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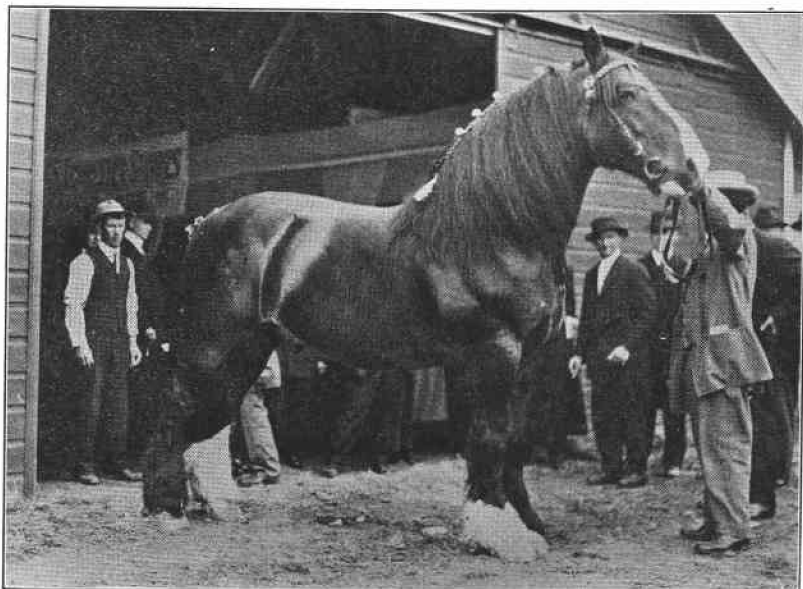
OREGON AGRICULTURAL COLLEGE EXTENSION SERVICE

R. D. HETZEL,
Director.

County and Community Fairs

By

W. S. BROWN, Chairman,
E. B. FITTS,
C. C. LAMB.



Ready for the show ring.

The bulletins of the Oregon Agricultural College are sent free to all
residents of Oregon who request them.

OREGON AGRICULTURAL COLLEGE

W. J. Kerr, President.

EXTENSION SERVICE.

R. D. Hetzel, Director.

The Extension Service of the Oregon Agricultural College embraces all instructional work done by the College staff outside the institution. This includes institute, lecture, and fair work in all its varied phases; supervision of the county demonstration and farm work provided for by state legislation; correspondence courses; preparation of educative exhibits; publication of bulletins and distribution of news matter; cooperative work with granges, farmers' unions, schools, churches, commercial clubs, and other progressive organizations in the promotion of industrial and social enterprises. The Extension Service, in short, consists of carrying out to the people of Oregon practical and usable information on all subjects taught at the College.

Applications for assistance along any of the lines indicated, together with all particulars relating thereto, should be sent to the Director of Extension as far in advance as possible. It is the desire of the College to help all who apply, but its staff, facilities, and funds are limited; consequently, short-notice requests may not find the department in position to render the best service.

Particular attention is called to the fact that counties desiring to organize for agricultural field and demonstration work, under the provisions of Chapter 110, Laws of 1913, must make an initial appropriation in order to secure the State aid. Those interested in promoting this work should communicate with the Director of Extension, or the State Leader, at the Agricultural College, with reference to the best methods of procedure.

INTRODUCTION

Reports of judges and visitors to the fairs of the State have without exception shown that a great variation exists in the methods followed by different fair boards in arranging the exhibits and conducting the fairs. This lack of uniformity is detrimental to the best interests of the fair, and often discouraging to exhibitors. Frequently the plans are not so outlined that they can be thoroughly understood by the exhibitors. Disappointments consequently follow. A study of the exhibits shows in many cases lack of knowledge on the part of the producer as to how to select, prepare, transport and arrange his exhibit. Exhibitors going from fair to fair are confused by the multiplicity of rules and variations of arrangement met with in different places.

The purpose of this bulletin is:—(1) To outline methods of management and arrangement that will help to overcome or avoid the difficulties above mentioned;

(2) To give information to producers and exhibitors that will aid them in selecting and preparing exhibits;

(3) To aid fair officials in compiling premium lists;

(4) To secure the adoption of a uniform system of classification, thereby enhancing the instructional value of competitive exhibits.

It is believed also that this information will be an incentive to the farmers to make exhibits.

PREMIUM LIST

The premium list of a fair should be as attractive, complete, concise, and clear as possible. The compilation of such a list requires no small amount of time and thought.

A premium list of pocket size, about 4 inches wide by 8½ to 9 inches long, is probably the most convenient form. A list in this form is more economical in printed space than a broader book. It should have a cover of neat design, not flashy, but attractive. On the cover should be printed the name of the fair, the place, and the dates. In addition, an illustration of some local rural scene, or some famous cow or other animal, may add much to the beauty of the cover.

Upon one of the first pages of the list should appear in prominent type the names and addresses of the fair officials and board of directors. A prospective exhibitor may find upon looking at these names, that one of the officials lives in his neighborhood and could answer for him questions pertaining to a contemplated exhibit.

After this page devoted to officials, a foreword or announcement of the purposes of the fair, special features, judges, if prominent, and other details, makes an attractive introduction.

Following the foreword may appear such general information as will be of interest to both the public and exhibitors. The subjects of "Admissions," "Concessions," "Provisions for Teams," "Picnic Facilities," etc., are handled here. This is a practice observed with success by many fair boards.

RULES AND REGULATIONS

The fair, to run smoothly, must, like an engine, have a governor. This governor is the "Rules and Regulations." The more carefully the "Rules" are worked out, the smoother the fair will run. The "Rules" should contain provisions covering, as far as possible, all exigencies. They may be divided into two classes: general rules governing all departments of the fair; special rules for each department. It is best to have the general rules printed immediately following "General Information" and leave the special rules to head the premium lists of the respective departments.

Rules governing the arrangement and supervision of exhibits by superintendent, time of entry and placing of exhibits, entry fees, removal of exhibits, entry tags, special prizes, and the like, are classified as "general." Instructions defining a plate of fruit, encouraging special breeds of poultry, requiring registration of pure-bred animals, limiting the size of a sheaf of wheat, are "special" rules to be placed in the premium list under the departments of Fruit, Poultry, Livestock, and Farm Crops, respectively.

The smallest details of all rules should receive careful attention. In making fair regulations, nothing should be left for the exhibitors to "take for granted." These are just the matters that often cause misunderstandings and hard feelings, and have destroyed the confidence and patronage of many a good exhibitor. Make the rules as concise and complete as possible.

General Rules

The following example of a set of general rules is included simply as a suggestion, for the purpose of making this very important subject as clear as possible.

Arrangement and Supervision of Exhibits. In the hands of superintendent, who shall properly tag, arrange, or choose the room for all exhibits in his department. He shall use all diligence in the protection of exhibits, but the fair management will not be held responsible for loss.

Time of Entry and Placing Exhibits. Fair management will be ready to receive entries by Entries must be made on or before and the exhibits placed in the hands of the superintendents before All boxes, paper, and packing material used by exhibitors must be cleared away by exhibitors before 9:30 A. M. of

Entry Fees. (Fixed by each fair). Exhibits should not be removed from fair before 4:00 P. M. of last day, but may be left for 2 days after the fair closes.

No exhibit shall be entered for more than one premium except as the exhibit may compete for championship or sweepstake prizes (except for poultry).

No exhibitor may make more than one entry for the same premium unless the additional article be of distinct variety or pattern from the first.

All livestock exhibited must be owned by the exhibitor, exhibits must be grown, produced, or manufactured by the exhibitor.

Entry Tags. When entry of an exhibit has been made, the superintendent of the department in which the exhibit is entered shall furnish an entry tag for the exhibit, which shall contain all information necessary for the classification of the exhibit, and which shall be either attached to the exhibit or so placed near it that the judge shall have no difficulty in determining the object to be judged. The tag has a stub attached, which shall be filled out in a similar manner to the tag and given to the exhibitor. At the close of the fair the exhibitor must present this stub to the superintendent in order to reclaim his property.

In case the exhibits are sent in by express or by another party than the exhibitor, the stub of the tag shall be deposited at the owner's risk with the secretary of the fair until called for by the exhibitor.

The superintendent shall decide all disputes regarding classification or other matters pertaining to his department. If entries are offered for which no classification has been provided, but which seem worthy of recognition, the superintendent of the department shall have power to make such classification as may seem necessary and the entry clerk or secretary shall enter such exhibit upon his books and record the awards as the department superintendents may direct. The prize winners in such classes shall be given the usual ribbons, but shall not be given cash prizes unless approved by the board of directors. In no case, however, shall the superintendent have the power to alter in any way the decision of the official judge.

Judges shall not award prizes to unworthy exhibits. If an exhibit has no competition, it may be given such prize as the judges see fit.

Premiums and Awards. All cash prizes will be paid by warrants. Sufficient time to avoid error will be spent in making out the warrants. Embossed ribbons denoting awards will be of the following colors:

First Premium	Blue
Second Premium	Red
Third Premium	White
Fourth Premium	Pink
Fifth Premium	Yellow
Championship	Royal Purple

Special Prizes. The management does not guarantee delivery of premiums donated by others. When special premiums are offered by various individuals or concerns, the donors are responsible for delivery of prizes after the secretary of the fair board issues an order for the same to parties winning the prize.

Unless otherwise stated in the premium list, all exhibits shall remain the property of the exhibitor.

All signs, placards and banners shall be of a size and character agreed upon with the superintendent of the department and shall be placed where agreeable to him.

CLASSIFICATION OF EXHIBITS

A classification scheme, to be satisfactory, must be both simple and comprehensive. It should employ as few terms as will fully identify the exhibit, and should be uniform for the several departments of

the fair. For example, every individual exhibit competing at any fair which uses a uniform classification list (1) would have an entry number indicating the owner; (2) would fall in one of several divisions such as: Farm Crops, Poultry, Fruit, Vegetables, Horses, Cattle, Hogs, Sheep, Ornamental Horticulture, and Home Economics; (A division including miscellaneous exhibits not classified elsewhere, such as bees and honey, home-made soap, dogs, etc., may be inserted at the end of the premium list.) (3) would receive a class number; (4) and, finally, would get a lot number.

A scheme of consecutive numbering of classes throughout the premium list will place a double check on each exhibit and thus avoid confusion. In this way there cannot be two classes having the same number—the one, for example, in livestock, the other in farm crops.

If a fair for boys and girls is to be held in conjunction with a grange, community, county, district or other fair, it should have a special premium list representing the Juvenile Department of the organization. This list should conform to the scheme of classification used in the adult section, but should be limited to the projects in which only children may compete.

The following extracts from a premium list modeled after the foregoing suggestions exemplify a uniform scheme of classification which, we hope, will be of assistance in making up premium lists of our county and community fairs. Neither the number nor the names of breeds or varieties need be taken as permanently fixed. These details may be changed by fair boards to suit local conditions.

The classification here submitted is essentially the same as that used in many premium lists, though it may appear radically different at first sight. The endeavor has been made (1) to work out such a form of classification that every exhibit may be entered with a class and lot number; (2) to save space and cost in printing premium lists; (3) to bring about consecutive numbering of "Classes" so as to avoid confusion and mistakes; and (4) to have a uniform system of classification throughout the entire premium list.

A word of explanation may be helpful to entry clerks and exhibitors alike. Suppose a man has a standard-bred mare 2 years old, which he wishes to enter. The clerk would open his premium list to the pages where horses are indicated and would find that all standard breds came in "Class 2" and that all mares 2 years old came in "Lot 7." Therefore, he would enter the animal under "Class 2, Lot 7."

This classification will be found especially helpful in the "Poultry Department," because it does away with the necessity of putting down the breed and sex of the fowl—as most of our fairs are doing at present. If the exhibitor has a S. C. White Leghorn cock, the bird is classified very quickly in "Class 78, Lot 82."

This system works in all the other departments, as will be noted in the perusal of the following premium list:

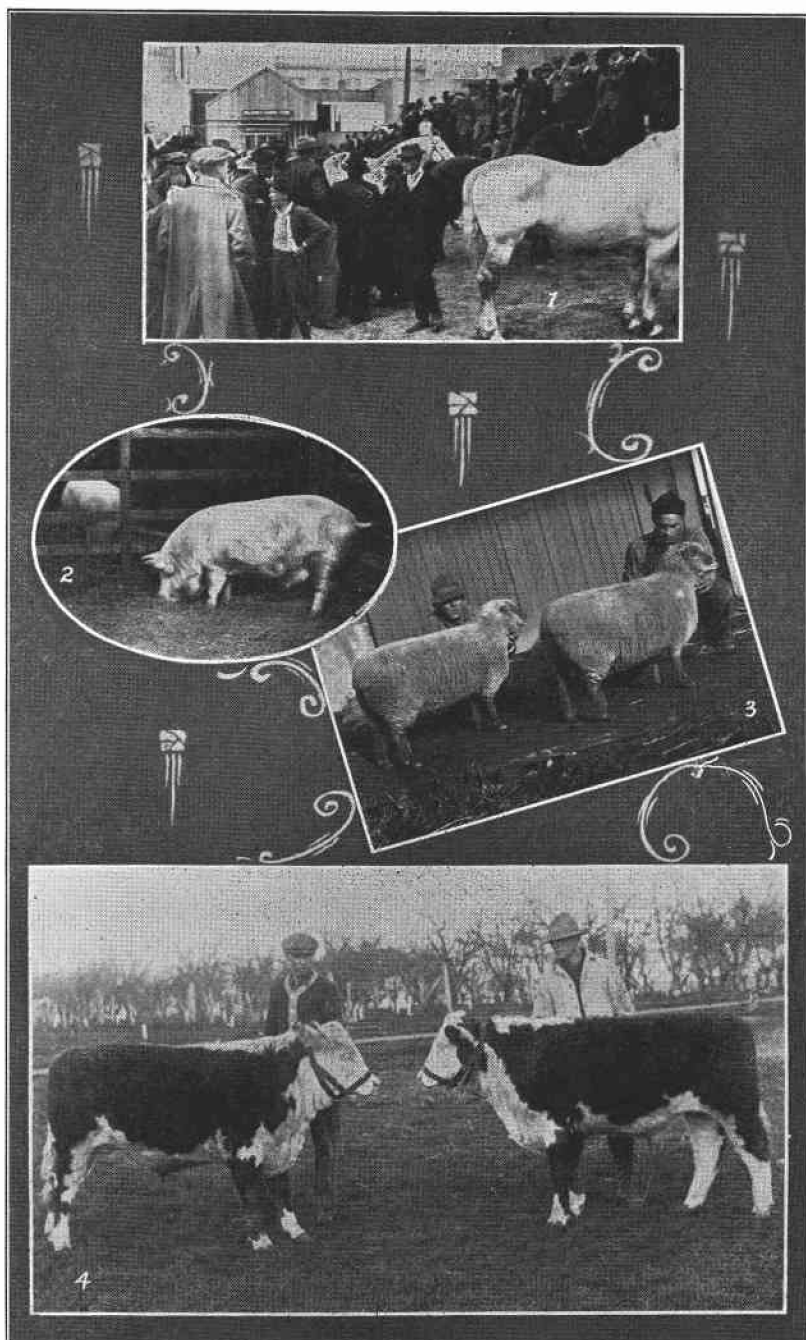


PLATE I.

Figure 1. Judging horses at a community fair. Figure 2. Pork that shows well and sells well. Figure 3. Showing how sheep should be trimmed and held for the show ring. Figure 4. "Baby" beeves that would score well in the show ring.

LIVESTOCK DEPARTMENT**Division A—Horses**

..... Superintendent

Class 1—Thoroughbred

Class 2—Standard Bred

Class 3—Grade Trotters and Pacers (Lots 1-3 and 10-11 eliminated.)

Class 4—French Coach, German Coach, and Hackney

Class 5—Percheron

Class 6—Belgian

Class 7—Shire

Class 8—Clydesdale

Class 9—Grade Drafters (Lots 1-3 and 10-11 eliminated.)

Lot		1st	2nd	3rd
1	Stallion, 4 yrs. or over			
2	Stallion, 3 yrs.			
3	Stallion, 2 yrs.			
4	Stallion, yearling			
5	Stallion, under 1 yr.			
6	Mare, 3 yrs. or over			
7	Mare, 2 yrs.			
8	Mare, yearling			
9	Filly, under 1 yr.			
10	Champion male, any age			
11	Champion female, any age			

Class 10—Jacks, Jennets, and Mules

Lot		1st	2nd	3rd
12	Jack, any age			
13	Jennet, any age			
14	Mule, 3 yrs. or over			
15	Mule, 2 yrs.			
16	Mule, yearling			
17	Mule, under 1 yr.			

Special classes and lots for harness and saddle horses.

Division B—Beef Cattle

..... Superintendent

Class 24—Shorthorns

Class 25—Herefords

Class 26—Aberdeen Angus

Class 27—Galloway

Class 28—Red Polled

Class 29—Grade Beef Cattle (Lots 21-23 and 28-29 eliminated.)

Lot		1st	2nd	3rd
21	Bull, 2 yrs. old or over			
22	Bull, yearling			
23	Bull, calf			
24	Cow, 2 yrs. old or over			

Lot		1st	2nd	3rd
25	Heifer, yearling			
26	Heifer, calf			
27	Herd (for larger fairs): To consist of 1 bull, two years old or over; one cow three years old or older; 1 cow, two years old and under three; 1 heifer, one year old and under two; 1 either sex, under 1 year			
28	Champion male, any age			
29	Champion female, any age			
Class 30—Fat cattle of any breed or grade				
Lot		1st	2nd	3rd
30	Steer, 3 yrs. or over			
31	Steer, 2 yrs.			
32	Steer, yearling			
33	Cow			

Division C—Dairy Cattle

..... Superintendent

- Class 31—Jerseys
- Class 32—Guernseys
- Class 33—Holsteins
- Class 34—Ayrshires
- Class 35—Brown Swiss
- Class 36—Grade Dairy Cattle (Lots 34-38 and 45-46 eliminated.)

Lot		1st	2nd	3rd
34	Bull, 3 yrs. old or over			
35	Bull, 2 yrs.			
36	Bull, yearling			
37	Bull, senior calf			
38	Bull, junior calf			
39	Cow, 4 yrs. old or over			
40	Cow, 3 yrs. old			
41	Heifer, 2 yrs. old			
42	Heifer, 1 year old			
43	Heifer, senior calf			
44	Heifer, junior calf			
45	Champion male, any age			
46	Champion female, any age			

Division D—Sheep

Division E—Swine

Classes and lots should be arranged for these divisions in like manner as for horses and cattle.

Division F—Poultry Department

..... Superintendent

AMERICANS

- Class 56—Barred Plymouth Rocks
- Class 57—White Plymouth Rocks
- Class 58—Buff Plymouth Rocks
- Etc.

MEDITERRANEANS

Class 78—S. C. White Leghorns

Class 79—S. C. Brown Leghorns

Class 80—R. C. White Leghorns

Class 81—R. C. Brown Leghorns

Etc.

Lot		1st	2nd	3rd
82	Cock			
83	Cockerel			
84	Hen			
85	Pullet			
86	Trio			
87	Breeding Pen			

(Repeat lot numbers and names at the foot of each page for clearness.)

Division G—Farm Crops Department

GRAINS

Class 161—Winter Wheat, any leading variety*

Class 162—Spring Wheat, any leading variety

Class 163—Winter Oats, any leading variety

Class 164—Spring Oats, any leading variety

Class 165—Winter Barley, any leading variety

Class 166—Spring Barley, any leading variety

Class 167—Rye, any leading variety

Class 168—Buckwheat, any leading variety

Class 169—Emmer, any leading variety

Lot		1st	2nd	3rd
88	Single Peck Exhibit			
89	Single Sheaf Exhibit			
90	Three Sheaf Display			

LEGUME SEEDS

Class 170—Winter Vetch

Class 171—Spring Vetch

Class 172—Field Peas

Class 173—Clover, Red

Class 174—Clover, Alsike

Class 175—Clover, Crimson

Class 176—Alfalfa

Lot		1st	2nd	3rd
91	Single Peck Exhibit			

FORAGE CROPS

Class 177—Clover, Red

Class 178—Clover, Alsike

Class 179—Clover, Crimson

Class 180—Meadow Fescue

Class 181—Brome Grass

Class 182—Sudan Grass

Class 183—Orchard Grass

Class 184—Rye Grass

Class 185—Peas, Field

Class 186—Vetch, Spring

Class 187—Vetch, Winter

*A list of the leading varieties of grains, grasses, etc., of a locality should be made out by the fair board, and awards confined to these varieties.

Lot		1st	2nd	3rd
92	Single Sheaf Exhibit			
93	Three Sheaf Display			
	Class 188—Kale, Thousand-headed			
	Class 189—Rutabagas			
	Class 190—Mangel Wurtzels			
Lot		1st	2nd	3rd
94	Three Specimen Display			
	Class 191—Field Corn			
Lot		1st	2nd	3rd
95	Ten ear display, any leading variety			
	Class 192—Ensilage Corn, any leading variety			
Lot		1st	2nd	3rd
96	Single Sheaf Exhibit			
97	Three Sheaf Display			

HORTICULTURAL DEPARTMENT

Division H—Fruit

..... Superintendent

APPLES

- Class 201—Grimes Golden
 - Class 202—Yellow Newtown
 - Class 203—Ortley
 - Class 204—Baldwin
 - Class 205—Rome Beauty
 - Class 206—Gano
 - Class 207—Northern Spy
 - Class 208—Esopus Spitzenberg
- (And so on down the list of varieties.)

PEARS

(No 5-box exhibits)

- Class 251—Bartlett
 - Class 252—Anjou
 - Class 253—Comice
 - Class 254—Howell
 - Class 255—Clairgeau
 - Class 256—Bosc
 - Class 257—Winter Nelis
- Etc.

PEACHES

(No 5-box exhibits)

- Class 261—Alexander
 - Class 262—Early Crawford
 - Class 263—Early Charlotte
 - Class 264—Elberta
 - Class 265—Muir
 - Class 266—Lovell
 - Class 267—Lemon Cling
- Etc.

Lot		1st	2nd	3rd
99	Single Plate Exhibits			
100	Single Box Exhibits			
101	Three Box Exhibits			
102	Five Box Exhibits			

GRAPES

- Class 276—Concord
 Class 277—Niagara
 Class 278—Worden
 Class 279—Delaware
 Etc.

Lot		1st	2nd	3rd
104	Single Plate Exhibits			
	(Other fruit exhibits may be classified in like manner.)			

Division I—Vegetables

..... Superintendent

BEANS

- Class 351—String, green podded (18 pods)
 Class 352—String, wax podded (18 pods)
 Class 353—Lima (12 pods)
 Class 354—Shell, any variety ($\frac{1}{2}$ pint)

BEETS

- Class 355—Any variety (6)

CABBAGE

- Class 356—Green—flat (3)
 Class 357—Green—round (3)
 Class 358—Red—flat or round (3)
 Class 359—Savoy (3)

(Continue for other vegetables.)

Lot		1st	2nd	3rd
115	Plate or table exhibits			
	(Repeat above lot number at bottom of each page for clearness.)			

Division J—Ornamental Horticulture

..... Superintendent

- Class 392—Home Grown Plant
 116 Any of the following:
 Rubber plant, Palms, Ferns, other
 foliage plants
 117 Potted plant in full bloom (other
 than geranium)
 Class 393—Gladioli (one variety)
 Class 394—Dahlias (one variety)
 Class 395—Sweet Peas (one variety)
 Class 396—Roses (one variety)

Lot		1st	2nd	3rd
119	Single Vase Exhibits			
120	Best Collection			
	Class 397—Flowering Geraniums			
Lot		1st	2nd	3rd
121	Best Display			
	Class 398—Best Novelty of the Season			
Lot		1st	2nd	3rd
122	A plant or vase of flowers grown from seed of current year's intro- duction. Exhibit must be properly named and carry with it a descrip- tive clipping from the seedsman's catalogue			

Division K—Home Economics Department

..... Superintendent

DOMESTIC SCIENCE

Class 405—Bread

Lot		1st	2nd	3rd
127	White yeast bread (1 loaf)
128	Graham bread (1 loaf)
129	Rye bread (1 loaf)
130	Steamed brown bread (1 loaf).....
131	Nut bread (1 loaf)

Class 406—Cake

Lot		1st	2nd	3rd
132	Loaf sponge cake
133	Loaf butter cake
134	Layer butter cake
135	Fruit cake

Class 407—Canned Fruit

Lot		1st	2nd	3rd
136	Collection (one jar each) Loganberry blackberry, raspberry, strawberry
137	Collection (one jar each) Plums, cherries, prunes
138	Collection (one jar each) Peaches, pears, apples

DOMESTIC ART

Class 412—Hand Sewing

Lot		1st	2nd	3rd
150	Shirt waist
151	Apron
152	Suit underwear
153	Three handkerchiefs

Class 413—Machine Sewing

Lot		1st	2nd	3rd
154	Dress—wash material
155	Suit underwear (3 pieces)

Class 414—White embroidery

Lot		1st	2nd	3rd
156	Lunch cloth
157	Napkins
158	Doilies
159	Center piece
160	Towel
161	Pillow slips (pair)
162	Night dress
163	Shirt waist
164	Corset cover

Division I—Art Department

		Superintendent		
Class 420—Photography, amateurs				
Lot		1st	2nd	3rd
188	Landscape			
189	Marine View			
190	Portraits			
191	Figure			
192	Animals			
193	Flashlight view			
194	Largest collection			
Class 421—Oil Paintings (from nature or life)				
Lot		1st	2nd	3rd
195	Landscape			
196	Marine			
197	Portrait			
198	Flowers			
199	Fruit			
200	Animals			
201	Collection, not less than 6 pieces...			
Class 422—Oil Paintings (from copy)				
Lot		1st	2nd	3rd
202	Landscape			
	Etc.			
Class 423—Water Colors (from nature or life)				
Lot		1st	2nd	3rd
208	Landscape			
209	Marine			
	Etc.			

ENTRY BOOKS AND ENTRY TAGS

Properly kept records are as essential to the success of a fair as are good exhibits and competent judges. Such records can only be satisfactorily kept by means of record books and entry tags.

Two types of books are required: First, a "Clerk's Entry Book," in which the secretary or entry clerk of the fair records the name of each exhibitor, his entry number, and the exhibits entered by him; second, a "Judge's Book," for each department, into which are transferred from the "Clerk's Book" entries coming under the supervision of the respective departments.

Books designed for these special purposes are carried in stock by several houses which make the printing of fair literature a specialty. These books are obtainable either in the loose-leaf type or solidly bound.

The following sample sheets from the "Clerk's Book" and from the "Judge's Book" may be useful by way of suggesting what information must be obtained and how it may be easily tabulated.

This system, though designed primarily for our county and community fairs, can be so enlarged and modified that it can do service also for the larger fairs. In the large fairs entry blanks for the different departments may be needed in place of the one entry book. In any case, however, an entry or exhibitor's number should be given

ENTRY TAGS AND STUBS*

O	O
Div. H	Div. G
Class 201 Grimes	Class 174 Alsike Clover
Lot 88	Lot 56
Entry No. 47	Entry No. 83
Name James Smith	Name E. C. Bly
.....
(Perforated line)	(Perforated line)
(Mucilage strip)	(Mucilage strip)
.....
(Perforated line)	(Perforated line)
Div. H	Div. H
Class 201	Class 174
Lot 88	Lot 56
Entry No. 47	Entry No. 83

*The tag and stub are both filled out when exhibit is entered. The stub is torn off at the lower perforated line and given to the exhibitor as a claim check. The blank space between the two perforated lines is folded over the name of the exhibitor and held in place by the mucilage. When prizes have been awarded this strip is turned down again or torn off, leaving the name of the exhibitor in plain view.

each exhibitor by the head entry clerk. This number should be used for every entry made by this exhibitor, no matter in what department.

It is recommended that a loose-leaf system with a carbon copy be used for the entry book. This will enable the fair treasurer, or whoever makes out the checks for prizes, to lay a rule along the edge of the group of entries by each man, beginning at the bottom of the page, tear off the carbon copy of the entries together with the exhibitor's entry number, name, and address, and append it to the check issued to the exhibitor as a voucher.

The system, it is hoped, will be found to be much simpler for the business office of the fair than the plan of giving an exhibitor an entry number for each department of the show and paying him by checks drawn covering the prizes won in the several departments. It will be appreciated by the exhibitor, also, because in this method he avoids confusion between the entry numbers for the several departments and

the loss of time in waiting his turn for his entry number, etc., with the management of each department.

Entry tags should be patterned after the classification used in the premium list. The tags should have a stub which should be filled out exactly like the tag and which should be given the exhibitor when he enters his exhibit and be returned by him as a claim check when he wishes to remove his property and premiums.

ENTRY BOOK

Entry No.	Exhibitor's Name	Address	Div.	Reg.No.	Class	Lot	Award	Amt. Won	Entry Fee	Stall Fee	Other Fees	Total Fees	Net Amt.
47	Sam Smith	Corvallis, R. 2 A	H		5	1	2	5.00	none	1.00
	"	"	H		264	99	1	.50
	"	"	F		58	82	3	R
	"	"	F		79	84
	*	"				170	88	1	1.0025	1.50	4.00
48	E. C. Bly	Albany, R. 4 G	G		167	88	3	R
	"	"	G		164	88	2	.50
	"	"	G		161	88	1.50
49	O. J. Dean	Monroe, R. 1 H	H		201	102	1	10.00
	"	"	F		57	86	2	2.0025
	"	"	G		169	88	3	R25	11.75

* If later entries are made they must be carried forward to another page.

JUDGE'S BOOK.

Department Horticulture, Division H—Fruit

Class Lot	Apples(a)	1	2	3	4	5	6	7	8	9	10	11	12	*1st—Name, if animal	2d—Name, if animal	3d—Name, if animal	Remarks
201	99 Grimes Golden	70	94	35	40	3	17	23	55	17	35	94
	100 Grimes Golden	3	23	58	72	83	9	83	58	3
	101 Grimes Golden	35	3	17	55	67	93	55	17	35
	102 Grimes Golden	49	63	40	3	49	63	3
202	99 Yellow Newton
	100 Yellow Newton
	101 Yellow Newton
	102 Yellow Newton

JUDGE'S BOOK.

Department Livestock, Division B—Beef Cattle

Class Lot	Shorthorns	1	2	3	4	5	6	7	8	9	10	11	12	*1st—Name, if animal	2d—Name, if animal	3d—Name, if animal	Remarks
24	26 Heifer, calf	71	84	73	90	6	53	73 Matilda	53 Rose of the Moor	90 Bessie Benner
	
	

a When there are apt to be more than 12 entries in one 'lot,' another line may be given to that lot number.
 * If 4th and 5th prizes are to be awarded, a Judge's Book long enough to contain more columns should be provided.

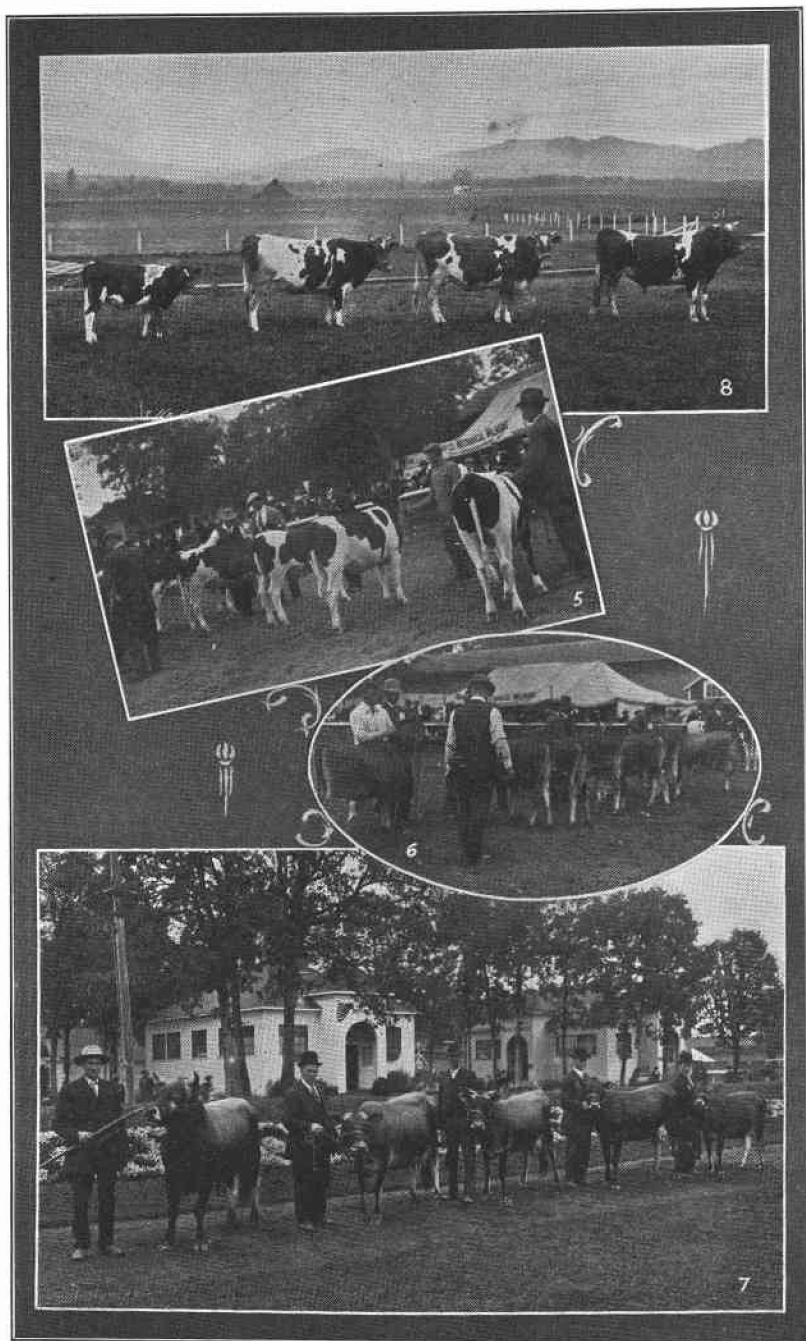


PLATE II.

Figure 5. Five promising heifers being judged at the State Fair. Figure 6. A judge having his troubles—picking the winner in this fine bunch of Jerseys. Figure 7. On dress parade. Figure 8. Group of Guernseys in good form for exhibition.

SPECIAL RULES.

In addition to the "General Rules" previously noted, there should be printed under each division of the premium list a collection of special rules applying particularly to that division. These special rules should make perfectly plain to the judge the course to be followed in placing awards. They should be of immense help to the exhibitor, also, by informing him about the way in which exhibits should be selected and prepared for the show; how many specimens are to be considered for a plate, a pen, or group of any kind; special entry fees; pure-bred stock requirements, etc.

The following example of "special rules" for the poultry department of the Benton County Fair, suggested by the Poultry Department of the Oregon Agricultural College, may be of service in giving an idea of what these rules should embrace:

POULTRY DEPARTMENT

.....Superintendent

Rules and Regulations

Read carefully the general rules in the front of the premium list, as well as the following rules:

1. The Board will care for and feed all fowls and other exhibits entered in the poultry department and will provide exhibition coops for all exhibits listed for regular premiums herein.

2. All birds must be plainly banded and band numbers plainly marked on entry blank. Intending exhibitors not having leg bands on their birds can obtain the same from the superintendent by paying cents a band for the number wanted.

3. Birds suffering from disease on arrival will be rejected and removed from fair grounds.

4. Each bird entered for sale and not for premiums shall pay an entrance fee of ten cents.

5. Utility points will be emphasized in judging, special attention being given to the following points;

- a. Constitutional vigor, physical condition, and weight.
- b. Well-formed and well-developed typical back, breast and keel.
- c. Strong, well-developed head, legs, and toes.
- d. General good symmetry, maturity, and plumage typical of the breed.

6. All fowls except Ducks, Geese, and Turkeys are to be entered and judged as trios, or singles. Ducks, Geese, and Turkeys to be entered and judged as pairs or singles. A trio consists of one male and two females. A pair consists of one male and one female. Birds displayed in trios and pairs may also be entered and compete in the single classes.

7. It is desired that the poultry and poultry products of Benton County be better standardized. It is believed that too many breeds and varieties of poultry are now being bred in this community to result in a uniform class of market poultry products. To encourage more cooperative and community breeding of a few of the more important breeds of poultry, special prizes will be offered as follows: (Here follows the list of fowls).

SUGGESTIONS TO FAIR BOARDS AND EXHIBITORS

It is hoped that the information contained in the following pages will be helpful both to fair boards and to exhibitors in matters relating to the choice, arrangement, classification, transportation, and tasteful exhibition of entries in our fairs. If these things are well understood by exhibitors, especially, a much larger display will be brought out and a much greater interest will be manifest. The trouble has been, in the past, that the producer knew so little of how his product would be judged or how to select specimens to meet the requirements of a judge, that he hesitated to bring in products which may have looked excellent to him.

Practical knowledge along the lines suggested is greatly needed. It may not be out of place at this time, therefore, to suggest to the managers of our fairs that it would do a great deal of good in most instances if the judge could have a half hour, after he has completed awarding prizes, in which to explain to those interested, points of excellence in different specimens or displays and to suggest how exhibits and arrangement might be bettered in his department or division. A little talk "for the good of the order"!

Score cards are sometimes used in making awards. They are especially useful in illustrating the relative importance of different characteristics of the exhibit and in saving the judge from carrying the ratings of several entries in his mind at the same time. These score cards may be of great value to the exhibitor if he will study them carefully before the fair and make such selections for his exhibits as will conform to the requirements noted in the score cards. Only a few score cards can be given here, through lack of space; others, however, may be secured by writing the Oregon Agricultural College.

The **base dates** for the computation of the ages of livestock have been fixed by common custom as January 1 for horses, March 1 and September 1 for swine, and September 1 for sheep. The dates for dairy and beef cattle, however, have not been agreed upon between the state fairs of the different states as yet. This results in confusion in the minds of exhibitors and considerable disadvantage and hardship in many cases where cattle are taken from one fair to another. These dates should be made uniform by our State fair and our large sectional fairs, as soon as possible, and then should be followed by all the smaller fairs.

Taking into consideration the base dates adopted by the fairs in the eastern part of this country as well as the dates fixed by a few of the largest fairs in the Northwest, it would seem advisable to recommend that September 1 be the base date for beef breeds, except for the junior yearling and calf classes, which should be January 1.

For dairy breeds August 1 is recommended, except in the junior yearling and calf classes, when February 1 is deemed best.

HORSES

In selecting horses for the show ring owners should be sure their animals are sound, in good flesh, and well groomed. Soundness is of first importance because many an animal of fine spirit and splendid appearance has been disqualified by the judge for some unsoundness which, to the ordinary observer, does not seem of much importance. Some of the more common troubles are cataract, moon blindness, roaring or whistling, string halt, bone spavin, bog spavin, ring bone, side bone, navicular disease, and curb when accompanied by curby formation of the hock. Wire cuts and other bad blemishes also count heavily against the animal.

To get horses into proper condition for the show ring, one should start in feeding, training, and grooming each animal several weeks before the exhibition. A horse, to show at his best, must be in good flesh (but not too fat) and must be groomed until the coat is glossy and the skin pliable. One of the best ways of cleaning up a horse at the start is to give him a thorough scrubbing with a brush and castile soap in warm water. When this operation is over, all the soap should be rinsed off the animal with warm water. The horse should be kept blanketed and the mane and tail carefully brushed clean. In draft animals, much is added to their appearance by braiding into the tail and mane colored yarns or bunting that blend well together. Horses should be shod long enough before the fair so that the hoofs more or less broken in the bare state may have time to grow into good shape once more. With colts, it is only necessary to trim up the hoofs carefully.

Animals should be taught to stand, walk, and trot properly. Such education goes a long way toward showing an animal to advantage.

In judging drafters, the judge looks for an animal of good size for the breed, with broad feet, compact body, well-sprung ribs, heavy muscles, a good middle, short legs, and good style. In driving and running horses, the judge looks for an animal of good size, rather deep bodied, medium length and width, muscles long and of medium thickness, shoulders long and sloping. The gait should be straight, regular, well balanced, and vigorous, with a long stride.

BEEF CATTLE

Beef animals, to show at their best, should be fat, well groomed, in a good, thrifty condition; for bloom and finish count for a great

deal in beef animals. They should first be given a good bath to remove all dirt and dust. The feet should be trimmed, which is usually done by throwing the animal and using the same tools as in trimming horses' feet. The horns, also, should be made smooth and polished by using a knife, rasp, or piece of broken glass—glass usually being the best—for removing the rougher part of the horn; then finishing with sandpaper to give a smooth surface. After this is worked down smooth, it may be polished by applying a small amount of machine oil and rubbing briskly with a cloth. Beginning just above the switch, the tail should be trimmed up to the tail head. Bulls one year or over should have rings placed in their noses, as they sometimes become unmanageable when taken into the ring. This should be done long enough before show time so that the ring in the nose will have time to heal. Cows that are hard to handle should have cattle leads placed in their noses, to prevent their becoming unmanageable. If cattle are to be taken any great distance to be shown and are led or driven, they should be started soon enough so that they will have time to rest and fill up before going into the show ring.

In order to make animals show up to better advantage, they are often "dressed up," that is, the body is wet all over, and then by means of a curry comb and brush, or just a large comb, the hair is combed in different manners, depending upon the breed, as each one has a different method that is usually followed.

In judging beef cattle one looks for an animal of good size; broad, deep chest; well sprung ribs; good middle; straight lines along back and belly; a firm, even covering of flesh with no rolls or patches; short legs, and good style.

SHEEP

In selecting show sheep, it is of the utmost importance that they be of the up-to-date type and conformation of the breed to which they belong. They should be of proper size for their particular breed, with a desirable quality of fleece and skin, and in a good state of flesh. The fleece should be of even fiber, good length, and characteristic of the breed. It takes two or three trimmings to get a sheep in proper shape. (Only sheep of the middle-wool breeds are trimmed.) Trimming should be begun as soon as the wool has grown long enough to be worked upon with shears. Most trimmers start at the shoulders and work back to the rump and tail, leveling up the back; next the rear end is trimmed; then the sides and breast; and lastly the neck and head. The trimming is an art which few people fully master. After the last trimming, it is best to blanket the sheep to keep the fleeces in good condition, and from being damaged in transit. Sheep which are being fitted for show should have their feet trimmed about once a month to keep them in proper shape. While sheep are being put into show shape, they should be trained to stand properly and become accustomed to being handled, so as not to act wild and stand up poorly while the judge is passing on them.

SWINE

Swine, to show at their best, should be in prime flesh; that is, neither thin nor over-fat, but with just flesh enough to round out every point without overloading, and to give a low, blocky appearance. Exercise is very essential to get hogs in good condition (for without exercise the flesh does not have the proper firmness) and to enable them to move about as they should. A good clean wallow, in which some good disinfectant has been placed, should be furnished, so the skin and hair will be in good healthy condition. Animals should be handled daily so as to make them quiet and easily handled while being shown. By properly trimming the feet, the general appearance of an animal can be greatly improved. This should be done with a knife at odd times when working with the pigs. Brushing every day or two with a stiff brush and applying crude oil, not only helps to gentle the animal, but also improves the condition of the hair and skin. Just before entering the ring, give the hog a bath, then apply a dressing made by adding to cottonseed oil enough wood alcohol to make a thin ointment. Apply this with a brush and rub in thoroughly. In judging hogs, one looks for an animal of good size; broad chest; well sprung ribs; medium length; arched back; and short, strong feet and legs.

DAIRY AND DAIRY PRODUCTS

Before choosing animals for exhibition purposes, one should familiarize himself with the points of perfection as brought out by the score card of the breed to which the animal belongs.

Animals should be fitted, and prepared for exhibition. Horns should be cleaned and polished. Any long hair should be trimmed or clipped. The animals should be thoroughly groomed daily for some time in advance of the time for the exhibition.

They must be halter broke and accustomed to being handled. Often a meritorious animal fails to get a place because of lack of preparation or because the animal is unaccustomed to being handled.

It is useless to exhibit a cow with unsound udder, or one in bad condition.

Animals just brought in from pasture are usually in poor condition for the show ring.

Registration papers should accompany all pure-bred animals.

Selecting the Cow. In placing the awards on dairy cows judges consider, mainly, constitution, evidence of capacity, and dairy temperament.

CONSTITUTIONAL VIGOR is shown by a general appearance of health, a large heart girth and good chest development, a straight strong back with wide loins, large open nostrils and bright prominent eyes. The skin should be loose and pliable.

CAPACITY refers to size and development of both the body or barrel and the udder. A well-developed barrel and large udder of



PLATE III. Figure 9. A display covering the marketing of poultry and poultry products.

good quality make possible the production of milk in quantities. The barrel should be capacious and have ribs that are hoop shaped, long and wide apart. The udder should be attached high and wide behind, should be level on the bottom or nearly so, with the fore quarters extending well forward of the front teats. The quarters should be uniform in development, the teats well placed and of convenient size. When milked out, the udder should be soft and pliable, showing no indication of fleshiness. The milk veins should be large, long, and enter the body through large openings or "wells."

TEMPERAMENT indicates the use the cow makes of her feed. When in milk she should show no tendency towards beefiness but should be spare and angular throughout.

Selecting the Bull. The bull should be a good representative of the breed to which he belongs. Constitutional vigor and prepotency should be evident, shown by a wide-awake, animated appearance; deep chest; large heart girth; strong, well-poised head; mild, clear eye; loose pliable hide; straight, strong back; and at maturity a well developed crest.

Score Card for Dairy Cow

I.—General Appearance (15 points):	
a. Form—Wedge shape as viewed from front, side and top..	4
b. Quality—Soft, pliable skin, of medium thickness, free from coarseness throughout	5
c. Temperament—Indicated by lean appearance when in milk; no signs of beefiness	4
d. Disposition—Quiet, gentle	2
II.—Capacity of Animal (48 points):	
a. Digestive Organs—	
Muzzle—Large	1
Jaw—Strong, firmly joined	1
Barrel—Deep in flank, with ribs long, hoop-shaped, wide and far apart	14
b. Milk Organs—	
Udder—Long, wide, attached high behind, and extending well forward and of fine quality	20
Teats—Good size, squarely placed	4
Milk Veins—Long, large, crooked	4
Milk Wells—Large, numerous	4
Veins and wells indicate to some extent the circulatory system.	
III.—Constitution of Animal (37 points):	
Nostrils—Very large for abundant entrance of air.....	2
Forehead—Very broad	2
Chest—Deep, broad on floor, heart girth large, indicating lung and heart space	14
Back—Straight, with space between vertebra open	3
Rump—Long, wide, level, not sloping	5
Hip Bones—Wide apart and level with spine	2
Pin Bones—Wide apart and level	1
Fore Legs—Straight, feet sound	2
Hind Legs—Straight, with thighs incurving and free from flesh; feet sound	6
Total points	100

Butter and Cheese. Score cards are used in making the awards on butter and cheese. Following are copies of the cards in use by the Oregon Agricultural College:

Score Card for Butter

Flavor: should be clean and mild with a pleasing aroma	45
Body: should be close and firm with good grain	25
Color: uniform, free from mottles or white specks	15
Salt: uniform throughout and entirely dissolved	10
Package: neat, clean, attractive	5

100

Score Card for Cheese

Flavor: clean, nutty, mild, attractive	45
Body: solid, firm, free from holes	15
Texture: compact, close, smooth, not flakey	15
Color: uniform	15
Package: attractive, smooth finish	10

100

POULTRY

Poultry displays at local or county fairs should have greater practical educational value. It is suggested that, in awarding premiums, a policy that would encourage the farmers in the county or community to specialize in a few breeds, would promote the industry better than a policy that encouraged a multiplicity of varieties and would help to standardize and make the poultry products of a community more uniform. With this object in view, it would be better to limit the premiums to a few principal breeds, paying liberal premiums, rather than to award small premiums to all breeds. (There are more than 100.) Some of the more desirable and important breeds that should be encouraged are, Barred, White, and Buff Plymouth Rocks; White, Silver and Partridge Wyandottes; S. C. R. I. Reds; Light Brahmas; Black Langshans; S. C. White, Buff, and Brown Leghorns; Black Minorcas; White and Buff Orpingtons; Silver-Gray Dorkings; Pekin and Indian Runner ducks; Toulouse geese; and Bronze turkeys.

At most of the county fairs comparatively few of the farmers exhibit poultry. By offering fewer and better premiums, there would be more incentive for them to exhibit. It would encourage the farmer to exhibit also, if the usual system of judging was modified somewhat and greater emphasis placed upon utility qualities.

In selecting fowls for exhibition and in judging, special attention should be given to

a. Constitutional vigor and healthy condition.

In considering the breed characteristics, health and vigor should not be lost sight of. Some of the more important points indicating good health, are strong, well-developed back, breast, head, legs and toes, bright, full eyes and an erect positive carriage.

b. Maturity and weight of the specimen. (The nearer standard weight the better.)

c. General symmetry, color, and other characteristics typical of the breed.

d. Freedom from diseases, such as colds, scaly legs, etc.

For the ordinary fair it seems desirable to classify the exhibits as trios, pens, pairs, and singles, selecting classifications which best meet the financial standing of the association.

The birds should be arranged as they are to be exhibited, and confined and fed in exhibition coops for two or three days before being sent. The fowls will then appear to better advantage by being more accustomed to the conditions.

The appearance of white birds is usually much improved by washing them, a day or two before sending to the fair. Detailed instructions for washing fowls may be had from the O. A. C. Poultry Department. Legs and toes, and head and back should always be washed.

Do not feed the fowls too heavily on grains or mash while confined. Some succulent green food and a little fresh meat will keep the birds well toned.

In transporting fowls to the show place, care should be taken to have the crates or containers large enough and free from sharp edges or projections, so that birds will not be injured. Birds that are liable to fight should not be shipped or cooped together.

It would help to stimulate the production of more and better eggs if premiums were offered for exhibits of one dozen eggs, both white and brown. Prizes could well be offered also for larger displays of commercial eggs.

SELECTING EGGS FOR EXHIBIT

Eliminate all double-yolk eggs, cracked and dirty or shrunken eggs, and eggs with spotted or loose contents.

The eggs should weigh 24 to 28 ounces a dozen, and be uniform in size and shape for the entire dozen. Shell should be preferably unwashed and free from wrinkles and rough places, stain, or gloss.

All white eggs should be of a uniform pure white shade. Brown eggs may be any shade but should be uniform for the dozen.

Test with Candler. A very small air space not larger than a dime indicates freshness. The egg must appear clear and free from dark colored spots, the white thick, the yolk barely visible. Large air cells or floating yolks are disqualifications.

Use great care in packing and transporting eggs, for if one is broken it may ruin the whole exhibit.

FARM CROPS

To the Fair Management. Exhibits of farm crops that are designed to be instructive and educational should be encouraged. Seed and breeding stock of superior quality is what is wanted and premiums

should be given with this idea in view. Avoid offering prizes for freaks and monstrosities and offer premiums only for exhibits that are to mean something in increased crop production later. Encourage improved varieties of grains and other farm crops by offering special inducements in cash premiums or honorable mention. We sometimes make the mistake of offering premiums for large numbers of varieties that are inferior and some exhibitors simply grow them for show purposes because little competition may be expected. Make your innovations along the right line.

Call for specific amounts of threshed grain and size of sheaf of grain that is to constitute an exhibit. At least one peck of threshed grain should be asked for. Smaller amounts may encourage hand picking of samples; and artificial cleaning of grain to get a premium is not a good practice. The seed cleaner and grader can of course be used to improve the appearance and quality of the exhibit. Sheaves of grain and grass should be at least four inches in the middle. Bundles of forage, vetch and oats, silage corn, etc., should be at least 12 inches in diameter. Exhibits not up to specifications should be disqualified and removed before the judge places the premiums.

To the Exhibitor. Get a premium list of the fair at which you expect to exhibit and study it. The same admonition as in the above paragraphs regarding exhibits might well be given the exhibitor, especially the word regarding freaks and monstrosities in farm crops. You wouldn't, or at least shouldn't, plant them, then why exhibit them? Exhibit stuff should be superior seed stock. In preparing exhibits avoid doing anything that would detract from the seed value; for instance, scrubbing potatoes with a brush to clean them. This injures the skin and therefore their seed value. The following paragraphs will deal with the preparation of exhibits for fairs:

Preparing Sheaf Grain for Exhibition. Select the best heads, typical of the variety, and with good strong bright straw. Avoid rusty, smutted, and diseased plants. Grain sheaf exhibits should be cut when the grain is ready for harvest, in the stiff dough stage, and then kept from rain, dew, dampness or moisture of any sort. They should be cured in bright sunlight to give good bright golden color. When cured, tie in bundles (four inches in diameter standard) with ties at heads middles and butts. Avoid crushing the straw by tying too tight. Remove leaves of outside straw and hang bundles with heads down until ready to pack. Full length straw is desirable.

Preparing Threshed Grains for Exhibit. Wheat is grown primarily for milling purposes or for seed, and is judged from that standpoint. All grains are judged for excellence in varietal characteristics, purity, freedom from smut and other diseases, and also for freedom from foreign matter, weed seeds, dirt, etc. These points can be attained where pure varieties are sown and by properly cleaning and grading exhibit sample. Grains for threshed sample should be ripe before cutting, cured in straw and threshed without rains falling on them.

Similar treatment will answer for preparation of grass seed exhibits.

Preparing Bundle Exhibits of Grasses. Bundle exhibits of grasses and legumes should be gathered when headed out or in bloom, and removed at once to a dark room and allowed to cure there. Sunlight bleaches and makes the leaves brittle, especially on legumes, alfalfa and clovers. After curing thoroughly in a dark room, bundles can be made. If too brittle and dry, sprinkle the floor or table heavily with water and lay the material down for a while, when it can be handled without damaging. Again, as in grains, good healthy plants, free from disease, must be selected.

Preparing Potatoes for Exhibit. Select smooth, bright, medium-sized potatoes—7 to 10 ounces—with varietal characteristics, and free from scars and diseases. Avoid extra large or freaky-shaped potatoes. Do not scrub and brush the skin to remove spots or blemishes. Wipe off dry with cloth and do not injure the natural lustre of skin. If the skin is broken, the seed value is impaired and, likewise, the exhibit value. Remember that varietal characteristics, uniformity, purity, medium size, freedom from disease and blemishes count most.

Preparing a Corn Exhibit. Ten ears of corn is usually considered the proper amount for an exhibit except where more or less is specified in the premium list. Select from the field ears showing adaptability and seed condition; that is, ripeness. Prepare the exhibit in time to allow it to dry and cure before exhibiting. Select for uniformity, medium size, bright color, medium depth of kernels, smallness of cob, etc. The biggest corn does not always win, and if it lacks the qualifications for seed, it cannot win.

The score card will aid you in selecting corn of the best type and quality.

When stalk exhibits are called for, select for both ear and stalk. Don't select the tallest stalk without other qualifications. The stalk should have a good ear or two and be full of broad leaves. Sturdy stalks indicate good silage qualities. To be sure, where fair premium lists call for the tallest stalk, the tallest must be exhibited, but this is a valueless sort of exhibit.

Score Card for Grains

	Wheat	Oats	Barley
1. Uniformity	10	10	10
2. Trueness to Type	10	10	10
3. Color and Lustre	10	5	5
4. Size	5	5	..
5. Plumpness	5	10	5
6. Injured Kernels	5	5	10
7. Weeds and Cockage	15	15	15
8. Smut, Rusts, etc.	10	10	10
9. Weathering	10	5	20
10. Wt. per bushel	10	15	5
11. Quality	10	10	10
Perfect Score	100	100	100

Score Card for Corn

Adaptability—Maturity, size, solidity, etc.	25
Seed Condition—Large, bright germ, free from discoloration..	15
Shape of Kernel—Medium deep, slightly wedge-shaped, straight sides	15
Uniformity—True to type, uniform size, shape, etc.	15
Weight of Ear—Large proportion of grain	10
Length and Circumference—Medium	10
Color of Grain and Cob—Free from mixture	5
Butts and Tips—Well filled	5

100

Score Card for Potatoes

Trueness to Type—Variety characteristics	10
Uniformity of Exhibit—In size, shape, color, surface, etc.	10
Shape of Tuber—Symmetrical and free from depressions or protuberances	10
Size—Medium sized, 5 to 8 ounces, (cut 6 points if too large large, 9 points if too small)	15
Skin—Firm, smooth, free from sunburn, discoloration, scab, and other blemishes	20
Flesh—Solid, small centers, free from worm holes, rot, etc. Even in texture, of a clear color and free from sogginess or discoloration of any kind	25
Eyes—Few in number, strong, but not broad or deep,—according to variety	10

100

FRUIT

The fruit exhibited at community and county fairs is often a disgrace to the section where it is grown. This is the fault neither of the section nor of the fruit but of the grower.

Fruit for show purposes should be well cared for. The trees should be carefully pruned, sprayed, and cultivated; the fruit carefully thinned and selected.

To select fruit intelligently, the exhibitor must have a thorough knowledge of what points the judge has in mind in making his awards and the relative importance of each of these items. A careful study of the score card will enable the exhibitor to pick out fruit that will look good to the judges.

Generally speaking fruit should be of good color and normal shape for the variety; of uniform shape and size; not over-ripe or broken down in condition but as near mature as possible at the fair season; free from such blemishes as rot, scab, bruises, limb rubs, skin punctures, russetting (where not normal in the variety) and the like. San Jose scale and worm holes should disqualify an exhibit. Specimens should neither be very large nor too small for the variety; the medium sizes are usually in better condition and are better for commercial purposes.

Apples, pears, and quinces should be cleaned and polished with a soft cloth before exhibiting.

Plums, peaches, apricots, grapes, etc., should be clean and free from dust but should be shown with as much of the bloom as possible.

The small fruits should be handled as little as possible but should be carefully protected from dust.

Practically all fresh fruits are easily injured by bruising. Consequently, great care must be taken in getting them to the fair. Hauling should be done in vehicles equipped with springs suited to the load they are to carry. Such vehicles should be provided with a covering of canvas or similar material to keep out dust and afford protection from the sun. It is very important, also, that an extra supply of fruit be taken along so that any injured specimens may be replaced before going on exhibition.

For exhibition purposes a "plate" should consist of five specimens of apples, pears, peaches, or quinces; ten specimens of plums, prunes, apricots, crabapples, or nuts; twenty-five cherries; five bunches of grapes; ten bunches of currants; one pint of gooseberries, raspberries, blackberries, loganberries, strawberries, etc.

When it is considered that nearly one-half of the living of the Oregon farmer comes from his farm and that fruit should be a very palatable and healthy part of the farmer's diet, it would be well for our Fair Boards to encourage the growing of more fruit not only for commercial purposes but for family consumption as well.

To do this, prizes may profitably be offered for the best collection of fruits grown by the farmer for his family use. Such a collection should be made up of kinds and varieties that give the family as long a season for fresh fruits as possible; it should contain varieties that are noted, some for their eating and some for their cooking qualities. Much of this fruit would be out of season at fair times so would have to be exhibited in the collection as canned goods.

A list of fruits suitable for home use may be obtained by writing to the Oregon Agricultural College, Division of Horticulture.

SCORE CARDS

Apples—Plate Exhibits		Apples—Box Exhibits	
Form (trueness to type)	15	Form (trueness to type)	10
Size	15	Size	10
Uniformity	20	Uniformity	15
Color	25	Color	20
Condition and freedom from blemishes	25	Condition and freedom from blemishes	35
	100	Pack—	
		Bulge	4
		Alignment	4
		Height of ends	4
		Compactness	4
		Attractiveness and style	4 20
			100



PLATE IV.

Figure 10. What a boys' club can do. Notice the cost of production. Figure 11. A neat, well-balanced arrangement of winter vegetables. Figure 12. A winter flower show. Note the beautiful effect of massing exhibits of the same kind.

VEGETABLES

Exhibits of properly selected vegetables should be of value first, in stimulating the growing and marketing of better vegetable products; second, in encouraging the grower to produce entire crops up to the standard of products shown; third, in advertising one's business; fourth, in increasing the consumption of good vegetables; fifth, in acquainting growers with the best types of commercial vegetables.

Great efforts are being made everywhere at this time to change the character of the vegetable show bench from a collection of monstrosities to an exhibition of the best commercial products.

To this end, fair management, grower, and judge must cooperate. Premiums should be offered only for the highest quality of produce. No premiums should be given for any other purpose than to encourage the showing of "greater-money-value" vegetables.

Management boards are apt to overlook the necessity of discriminating between classes for table and field pumpkins, table and field squashes, table and canning tomatoes, white and yellow celery, yellow, red, brown, or white onions, etc. These should be in separate and distinct classes in order to avoid confusion in awarding premiums.

Plate Exhibits. These consist of such vegetables as string beans, beets, carrots, sweet corn, onions, tomatoes, etc. The number of specimens comprising a plate is designated in the accompanying list.

Box Exhibits. Such vegetables as tomatoes, peppers, etc., may well be exhibited in the standard packages of 20 pounds.

Suggestions to Vegetable Exhibitors. Read thoroughly and understand all classes of entries. Disqualifications should ensue as a result of negligence in adhering to rules. When a certain number of specimens is called for, exhibit only that number.

Care in selecting specimens in the field is essential. Every specimen exhibited should be true to type, showing all variety characteristics.

All products will be judged for their commercial value. The prize winners will be those which would bring the most money in the market. Eliminate over-large, monstrous or freakish specimens. They are valueless and lower the standard of the show.

Exhibits should be attractively staged but should not be gaudy. Often the use of the natural foliage of some crops—such as carrots and parsnips—will increase the attractiveness of table exhibits. As a rule, scotch kale or parsley will help to set off other products and to make the display tasteful.

Note the following important features in selecting and preparing specimens for exhibition.

STRING BEANS. (18 pods) Pods should be uniform in length and diameter, of medium size, of uniform color, and should snap readily. Arrangement on plate should be neat and attractive.

SHELL BEANS. Plate containing one-half pint should consist of beans uniform in color and size. They should be thoroughly matured.

BEETS. (6 specimens) Should be of medium size, uniform in color, size and shape; smooth in outline and free from cracks and blemishes. The leaves should be removed neatly and close to the top of the root.

CABBAGES. (3 specimens) Note carefully the various classes. There is a great tendency to show cabbage which is too large. A 5-pound head that is solid is ideal. Solidity and weight form the two most important features. Uniformity of size and color, and freedom from insect injury also determine the commercial value of the heads. The loose outer leaves should be removed.

CAULIFLOWER. (6 specimens) The heads should be uniform in size, not too large, unblemished by specks or injury, a clear white, and the curd should be solid—not "ricey" or loose. All leaves should be trimmed down level with the apex of the head.

CELERY. (3 bunches) The bunches should be well blanched, of medium size, free from blighted or blemished stalks and should be as uniform in these characteristics as possible.

The yellow celery should be a clear golden yellow and the White Plume a clear white.

Brittleness and nuttiness of stalks are commercial characteristics of value as regards quality.

SWEET CORN. (6 specimens) On the plates the ears should be uniform in size and color; kernels plump, large, in straight rows; and should be true to the type of the variety. Ears should be well filled at the tip and broad at the base.

Great care should be exercised in the selection of specimens.

CUCUMBERS. (3 specimens, slicing; 6 specimens, pickling) No cucumbers should be exhibited except those that are green and in a suitable condition to be eaten. There is a great tendency to show enormous cucumbers that are too nearly matured. Such specimens are undesirable.

On the contrary, the cucumbers should be smooth and uniform in outline, dark green, with a few indistinct white stripes, and must be in suitable condition for slicing or pickling.

CARROTS. (6 specimens) Remarks similar to those for beets apply here:—uniformity of specimens, medium size, smoothness of outline, brightness of color, and freedom from blemishes. Tops should be neatly removed.

EGGPLANTS. (3 specimens) Large, uniformly-colored specimens, free from insect injury should be shown. The deep purple color is most desired. Uniformity of specimens is important.

LETTUCE. (3 specimens) Head lettuce should be large, solid, tender and sweet. Solidity is a particularly important item. Specimens should be free from insect injury and should be trimmed of poor, blemished leaves. Head lettuce should be large and tender—the larger the better, provided the quality is not thereby impaired.

MUSKMELONS. (3 specimens) Specimens should be in the best stage of maturity for marketing. Over-ripe or green melons should be left at home. Melons for the show bench should be heavily netted, of medium size (according to the variety exhibited), of a color denoting market maturity; should have a small seed cavity, pure quality and should be as uniform as possible in all of these items. The small melons of the cantaloupe class are more popular on the general market.

ONIONS. (6 specimens) Of extreme importance is solidity and maturity, also uniformity of specimens shown as regards size, color and trueness to type.

PARSNIPS. (6 specimens) See Beets or Carrots.

PEPPERS. (6 specimens) The fruits should be medium large, uniform in color and size, and neatly shown. The specimens should be carefully chosen according to the Ball type, such as the Ruby King, or the rectangular type, such as Chinese Giant.

PUMPKINS. (3 specimens) The two classes should be clearly defined and strict attention paid to exhibiting one or the other. The table specimens should be of medium size—as represented by the small Sugar Pie or Winter Luxury. They should be solid and uniform in color and size, well matured, and true to the type of the variety.

Many pumpkins in past shows have been displayed as squashes, and squashes as pumpkins. These can be clearly differentiated, however, by noting the character of the stem—that of the winter squashes being round, smooth and enlarged toward the base; while the pumpkin stem is furrowed, rough, thin and not enlarged at the base.

SQUASHES. (3 specimens) Care should be exercised in selecting specimens—uniform in size, color, and shape, as well as true to type. Medium-sized squashes are desired. The only place for mammoth specimens of any variety is under the class of squashes for feeding.

TOMATOES. (6 specimens) Fruits should be smooth, uniformly colored, of medium size (preferably weighing from 6 to 8 ounces), free from cracks, blossom-end rot or blemishes of any kind. Quality is also important and the specimens should be as solid as possible, as well as showing ripeness suitable for marketing.

WATERMELONS. (3 specimens) The specimens are judged for market quality, maturity, and uniformity of the melons as an exhibit. Extreme sizes should be avoided. Trueness to type of variety is important.

VEGETABLES

Onion		Squash (Table)	
Uniformity of exhibit	10	Uniformity of exhibit	10
Size	15	Shape	20
Shape	15	Color	20
Color	10	Weight or size	25
Maturity	50	Maturity or hardness of shell	25
<hr/>		<hr/>	
100		100	
Root Vegetables			
Uniformity of exhibit	10		
Size	30		
Shape	30		
Color	20		
Smoothness	10		
<hr/>		<hr/>	
100			

ORNAMENTAL HORTICULTURE.

A Foliage Plant may be any plant grown for the ornamental value of its leaves or stems.

A Potted Plant in full bloom—any growing plant ordinarily grown for the ornamental value of its flowers.

Vase Exhibit. An entry of cut flowers arranged in one vase. The judge should take the arrangement of flowers into consideration as well as their quality. Most stock can be shown to best advantage on long stems and in vases where they do not appear crowded. For instance, 25 stems of sweet peas is sufficient for any single vase.

Best Collection. Judges should take into consideration the number of different varieties in this entry, (each variety to be in a separate vase) and score accordingly.

In this class dahlias are often shown cut. It is customary to show in one of two ways—in vase or flat. In the former case cut long stems; in the latter, the individual flower is placed flat on moss or wet burlap and only three or four inches of stem is necessary.

Exhibitors should understand that a collection primarily calls for numbers of different kinds, assuming, of course, that the stock is well grown.

Best Display. Often it is desirable to enter an exhibit of flowering plants that in no way can be called a collection because of the few varieties or species in the group. In this case, a class of displays can be used and the judge then has the power to select many deserving exhibits for award that he otherwise would not have.

Best Novelty. Followers of ornamental horticulture are always striving to bring about improvements in their respective lines. Any progress is recorded each year by the success of the novelties or new introductions. Considerable interest should be directed to this class, because it is through such endeavors that the best of our horticultural favorites have come into their popularity.



Figure 13. A tastefully-arranged display of Domestic Art.



Figure 14. A display of artistic pottery and pounded metal.

HOME ECONOMICS

We would recommend to the Fair Boards that for educational value, special emphasis be given qualities of excellence of staple products rather than of fancy articles. That more importance be placed upon, and efforts made to produce, the perfect loaf of bread, the excellent glass of jelly, or the standard garment in plain sewing—that is, that number of classes be reduced and greater awards be offered for these fundamentals. We would further recommend that all entries in one lot be assembled, that they may be judged justly; and that only prize material be entered in a collection.

Standards for Judging. In the preparation or judging of culinary and sewing projects, we find a great diversity of opinion as to what constitutes excellence in a loaf of bread, a good cake, a perfect glass of jelly, or a garment in sewing, as the case may be. This difference is probably because of the fact that we have set up so few definite standards of what to expect.

For the purpose of giving a definite and clear conception of the qualities a good product should possess, the following descriptions are given:-

Bread. Bread should be so completely baked that when pressed upon it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform golden-brown in color, oblong in shape, and about 9x4x4 inches in size. The flavor should be nutty, agreeable to taste, and with no suggestion of sourness. The crumb should be slightly moist, tender yet not crumbling when compressed, light in weight in proportion to size, even grain, slightly creamy white in color. The crust of a standard loaf should be tender and of medium thickness.

Cake. Cakes are grouped under three main lots; sponge cake, butter cake and fruit cake. A well-made cake, properly baked, should be of uniform thickness, not high in the middle or at the side of the tin, and low at the other places. It should be even grained, fine and delicate in texture.

Sponge cakes in appearance should be light brown in color; butter cakes, golden brown; fruit cakes, dark brown; but all individuals should be of uniform color.

To be graded as excellent, butter cakes must be light in weight in proportion to ingredients used. Sponge cake must be tender, loose in texture, and velvety. Fruit cake cannot be light but it must not be all fruit. When icing is used, it should be smooth and glossy in appearance, spongy and not brittle when cut, nor so soft as to be sticky.

Canned Fruit. For an excellent can of fruit we desire the characteristic flavor with as perfect form as possible. A solid pack is desirable, with only enough clear syrup to fill spaces. The container must be neat and clean and properly labeled. The syrup should be without cloudiness.

Jelly. An excellent jelly should be a transparent, palatable mass that will quiver, not flow, when turned from the mold. It should be tender, cut easily with a spoon, and yet so firm that angles retain shape. The agreeable typical fruit flavor is necessary.

Sewing Project. Excellence in sewing projects is determined in part by width and evenness in size of:—seams, hems, tucks, bands, and gathers. Stitches should be fastened, bastings removed, and finishing neat. In appearance, the work should be neat, pressed, and the material suitable for the garment in which used.

These points are recommended to the exhibitors and fair boards as features in a product considered important by judges. It is desired that greater emphasis be placed upon these qualities of excellence.

The following typical score cards are given as a tentative standard to vary form; also as a means of calling attention to the essential points that go to make up quality. Score cards may differ slightly in division of points, but in all we find the same respective qualities emphasized. Total score card for perfection 100 points.

Score Card for Bread

General Appearance	
Color	
Shade	5
Evenness	5
Shape	5 15
Thorough baking	15
Taste	
Sweetness	25
Flavor	15 40
Crumb	
Texture	5
Moisture	5
Evenness	10
Fineness	5
Color	5 30
	100

Score Card for Jelly

Flavor	35
Texture	
Tenderness	15
Consistency	20 35
Clearness	10
Color	15
Surface	5
	100

Score Card for Sewing

Structure—	
(a) Accuracy of cutting	10
(b) Width and evenness in size of	
1. Seams	3
2. Hems	3
3. Tucks	3
4. Bands	3
5. Gathers	3
Stitches—	
(a) Appropriateness of stitch	15
(b) Evenness	15
(c) Size	15
Finishing	15
Appearance of work	
(a) Cleanliness of work	6
(b) Pressing	4
(c) Suitability of material	5
	100

Score Card for Cake

	Sponge cake		Butter cake		Fruit cake	
General appearance						
Color	5		5		5	
Size	5		5		5	
Shape	5	15	5	15	5	15
Flavor		30		40		40
Crumb						
Texture	15		10		10	
Lightness	20		15		15	
Moisture	10		10		10	
Color	5	50	5	40	5	40
Crust		5		5		5
	100		100		100	

FINE ARTS

To get the greatest benefit from an art exhibit every care should be taken in its building. Much careful forethought and planning should be exercised by those who are appointed to put up the exhibit.

In arranging the most educational and the most pleasing, and, therefore, the most successful, art exhibit, there are many things to be taken into consideration. The following suggestions, if followed, will be of help toward the successful exhibit.

The room should be light and large enough to accommodate the exhibit without crowding.

The background or wall covering should be plain and neutral in color—gray about midway between white and black is the best, but the color of unbleached raw burlap, the color of bag burlap, is good. Burlap is the best material, too, because it is inexpensive and easily put up.

Arrange the pictures so that their individual colorings do not clash—cause a discord—but so that they harmonize and help each other. Pictures have personality and in order to bring out their best character and beauty they should be placed in agreeable environment. Appropriate grouping as to color and subject should be considered.

Do not hang a picture, framed with a glass, opposite a window; because the glass reflects the window and the picture cannot be seen.

Pictures that are generally light in color may be hung in that part of the room not so light, and darker pictures in the lighter part of the room.

Place the pictures well apart—not closer than 1½ feet.

Hang the pictures generally not far above or far below the level of the eye.

Appoint the most competent person in the community to put up the exhibit, and select competent judges.

Have original work separated from copy and in separate classes in the premium list. The judge must be more critical with copies than with original work, for the reason that the latter represents a problem thought out by the artist while a copy is simply an imitation of a problem thought out by some one else.

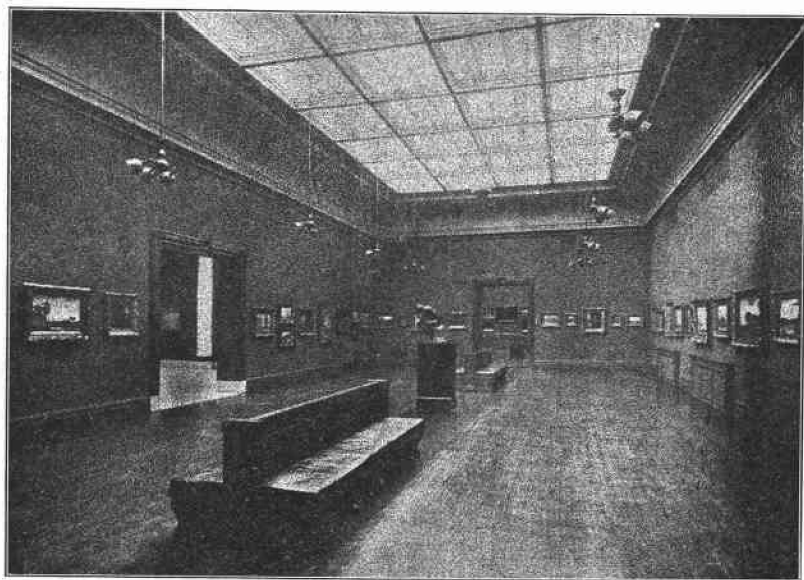
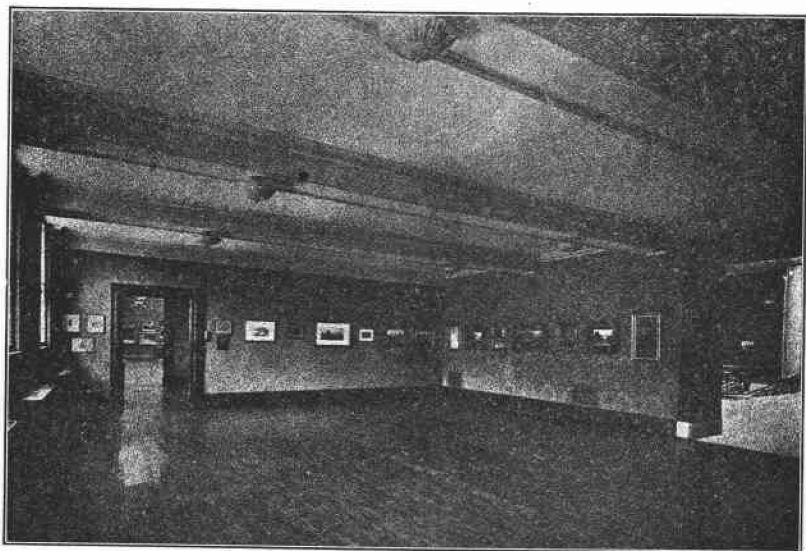


PLATE VI.

Figures 15 and 16. Showing the lighting facilities, the arrangement of the pictures, and backgrounds of such color tones that they do not distract the attention from the paintings. County fairs can come nearer meeting these conditions than they often do.

ARRANGEMENT OF EXHIBITS

All exhibits at a fair should be so arranged as best to attract and impress the visitors at the fair. Many exhibits lose a large part of their educational value simply because enough thought has not been given to the plan and to the placing of such exhibits. This is especially true of fruit, vegetables, domestic science and art, farm crops, and floral displays.

Again, judges are heavily handicapped very often by being forced to travel from one part of the building to another to compare entries. Not only is time wasted in this process but also accurate judging cannot be done so well as where the entries are side by side for comparison. Where many entries are scattered about over a large space, the judge will need several persons to bring the exhibits to him for comparison. This means both the loss of time by such persons assisting and the danger of overlooking some of the entries. Exhibits are often injured by carrying about in this way.

The superintendent of each division of the exhibits should be given authority to arrange the displays in the most effective and pleasing manner possible. He should not be handicapped by entries made later than the specified time unless unforeseen causes have made it impossible for the entry to arrive on time. To overcome the chronic habit of being late that affects some people, it might be well to penalize such individuals in some manner. (See General Rules.)

After space has been allotted a superintendent, he should make careful note of the amount of floor and wall space available, the width of aisles (and they should be ample for the crowds expected), the light both natural and artificial, decorations and placards.

The fair board often makes rules governing such matters as width of aisles, height of displays not placed against walls or pillars, color scheme for the decoration of the whole fair, etc. In general, it may be said that where the height of displays can be kept down to four to five feet so that a visitor can look over all the exhibits in a large room there is given a truer perspective and a better idea of the size of the fair.

When decorations for all departments can be made in accord with a definite color scheme, it makes a very pleasing effect, if the colors are harmonious. Neatly printed cards or signs giving the breed, age, sex, and owner of livestock and the variety or common name of farm crops, fruits, etc., will add greatly to the attractiveness of the display.

The most important work of the superintendent, however, is the grouping of exhibits in such a way that all specimens of a variety, breed, or class shall be together and that these groups shall make a pleasing effect when taken as a whole. The result is both aesthetic and educational. Most people get their most lasting impressions through comparisons. If all the potatoes are grouped together it will be very

apparent even to the casual observer that there is a wide difference between the best and the worst. The exhibitor will be able to study the differences between the entries, pick out the points of excellence or weakness, and will go away feeling that he can improve upon his exhibit next year.

The effect of such massing upon the apparent magnitude of the fair must not be overlooked. When all entries of a class or variety are grouped together, it gives the impression of a much larger display than when no grouping is done.

Many of our community fairs, especially school fairs, are working on the "booth system" of arrangement and have no general collective exhibits. While healthy rivalry between granges, communities, and school districts is a good thing and booths are needed for such displays, still much of educational value is lost by not having a good general display where the exhibits of individuals, as such, may be grouped together. Judges find it exceedingly difficult to make just comparisons between individual entries in the different booths. Booths should be judged one against the other as collective displays and separate entries should be made for the individual exhibits.

If an exhibitor wishes to compete in both the general and the booth classes, he can do so by selecting his best specimen for the prize he prefers to take and then enter another specimen for the other prize.

PRIZES

The object in offering prizes is to induce producers to exhibit at the fair what they produce. Such encouragement is a good thing when it brings out the products best adapted to, and the most profitable in, that region. It often happens, however, that fair boards unduly encourage the exhibition of breeds of fowls and livestock; of varieties of vegetables, fruits, and other agricultural products, which do not have and never will have in that community any economic importance. If, for example, a region is naturally adapted to growing roots and forage crops but is not well suited to watermelons, it would be a better policy for the fair in that community to offer better prizes for root crops than it offers for melons. Instead of offering as large prizes for Silkies, Houdans, Games, etc. as for the common utility breeds of chickens, it would seem a better policy to build up the best commercial breeds in the community or county by offering larger prizes for them and cutting down prize money on purely fancy stock.

Another practice which should lengthen the entry list, is to award more prizes in classes where it has been the custom to award only first and second prizes. If money is not available for a third or fourth premium, ribbons can be awarded instead. This custom increases rivalry

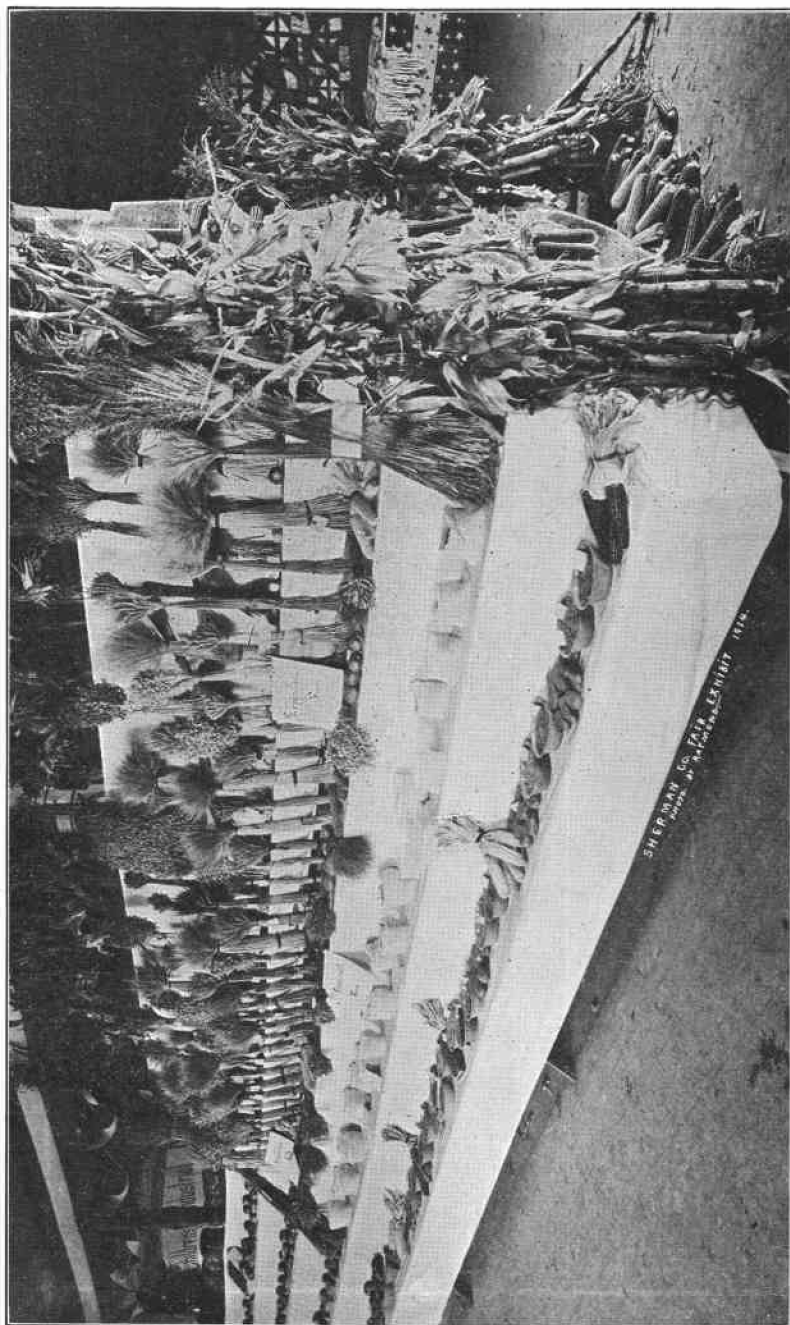


PLATE VII. Figure 17. An exhibit of field crops at a fair in Eastern Oregon.

and encourages exhibitors who may not be able to capture the money premiums, to try harder next time.

This policy will be found especially helpful in encouraging the boys and girls to do their best in their department of the fair.

FAIR ENTERTAINMENTS

The question comes up to every fair board each year: "What are we going to have to draw the crowds?" To be sure, the people, especially the exhibitors, wish to look over the livestock, fruit, poultry and other products of the farm; but the large majority at most fairs are there chiefly to have a good time. How to give them entertainment that is clean and wholesome and at the same time attractive, is no small problem, especially at our smaller fairs..

Of course the horse races, the livestock parade, the merry-go-rounds, the pink lemonade, and the snake charmers, are all there to entice the hard-earned coin from the pockets and "to drive dull care away;" but some of these attractions have been seen from time immemorial and do not give the same thrill of anticipation that something new would call forth.

By way of suggestion, it might be well for fair boards to consider something in addition to the attractions above mentioned that would have the advantage of being new each year, be interesting and instructive to the spectator, and, at the same time, bring out in those participating, local ingenuity and pride—historical pageants or other special feature parades. An almost endless number of historical and special subjects can be found for this work, which can be staged at small expense. Such topics as the "March to Oregon," representing the pioneers moving to Oregon, showing some of the customs and the hardships of those times, featuring the camp fires and, possibly, the Indian's pipe of peace, would give both old and young a most valuable lesson in what our forefathers did for this country and would add to the esteem in which the old pioneers are already held.

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