

# DIVISION K – VEGETABLES

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## Entry information for 2024 County Fair

Entries accepted:

Monday, July 29, 4 - 9 PM  
Tuesday, July 30, 9 AM – 1 PM

Exhibits released: Sunday 8 PM

Pick-up exhibits and premium checks  
Sunday 8 – 9 PM or  
Monday 9 AM – 5 PM

To save time on entry day, please pre-register by July 26. Your entry tags will be ready to pick up in Bldg. B when you bring your exhibits.

- **ALL EXHIBITS MUST BE RAISED OR GROWN BY EXHIBITOR.**
- ALL VEGETABLES MUST BE CORRECTLY LABELED WITH THE DOMESTICATED SPECIES AND VARIETY OF THE PLANT.
- The “any other” lot will be divided according to variety if the number of entries warrants.
- Exhibitors are limited to one entry per lot.

**EXHIBITORS** – For your safety, when bringing exhibits to the fair, please park and enter the south end of the exhibit building.

To assist the gardener in selecting and preparing vegetables for exhibit, the following suggestions are made: uniform in size, shape, color and are mature, free from insects and diseases.

**BEANS** – Harvest before constrictions appear between seeds, when seeds are about half grown. Pods should be wiped clean but not washed. Lima beans should have same number of beans in each pod. Trim stems to ¼ inch.

**BEETS, CARROTS, PARSNIPS, TURNIPS, RUTABAGAS, SALSIFY** - Root crops should be mature but not over grown, pithy or course in texture. Tops trimmed off 1½ - 2 inches above the crown. Side roots should be trimmed off, tap root trimmed to uniform in length. Clean by brushing.

**BROCCOLI** — Heads should be dark or purplish green and compact. Remove all yellow flowers in head. Stems cut 5 to 7 inches from top of head, leaving 2 to 3 outer leaves if possible, trimmed 2 to 3 inches above the head.

**BRUSSEL SPROUTS** — Select fruits mature, unblemished, and mature for eating.

**CABBAGE** — Trim stems cut about ½ inch below the head. Remove blemished or broken leaves. Leave 2 to 3 wrapper leaves.

**CAULIFLOWER** — Heads should be white, compact and free of small leaves and ricy texture. Remove outer basal leaves but leave 4 to 6 wrapper leaves. Outer leaves trimmed to 1-2 inches above the head. Use soft bristled brush to remove dirt from head. Trim stem ½ inch below the head.

**CELERY** — Remove roots of stalk and trim butt to form a triangle for pyramid. Trim diseased and broken leaves on outside until uniform in color.

**CUCUMBERS** — Pickling-select fruits 2-3 inches long. Specimens should be same stage of maturity and uniform in size, shape and color. Stem length ¼ inch. Slicers and burpless - select fruits that are straight, dark green and 6 to 10 inches long. They should be uniform in size, shape and color. Trim stem 1/4 inch. Dill Pickles 3 to 5 inches. Soft brush clean.

**EGG PLANT** — Uniform in color and free from bronzing and greening. Stem should be trim to 1½ inches.

**ENDIVE** — Exhibit in a plastic bag.

**HERBS** — Collection of herbs, put varieties in individual bottles of water. Label each bottle of variety. Potted herbs must be permanently growing in labeled individual containers.

**KALE** — Trim root to 2 inches.

**KOHLRABI** — Root trimmed to 1 inch. Remove all but 4 to 6 center leaves trimmed 1½ to 2 inches. Select specimens that are uniform, medium size 2 to 3 inches and not hard or woody. Skin should be easily punctured by thumbnail. Wipe clean but not washed.

**LEEKS** — Select fruits uniform in length, small basal roots should be left on but trimmed to uniform in length ½ inch. Leave tops on, only remove broken leaves. Trim tops into a V shape 6 to 10 inches.

**MUSKMELON and WATERMELON** — Select fruit that separate easily from the vine. Melons should be mature but not overripe. Trim stem to 1 - 4 inches.

## DIVISION K – VEGETABLES

**ONIONS** — Have specimens mature and thoroughly cured (dried up). 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 ½ inch. Wipe or brush but do not wash. Cut tops 1½ - 2 inches long.

**PEAS** — Select bright green well filled, the best eating stage. Do not wash as bloom should be preserved. Trim stems to ¼ inch.

**PEPPERS** — Stem should be trimmed to 1-2 inches.

**RADISHES** — Trim tap root and tops to 1 inch. Side roots should be trimmed off.

**RHUBARB** — Select stalks that are straight, uniform and unblemished. Stalks should be pulled from the plant, not cut. Trim blade lead into a fan shape 2 inches 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 when the rind is soft and easily punctured with thumbnail. Select zucchini 6 to 8 inches in length. Leave about ¼ inch of stem and wipe fruits clean, but do not wash.

**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 husk to remain.

**SWISS CHARD** — Trim diseased and broken leaves on outside. Remove root from plant.

**TABLE ONIONS** — Trim root to ½ inch, trimmed tops, cut uniform 4-8 inches.

**TOMATOES** — Remove stems. Fruits should be uniformly shaped and free of cracks and blemishes. Exhibit stem side down, blossom scar up,

**WINTER SQUASH, GOURDS AND PUMPKINS** — Select specimens where the rind resists the pressure of the thumbnail. Trim stem to 1½ - 2 inches.

### CLASS 1 — GARDEN VARIETIES

#### Lots below Premium Code C

1. Beans, Lima, 12 specimens, leave stems on
2. Beans, green string, 12 specimens, leave stems on
3. Beans, Yellow Wax, 12 specimens, leave stems on
4. Beans, purple, 12 specimens, leave stems on
5. Beets, 5 specimens
6. Broccoli, 1 head
7. Brussels sprouts, 12 specimens
8. Cabbage, round, 1 head
9. Cabbage, flat, 1 head
10. Cabbage, red, 1 head
11. Carrots, 5 specimens
12. Cauliflower, 1 head
13. Celery, 1 plant
14. Cucumber, 2-3 inches, small pickling cubes, 5 specimens
15. Cucumber, 3-5 inches, dill cubes, 5 specimens
16. Cucumber, 6+ inches, slicing cubes, 3 specimens
17. Cucumber, 10+ inches, English type, burpless, 3 specimens
18. Eggplant, 1 specimen
19. Endive, 1 specimen, shown in plastic bag
20. Garlic, 5 specimens
21. Gourds, 5 different specimens
22. Ground Cherries, in husk, 16 specimens
23. Herbs, 5 varieties, cut and put each variety in individual bottle of water
24. Herbs, 3 varieties, potted in individual pots
25. Kohlrabi, 5 specimens
26. Kale, 1 specimen
27. Leek, 5 specimens
28. Muskmelon, 1 specimen
29. Okra, 5 pods
30. Onion, yellow, any variety, 5 specimens
31. Onion, red, any variety, 5 specimens

## DIVISION K – VEGETABLES

32. Onion, white, any variety, 5 specimens
33. Onions, green table, 12 specimens
34. Peas, leave stems on, 12 pods
35. Pea pod, edible, leave stems on, 12 specimens
36. Parsnips, 5 specimens
37. Parsley, 1 potted plant
38. Peppers, long sweet, 5 specimens
39. Peppers, sweet bell, 5 specimens
40. Peppers, any other sweet, 5 specimens
41. Peppers, jalapeno, 5 specimens
42. Peppers, any other hot, 5 specimens
43. Pumpkins, Pie or Field, 1 specimen
44. Pumpkins, mini, 3 specimens
45. Radishes, 5 specimens
46. Rhubarb, 5 stalks
47. Rutabagas, 5 specimens
48. Salsify, long white top, 5 specimens
49. Sunflower, garden variety, 1 head
50. Winter Squash, acorn, 1 specimens
51. Winter Squash, buttercup, 1 specimens
52. Winter Squash, butternut, 1 specimens
53. Summer Squash, zucchini, green, 3 specimens
54. Summer Squash, zucchini, yellow, 3 specimens
55. Summer Squash, any other variety, 1 specimen
56. Sweet Corn, 5 specimens
57. Sweet Potatoes, 5 specimens
58. Swiss Chard, 1 plant, rootless
59. Tomatoes, small green preserving, 12 specimens
60. Tomatoes, cherry tomato, any color or shape, 12 specimens
61. Tomatoes, red, 2+ inches, 5 specimens
62. Tomatoes, yellow, 2+ inches, 5 specimens
63. Tomatoes, Roma/paste, ripe, 5 specimens
64. Turnips, 5 specimens
65. Watermelon, 1 specimen
66. Any other vegetable, label variety, 1 suitable specimen

### CLASS 2 — YOUTH VEGETABLES (8 yrs and under)

#### CLASS 2A — YOUTH VEGETABLES (9 - 12 yrs)

#### CLASS 2B — YOUTH VEGETABLES (13 - 16 yrs)

#### Lots below Premium Code D

1. Peppers, any variety, 3 specimens
2. Beans, any variety, 12 specimens
3. Cucumbers, slicing, 3 specimens
4. Onions, 5 specimens
5. Carrots, 6 specimens
6. Squash, 1 specimen
7. Tomato, any variety, any color, 5 specimens

# DIVISION K – VEGETABLES

## CLASS 3 — GARDENER'S EXHIBIT

### Lot below Premium Code A

1. Gardener's Collection: best display of garden produce, not less than 7 different varieties of vegetables.
2. The Salsa Collection: A collection of garden produce used in the making of salsa, no less than 6 labeled varieties of vegetables and herbs. (Please include a recipe of salsa on label or index card.)

## CLASS 4 — NOVELTIES

### Lots below Premium Code D

1. Tallest stalk of corn, roots off
2. Tallest sunflower stalk, head on, roots off
3. Biggest pumpkin
4. Widest sunflower head (diameter)
5. Largest beet
6. Largest head of cabbage
7. Largest kohlrabi
8. Largest onion
9. Largest potato
10. Largest tomato (single bloom only)
11. Largest tomato (Mega bloom)
12. Largest zucchini squash
13. Longest carrot
14. Longest cucumber
15. Longest bean
16. Most peas in a pod
17. Most unusual freak vegetable
18. Vegetable Sculpture - use at least 5 different vegetables (11 years and under)
19. Vegetable Sculpture - use at least 5 different vegetables (12 – 17 years)
20. Vegetable Sculpture - use at least 5 different vegetables (18 years and over)
21. Decorated Hat (with no less than 7 different varieties of vegetables)
22. Dress a Potato (be creative) 5 years and under
23. Dress a Potato (be creative) 6 - 8 years old
24. Dress a Potato (be creative) 9 - 11 years old
25. Dress a Potato (be creative) 12 – 17 years old
26. Dress a Potato (be creative) Adults – 18 & over

### Lots below Premium Code B

27. Traditional Scarecrow (straw hat, shirt & overalls/jeans) limit of 6 ft. tall and 2-1/2 ft. wide. (Assemble so we can display sitting on a chair).
28. Creative Scarecrow, limit of 6 ft. tall and 2 1/2 ft. wide (Assemble so we can display setting on a chair).

## CLASS 5 — Heirloom Tomato's

**RULES:** For the purpose of this class, heirloom variety will consist of all of the following:

- Open pollinated, non-hybrid or heirloom variety older than 50 years.
- The variety of the heirloom **MUST** be listed on each entry tag.
- If the seed has been handed down through generations, and the variety is not known, then the family name of the originating seed contributor will be accepted.
- On all entries a 3 x 5 inch index card explaining the historical background of the seed must be prepared by the exhibitor and accompany the entry.
- The historical background may be used to assist the judges in placing.

## DIVISION K – VEGETABLES

### Lot below Premium Code A

1. Current type, 1/2 inch or less, leave stams on, 12 specimens
2. Cherry type, 1/2 – 1 inch, leave stams on, 12 specimens
3. Round, ribbed, leave stams on, 3 specimens
4. Round, smooth, leave stams on, 3 specimens
5. Beefsteak, leave stams on, 3 specimens
6. Pear, Plum or Fig type, leave stams on, 3 specimens
7. Bell Pepper type, leave stams on, 3 specimens
8. Oxheart, leave stams on, 3 specimens

**Grand & Reserve Champion** ribbons will be given to worthy exhibits.

### Premium Codes:

Placing	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>	6 <sup>th</sup>
A	\$6.00	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00
B	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00	\$0.50
C	\$2.50	\$2.00	\$1.50	\$1.25	\$1.00	\$0.50
D	\$2.00	\$1.75	\$1.50	\$1.00	\$0.50	\$0.25