueur Label
HONEY AND BEE PRODUCTS

HONEY and BEE PRODUCT ENTRIES RECEIVED:
Friday, July 26, 2019 - 4:00 PM – 6:00 PM and
Saturday, July 27, 2019 - 9:00 AM – 4:00 PM

Premiums Offered per Class

<table>
<thead>
<tr>
<th></th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$10</td>
<td>$8</td>
<td>$6</td>
</tr>
</tbody>
</table>

Minimum Quantities
Limit 2 entries per Exhibitor per Class

Comb Honey 2 Sections
Extracting Frame 1 Standard Size, standard or medium depth frame
Cut Comb Honey 2 Packages
All other Honey 2 one-pound standard honey jars or 2 one-pint mason jars
Beeswax 5 pounds minimum
Definitions
Chunk Honey – comb in liquid honey
Cut Comb-comb honey only in packages

DIVISION 107 – HONEY, HOBBYIST
DIVISION 108 – HONEY, COMMERCIAL BEE KEEPER
(Extracted)
2 one-pound standard honey jars or 2 one-pint mason jars
Limit 2 entries per Exhibitor per Class

Class
1. Avocado
2. Eucalyptus
3. Orange
4. Sage
5. Sumac
6. Wildflower
7. Any other source, name tree/bush

DIVISION 109 – HONEY, OTHER TYPES, HOBBYISTS
DIVISION 110 – HONEY, OTHER TYPES, COMMERCIAL BEE KEEPERS
(Not entered above)
Limit 2 entries per Exhibitor per Class

Class
1. Any one floral type, name flower, vegetable variety
2. Chunk Honey, any one floral type, name flower
3. Creamed or Crystallized Honey, any one variety
4. Extracting frame, standard or medium depth, any one variety
5. Cut Comb, any one variety
6. Round Cylinder comb section
DIVISION 111 – BEESWAX, HOBBYIST
DIVISION 112 – BEESWAX, COMMERCIAL BEE KEEPER
Limit 2 entries per Exhibitor per Class

Class
1. Natural or Sun Bleached

Judging Criteria for Honey Exhibits
Comb Honey and Cut Comb Honey - Properly Marked (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-Comb should not be cracked, weeping or sagging, there should be no spur comb (25%); Total 100%

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

AGRICULTURE PRODUCE
ALL ENTRIES MUST BE GROWN BY EXHIBITOR
The quality desired in agricultural and horticultural products exhibits is the quality that brings the best financial return in the commercial market. Such exhibits must be at least equal in maturity as the state of ripeness required by Section 42513 and Section 42515 of the California Agricultural Code in order to be considered for premium award.

Section 42513. "Mature" means having reached the stage of ripeness, which will insure palatability, after the removal of the product from the tree, plant, or vine.

Section 42515. “Overripe” means having an advanced state of maturity, which causes the product to be undesirable for human consumption in a fresh state.

Entries/Display Plates must contain the amount specified ( ).

Maturity, quantity and quality must be sufficient to justify entry as a "Display."

Judges may disqualify if in their opinion exhibit does not meet these requirements.

Entries must state varietal name

Tips on How to Prepare Produce for Entry
Trim Correctly: cut off tops of all root crops and 1 inch above roots.
Quantity: check categories for proper quantity.
Wash or Brush: harvest only clean vegetables or wash with soft brush or cloth.
Type: specimens should be uniform in size. Oversize are often coarse, while undersize often lack of typical color.
Roots: stems and roots should be either “all off” or “all on.”
Hint: Provide detail about your exhibit. Retain your seed packet for this information. When exhibiting several specimens, try to have them uniform in size and level of ripening. Remember, the largest may not be ideal.
**PRODUCE ENTRY DAY 1**

**Tuesday, July 30, 2019 - 7:00 AM – 5:00 PM**

*Please use Gate 3 to deliver and pick-up your entries*

For family, group, or large entries of 24 or more items please contact a Superintendent to schedule an early morning appointment at: VCAGBuilding@gmail.com

**LIMIT TWO (2) ENTRIES PER EXHIBITOR PER CLASS IN ALL PRODUCE DIVISIONS**

### Premiums Offered per Class

<table>
<thead>
<tr>
<th></th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$5</td>
<td>$3</td>
<td>$2</td>
</tr>
</tbody>
</table>

**DIVISION 113 – GRAINS**

- **Date of Harvest** must be on entry
- **Quantities Required:** Bulk – 1 pint in plastic zip lock bag
- **Must have been grown in 2018 Season**

**NO GLASS JARS ACCEPTED**

Class – **CORN – DRIED** (3 ears)

<table>
<thead>
<tr>
<th>Class</th>
<th>1. Indian (large)</th>
<th>2. Indian (small)</th>
<th>3. Popcorn</th>
<th>4. Corn, any other variety</th>
</tr>
</thead>
</table>

**DIVISION 114 – DRY BEANS**

- **Bulk** – 1 pint in plastic zip lock bag
- **Must have been grown in 2018 Season**

|-------|----------------|-------------------|-----------------|----------------|--------|--------|---------------------|

**VEGETABLES**

Unless otherwise stated, the type of vegetable desired for exhibit will be the uniform commercial grade rather than overgrown. Monstrosities will not be considered for premium awards, except for Division 120.

**DIVISION 115 – FRUIT & POD VEGETABLES**

- **Must have been grown in the 2018-2019 Season**

|-------|-----------------|---------------------------|-------------------------|---------------------------|-------------------------|-----------------------------|-----------------------------|-----------------------------|---------------------|----------------------|
DIVISION 116 – ROOT, BULB & TUBER VEGETABLES
Must have been grown in 2018-2019 Season

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 117 – VINE CROPS
Must have been grown in 2018-2019 Season

Class
1. Cucumber, pickling (3)
2. Cucumber, slicing (3)
3. Gourd, Bottle, large (1)
4. Gourd, Bottle, small (3)
5. Gourd, Dipper or Gooseneck (1)
6. Gourd, Luffa (2)
7. Gourd, Fancy, small (3)
8. Gourd, any other, name variety (1) large or (3) small
9. Melons, Cantaloupe (1)
10. Melons, any other (1)
11. Pumpkins, ex-large, 21+ inches in diameter (1)
12. Pumpkins, large, 16”-20” in diameter (1)
13. Pumpkins, medium, 11”-15” in diameter (1)
14. Pumpkins, small, 6”-10” in diameter (1)
15. Pumpkins, mini, 5” or less in diameter (1)
16. Squash, Acorn (1)
17. Squash, Butternut (1)
18. Squash, Crookneck (3)
19. Squash, Hubbard (1)
20. Squash, Scallop (3)
21. Squash, Spaghetti (1)
22. Squash, Straight-neck (3)
23. Squash, Zucchini, green (3)
24. Squash, Zucchini, yellow (3)
25. Squash, Zucchini, large, baking size (1)
26. Squash, Turban (1)
27. Squash, any other (1) large, (5) small
28. Watermelon, small (1)
29. Watermelon, seedless (1)
30. Watermelon, any other (1)
31. Any other vine crop not listed (1) large, (3) small

DIVISION 118 – MISCELLANEOUS UNUSUAL CHARACTER
Entries may be weighed or measured, at Judges' discretion.

VARIETY STANDARD WILL BE CONSIDERED
Must have been grown in 2018-2019 Season

Premiums Offered per Class

<table>
<thead>
<tr>
<th></th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5</td>
<td>$3</td>
<td>$2</td>
<td></td>
</tr>
</tbody>
</table>

Class
1. Largest Banana Squash (1)
2. Largest Squash, other (1)
3. Largest Beet (1)
4. Funny Shaped Lemon (1)
5. Largest Pumpkin (1)
6. Longest Zucchini (1)
7. Largest Scallop Squash (1)
8. Largest Sunflower (seed head) (1)
9. Largest Watermelon (1)
10. Largest Orange (1)
11. Largest Lemon (1)
12. Largest Grapefruit (1)
13. Longest Single Ear of Corn (1)
14. Largest Apple (1)
15. Largest Turnip (1)
16. Longest Carrot, no top (1)
17. Any other funny shape, not listed (1)
18. Any other not listed (1)

DIVISION 119 – BABY VEGETABLES
Must have been grown in 2018-2019 Season

Class
1. Carrots (6)
2. Beets (6)
3. Leafy Lettuce (2 heads)
4. Other (2 heads) or (6)

DIVISION 120 – DECIDUOUS FRUITS
Must have been grown in 2018-2019 Season

Class
1. Apple, Delicious (4)
2. Apple, Fuji (4)
3. Apple, Gala (4)
4. Apple, Gordon (4)
5. Apple, Granny Smith (4)
6. Quince (4)
7. Any other variety (4)
DIVISION 121 – CITRUS FRUITS
Must have been grown in 2018-2019 Season

Class
1. Grapefruit, white variety, any (3) 10. Limes, any other (5)
2. Grapefruit, pink variety, any (3) 11. Mandarins/Tangerines (5)
8. Limes, Bears (5) 17. Any other variety, not listed (5)
9. Limes, Mexican (5)

DIVISION 122 – SUB-TROPICAL FRUITS
Must have been grown in 2018-2019 Season

Class
1. Bananas (5) 4. Mangos (3)
2. Cherimoyas (3) 5. Passion Fruit (3)
3. Kiwi (3) 6. Any other variety (3)

DIVISION 123 – NUTS
Must have been grown in 2018-2019 Season

Class
1. Walnuts (12) 3. Macadamia (12)
2. Almonds (12) 4. Any other not listed (12)

DIVISION 124 – AVOCADOS
Must have been grown in 2018-2019 Season

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)

New Robotics Contest in Youth Expo
Brush-Bots
Build and Race Your Own Brush-Bot
Brush-Bots can be home-made or from a purchased kit using a toothbrush or any other brush
See Youth Expo Entry Guide for details

Ventura County Fair July 31-August 11, 2019
DIVISION 125 – HERBS
Display dried herbs in quart size zip lock bag 1/2 full.
Display fresh herbs – 10 stems tied at end.
Must have been grown in 2018-2019 Season

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

DAIRY PRODUCTS
Division 140 Home Dairy is an extended Division and is open to the legal residents or producers in the State of California. 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 shall be considered by Judge.

Premiums Offered per Class
1st 2nd 3rd
$8 $6 $4

DIVISION 126 – HOME DAIRY FOOD
Open to Adults and Youth
Entries received: Thursday, August 1, 2019 - 1:00 PM – 3:00 PM

Class
1. Butter (3 oz.)
2. Butter, flavored/herb (3 oz.)
3. Cheese, cheddar, soft (3 oz.)
4. Cheese, Colby, soft (3 oz.)
5. Cheese, any other soft, no flavoring (3 oz.)
6. Cheese, cottage, small curd (1/2 pint)
7. Cheese, cottage, flavored (1/2 pint)
8. Cheese, cheddar, hard (3 oz.)
9. Cheese, Colby, hard (3 oz.)
10. Cheese, any other hard, no flavoring (3 oz.)
11. Cheese, herbal (must list herbs) (3 oz.)
12. Ice Cream (1 pint vanilla)
13. Ice Cream (1 pint flavored – identify)
14. Milk-cow, fresh chilled (1 pint glass bottle)
15. Milk-goat, fresh chilled (1 pint glass bottle)
16. Ricotta (1.2 pint)
17. Yogurt, plain (1 pint)
18. Yogurt, flavored (1 pint – identify)
19. Dessert, name ingredient (3 oz. /1/2 pint)

Judging Criteria for Home Dairy Foods
Taste (60%); Texture (15%); Appearance (25%); Total 100%

PEOPLES’ CHOICE FOR BOUNTY OF THE COUNTY
BEER AND WINE COMPETITIONS

BEER and PUB FARE COMPETITION

Thursday, August 1, 2019
5:00 PM – 7:00 PM
Exhibitors, please use GATE 3

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

Intent of the competition is to provide the opportunity for team members to present Ventura County products in the most appealing way, while showcasing their product and partnership in providing cuisine that is uniquely representative of Ventura County.

RULES
1. Limited to teams formed by Ventura County Breweries and Commercial Chefs.
2. Participants are limited to one entry.
3. Entries must feature or highlight Ventura County bottled beers and locally grown produce. If a particular commodity is not in season, Participant may substitute without penalty, but must disclose substitution on entry form.
4. Participants will pour a sample of their featured beer, paired with a small tasting portion of an appetizer or entrée as agreed upon by their restaurant partner.
5. Entry information must include: beer selection; farm and produce used; restaurant/caterer and description of dish.
6. Food will be prepared off Fairgrounds. Hot box, ice and refrigeration will be available. Food safety is a priority; if some part of preparation must be completed onsite, Contestants will have limited access to Agriculture Building kitchen by arrangement with a Superintendent. Exhibitors must provide own tools/equipment.
7. Each entry will be allotted display space for presentation and serving of the beer and featured dish.
8. Entries will be judged by a Peoples’ Choice Ballot.
9. To enter, submit a Letter of Intent-to-Exhibit listing all team members by July 15, 2019. Contest limited to a maximum of ten entries.
10. **Official entry form listing type of beer and dish pairing and jpg file of Exhibitors’ logos must be submitted to a Superintendent at: VCAGBuilding@gmail.com no later than noon, Friday, July 26, 2019.**

**DIVISION 127 – BEER and PUB FARE COMPETITION**

<table>
<thead>
<tr>
<th>Class</th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$400</td>
<td>$250</td>
<td>$150</td>
</tr>
</tbody>
</table>

Class
1. Best Beer
2. Best Food
3. Best Pairing

**WINE and RESTAURANT FARE COMPETITION**

*Thursday, August 8, 2019*

5:00 PM – 7:00 PM
Exhibitors, please use GATE 3

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

Intent of the competition is to provide the opportunity for team members to present Ventura County products, in the most appealing way, while showcasing their product and partnership in providing cuisine that is uniquely representative of Ventura County.

**RULES**

1. Limited to teams formed by Ventura County Wineries and Commercial Chefs.
2. Participants are limited to one entry.
3. Entries must feature or highlight Ventura County bottled wines and locally grown produce. If a particular commodity is not in season, Participant may substitute without penalty, but must disclose substitution on entry form.
4. Participants will pour a sample of their featured wine, paired with a small tasting portion of an appetizer or entrée as agreed upon by their restaurant partner.
5. Entry information must include: wine selection; farm and produce used; restaurant/caterer and description of dish.
6. Food will be prepared off Fairgrounds. Hot box, ice and refrigeration will be available. Food safety is a priority; if some part of preparation must be completed on site, Contestants will have limited access to Agriculture Building kitchen by arrangement with a Superintendent. Exhibitors must provide own tools/equipment.
7. Each entry will be allotted display space for presentation and serving of the wine and featured dish.
8. Entries will be judged by a Peoples’ Choice Ballot.
9. **To enter, submit a Letter of Intent-to-Exhibit listing all team members by July 15, 2019.** Contest limited to a maximum of ten entries.
10. **Official entry form listing type of wine and dish pairing and jpg file of Exhibitors’ logos must be submitted to a Superintendent: VCAGBuilding@gmail.com no later than noon, Friday, August 2, 2019.**
DIVISION 128 – WINE and RESTAURANT FARE COMPETITION
Premiums Offered per Class

<table>
<thead>
<tr>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td>$400</td>
<td>$250</td>
<td>$150</td>
</tr>
</tbody>
</table>

Class
1. Best Wine
2. Best Food
3. Best Pairing

PRODUCE ENTRY DAY 2
Wednesday, August 7, 2019 - 6:30 AM to 11:00 AM

Please use Gate 3 to deliver and pick-up your entries

For family, group, or large entries of 24 + items please contact a Superintendent to schedule an early morning appointment at: VCAGBuilding@gmail.com

Premiums Offered per Class

<table>
<thead>
<tr>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5</td>
<td>$3</td>
<td>$2</td>
</tr>
</tbody>
</table>

DIVISION 129 – FRESH BEANS
Must have been grown in 2018-2019 Season

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

DIVISION 130 – TOMATOES
Must have been grown in 2018-2019 Season

Class
1. Tomatillo (5)
2. Tomato, large-fruited (5)
3. Tomato, large-fruited, heirloom (5)
4. Tomato, standard, salad (5)
5. Tomato, yellow/orange (5)
6. Tomato, yellow/orange, heirloom (5)
7. Tomato, cherry (5)
8. Tomato, pear, red or yellow (5)
9. Tomato, plum or paste (5)
10. Tomato, cluster (minimum 5 fruit on branch)
11. Tomato, all others (5)

DIVISION 131 – CORN, LEAFY & STEM VEGETABLES
Must have been grown 2018-2019 Season

Class
1. Corn, Sweet Yellow (3)
2. Corn, Sweet White (3)
3. Corn, Sweet Variegated (3)
4. Rhubarb (6 stalks)
5. Spinach (2 bunches)
6. Swiss Chard, Green (2 bunches)
7. Swiss Chard, Red (2 bunches)
8. Lettuce (2 bunches)
9. Leafy or Stem vegetable, not listed (1-6)
DIVISION 132 – FRUITS  
Must Name Variety  
Must have been grown in 2018-2019 Season

**Class**
1. Peaches (4)  
2. Nectarines (4)  
3. Pears (4)  
4. Plums (4)  
5. Any other stone fruit (4)

DIVISION 133 – FIGS  
Must have been grown in 2018-2019 Season

**Class**
1. Figs, Kadota (4)  
2. Figs, Mission, Black (4)  
3. Figs, Turkey Brown (4)  
4. Figs, any other, name variety (4)

DIVISION 134 – TABLE AND WINE GAPES  
Must have been grown in 2018-2019 Season

**Class**
1. Table, red (2 bunches)  
2. Table, white (2 bunches)  
3. Grape, any other (2 bunches)

DIVISION 135 – BERRIES  
Must have been grown in 2018-2019 Season  
Any variety

**Class**
1. Blackberries (1 standard berry basket)  
2. Blueberries (1 standard berry basket)  
3. Raspberries (1 standard berry basket)  
4. Strawberries (1 standard berry basket)  
5. Any other (1 standard berry basket)

DIVISION 136 – MISCELLANEOUS VEGETABLES & FRUITS  
(Not reflected in any previous Division or Class)  
Must have been grown in 2018-2019 Season

**Class**
1. Hops, 3 stems  
2. Olives, pint  
3. Other fruit  
4. Other vegetable
DIVISION 137 – HOME POUlTRY, EGGS
(Name Variety of Hen)
Entries received: Wednesday, August 7, 2019 - 6:30 AM – 11:00 AM
Premiums Offered per Class

<table>
<thead>
<tr>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5</td>
<td>$3</td>
<td>$2</td>
</tr>
</tbody>
</table>

**NOTE:** Entries representing small flock should represent no more than three (3) breeds – grouping four (4) eggs from each bird; six (6) eggs from each bird if 2 breed flock. Limit one (1) entry per Class.

Class
1. Chicken (12)
2. Chicken, mixed colors (12)
3. Chicken, green (12)
4. Duck (6)
5. Goose (4)
6. Any other breed: standard (12); large (6)

**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, 2019 - 2:00 PM**

*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 him. So, having a special time at the fair with the focus on people sharing stories, learning more about Ventura County and having fun, is something he would have enjoyed very much.

**RULES**

1. Limited to one entry per museum or historical society and 10 entries/presentations total for the contest.
2. All stories presented must relate to Ventura County history, reflecting the focus of the museum or historical society represented.
3. Entrants must be staff members or docents of a Ventura County museum or historical society and present a brief letter of introduction/endorsement by the current museum director or society president at contest check-in on the day of the event.
4. Length of presentation must be between 4 ½ and 5 minutes in length.
5. Costume and/or hand held props are encouraged.
6. Display of materials/memorabilia from museum related to and supporting topic is encouraged. Table (6 ft.) will be provided for contestants' use.
7. Pre-enter on line at www.venturacountyfair.org by July 31, 2019. Late entries accepted only if space available on day of contest.
8. Check-in at 1:45 pm on August 7, 2019.
9. Premium check will be made payable to the museum or historical society represented.
DIVISION 138 – STORIES OF VENTURA COUNTY CONTEST

Premiums Offered per Class

<table>
<thead>
<tr>
<th>Class</th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
<th>4th</th>
<th>5th</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$200</td>
<td>$150</td>
<td>$125</td>
<td>$100</td>
<td>$75</td>
</tr>
</tbody>
</table>

Class
1. Museums/Historical Societies of Ventura County

THE STARS OF VENTURA COUNTY AGRICULTURE – ELEMENTARY SCHOOL

A Slide Show Competition for 3rd through 6th Grade Students

Premiums Offered

<table>
<thead>
<tr>
<th>Class</th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
<th>4th</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$250</td>
<td>$150</td>
<td>$100</td>
<td>$75</td>
</tr>
</tbody>
</table>

Eligibility: Open to students currently in the 3rd – 6th grade, in any Ventura County School, for the 2018-2019 School year.

Contestants will create a 5 to 15 slide (PowerPoint) presentation discussing the theme of “The Stars of Ventura County Agriculture”.

RULES

1. Slide Show entries accepted no later than Friday, August 2, 2019 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 are able to open and run your slide show before bringing it to Fair.)
2. Limit one (1) entry per Exhibitor.
3. Slide Show should be a 5-15 slides.
4. Slide show should be the participant’s own work with minimal help from parents and/or teachers.
5. No changes can be made once the entry has been submitted.
6. After the judging is completed, slide Shows will be played at various times throughout the Fair in the Agriculture & Natural Resources Building.

Some of the highlights of the slide show may include:

1. What is agriculture?
2. What does agriculture provide for people?
3. In the future what will farmers need to do to meet the growing population?
4. Who or what is the star of Ventura County Agriculture?
5. Choose a person, product or concept that you believe is unique to Ventura County and Agriculture.
6. Why is agriculture important to Ventura County?

The slide show may include:

1. Images or music that is not copyrighted.
2. Interviews.
3. Demonstrations and/or experiments.
4. General Ventura County Agriculture facts.
Judging Criteria
Overall content-accuracy, age appropriate, level of detail, following of rules (50%); Relevance and significance to theme (30%); Creativity (20%); Total 100%

DIVISION 139 – SLIDE SHOW COMPETITION FOR 3RD - 6TH GRADE STUDENTS

Class
1. Ventura County Agriculture and the Stars of Agriculture (Slide Show)

THE STARS OF VENTURA COUNTY AGRICULTURE –
MIDDLE SCHOOL & HIGH SCHOOL
A Video Competition for 6th - 12th Grade Students

Premiums Offered per Class

<table>
<thead>
<tr>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
<th>4th</th>
</tr>
</thead>
<tbody>
<tr>
<td>$250</td>
<td>$150</td>
<td>$100</td>
<td>$75</td>
</tr>
</tbody>
</table>

Eligibility:  Open to students currently in the 6th - 12th grade, in any Ventura County School, for the 2018-2019 School year.

Contestants will create a 3-7 minute video discussing the theme of “Ventura County Agriculture and the Stars of Agriculture.”

RULES
1. Video entries accepted no later than Friday, August 2, 2019 at 12:30 pm. Presentations will begin at 1:00 pm. Video should be submitted on a portable USB jump/flash drive with a completed and signed entry form. (Make sure you are able to 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 participant’s own work with minimal help from parents and/or teachers.
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.

Some of the highlights of the video may include:
1. What is agriculture?
2. What does agriculture provide for the people in Ventura County, California and/or the world?
3. In the future what will farmers need to do to meet the growing population?
4. Who or what is the star of Ventura County Agriculture?
5. Choose a person, product or concept that you believe is unique to Ventura County and Agriculture.
6. Why is agriculture important to Ventura County?

The video may include:
1. Images or music that is not copyrighted.
2. Interviews.
3. Demonstrations and/or experiments.
4. General Ventura County Agriculture facts.
**Judging Criteria**
Overall content-accuracy, age appropriate, level of detail, following of rules (50%); Relevance and significance to theme (30%); Creativity (20%); Total 100%

**DIVISION 140 – VIDEO COMPETITION FOR 6TH-12TH GRADE STUDENTS**

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

---

**COWBOY POETRY CONTEST**
Saturday, August 10, 2019 – 12:00 PM (Noon)

**Premiums Offered per Class**

<table>
<thead>
<tr>
<th></th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$50</td>
<td>$35</td>
<td>$20</td>
</tr>
</tbody>
</table>

**RULES**
1. All entries must be pre-entered by using the online entry program on the Fair website at www.venturacounty.org by July 30, 2019. *Late entries will be accepted as space allows.*
2. Limit one (1) entry per Exhibitor.
3. Exhibitor must compose their own poem.
4. A copy of the poem must be submitted at check-in on August 10, 2019 and must be in ink and easily legible.
5. Class 1 and 2 limited to no more than 36 lines of poetry.
6. Class 3 limited to two (2) minutes.
7. Exhibitors must check-in for competition no later than 11:30 AM Saturday, August 10, 2019. All Contestants must be present when contest begins at 12:00 PM.

**Poems should:**
- Reflect an understanding of and relate to western life – ranching, animals, land, environment, home, family, events, pets, friends and characters.
- Evidence an understanding and appreciation of western heritage and ranching.

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 141 - COWBOY POETRY CONTEST**

**Class**
1. Youth, 7-12 years of age
2. Youth, 13-18 years of age
3. Adult (individuals only)
DIVISION 142 – CORN SHUCKIN’ CONTEST
Thursday, August 1, 2019 – 4:00 PM

Rules
1. All entries must be pre-entered at least 1 hour before the competition begins on August 1, 2019.
2. Exhibitors will compete in teams of two.
3. Teams will have 90 seconds to shuck as many ears of corn as possible.
4. The team with the most shucked corn wins.
5. Judges have final say in count of shucked ears.

Premiums Offered per Class
1st Place
$25 per team

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

DIVISION 143 – MELON CARVING CONTEST
Thursday, August 8, 2019 – 3:00 PM

Rules
1. All entries must be pre-entered at least 1 hour before the competition begins on August 8, 2019.
2. Exhibitors will have one hour to carve a creative design of their choice into a melon.
3. All melons and carving supplies will be provided.
4. No outside tools are permitted. Picture references are okay.
5. 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

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

DIVISION 144 – CORN HOLE COMPETITION
Date, Time & Rules are coming soon. Please check back for more information.