

Department L-Potatoes and Vegetables

Superintendent: Nancy Nordine

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Show Location: Green Exhibit Building

1. Entries will be released the Monday after the fair.
2. Exhibitors are limited to one (1) entry per class and must be grown during current year.
3. **Label vegetables with their variety and in correct class when specified!**
4. Must have correct count of specimens listed in class.
5. Do NOT enter in "any other" or "not listed" class when there is a designated class.

Exhibit Preparation:

To assist in selecting and preparing vegetables for exhibit the following suggestions are made. Uniform size, shape, color, free of insects, disease, and mechanical damage.

Carrots, Parsnips, Beets, Turnips, Rutabagas: Root crops should be mature but not overgrown, pithy or coarse in texture. Tops trimmed of 1 1/4" above the crown. Side roots trimmed off but not the tap root. Clean by brushing.

Broccoli: Heads should be dark or purplish green and compact. Avoid yellow flowers in head. Stems cut about 5" from top of head.

Cabbage: Stems cut about 1/2" below the head. Remove blemished or broken leaves. Leave few wrapper leaves.

Cauliflower: Heads should be white, compact, free of small leaves and ricy texture. Stems cut to leave 4-6 leaves. Outer trimmed to 1/2" above the white head. Use soft bristled brush to remove dirt from head.

Celery: Remove roots of stalk and trim butt to form a triangle for pyramid. Trim diseased and broken leaves on outside till uniform color.

Collection of Herbs: Cut herbs, label and put varieties in individual bottles of water.

Cucumbers: Pickling-select fruits 3-5" long. Specimens should be same stage of maturity and uniform in size, shape, and color.

Select fruits that are straight, dark green 6-10" long and uniform in shape, size, and color. Leave stems attached. Soft brush clean.

Egg Plant: Uniform in color, free from bronzing and greening. Stem left on.

Kohlrabi: Roots removed just below the ball. Remove all but the center 4-6 leaves. Specimen's best if uniform, medium size and not hard or woody. Skin clean, but not washed.

Muskmelon: Select mature but not overripe fruits that separate easily from vines.

Onions: Have specimens mature and thoroughly cured. Neck should be small. Do not peel to give a slick appearance. Outer scales that are discolored or broken should be removed. Small basal roots should be left intact but trimmed to a uniform length of 1/2" long.

Peas: A select bright green well filled pods with seeds in the best eating stage. Do not wash, as bloom should be preserved.

Peppers: Stem should be left 1/2" to 1" long.

Radishes: Tap root cut 1/2", tops cut to 1/2"

Rhubarb: Select stalks that are uniform, straight, and unblemished. Stalks should be pulled from the plant, not cut. Cut off blade leaf 2" above the stalk.

Snap Beans: Harvest before constrictions appear between seeds, when seeds are about half grown. Pods should be wiped clean but not washed. Leave stems attached.

Summer Squash: Select small size fruit with soft rind, easily punctured with thumbnail. Leave about 1/2" stem and wipe fruits clean.

Sweet Corn: Select well-filled ears with kernels that is milky and juicy with husks that are to remain, allow a short shank.

Table Onions: Roots trimmed to 1/2", bulbs un-peeled, trim tops (green) to 3". Total Length 6-8"

Tomatoes: Uniform size, shape and color. Fruits should be uniformly and free of cracks and blemishes with stems removed.

Watermelons: Select fruit that are mature but not overripe. Leave 1" of stems on.

Winter Squash and Pumpkins: Select mature specimens where the rind resists pressure of the thumbnail. Fruits uniform in size, shape, color and free of defects. Leave stems attached to fruits.

Division 01- Potatoes

*Enter on Sunday

* All varieties to exhibit ten (10) tubers.

Awards	1 st \$3.00	2 nd \$2.50	3 rd \$2.00		
Class 01	Norland			Class 06	Norgold Russet
Class 02	Superior			Class 07	Any other Red variety
Class 03	Kennebec			Class 08	Any other White variety
Class 04	Yellow			Class 09	Any other Russet Potato
Class 05	Russet Burbank				

Division 02-Summer Squash

*Enter on Sunday

Awards	1 st \$3.00	2 nd \$2.50	3 rd \$2.00		
Class 01	Bush Scallop, 3			Class 04	Zucchini, green or yellow, 3 (6-8" long)
Class 02	Golden Crookneck, 3			Class 05	Spaghetti, 2
Class 03	Golden Straight neck, 3			Class 06	Any other, 3

Division 03-Winter Squash

*Enter on Sunday

Awards	1 st \$3.00	2 nd \$2.50	3 rd \$2.00		
Class 01	Acorn, 2			Class 05	Hubbard's, 1
Class 02	Banana, 1			Class 06	Turban, 2
Class 03	Buttercup, 2			Class 07	Any other, 3
Class 04	Butternut, 2				

Division 04-Pumpkins and Gourds

*Enter on Sunday

Awards	1 st \$3.00	2 nd \$2.50	3 rd \$2.00		
Class 01	Pumpkin, field type, 2			Class 04	Gourds, dry, best collection (a previous year accepted)
Class 02	Pumpkin, small pie type, 2			Class 05	Gourds, fresh
Class 03	Pumpkin, miniature, 3				

Division 05- Largest or Longest Vegetable OR Tallest Corn OR Sunflower

*Enter on Sunday

* Measured from stem to blossom.

Awards	1 st \$2.50	2 nd \$2.00	3 rd \$1.50
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(*Class 01-09 Largest Vegetable)

Class 01	* Pumpkin	Class 08	* Onion
Class 02	* Winter Squash	Class 09	* Largest Sunflower Head (diameter)
Class 03	* Cabbage	Class 10	Longest Cucumber
Class 04	* Tomato	Class 11	Longest Zucchini Squash
Class 05	* Potato	Class 12	Longest Banana Squash
Class 06	* Beet	Class 13	Tallest Sunflower, with a flower
Class 07	* Big Max	Class 14	Tallest Stalk of Corn

Division 06- Vegetables

*Enter on Sunday

* Please label vegetables with variety.

Awards	1 st \$2.50	2 nd \$2.00	3 rd \$1.50
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Class 01	Beans, green in a pod, 16	Class 26	Onions, yellow flat, 6
Class 02	Yellow in a pod, 16	Class 27	Onions, yellow sweet, 6
Class 03	Beans, pole, 16	Class 28	Parsnips, 5
Class 04	Beans, purple, 16	Class 29	Oriental Vegetables, suitable sample
Class 05	Beets, 5	Class 30	Pea Pods, edible, 16
Class 06	Broccoli, 2 heads	Class 31	Peppers, large sweet bell, 6
Class 07	Cabbage, pointed, 2 heads	Class 32	Peppers, long cayenne, 6
Class 08	Cabbage, round, 2 heads	Class 33	Peppers, finger, red, 6 (Tapered)
Class 09	Cabbage, any other 2 heads	Class 34	Peppers, finger, yellow, 6 (Tapered)
Class 10	Carrots, 5	Class 35	Peppers, pimento, 6
Class 11	Celery, 2 plants	Class 36	Peppers, tomato type, 6
Class 12	Cucumber, slicing, 5	Class 37	Peppers, Jalapeno type, 6
Class 13	Cucumber, pickling, 3-5", 12	Class 38	Peppers, small cherry, 12
Class 14	Cucumber, pickling, 2-3", 12	Class 39	Any other peppers, 6
Class 15	Cucumbers, burpless type, 6	Class 40	Radish, 6
Class 16	Cucumbers, not listed, 6	Class 41	Rhubarb, 5
Class 17	Garlic, 5 specimens	Class 42	Swiss Chard, 1 plant, rootless/display in water
Class 18	Ground Cherries, in a husk, 16	Class 43	Tomatoes, large red, 6, 1 variety, stems off
Class 19	Kohlrabi, 6	Class 44	Tomatoes, long paste, 6, stems off
Class 20	Okra, 6	Class 45	Tomatoes, cherry, one inch or smaller, 25, stems off
Class 21	Onions, red globe, 6	Class 46	Tomatoes, green, 6, any type
Class 22	Onions, small pickling, 16	Class 47	Tomatoes, any other, suitable sample
Class 23	Onions, white globe, 6	Class 48	Turnips, 6
Class 24	Onions, white flat, 6	Class 49	Watermelons, 1
Class 25	Onions, yellow globe, 6	Class 50	Any other vegetable not listed, a suitable sample

Division 07- Home Garden Collection

*Enter Sunday

Awards	1 st \$9.00	2 nd \$8.00	3 rd \$7.00
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- 1.) Collection to include six (6) kinds of culinary vegetables made from the following: Snap beans, 1 quart; Lima beans, 1 quart; Cabbage 1 head; Squash, 1 winter or 3 summer, Sweet corn, 6 ears; Onions, 6 bulbs; 6 specimens of the following: Tomatoes, Large type, Carrots, Beets, Parsnips, Peppers, Rutabaga, Turnips, Kohlrabi, Cucumber.
- 2.) Flowers, special decorations/staging accessories are not permitted. Paper plates for staging and labels for naming of varieties will be furnished.

3.) List name and variety of the six (6) specimen.

Class 01-Home Garden Collection

Division 08- Vegetable Container

*Enter on Sunday

Awards	1 st -\$3.00	2 nd -\$2.50	3 rd -\$2.00		
Class 01	Salsa Mixture Potted			Class 03	Tomatoes Potted
Class 02	Mixed Vegetables Potted			Class 04	Any Other Single Potted

YOUTH DIVISION (Ages 16 and Under)

Division 10- Garden Vegetables and Fruit

*Enter on Sunday

Awards	1 st -\$2.00	2 nd -\$1.50	3 rd -\$1.00		
Class 01	Beans, yellow, 6			Class 10	Pumpkin, 1 any variety
Class 02	Beans, green, 6			Class 11	Pumpkin, Miniature, 2
Class 03	Beets, 3			Class 12	Squash, 1 winter or 3 summers
Class 04	Cabbage, 1			Class 13	Sweet com, 3
Class 05	Carrots, 3			Class 14	Tomatoes, cherry, 6-stems off
Class 06	Cucumber, 3			Class 15	Tomatoes, large red, 3-stems off
Class 07	Onions, 3 -DO NOT PEEL			Class 16	Not Listed, vegetable, a suitable sample
Class 08	Peppers, 3 any variety			Class 17	Fruit, suitable sample
Class 09	Potatoes, 3			Class 18	Vegetable Patio Pot
				Class 19	Herb Patio Pot

YOUTH DIVISION (Ages 16 and Under)

Division 11- Largest, Longest, and Tallest Vegetable

*Enter on Sunday

Awards	1 st -\$2.00	2 nd -\$1.50	3 rd -\$1.00		
Class 01	Largest Beet			Class 06	Longest Cucumber
Class 02	Largest Cabbage			Class 07	Longest Zucchini Squash
Class 03	Largest Onion			Class 08	Tallest Stalk of Corn
Class 04	Largest Tomato			Class 09	Tallest Sunflower
Class 05	Largest Sunflower Head (diameter)				

YOUTH DIVISION (Ages 16 and Under)

Division 12- Fruit and Vegetable "Creation"

*Enter on Sunday

*Made from home-grown fruits and vegetables assembled with string, wire, or toothpicks.

*Identify Creation!

Awards	1 st -\$2.50	2 nd -\$2.00	3 rd -\$1.50		
Class 01	Vegetables only "Person"			Class 06	Both Fruits and Vegetables "Animal"
Class 02	Fruits only "Person"			Class 07	Vegetable only "Your Idea"
Class 03	Both fruits and vegetables "Person"			Class 08	Fruit only "Your Idea"
Class 04	Vegetable only "Animal"			Class 09	Both Fruit and Vegetable "Your Idea"
Class 05	Fruit only "Animal"				