

Hylo / Venice Harvest Days Horticultural Show

August 23 and 24, 2024

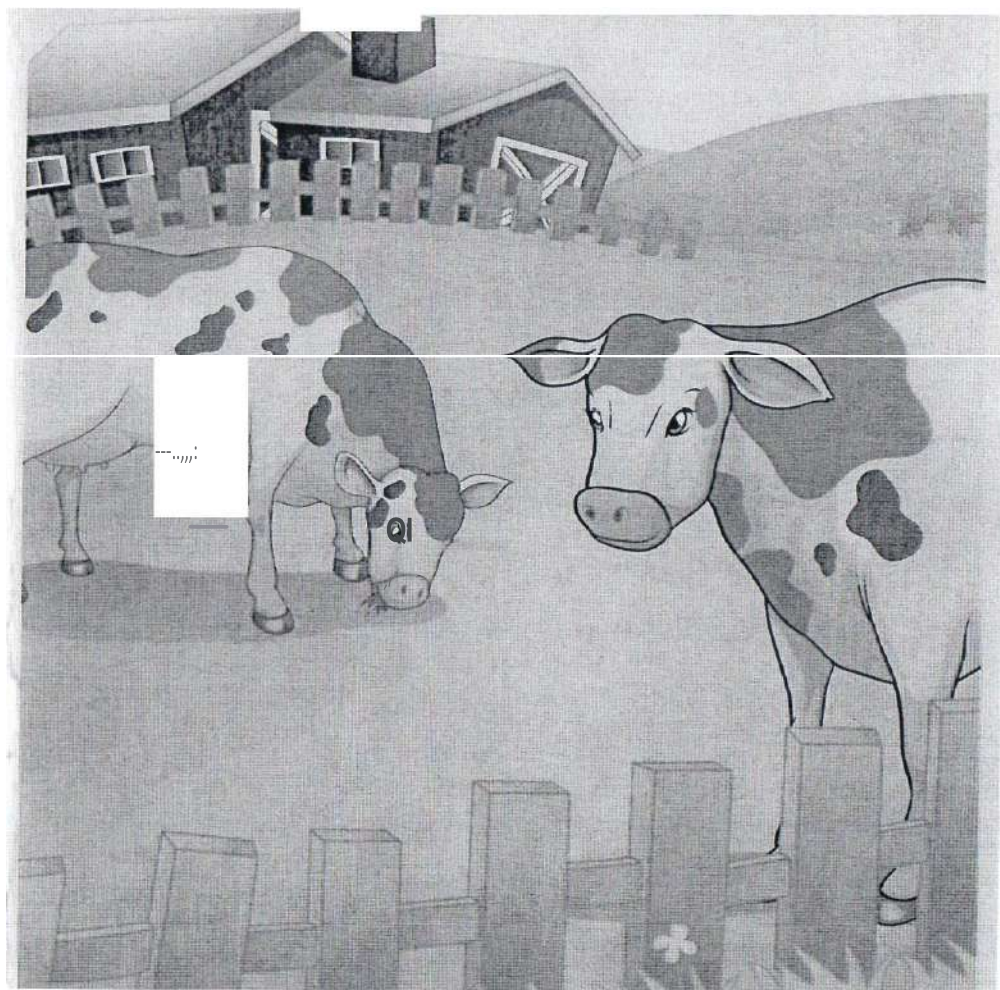


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Rules and Regulations

Everyone is welcome to enter the Horticultural Show free of charge.

Only one entry per class will be accepted.

All entries must be completed or grown by exhibitors.

Entries will be accepted Friday from 4:00 p.m. to 7:00 p.m.

Absolutely no entries will be accepted after 7:00 p.m. sharp. To help eliminate some of the rush participants are encouraged to pre-tag their items using the exhibit tags provided. Extra tags will also be available on Friday at the hall.

Plates will be provided for displays and baking.

1st, 2nd and 3rd place ribbons will be awarded where warranted. Cash prizes will be awarded as follows: 1st - \$5.00, 2nd - \$3.00 and 3rd - \$2.00.

Exhibits will remain on display until 5:00 p.m. Saturday at which time we would appreciate your cooperation in picking up exhibits.

Items displayed must not have been entered in the Hylo competition before.

Attach your labels to all your entries (tape, staple or pin).

Section A

Cut Flowers

Exhibitors – please note: All entries must be grown by the exhibitors. Use a suitable recycled container (jar or bottle of appropriate size) to hold your cut specimens.

All entries must be grown by the exhibitors.

Include variety name (if known) on the entry tag, (e.g. Petunia/Sugar Daddy). Only provide the number of heads or blossoms as required by the class.

Flowers should be gathered in the morning with stems cut at a 45 degree angle to maximize water absorption. Keep cool till show time.

Use clean attractive containers that are compatible with the size of flowers. Please do not use styrofoam cups. Prefer clean jars or vases.

The depth of the water should be sufficient for 2 days.

Remove leaves below water line to help prevent bacteria growth.

Flowers with small and of soft stems may be placed through slits in tin foil caps made to cover the container opening.

Floral preserve maybe added to the water.

Warm water will revive wilted flowers and make them open.

Class	Number Required
1. Baby Breath - Perennial	1 stem
2. Bachelor's Buttons	3 blossoms
3. Calendula	3 blossoms
4. Cosmos	3 blossoms
5. Daisy	3 blossoms
6. Dianthus - Pinks	3 stems
7. Geranium	1 head
8. Lily	1 stem
9. Marigold	3 blossoms
10. Nasturtiums	3 blossoms
11. Pansy – any type	3 blossoms
12. Petunia – any type	3 blossoms
13. Poppies – any type	3 blossoms
14. Rose	1 blossom
15. Snapdragon - any type	3 spikes
16. Sunflower	1 head
17. Sweet Peas	3 stems
18. Sweet William	1 head
19. Open Class (any Flower not listed)	1-3 blossoms

Arrangements and Potted Plants

Please Note: All entries must be grown by the exhibitors and must be in the possession for at least 3 months prior to the show. Use a clean suitable container of appropriate size.

The composition of color, size and shape to produce a pleasing effect. Each unit (flower, fruit, vegetable, etc.) is placed so that collectively, they produce a design.

Class

1. African Violet
2. Arrangement of Picked Wild Flowers and Foliage
3. Cacti
4. Exotic Flowering Plant
5. Flowering Houseplant
6. Foliage Houseplant
7. Dining Table Arrangement (Fresh Flowers)
8. Novelty Arrangement in an unusual container
9. Potted Herb
10. Open Class (Any arrangements/Plant not listed above)

Section B

Vegetables

Size should be of moderate; not extra large.

Color of vegetable should be bright, clear and attractive.

All specimens are to be as uniform as possible in color, maturity, shape and size.

Condition of vegetable refers to a minimum of blemishes caused by insects, diseases, dirt and mechanical damage.

All specimens are required to be as true to the variety or type specified.

Rhubarb – Long, large diameter stocks preferred. Leaf to be trimmed in a 1" fan shape and to be left intact as pulled.

Class	Number Required
1. Beans - Green	6 pods
2. Beans – Wax, Yellow	6 pods
3. Carrots	3
4. Cucumber - Pickling	5
5. Garden Herbs – 3 or more kinds bunch/kind	1
6. Garlic	1 bulb
7. Lettuce	1
8. Nature’s Freak – Most Unusual	1
9. Onions Green – trim tops to 3”	Bunch of 6
10. Peas	6 pods
11. Potatoes	3
12. Radishes	5 rods
13. Rhubarb	3 stalks
14. Spinach	2 plants
15. Swiss Chard	1 plant
16. Tomatoes	3
17. Zucchini	2
18. Pumpkin	1
19. Vegetable Display – not more than 12 kinds, minimum of 5 kinds	
20. Open Class – Any vegetable not listed above	

Section C

Include the variety name on the entry tag if known. The number of fruits exhibited needs to be the exact number listed for the class.

Prepare your own display. Paper plates provided.

Tame Fruits

Class	Number Required
1. Apples	6
2. Cherries - Nanking	6
3. Gooseberries	12
4. Plums	6
5. Raspberries – stem attached	12
6. Saskatoons	12
7. Haskap	12
8. Open Class – Any tame fruit not listed above	6-12

Wild Fruits

Class	Number Required
1. Blueberries	12
2. Chokecherries	12
3. Cranberries High Bush	12
4. Cranberries Low Bush	12
5. Hazelnuts	12
6. Pincherries	12
7. Saskatoons	12
8. Gooseberries	12

9. Huckleberries	12
10. Open Class – Any Wild Fruit not listed above	12

Section D

Canning and Beverages

Please note: Label jars NOT the lid with contents and date made.

One Jar allotted per exhibitor per class. Preserves must be the exhibitors own creations.

Class

1. Canned Fruit
 - A) Crab-apples
 - B) Cherries
 - C) Plums
 - D) Peaches
 - E) Pears
 - F) Tomatoes
 - G) Apricots
 - H) Blueberries
 - I) Raspberries
 - J) Saskatoon
 - K) Strawberries tame
 - L) Strawberries wild
 - M) Fruit Syrup
 - N) Fruit Leather
 - O) Other fruit not listed above

2. Pickles

- A) Bread and Butter Pickles
- B) Dill Cucumber Pickles
- C) Pickled Vegetables (e.g: carrots, beans, etc)
- D) Other Cucumber Pickles (e.g. Icicle, gherkins, etc.)
- E) Mixed Vegetables
- F) Pickled Beets
- G) Sweet Mixed Pickles
- H) Pickled garlic
- I) Mustard
- J) Relish (e.g. cucumber, green pepper, corn, etc.)
- K) Tomato Preserves (e.g. ketchup, chili sauces, tomato paste, etc.)
- L) Usual Preserves
- M) Salsa, Label Mild, Medium or Hot
- N) Chutney
- O) Pasta Sauce – Tomato
- P) Antipasto
- Q) Open Class – Other than listed above)

3. Jams (not freezer type)

- A) Fruit Butter
- B) Blueberry
- C) Chokecherry or Pincherry
- D) Currant
- E) Gooseberry
- F) Raspberry
- G) Saskatoon

- H) Jam Blend – Any two types
- I) Strawberry
- J) Marmalade
- K) Haskap
- L) Other Jam

4. Jelly

- A) Crabapple
- B) Blueberry
- C) Chokecherry or Pincherry
- D) Currant
- E) Raspberry
- F) Saskatoon
- G) Pepper Jelly
- H) Other Jelly

Section E

Baked goods are to be displayed on paper plates. Pies maybe in tin foil plates. Cover all with a clear plastic. Please no baking that requires refrigeration (e.g. cream pies).

Baking – No mixes allowed

Class – Cake	Number Required
1. Jelly Roll – limited to jelly filling	1
2. Decorated Cake	1
3. Baked Squares	3 squares
4. Unbaked Squares	3 squares
5. Cupcakes	3 cupcakes
6. Cake no icing	3 slices
7. Open Class – any cake	1

Class – Cookies - no mixes allowed	Number Required
1. Sandwich or Filled Cookies	3
2. Unbaked Cookies	3
3. Baked cookies	3
4. Cookies decorated	3
5. Ginger Snaps	3
6. Shortbread	3
7. Open Class (other than listed above)	3

Class – Candies	Number Required
1. Fudge	3
2. Peanut Brittle	3
3. Homemade Chocolates	3
4. Open Class	3

Class Breads – no mixes allowed	Number Required
1. Plain White Bread	1 loaf
2. Brown Bread	1 loaf
3. Other	1 loaf
4. Buns – White	3 buns
5. Buns – Brown	3 buns
6. Cinnamon Buns	3 buns
7. Open Class not listed	3 buns

Class – Quick Breads	Number Required
1. Doughnuts – Yeast	3 each
2. Doughnuts – Cake	3 each
3. Muffins	3 each
4. Tea Biscuits/Scones	3 each
5. Tea Bread, (e.g. banana, date, orange, etc.)	3 slices
6. Open Class	3
each/slices	

Class – Pastries

- | | |
|-----------------------------------|-------------|
| 1. Two Crust Fruit Pie – unglazed | 1 pie or 6" |
| 2. One Crust Pie | 1 pie or 6" |
| 3. Butter Tarts | 3 |
| 4. Open Class | 3 |

Class – Spectacular Desserts

- | | |
|---|---|
| 1. Unbaked | 3 |
| 2. Baked | 3 |
| 3. Frozen | 3 |
| 4. Open Class – other than listed above | 3 |

Section F

Sewing

Articles are to be finished and ready to wear.

1. Baby Outfit
2. Sleepwear
3. Child's Party Dress
4. Costume – (Halloween, dance, skating)
5. Handbag or duffle bag
6. Shopping bag or tote
7. Open Class (any garment not listed above)

Section G

Grains, Hay and Seeds

All sheaves and grains exhibited must have been grown on the family farm. Anything marked with an asterisk (*) one of each may be entered.

Class	Number Required
1. Alfalfa	1 bundle
2. Barley*	1 sheaf
3. Canola*	1 pint/sheaf
4. Clover	1 pint/sheaf
5. Field Peas*	1 sheaf/pint
6. Legume Hay	1 sheaf
7. Oats*	1 sheaf/pint
8. Wheat*	1 sheaf/pint
9. Corn	1 pint/cob
10. Open Class (other than listed above)	1 pint/sheaf

Section H

Fine Arts

1. Drawing - Black Pencil
2. Drawing - Charcoal
3. Drawing - Pen and Ink
4. Drawing – Coloured Pencil
5. Drawing – Other Medium
6. Painting – Watercolour
7. Painting – Watercolour Pen and Ink
8. Painting – Acrylic Landscape
9. Painting – Oil Landscape
10. Painting – Acrylic Portrait
11. Painting – Oil Portrait
12. Calligraphy
13. Painting – Acrylic Flower
14. Painting – Oil Flowers
15. Painting – Abstract
16. Painting – Birds/Animals
17. Open (other than listed above)

Section I

Photography

Do not enter prints that have been judged in the past fairs.

No matting over pictures, entire print must be exposed. Do not cover with plastic. No captions

Mount pictures as required on a white paper board or Bristol board, border not exceeding ½" beyond photo.

Photos entered are to be no smaller than 4 x 6 or no larger than 5 x 7.

EXHIBITORS: We will not accept any framed photos, or pieces that are not mounted.

Exhibitors cannot be in picture except for Class I-14.

1. Plant/Flower
2. Landscape – Color or Black/White
3. Humorous – Color or Black/White
4. Sunrise/Sunset – Color or Black/White
5. Animal – Color or Black/White
6. Reflections – Color or Black/White
7. Nostalgia – Color or Black/White
8. People – Individual – Color or Black/White
9. People – Group – Color or Black/White
10. Action Object – Color or Black/White
11. Inanimate Still Object – Color or Black/White
12. Farm Life – Color or Black/White
13. Unique Photo (Hylo Area) – Color or Black/White
14. Selfie – Color or Black/White
15. Tender Moment – Color or Black/White
16. Open Class - not listed above – Color or Black/White

Section J

Class – Handicraft

1. Afghan
2. Baby Set – Knitted or Crochet
3. Christmas Stocking
4. Crochet Tablecloth
5. Cross Stitch Embroidery
6. Cushion
7. Dressed Doll
8. Sweater Knitted or Crochet
9. Embroidery
10. Mittens
11. Needlepoint
12. Rug
13. Slippers or Socks
14. Hot holder or Hot pad or Trivet
15. Stuffed Toy
16. Diamond Art
17. Toque or Hat
18. Leather Work
19. Scarf – Knitted, Crochet or Hand Sewn
20. Quilts
21. Open Class – not listed above

Section K

Class – Hobby Crafts

1. Birdhouse
2. Centerpiece – Christmas or Other
3. Ceramics
4. Furniture – Projects made from Willow
5. Garden Ornament
6. Garden Scarecrow with Stand
7. Garden Stepping Stone
8. Handmade Card
9. Handmade Jewellery
10. Holiday Craft Other
11. Other Woodworking
12. Pottery
13. Scrapbook – Album
14. Small Christmas Ornaments – ready to hang
15. Soap Making
16. Stained Glass Item
17. Wall hanging
18. Wood or Antler Carving
19. Wreaths
20. Open Class – not listed above

Sections L, M, N (ages 0-17)

Section L – Preschool (5 and under)

Class

1. A handcrafted “Seasonal” Decoration
2. Collage (various materials i.e. macaroni, sea-shells, buttons, etc. pasted on a surface)
3. Picture or Drawing
4. Paper Bag Puppet
5. Dough or Clay Art
6. Finger Painting
7. Decorated Cookie
8. Greeting Card
9. Decorated Rock
10. Open Class – not listed above

Section M – Children (6-8)

Class

1. Handmade “Seasonal” decoration (Christmas, Halloween, etc.)
2. Decorated Cookies
3. Collage (various materials i.e. macaroni, sea-shells, buttons, etc. pasted on a surface)
4. Dough or Clay Art
5. Poster (no larger than 11 x 17) with a message
6. Puppet (handcrafted)
7. Handmade Jewellery
8. Painting – mounted or framed (no larger than 11 x17)
9. Drawing – pencil, crayon or marker (no larger than 11 x 17)
10. Photo – Animal
11. Photo – Sunrise/Sunset
12. Lego Structure – no kits. Maximum size 8.5”(W) x 11”(L) x 12”(H)
13. Popsicle Stick Structure
14. Fairy Garden (only 6-12” or 15-30 cm on a solid base)
15. Greeting Card – handcrafted
16. Painted or Decorated Rock
17. Painted or Tie-Dye T-shirt
18. Open Class – other than listed above

Section N – Youths (9-12)/Teens (13-17) (please state age)

Class

1. Handmade "Seasonal" decoration (Christmas, Halloween, etc.)
2. Nutritious After School Snack – create an appealing presentation
3. Decorated Cupcake
4. Best Homemade Pizza – 6" diameter
5. Best Homemade Cookies (2)
6. Painting – Mounted or Framed (no larger than 11 x 17)
7. Poster (no larger than 11 x 17) with a message
8. Handmade Jewellery
9. Drawing – pencil, crayon, charcoal, waterbased colors or marker (no larger than 11 x 17)
10. Photo – Animal
11. Photo – Sunrise/Sunset
12. Photo – Selfie
13. Photo - Humour
14. Lego Structure – no kits. Maximum size 8.5"(W) x 11"(L) x 12"(H)
15. Popsicle Stick Structure
16. Fairy Garden (only 6-12" or 15-30 cm on a solid base)
17. Pop-Up Art (paper)
18. Painted or Tie-Dye T-shirt
19. Handmade Stuffed Toy
20. Cartoon – Single/Multiple frame – your own theme
21. Diorama – 3D picture in a frame or shadow box
22. Diamond Art
23. poem – your own original – mounted or framed
24. Model – not a snap – glued and painted
25. Ceramics

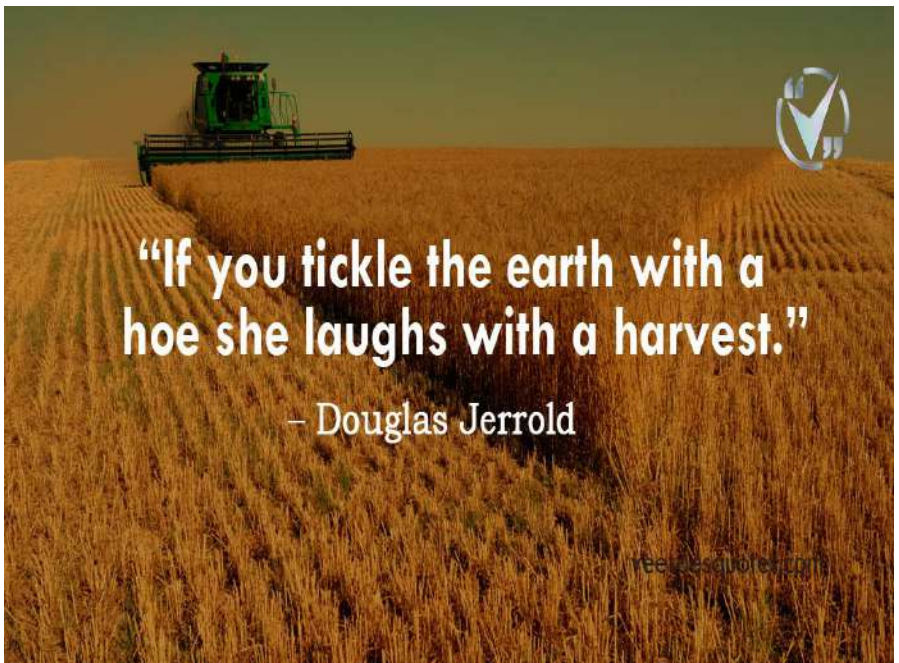
- 26. Pottery
- 27. Live Flower Arrangement in an interesting/unusual container
- 28. Woodwork
- 29. Open Class – other than listed above

Section O

Farm Fare

- 1. Butter
- 2. Cheese
- 3. Eggs
- 4. Honey
- 5. Wool/Skein
- 6. Jerky
- 7. Sausage
- 8. Open Class – not listed above

**The Hylo/Venice Recreation &
Agricultural Society
Thanks You
For participating**



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