

Department 11: GARDEN VEGETABLES

Dianne Jabs 952-492-2540

Perishable Item Drop Off: Tuesday July 23, 1-5 pm

All Premiums: \$3.00; \$2.00; \$1.00 *except as noted*

One entry per lot

NOTE: Decayed, injured, or inferior specimens must not be exhibited, and when such specimens appear in collection, the entire exhibit may be disqualified.

When the number of competitors in any lot is less than the number of awards offered, the judges may, at their discretion, award the lower prizes, omitting the higher ones; but premiums will not be awarded on inferior collections or specimens, even if there is no competition.

Department 11: GARDENING VEGETABLE EXHIBITS:

BEANS, SNAP: Harvest before constrictions appear between seeds, when seeds are about half grown. Ends of pods should not be broken off in picking, Pods should be uniform. Pods may be wiped clean, but not washed. Trim stems to a uniform $\frac{1}{4}$ to $\frac{1}{2}$ inch in length.

BEETS, CARROTS: Root crops should be mature but not overgrown, pithy or coarse in texture. Tops trimmed off $\frac{1}{2}$ inch above the crown. Side roots trimmed off but not the taproot. Roots are carefully washed, but not scrubbed.

BRUSSEL SPROUTS: Firm, bright green sprouts, all uniform size & shape.

CABBAGE: Stems cut about $\frac{1}{4}$ inch below head. Remove blemished or broken leaves, but care should be taken not to peel the heads too much. A few outside wrapper leaves are desirable. Specimens may be washed.

SWEET CORN: Select ears that are well filled out to the tip. Kernels should be milky and juicy. Remove outer husks but allow a short shank and the inner husks to remain.

CUCUMBERS, PICKLING: Select fruits 2-4 inches long. Specimens should be the same stage of maturity and uniform in size, shape and color.

CUCUMBERS, SLICERS: Select fruits that are straight, dark green, and 5-10 inches long. They should be uniform in size, shape, and color.

KOHLRABI: Roots removed just below the ball. Remove all but the upper 4-6 leaves. Select specimens that are uniform, medium size, and not hard or woody. Skin should be easily punctured by a thumbnail. They should be cleaned, but not washed.

GARLIC, ONIONS: Have specimens mature and thoroughly cured. The neck should be small. Do not peel to give a slick appearance. Only such outer scales that are broken or discolored should be removed. Small basal roots should be left intact but trimmed to a uniform length of $\frac{1}{2}$ inch. Wipe or brush but do not wash.

PEAS: Harvest when bright green in color with pods that snap and do not bend with crisp flesh. Ends of pods should not be broken off in picking. Pods may be wiped clean, but not washed. Trim stems to a uniform $\frac{1}{4}$ to $\frac{1}{2}$ inch in length.

PEPPERS: Select firm shiny peppers with no signs of dehydration. Trim the stem to $\frac{1}{2}$ inch. They should be uniform in size and shape.

SQUASH, SUMMER: Select small to medium sized fruits when the rind is soft and easily punctured with the thumbnail. Leave about $\frac{1}{2}$ inch of stem and wipe fruits clean.

SQUASH, WINTER, PUMPKINS: Select mature specimens where the rind resists pressure of the thumbnail. Fruits should be free of defects. Leave the stem attached to the fruit.

TOMATOES: Select fruits that are uniform in size, shape, and color. Fruits should be perfectly shaped and free of cracks and blemishes. Trim stems to $\frac{1}{2}$ inch.

Class 1 - GARDEN VEGETABLES

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| 01 Beans, green, in pod, round, 8 specimens | 12 Cucumbers, burpless, 3 specimens | 25 Squash, winter, 2 specimens |
| 02 Beans, wax, in pod, flat, 8 specimens | 13 Garlic, 5 specimens | 26 Tomatoes, red, 3 specimens |
| 03 Beets, for table use, 3 specimens | 14 Kohlrabi, 3 specimens | 27 Tomatoes, yellow, 3 specimens |
| 04 Brussels Sprouts, 1 dozen | 15 Onion, red, 3 specimens | 28 Tomatoes, other colors, 3 specimens |
| 05 Cabbage, round head, any variety, 1 head | 16 Onion, yellow, 3 specimens | 29 Cherry Tomatoes, 12 specimens |
| 06 Cabbage, any variety, 1 head | 17 Onion, white, 3 specimens | 30 Tomatoes, Other Small, 12 specimens |
| 07 Carrots, any variety, 3 specimens | 18 Peppers, hot, 5 specimens | 31 Ground Cherries, in husk, 8 specimens |
| 08 Corn, sweet, 3 ears | 19 Peppers, sweet, non-bell, 3 specimens | 32 Sweet Potatoes, 3 specimens |
| 09 Cucumbers, slicers, 3 specimens | 20 Peppers, sweet, bell, 3 specimens | 33 Chard, 1 bunch |
| 10 Cucumbers, baby, 2-3", 8 specimens | 21 Peppers, other, 3 specimens | 34 Kale, 1 plant |
| 11 Cucumbers, 3-5", 3 specimens | 22 Green Peas, 12 specimens | 35 Any other not listed above |
| | 23 Pumpkin, 1 specimen | |
| | 24 Squash, summer, 2 specimens | |

Class 2 - VEGETABLES UNUSUAL

Weigh items at home, list weight or size, and identify vegetables on a card.

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| 01 Largest Pumpkin (by size/weight) | 04 Veggie People (must be made of all veggies with at least 5 different vegetables represented) |
| 02 Largest Zucchini (by size/weight) | |
| 03 Tallest Corn Plant | |

Class 3 - POTATOES (8 potatoes)

POTATOES: Tubers should be uniform in size, color, and shape. Washing is permitted, but do not blemish the skin by scrubbing. Containers Provided.

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| 01 Norland | 03 Pontiac (red) | 05 Sweet Potatoes |
| 02 Kennebec | 04 Yukon Gold | 06 Any other not listed above |

Class 4 - GARDEN VEGETABLE BASKET

Premiums: Ribbons awarded to 1st, 2nd, 3rd

Bartens Pumpkins will award \$15 Grand Champion and \$10 Reserve Champion

Create a display of vegetables in a basket.

**The display should include 5 to 8 different vegetables. On a 3x5" card, list the name and variety of the vegetables in the basket. Number(s) of vegetables in the basket should be the same as in Class 1.

- 01 Garden Vegetable Basket

Class 5 - ARTISTIC VEGETABLE ARRANGEMENT

The artistic arrangement should include one or more garden grown vegetables, designed for home decoration with suitable container or base. Exhibits may also include a support or background and should not exceed 28" in height. Culinary herbs may be included, but all fruits, flowers, etc are excluded. Exhibitors must list all material used on a 3x5 inch card accompanying the exhibit. All general rules for vegetable exhibits will apply, except for the required number of specimens allowed.

Judging Criterion

Arrangements will be judged on the following basis:

Condition or Quality

Color Harmony

Design or Decorative Effect

Originality and Distinction

Class 5 - ARTISTIC VEGETABLE ARRANGEMENT

Premiums \$5.00; \$4.00; \$3.00

01 Artistic Vegetable Arrangement

Class 6 - BEST DRESSED VEGETABLE

Premiums: \$5.00; \$4.00; \$3.00

It's time to play with your food! Create your own vegetable person. Use a single vegetable or a combination of vegetables to create a face or person. You can accessorize your creation with clothing, paint, or fibers. Rules for Dept. 11 apply.

01 Best Dressed Vegetable

Class 7 - Heritage Vegetable

01 Tomatoes, red, 3 specimens

05 Tomatoes, Other Small, 12 specimens

02 Tomatoes, yellow, 3 specimens

06 Ground Cherries, in husk, 8 specimens

03 Tomatoes, other colors, 3 specimens

07 Any Other

04 Cherry Tomatoes, 12 specimens