

Department - Vegetables 300's

Superintendent, Kay Wimmer 629-7486; Mary Mullins 629-4767

Open Class Entries are on Wednesday from 9:00 AM until 6:00 PM

The Open Class Building will be closed on Thursday from 9:00 AM and will not reopen until 1/2 hour after the judging is over.

For exhibit choose only vegetables that are free from insects, disease, defects and injury.

SHOWMANSHIP: This is the art of selecting the "right" combination of specimens from the ones available and grooming them to best advantage.

UNIFORMITY: Choose specimens that are uniform in size, shape, color and maturity and also in the of distinguishing features of the crop and variety for example, varieties four-lobed peppers should have four lobes. Make sure the specimens are as alike as possible. An exhibit that includes two average tomatoes and one exceptionally large, perfectly shaped, and colored tomato will not score as high as three average tomatoes that are very similar in shape, size, color and maturity.

VARIETY: Each variety should be true to the characteristics of that particular variety (for example Royal Chantenay carrots should be short, stubby, with broad shoulders).

PROPER CLEANING OF SPECIMENS: Dirt detracts from the appearance of vegetables, but it is not advisable to wash all vegetables to clean them. Tender-skinned vegetables such as peas, snap beans, summer squash, peppers, tomatoes and eggplant should not be washed but should be wiped clean with a soft cloth. Root vegetables will have less soil adhering to their roots if dug when the soil is dry. If washing is necessary, soak the roots in cool water and gently wash with a stream of water or a soft cloth, do not scrub.

Leafy crops such as cabbage, lettuce, spinach and Swiss chard can be washed carefully.

Pumpkins, winter squash, muskmelons and watermelons can be wiped with a soft cloth but not washed.

Cauliflower, kohlrabi, cucumbers and onions bruise very easily and should never be washed.

A soft bristled paint brush will remove any soil or dirt.

PROPER TRIMMING OF VEGETABLES

ROOT VEGETABLES: (beets, carrots, parsnips, turnips, rutabagas) trim tops to a uniform length of 1-1 1/2 inches above the fleshy root, trim side roots off. Trim tap root of beets, turnips and rutabagas to a uniform length of 1-3 inches from ball; carrots and parsnips 1 inch from fleshy root.

If too much is cut off beet tap roots, they will "bleed" and the fleshy root will dry off.

ONIONS: Do not peel, trim roots to uniform 1/2 inch length. The necks should be small and dry, the top neatly trimmed to 1-2 inches in length. Exhibit onions grown from seed, transplants or sets.

CABBAGE: Leave 2-3 wrapper leaves on, cut stem 1/4 inch below the head.

CAULIFLOWER: Leave 3-6 inside leaves on and trim them to 1-2 inches above the white head.

BROCCOLI: Select firm head (no yellow flowers). Cut stem 5 inches from top of the head.

KOHLRABI: The ball should be 2-3 inches in diameter. Remove the root just below the ball. Leave 4-6 top leaves trimmed to 2-3 inch length.

SNAP BEANS, PEAS, CUCUMBERS: Leave stems attached. Trim to a uniform 1/4 to 1/2 inch length.

Cucumber slicers should be 6-10 inches long, pickling cucumbers 3-5 inches long.

PEPPERS, EGGPLANT, SUMMER SQUASH: Trim stem to 1/2 inch length. Eggplant should be firm and uniform dark purple color. Summer squash, such as zucchini, straight neck and crook neck should be 6-8 inches long; scallop varieties 2-3 inches in diameter.

301	Vegetables	35	Squash, any other, 2	3.50	3.00	2.00
301	Vegetables	36	String beans, green, 12 pods	3.50	3.00	2.00
301	Vegetables	37	String beans, yellow, 12 pods	3.50	3.00	2.00
301	Vegetables	38	String beans, purple, 12 pods	3.50	3.00	2.00
301	Vegetables	39	Tomatoes, red, 4	3.50	3.00	2.00
301	Vegetables	40	Tomatoes, cherry, 6	3.50	3.00	2.00
301	Vegetables	41	Tomatoes, pear, 6	3.50	3.00	2.00
301	Vegetables	42	Tomatoes, yellow, 4	3.50	3.00	2.00
301	Vegetables	43	Tomatoes, green, 4	3.50	3.00	2.00
301	Vegetables	44	Tomatoes, husk or ground cherry, 1 pint	3.50	3.00	2.00
301	Vegetables	45	Turnips, 4	3.50	3.00	2.00
301	Vegetables	46	Watermelon, 1	3.50	3.00	2.00
301	Vegetables	47	Division of products from one garden. At least 5 vegetables required with at least 3 specimens of each to be exhibited except cabbage, cauliflower or broccoli, one specimen required.	6.00	5.00	4.00
301	Vegetables	48	Largest Tomato, 1	3.50		
301	Vegetables	49	Largest Potato, 1	3.50		
301	Vegetables	50	Largest kohlrabi, 1	3.50		
301	Vegetables	51	Largest beet. 1	3.50		
301	Vegetables	52	Largest sweet bell pepper, 1	3.50		
302	Vegetable in Container	53	Container with one tomato plant in fruiting stage	4.00	3.00	2.00
302	Vegetable in Container	54	Container with one, any other vegetable plant in fruiting stage	4.00	3.00	2.00
			Vegetable plants in containers for patio. A suitable variety of one vegetable plant growing in an attractive container for the patio not to exceed 14 inches in diameter and height. Entries will be judged on quality, culture, stage of development and attractiveness of container.			
303	Junior Class (13 and under)	55	Tallest Sunflower	3.50	3.00	2.00
303	Junior Class (13 and under)	56	Carrots, 4	3.50	3.00	2.00
303	Junior Class (13 and under)	57	Sweet Corn,3 ears (current year)	3.50	3.00	2.00
303	Junior Class (13 and under)	58	Potatoes, any variety, 3	3.50	3.00	2.00
303	Junior Class (13 and under)	59	Tomatoes, red, 3	3.50	3.00	2.00
303	Junior Class (13 and under)	60	Tomatoes, cherry, 4	3.50	3.00	2.00
303	Junior Class (13 and under)	61	Onions, any variety, 3	3.50	3.00	2.00
303	Junior Class (13 and under)	62	Crabapples, any variety, 4	3.50	3.00	2.00
303	Junior Class (13 and under)	63	String beans, green, 6 pods	3.50	3.00	2.00
303	Junior Class (13 and under)	64	Cucumbers, pickling - 3	3.50	3.00	2.00
303	Junior Class (13 and under)	65	Cucumbers, ripe - 3	3.50	3.00	2.00
303	Junior Class (13 and under)	66	Cucumbers, slicing - 4	3.50	3.00	2.00
303	Junior Class (13 and under)	67	Cucumbers, burpless - 4	3.50	3.00	2.00
303	Junior Class (13 and under)	68	Peppers, hot - 6	3.50	3.00	2.00

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69 Peppers, sweet - 3
70 Peppers, banana - 6
71 Apples, any variety, 3
72 Pumpkins, 1

3.50	3.00	2.00
3.50	3.00	2.00
3.50	3.00	2.00
3.50	3.00	2.00