

## Department O AGRICULTURE

Superintendent - Steve Allison, MDA, Jefferson City, MO  
Asst. Superintendent - Lane McConnell, MDA,  
Jefferson City, MO  
Asst. Superintendent - Veronica Nigh, MDA,  
Jefferson City, MO

### SECTIONS REPRESENTED

Ham, Bacon and Summer Sausage - Section A  
Apiculture - Section B  
Horticulture - Section C  
Dairy Products - Section D  
Hay Contest - Section E

For judging schedules refer to the individual sections.

Total amount offered in this Department..... \$10,881

### Section A HAMS, BACON AND SUMMER SAUSAGE

Superintendent - Charles Rosenkrans, Paris, MO  
660-327-4727  
Asst. Superintendent - Darrin DeOrnellis, Paris, MO  
Asst. Superintendent - Mary DeOrnellis, Paris, MO  
Asst. Superintendent - Dennis Noring, Jefferson City, MO

Judge - Justin Rickard, Columbia, MO  
Judge - Dr. Bill Stringer, Rocheport, MO  
Judge - Dr. Don Naumann, Columbia, MO  
Judge - David Bradford, Seneca, MO

### JUDGING PROGRAM -

Country Hams - Wednesday, August 6, 9:00 a.m.  
Mild Cured Ham, Bacon, Summer Sausage and Jerky -  
Thursday, August 7, 10:00 a.m.

Plaque awards presentation - Thursday, August 14, 1:30 p.m.,  
Agriculture Building near exhibit area.

Amount offered by Fair in this section ..... \$2,718.00

### HAM AND BACON AUCTION SALES

Grand Champion Country Ham, Reserve Grand Champion Country Ham and Grand Champion Bacon, which become the property of the Missouri State Fair under the following rules, will be auctioned in a public sale at the Missouri State Fair Ham Breakfast.

### GOVERNOR MATT BLUNT TROPHY

The Governor Matt Blunt Trophy will be presented to the exhibitor of the Grand Champion Ham at the Missouri State Fair Ham Breakfast, Thursday, August 14, at 8:00 a.m. in the Director's Tent.

Plaques will be presented to the winners of the Reserve Grand Champion Country Ham, Champion Commercial Ham, Champion Non-Commercial Ham, Champion Youth Country Ham, Reserve Champion Youth Country Ham, Champion Commercial Mild Cure Style Ham and Grand Champion Slab of Bacon. A plaque will be presented to the first place winner of Country Ham - Group Competition, Summer Sausage, Snack Sticks, Jerky Treats and Whole Muscle Jerky.

### RULES AND REGULATIONS

Entry Fees are: 1 through 5 articles - \$5.00; 6 through 20 articles - \$10.00; 21 through 35 articles - \$15.00; 36 through 50 articles - \$20.00; 51 through 75 articles - \$25.00; 76 through 100 articles - \$30.00; 101 or more articles - \$35.00.

1. We request exhibits be pre-entered. Forms for pre-entering are on our website. Complete form according to 2008 catalog classifications. We request Country Hams entries be returned before July 20. Entries for mild cured ham, bacon, sausage, snack sticks and jerky must be entered by 10:00 a.m., August 7. 4-H/FFA exhibitors with their county fairs after July 20 may submit a late entry until the drop off date, August 5, 7:00 p.m.
2. A valid entry must include a complete address and social security number of the exhibitor on all entry blanks. Do not enclose entry blank in a package with the exhibits.
3. No premium will be awarded to only 1 exhibit in a class.
4. Entry tags will be used as claim checks. Entry tags will be mailed when the completed entry blank is received. Entry tags will be returned to enable tagging before exhibits are brought to the Fair. To expedite matters, please have entry tags completed before arrival at the Fair. Lower part of entry tag is claim check. Blank tags are available on day of accepting exhibits.

5. All entries must have been hand trimmed and cured by the exhibitor within the state of Missouri.
6. No individual exhibitor shall be permitted entry in more than one class in Division A.
7. Rules and regulations of the American Association of Meat Processors (AAMP) will be used as a guideline for judging all classes.
8. Country Ham entries will be received from 9:00 a.m. to 7:00 p.m., Tuesday, August 5 at the Agriculture Building. Entries close and must be in place by 7:00 p.m., Tuesday, August 5. All other entries close August 7, 10:00 a.m.
9. Hams and bacons are not required to be federally inspected to compete in the Ham and Bacon Show. However, only hams and bacons that are federally inspected in origin or curing can compete in the championship classes or be sold.
10. Grand Champion bacon, Grand Champion ham and Reserve Grand Champion ham will become the property of the Missouri State Fair immediately after judging for sale at the Ham Breakfast. They will be auctioned at the Ham Breakfast with 50% of the proceeds going to the winning exhibitor and 50% will be going to the Missouri State Fair Foundation Youth Fund.
11. All exhibits will be released at 6:00 p.m., Sunday, August 17, and must be removed by 8:00 p.m.
12. When availability of space is a concern, some entries may be released early at the discretion of the show Superintendent.

### HAMS

1. Hams in Division A consist of hams that have been cured country style.
2. Ham weights accepted from 10 pounds to 22 pounds, inclusive.
3. The first-place ham in Class 1, 2, 3, 4, 5 and 6 will compete for Grand Champion and Reserve Grand Champion ham.
4. The hams in Class 1 will consist of ham from ham producers curing 25 hams or more per year. The total number of hams entered by a professional producer, his family and his employees shall not exceed 12.
5. Class 2 will be limited to a person 21 years of age and older, family farming unit or household curing less than 25 hams per year. The number of entries shall not exceed 6 per person.
6. Hams in Class 3, 4 and 5 must be cured by persons under 21 years of age. The number of entries shall not exceed 3 per person.
7. Hams in youth Classes 3, 4 and 5 will be divided by weight after they are entered into the show by the Superintendent to equalize the class size.
8. **To maximize the child's learning, members showing in youth classes are encouraged to do their own project work. The parent and child should decide how much the member is able to do on their own, but having someone else totally do the work for the member is inappropriate.**
9. Hams in Class 6 consist of hams from a non-profit organization or group. Organization or group examples are: a meat class at a school, 4-H group, FFA Chapter, or Block and Bridle Club.
10. Only one entry per group or club in Class 6.
11. Ribbons and trophies presented in Class 6 will be to the organization representing the entry.
12. A member of a family entering a ham in Class 1 prohibits any other member of his or her family, his or her employees or employees' families from entering Class 2, 3, 4, 5 or 6.
13. Commercial hams in class 7 will consist of whole hams with bone in and may not be cut or sliced. Hams shall be cured mildly and may or may not be tenderized. This class is considered to consist principally of pumped hams.
14. All hams in Class 7 must be inspected either at the origin or at the end of processing. Verification of inspection should be available upon request.
15. Entries in Class 7 will become temporary property of the Missouri State Fair. Hams in Class 7 will be donated to a non-profit, charitable organization. This year's recipient is the Samaritan Center, Jefferson City, MO.
16. In Class 7 the total number of hams entered by a producer, his family and his employees shall not exceed 6.
17. Exhibitors in classes 7, 8, 9, 10, 11 & 12 will be allowed to place only 1 product in each category, with the exception of low entries in the category then more placings will be allowed.

### BACON

1. The number of bacon slabs entered in class 8 shall not exceed a total of 4 entries per person, a professional producer, his family and his employees.
2. For judging purposes, bacons entered in this class will be cut and tasted under rules of the American Association of Meat Processors (AAMP).

### SAUSAGE

1. The number of sausage sticks entered in Class 9 shall be limited to two per person and not more than 4 per professional producer, his family and his employees.
2. All entries in Class 9 become the property of the Missouri Department of Agriculture.

3. Entries in Class 9 shall be required to be packed in casing. Logos on the casings will be permitted.

**SNACKSTICKS AND JERKY TREATS**

- Meat snack sticks must consist of portion of beef, pork, buffalo, lamb, veal, poultry, seafood or any combination of the above. Product may be skinless or manufactured in an eatable casing, should not require refrigeration and should be ready to eat. Shall not be less than 1/2 pound per entry. No more than two (2) entries per person and not more than four (4) entries per professional producer, his family and his employees.
- Jerky treats must be ground and formed. Weight not less than 1/2 pound per entry. Must be processed to not require refrigeration and may be eaten without further processing. The number of entries are two (2) per person and not more than four (4) per professional producers, his family and his employees.

**WHOLEMUSCLE JERKY TREATS**

- Whole muscle jerky must be formed from 1 whole piece of beef, pork or poultry. Jerky must not be ground and formed. Jerky must be processed to not require refrigeration. Shall not be less than 1/2 pound per entry. Product may be seasoned according to discretion of entrant. Product must be processed to have a moisture to protein ratio (MRP) of 0.75:1.0 or less. No more than two (2) entries per person and not more than four (4) entries per professional producer, his family and his employees.

**Division A**

**Class**

1 Commercial Class	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
\$58	46	35	25	24	23	21	21	20	20	18	17	15	13	12	
2 Non-Commercial Class	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
\$58	46	35	25	24	23	21	21	20	20	18	17	15	13	12	
3 Youth Class (Lightweight)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
\$58	46	35	25	24	23	21	21	20	20	18	17	15	13	12	
4 Youth Class (Medium weight)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
\$58	46	35	25	24	23	21	21	20	20	18	17	15	13	12	
5 Youth Class (Heavyweight)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
\$58	46	35	25	24	23	21	21	20	20	18	17	15	13	12	
6 Country Ham-Group Competition	1	2	3	4	5										
\$58	\$46	\$35	\$25	\$24											

**Division B**

7 Mild Cured, Commercial Style Ham	1	2	3	4	5	6	7	8	9	10
\$50	\$35	\$25	\$23	\$21	\$19	\$17	\$16	\$16	\$15	
Champion Commercial Style Ham										

**Division C**

8 Strip of Bacon	1	2	3	4	5	6	7	8	9	10
\$25	\$20	\$17	\$16	\$15	\$14	\$13	\$12	\$11	\$10	

**Division D**

9 Summer Sausage, Cooked	1	2	3	4	5
\$20	\$17	\$15	\$13	\$11	

**Division E**

10 Snack Sticks	1	2	3	4	5
\$18	\$15	\$13	\$11	\$9	
11 Jerky Treats	1	2	3	4	5
\$18	\$15	\$13	\$11	\$9	
12 Whole Muscle Jerky Treats	1	2	3	4	5
\$18	\$15	\$13	\$11	\$9	

**Section B  
APICULTURE**

Superintendent - Collin Wamsley, Jefferson City, MO

573-751-5507

Asst. Superintendent - Bonnie Russell, Jefferson City, MO

Judge - Bee Culture - Gary Ross, Ottawa, KS

Amount offered by Fair in this Section ..... \$1,389

**JUDGING PROGRAM - Wednesday, August 6, 9:00 a.m.**  
Honey Cookery has been moved to the Home Economics section and building.

**RULES AND REGULATIONS**

**Entry Fees are: 1 through 5 articles - \$5.00; 6 through 20 articles - \$10.00; 21 through 35 articles - \$15.00; 36 through 50 articles - \$20.00; 51 through 75 articles - \$25.00; 76 through 100 articles - \$30.00; 101 or more articles - \$35.00.**

- Exhibits that are to be shipped must be on the grounds no later than 3:00 p.m., August 5. Exhibits will be received from 8:00 a.m to 5:00 p.m., Tuesday, August 5 at the Agriculture Building. Entries close and must be in place by 5:00 p.m.
- No entries will be accepted after August 5.
- No premium will be awarded to only 1 exhibit in a class.
- All exhibits must have been produced in a Missouri apiary of the exhibitor since the 2007 Fair. Dark honey may be a 2006 product but produced since the 2007 Fair. All exhibits must be under the direct management of the exhibitor. **Premiums will be paid to Missouri exhibitors only.**
- No two exhibits of the same class shall be made by the same person or any member of his or her family, or from the same apiary. In the case of a company or partnership, the exhibits shall be entered in the name of the firm or company.
- A class tag must be on each entry.
- Shallow Frame, Brood Frame, Cut and Section Comb honey should not be covered by an opaque covering on either side.
- The exhibitor may place his name and address on his exhibit after the judging has been completed.
- Signs on apiary exhibits will be limited to 10" high x 14" wide in size.
- Exhibitors may distribute honey recipes bearing their name and address from their exhibit space.
- Exhibitors will not be allowed to rearrange or remove any part of their exhibit except bees, which may be removed late in the evening to permit flight.
- The judge will prepare a score card for each exhibitor in each class in both divisions for the purpose of helping the exhibitor improve his or her exhibit.
- Entries will be released at 6:00 p.m., Sunday, August 17, and must be claimed by 8:00 p.m., August 17, or they will be forfeited to the Fair management.

**Division A  
BEECULTURE**

Amount offered in this Division by State Fair ..... \$584

Specials: A Grand Champion Ribbon and \$25 will be awarded to the outstanding exhibitor in Division A who has won the most premium money. In the event of a tie the Grand Champion Ribbon and money will be awarded to the exhibitor who has won the most blue ribbons. Further ties will be broken by proceeding to the next lower ribbon until a winner is determined.

**HONEY**

**Individual Classes**

- Cut comb honey in plastic boxes, all sides visible. Three packages of approximately one pound.  
\$15 \$12 \$10 \$8
- Round or square section comb honey, three packages, with top and bottom of comb visible.  
\$15 \$12 \$10 \$8
- Light bulk comb honey, three 2- or 2 1/2- pound jars  
\$15 \$12 \$10 \$8
- Light/amber extracted honey, three 1- pound jars  
\$35 \$25 \$20 \$12 \$10 \$9 \$8 \$6
- Dark extracted honey, three 1- pound jars  
\$20 \$15 \$12 \$10 \$9 \$8
- Sealed honey, white, brood size frame (9 1/8" x 17")  
\$15 \$12 \$10 \$8
- Sealed honey, white, shallow-depth honey frame (5 3/8" or 6 1/4" x 17")  
\$15 \$12 \$10 \$8
- Candied honey, three 1-pound jars, produced since last year's Fair.  
\$15 \$12 \$10 \$8

**BEE S AND BEE SWAX**

- Yellow beeswax, approximately 3-pound cake not over one year old  
\$15 \$12 \$10 \$8
- Queen and her bees, with emerging brood, in one-frame observation hive. One 5 3/8" or 6 1/4" frame of honey permitted above bees if desired. Identification of Race preferred.  
\$15 \$12 \$10 \$8

**Division B**

**APICULTURAL PRODUCTS**

Amount offered in this Division by State Fair ..... \$99

- Art designs in beeswax, 1 to 3 items of molded or sculptured beeswax. Minimum total weight must exceed 1 pound.  
\$20 \$15 \$11 \$8
- Beeswax Candles, six candles that are either molded or dipped. Minimum length of 10 inches.  
\$15 \$12 \$10 \$8

**Division C  
HONEY-GROUP COMPETITION**

**Amount offered in this Division by State Fair ..... \$404**

Any Missouri local beekeeping association may exhibit in any one or all classes listed below. All entries will be governed by the same rules as apply to individual competition. However, premium money will be paid to the local beekeeping association responsible for the entry, and ribbons will be awarded to the individual preparing the entry. Only one entry per class per individual will be permitted; however, other individuals may enter the same class from the same local association. A Grand Champion Ribbon and \$25 will be awarded to the association winning the largest amount of premium money in Division C. In the event of a tie the Grand Champion Ribbon and money will be awarded to the association that has won the most blue ribbons. Further ties will be broken by proceeding to the next lower ribbon until a winner is determined.

**NOTE:** Entries under group competition will not be competing against individual entries.

13 Cut comb honey in plastic boxes, all sides visible. Three packages of approximately one pound.

\$15 \$12 \$10 \$8

14 Round or square section comb honey, three packages, with top and bottom of comb visible.

\$15 \$12 \$10 \$8

15 Light bulk comb honey, three 2- or 2 1/2- pound jars

\$15 \$12 \$10 \$8

16 Light/amber extracted honey, three 1- pound jars

\$35 \$25 \$20 \$12 \$10 \$9 \$8 \$6

17 Dark extracted honey, three 1- pound jars

\$20 \$15 \$12 \$10 \$9 \$8

18 Yellow beeswax, approximately 3- pound cake not over one year old

\$15 \$12 \$10 \$8

**SCORE SHEET FOR JUDGING APIARY PRODUCTS  
EXTRACTED HONEY**

(Classes 4, 5, 16, 17)

1. Degree of Density ..... 20 points
  - Above 18.6% moisture ..... 0
  - 18-18.6 ..... 10
  - 17-17.9 ..... 15
  - 16-16.9 ..... 20
  - 15-15.9 ..... 15
  - below 15 ..... 10
2. Freedom from crystals ..... 10 points
3. Degree of cleanliness and freedom from foam (clarity) .... 20 points
4. Cleanliness and neatness of containers ..... 10 points
5. Flavor and aroma ..... 20 points
  - A. Absence of: Off-flavor, overheating and fermentation
6. Color ..... 10 points
7. Appearance and suitability of containers ..... 5 points
8. Accuracy and uniformity of volume ..... 5 points
- Total points possible ..... 100 points

**COMB HONEY AND SEALED HONEY FRAME**

(Classes 1, 2, 6, 7, 13, 14)

1. Uniformity of appearance/Neatness of cut ..... 20 points  
(Ragged edges, parallel cuts, four-sided cut and uniformity of size of cut)
2. Absence of uncapped cells ..... 10 points
3. Uniformity of color ..... 15 points
4. Absence of watery cappings ..... 10 points
5. Cleanliness of section and/or frame  
(freedom from stain and foreign matter) ..... 15 points
6. Freedom from granulation and pollen ..... 5 points
7. Uniformity of weight ..... 15 points
8. Total weight of entry ..... 10 points
- Total points possible ..... 100 points

**BULK COMB HONEY**

(Classes 3, 15)

1. Neatness of cut ..... 15 points  
Ragged edges, parallel cuts, four-sided cut and uniformity of size of cut
2. Absence of watery cappings, uncapped cells and pollen cells ..... 15 points
3. Cleanliness of product ..... 20 points
  - A. No travel stain, specks of foreign matter, flakes of wax, foam and crystallization
4. Uniformity of appearance ..... 25 points
5. Density, flavor and appearance of liquid part ..... 20 points
  - A. Density determined as #1 under extracted honey
6. Uniformity of volume ..... 5 points
- Total points possible ..... 100 points

**CANDIED HONEY**

(Class 8)

1. Appearance, suitability, and uniformity of containers ..... 10 points
2. Color ..... 15 points
3. Crystallization (texture - smooth and fine) ..... 20 points
4. Firmness of set (not runny but spreadable) ..... 20 points
5. Absence of impurities, including froth, no blemishes ..... 10 points
6. Flavor and aroma ..... 20 points
7. Uniformity of volume ..... 5 points
- Total points possible ..... 100 points

**BEE SWAX**

(Classes 9 & 18)

1. Color, between straw and canary yellow ..... 30 points  
(undamaged by propolis, iron stain, etc.)
2. Cleanliness, freedom from surface dirt, honey and impurities ..... 25 points
3. Freedom from cracking, shrinkage and marks ..... 15 points
4. Aroma ..... 15 points
5. Texture (grain) ..... 15 points
- Total points possible ..... 100 points

**BEE S IN OBSERVATION HIVE**

(Class 10)

1. Bees - uniform color, size and correct type ..... 15 points
2. Queen - age, size, shape, behavior and marking ..... 20 points
3. Brood - compact pattern, show all stages ..... 20 points
4. Variety - presence of queen, workers, drones, brood honey, pollen, etc. .... 15 points
5. Cleanliness and suitability of the comb ..... 10 points
6. Appearance - cleanliness and suitability of observation hive ..... 10 points
7. Correct number of bees for interest and ease of observation ..... 10 points
- Total points possible ..... 100 points

**ART DESIGN IN BEE SWAX**

(Class 11)

1. Color between straw and canary yellow ..... 25 points
2. Cleanliness (free from honey and impurities) ..... 25 points
3. Novelty of mold or sculpture ..... 25 points
4. Neatness of workmanship ..... 25 points
- Total points possible ..... 100 points

**BEE SWAX CANDLES**

(Class 12)

1. Color between straw and canary yellow ..... 25 points
2. Cleanliness (free from honey and impurities) ..... 25 points
3. Freedom from cracking, shrinking and marks ..... 25 points
4. Neatness of workmanship ..... 25 points
- Total points possible ..... 100 points

**Section C**

**HORTICULTURE**

**Superintendent - Lane McConnell, Jefferson City, MO  
573-526-4984**

**Asst. Superintendent - Veronica Nigh, Jefferson City, MO  
Asst. Superintendent - Kathy Koechner, Jefferson City, MO  
Judge - Fruits & Vegetables - James Quinn, Horticulture  
Specialist with University of Missouri Extension.**

**Amount offered by Fair in this Section ..... \$2,175**

**Judging Program - Wednesday, August 6, 9:00 a.m.**

**RULES AND REGULATIONS**

**Entry Fees are: 1 through 5 articles - \$5.00; 6 through 20 articles - \$10.00; 21 through 35 articles - \$15.00; 36 through 50 articles - \$20.00; 51 through 75 articles - \$25.00; 76 through 100 articles - \$30.00; 101 or more articles - \$35.00. Pre-entry is recommended, but not required, by no later than Tuesday, July 29, 2008.**

1. Entries will be received from 8:00 a.m. to 5:00 p.m., Tuesday, August 5, at the Agriculture Building. Entries close August 5 and must be in place by 5:00 p.m. ONLY pre-entered exhibits will be received from 5:00 p.m. to 6 p.m. NO EXCEPTIONS!
2. At registration entrant will be asked if their produce can be donated to a food bank. If entrant agrees, a color coded dot will be placed on the exhibit and the item/items will be donated to a local food bank on the final day of the Fair.
3. All entries that do not place first through fourth can be picked up after judging from 3:00 p.m. to 6:00 p.m.
4. Only the first, second, third and fourth place entries will be displayed in the Agriculture Building. NO EXCEPTIONS!
5. No premium will be awarded to only 1 exhibit in a class.



**RURAL MISSOURI**, official publication of Missouri's Electric Cooperatives, will award for the largest pumpkin, 150 to 250 pounds-\$100, 251 to 350 pounds-\$200, 351 pounds and above-\$300 and a plaque to the winner in Class 53. (Minimum weight to qualify is 150 pounds.)

**MISCELLANEOUS**

54 Collection of dry herbs of known value .....	10	8	6	4
55 Sunflower head, one head with a stem				
2-3 feet long .....	15	13	10	
56 Ornamental gourd in basket arrangements .....	10	8	6	
57 Longest single dried longneck dipper gourd .....	4	3	2	
58 Best formed single dried birdhouse gourd .....	10	8	6	
59 Ornamental miniature corn, 5 ears with husk .....	10	8	6	
60 Strawberry corn, 10 ears with husk .....	10	8	6	
61 Ornamental/Calico standard corn, 5 ears with husks .....	10	8	6	

**Section D  
DAIRY PRODUCTS**

**Superintendent - Don Falls, Jefferson City, MO  
573-526-9756**

**Asst. Superintendent - Gene Wiseman, Jefferson City, MO  
Judges - Dr. Robert T. Marshall, Columbia, MO  
To be announced.**

**Prizes offered - Blue, Red, White Ribbons - Best of Show Medal  
Judging Program - Friday, August 8 - 10:00 a.m.  
Judging will be held at the Gerken Dairy Center.**

**RULES AND REGULATIONS**

1. Entries in this department open to exhibitors as noted under each class division.
2. Entries close July 31, 2008. All entries must be made on entry blanks furnished by the State Milk Board Office, 1616 Missouri Blvd., Jefferson City, MO 65102, available upon request and returned by the exhibitor to the State Milk Board Office on or before July 31, 2008.
3. Any type of raw milk unpasteurized cheese must be manufactured prior to May 1, 2008.
4. Any butter entry must be manufactured from pasteurized milk in compliance with Missouri regulations.
5. All dairy product entries must be commercially available to the public from the manufacturing plant or distributed by another source without the requirement of further processing.
6. All entry displays of non-processed cheese must be a minimum of 2 lb. daisy, block or individual horns totaling 5 lbs. and waxed or sealed in normal commercial package. Processed cheese, cottage cheese, sour cream, and butter entries should be in normal size commercial packages; ice cream and frozen yogurt should be in 1 quart or 1/2 gallon containers with at least two packages of each entry. **Entry displays are to be delivered to the Missouri State Fair Dairy Building in Sedalia, Missouri, between 9:00 a.m. and 4:00 p.m., Thursday, August 7, 2008.**
7. The score of all products will be according to the American Dairy Science Association suggested scoring guide as modified to score on a comparable basis.
8. All exhibitors will be mailed a copy of the judges scoring report of exhibits, and judging will be accomplished in view of the public.
9. Blue ribbons will be awarded to all deserving entries as decided by the judge in all classes. Only one best of show medal, sponsored by Missouri Dairy Products, will be awarded. Only blue ribbon winners of each class will be eligible to compete for the best of show medal.
10. The receipt of blue ribbons and the best of show medal may be used by the winners for advertising purposes for one year from the date of the fair judging.
11. Deviation from the rules and regulations will disqualify an exhibitor from participating in the contest for one year.
12. At the close of the fair, all entries become the property of the Missouri Department of Agriculture.

**CHEDDAR CHEESE**

(one entry per class per plant)

Open to commercially licensed manufacturing plants only.

**Class**

- 1 Mild Cheddar & Colby Cheese made after May 1, 2008, but before August 1, 2008
- 2 2% or Reduced Fat Mild Cheddar & Colby Cheese made after May 1, 2008, but before August 1, 2008
- 3 1% or Low Fat Mild Cheddar & Colby Cheese made after May 1, 2008, but before August 1, 2008
- 4 Aged Cheddar & Colby Cheese made prior to April 1, 2008
- 5 2% or Reduced Fat Aged Cheddar & Colby Cheese made prior to April 1, 2008

- 6 1% or Low Fat Aged Cheddar & Colby Cheese made prior to April 1, 2008

**MONTEREY JACK**

(one entry per plant)

Open to commercially licensed plants only

- 7 Monterey Cheese made prior to August 1, 2008
- 8 2% or Reduced Fat Monterey Cheese made prior to August 1, 2008
- 9 1% or Low Fat Monterey Cheese made prior to August 1, 2008

**SWISS**

(one entry per plant)

Open to commercially licensed plants only

- 10 Swiss made prior to June 16, 2008.
- 11 2% or Reduced Fat Swiss made prior to June 16, 2008
- 12 1% or Low Fat Swiss made prior to June 16, 2008

**MOZZARELLA**

(one entry per plant)

Open to commercially licensed plants only

- 13 Mozzarella made prior to August 1, 2008. Plant should designate if not part skim milk low moisture cheese.
- 14 2% or Reduced Fat Mozzarella made prior to August 1, 2008. Plant should designate if not part skim milk low moisture cheese.
- 15 1% or Low Fat Mozzarella made prior to August 1, 2008. Plant should designate if not part skim milk low moisture cheese.

**ROMANO**

(one entry per plant)

Open to commercially licensed plants only

- 16 Romano cheese made prior to August 1, 2008. To be marked goat, sheep, or cow's milk or blended types of milk
- 17 2% or Reduced Fat Romano cheese made prior to August 1, 2008. To be marked goat, sheep, or cow's milk or blended types of milk
- 18 1% or Low Fat Romano cheese made prior to August 1, 2008. To be marked goat, sheep, or cow's milk or blended types of milk

**PROCESSED AMERICAN CHEESE**

(one entry per plant)

Open to commercially licensed plants only

- 19 Any processed American cheese to be shown in the size and style in which it is usually marketed.

**SHEEP/GOAT MILK CHEESE**

(one entry per plant)

Open to commercially licensed plants only

- 20 Goat milk cheese (proper aging of at least 60 days if not pasteurized must be attested to and noted on the entry blank and a written description of cheese characteristics the plant is trying to obtain)

**COTTAGE CHEESE**

(one entry per plant)

- 21 4% or Whole Small curd cottage cheese. Must be made in commercial containers.
- 22 2% or Reduced fat Small curd cottage cheese. Must be made in commercial containers.
- 23 1% or Low fat Small curd cottage cheese. Must be made in commercial containers.
- 24 4% or Whole Large curd cottage cheese. Must be made in commercial containers.
- 25 2% or Reduced Fat Large curd cottage cheese. Must be made in commercial containers.
- 26 1% or Low fat Large curd cottage cheese. Must be made in commercial containers.
- 27 Dry Curd cottage cheese. Must be made in commercial containers.

**BUTTER**

(one entry per plant)

- 28 Salted butter that conforms to standards described by Congress in Sec. 201A. Federal Food, Drug, and Cosmetic Act. Must be in normal commercial form. U.S.D.A. Guidelines for grading will be used.
- 29 Unsalted butter that conforms to standards described by Congress in Sec. 201A. Federal Food, Drug, and Cosmetic Act. Must be in normal commercial form. U.S.D.A. Guidelines for grading will be used.

**SOUR CREAM**

(includes Acid Set and Cultured, one entry per plant)

- 30 Whole Sour Cream, not flavored, conforming to standards for Grade A sour cream in Missouri. Must be in commercial containers.
- 31 Lite sour cream, not flavored, conforming to standards for Grade A sour cream in Missouri. Must be in commercial containers.

**ICE CREAM AND FROZEN YOGURT**

(one entry per plant, per class)

- 32 Premium all natural vanilla ice cream
- 33 Commercial or regular vanilla flavored or artificially flavored vanilla ice cream.
- 34 Premium all natural chocolate ice cream
- 35 Commercial or regular chocolate flavored or artificially flavored chocolate ice cream.
- 36 Frozen Yogurt with any fruit flavor.

**Section E  
QUALITY HAY CONTEST**

**Superintendent - Mark Murphy, MDA, Jefferson City, MO  
573-751-7213**

**Hay Judges  
Steve Flick, Kingsville, MO  
Bill Garrett, Golden City, MO**

**Amount offered in this Section ..... \$2,800**

**Special Premium Award Sponsors**

1. \$100 Grand Champion, sponsored by MFA Incorporated Seed Division, Columbia, MO.
2. \$50 Grand Champion, sponsored by Missouri State Fair.
3. \$100 Reserve Grand Champion, sponsored by Missouri State Fair.

**Special Award Sponsors:**

AMBRACO, Dubuque, IA, will award one bale of Brazilian Gold twine 7200 strength to the 1st, 2nd and 3rd place winners in Classes 1 - 8 and one bale of Brazilian untreated 16000 strength to the 1st, 2nd and 3rd place winners in Classes 9 - 10.

America's Alfalfa, Shawnee Mission, KS, will award one bag of Ameri Stand 403T Alfalfa seed to the Champion in Classes 1-3 Alfalfa.

Custom Laboratory Inc., Golden City, MO, will award two free laboratory tests for the Grand Champion.

DELMHORST Instrument Company, Towaco, NJ, will enter all hay contest participants in a drawing for one F-2000 Digital Hay Meter Package.

Dow Agro Sciences, Vandalia, MO, will award five gallons of Lorsban 4E to the Champion of Classes 1-3 Alfalfa.

Forage Research, St. Joseph, MO, will award one container of Sila Prime hay inoculant in a wettable powder or dry granular that will treat approximately 15 tons of hay, to the Champion of Classes 1-3.

Garst Seed Company, Overland Park, KS, will award one bag of Garst Alfalfa seed for the Grand Champion.

Green Seed Company, Springfield, MO, will award one bag of Shiloh Orchard Grass to the Class 5 Grass Hay winner.

MFA Incorporated - Seed Division, Columbia, MO, will award \$60 to the Champion of Classes 9-10 and \$40 to the Reserve Champion of Classes 9-10.

Medipharm, Des Moines, IA, will award two containers of Hay Pac II, which is a hay preservative that will treat 50 tons of hay, to the Class 2 Alfalfa - Second Cutting Winner.

Missouri Association of Soil and Water Conservation Districts will award \$50 to the Class 7 warm season grasses winner.

The Missouri Forage and Grassland Council will award \$50 to the Champion of Alfalfa entries Classes 1-3 and \$50 to the Champion of Classes 4-8.

Missouri Southern Seed Corp., Rolla, MO, will award one bag of Venus Brand Alfalfa Seed to the Grand Champion.

Pioneer Hi-Bred International, Inc., Columbia, MO, will award one free bag of Pioneer Alfalfa seed (with the purchase of one bag of the same variety) to the Champion of Classes 1-3.

Polymer Group, Inc., Kingman, KS, will award one box of Exxon 9000 baler twine to the Grand Champion and one box to each class winner.

Producers Hybrids, Battle Creek, NE, will award one bag of A30-06 Alfalfa Seed to the Class 6 Grass/Legume winner.

Sunfilm, South Hackensack, NJ, will award two rolls of AEP Sunfilm to the Champion in classes 9-10 Balage and one roll to the Reserve Champion in classes 9-10 Balage.

Tigerco Distributing Co., Braymer, MO/Thoenen Ag Sales, Bonnots Mill, MO will award two rolls of AEP Sunfilm to the Champion in classes 9-10 Balage and one roll to the Reserve Champion in classes 9-10 Balage.

Plaques will be awarded to the Grand Champion and Reserve Grand Champion, along with plaques for the Champion and Reserve Champion in classes 1-3, classes 4-8 and classes 9-10.

**Judging Program**

**Thursday, August 7, 2008 - 10:00 a.m. - West of the Coliseum**

**RULES AND REGULATIONS**

1. Entries close July 25, 2008. Entry forms and entry fees must be mailed or delivered to the **Missouri Department of Agriculture, Agriculture Business Development, Quality Hay Contest, P.O. Box 630, Jefferson City, MO 65102**. ALL hay and balage sampled by University of Missouri Extension personnel MUST be mailed to Custom Laboratory Inc., 204 C Street, Golden City, MO 64748, 417-537-8337.

2. A fee of \$20 per entry will be charged (unless the same entry of hay has qualified at a local or county fair using CUSTOM LABORATORY INC.) In this case a \$3 entry fee will be charged and the same lab analysis will be used at the Missouri State Fair.
3. No premium will be awarded to only 1 exhibit in a class.
4. Only lab analyses from CUSTOM LABORATORY INC. will be accepted.
5. Only Missouri residents with hay harvested in Missouri are eligible to enter this contest.
6. Hay must have been harvested in 2008. The following information **MUST BE INDICATED** on the entry form provided by the Missouri State Fair: variety or brand name and number, which cutting, date cut, acres in field, yield, preservatives, drying agents, fertilizer, insect and weed control.
7. Exhibitors are limited to 2 entries per **CLASS. Only one entry per field, per cutting is allowed.**
8. Class 9 and 10 Balage entries will consist of 10 lbs. of hay from the same bale. The entry should be cut 12"x12" by 8-10 inches thick and wrapped in plastic, boxed and labeled. The balage entries should be delivered Wednesday, August 6, by 3:00 p.m. to the Missouri State Fairgrounds, Hay Tent, located west of the Coliseum.
9. **ANY ENTRY IN CLASSES 1-8 WILL CONSIST OF TWO SMALL SQUARE BALES OF HAY.** The bales entered **MUST** be two of the sampled bales for quality analysis. All bales **MUST** have a core sample hole to be qualified. All bales must be left for exhibit and donated for sale.
10. Entries will be laboratory tested for quality analysis at Custom Laboratory Inc. in Golden City, Missouri. The hay will be tested for the following: moisture, crude protein, acid detergent fiber, neutral detergent fiber, TDN, net energy lactation, net energy gain, net energy maintenance. A relative feeding value will be used to compare hay in each respective class.
11. Sampling of ten representative bales of the hay entered in each respective class will be done by University of Missouri Extension personnel. The representative bales of hay must be delivered to the Fairgrounds by 3:00 p.m., Wednesday, August 6.
12. If a preservative or a growth regulator has been used on the hay, it must be indicated on the entry blank. If not, that **ENTRY** will be disqualified.
13. The Superintendent reserves the right to change entries from one class to another if the entry is inappropriate for that class.
14. Final placing of each class will be based upon the results of chemical analysis and visual observation (texture, leafiness, freedom from foreign material).  
The following score card will be used.

Factor	Points
Chemical Test	60
Color	5
Condition	15
Smell or Aroma	5
Purity	15
<b>Total</b>	<b>100 points</b>

15. **ALL DECISIONS MADE BY THE JUDGING COMMITTEE ARE FINAL.**
16. The awards presentation will be held on Sunday, August 10, at 1:00 p.m. in the Quality Hay Contest tent located west of the Coliseum.

**Cash Premium Schedule**

The prize money in classes will be paid on the following scale

	1	2	3	4	5	6	7	8	9	10
	\$70	55	40	25	15	10	10	10	10	10

**Class**

- 1 Alfalfa-First Cutting
- 2 Alfalfa-Second Cutting
- 3 Alfalfa-Third and Fourth Cutting
- 4 Red Clover
- 5 Grass
- 6 Grass-Legume (minimum 30% Grass to maximum 70% Legume)
- 7 Warm Season Grasses
- 8 Grain Hay
- 9 Balage/Legumes
- 10 Balage/Grasses