

**DEPT. 013
VEGETABLES AND HERBS
OPEN CLASS**

Entry Fee: None unless exhibitor's total number of items from all Departments exceeds 10 (see Entry Form for fee schedule).
Registration Deadline: July 17
Entries Received: Friday, July 23 - 7:00 - 9:00 p.m. and Saturday, July 24 - 9:00 - 10:30 a.m.
Judging Day: Saturday, July 24
Entries Released: Sunday, August 1 Noon to 2:00 p.m.

RULES

1. Refer to General Rules.
2. In selecting vegetables for exhibition, choose such specimens that would bring the highest market price.
3. Exhibits will be disqualified if the correct numbers of specimens are not entered.
4. Potatoes should not be washed; rather remove soil using a soft cloth or brush.
5. Tomatoes should have stems removed.
6. Carrots, beets, etc. should have tops (leaves) removed, leaving about two inches of stems.
7. Fresh herbs must consist of **three (3) leafy stems** submitted in water in a totally **clear glass jar** or totally **clear glass vase** (no colorations or designs on glass) suitable to the size of the herb.
8. **Dried herbs** must consist of **stems (any number)** with leaves (as intact as possible to preserve flavor) submitted in a totally **clear glass jar** with a **tight lid**.

JUDGING CRITERIA

1. Vegetables:
 - a. Trueness to variety type. Pick the specimens from one variety.
 - b. Uniformity in shape, size and color.
 - c. Pick out a perfect specimen; then select others as similar to it as possible. Never mix specimens or varying maturities.
 - d. Free from dirt, disease, infection and mechanical damage; perfect specimens that show no blemishes
 - e. Of high quality and condition
2. Herbs
 - a. Fragrance, and/or flavor characteristics of the herb, shall be the most important criteria
 - b. Uniform and balanced bunches
 - c. Clean leaves and stems
 - d. Free from dirt, disease, discolor and shrivel

**DEPT. 013 - SECTION 01
VEGETABLES**

PREMIUMS	1st	2nd	3rd	4th
	\$5	4	3	2

CLASS

- | | |
|----|---|
| 01 | Beans, green pods - snap, bush type (15 each) |
| 02 | Beans, yellow wax pods - snap, bush type (15 each) |
| 03 | Beets, globe shaped - 5 specimens topped |
| 04 | Cabbage - 1 head |
| 05 | Corn, white hybrid (sweet) 5 ears (husk on) |
| 06 | Corn, yellow hybrid (sweet) 5 ears (husk on) |
| 07 | Cucumbers - Slicing (over 5") - 5 specimens |
| 08 | Cucumbers - Pickling (1.5" to 5") - 5 specimens |
| 09 | Eggplant - 1 |
| 10 | Lettuce - 1 plant in soil |
| 12 | Carrots - 5 specimens |
| 13 | Onions - Red - 5 specimens |
| 14 | Onion - Sweet Spanish - 5 specimens |
| 15 | Onions (bulbs) Yellow Globe - 5 specimens mature for storage |
| 16 | Onions - White - 5 specimens |
| 17 | Peppers, Sweet Bell - 5 specimens (<i>identify variety</i>) |
| 18 | Peppers, Sweet, other - 5 specimens (<i>identify variety</i>) |
| 19 | Peppers, Hot - 5 specimens (<i>identify variety</i>) |
| 20 | Potato, White - 5 specimens |
| 21 | Potato, Red - 5 specimens |
| 22 | Squash (summer type) Scallop - Patty Pan - 1 specimen |
| 23 | Squash (summer type) Cocozelle or Zucchini - 1 specimen |
| 24 | Squash - any summer variety |
| 26 | Tomato, Red - 5 specimens |
| 27 | Tomato, Mature Green - 5 specimens |
| 28 | Tomato, Cherry - 5 specimens |
| 30 | Vegetable Garden Basket - 10 or more varieties (<i>double prize money</i>) |
| 31 | Any Other Vegetable - 1 specimen (<i>identify variety</i>) |

**DEPT. 013 - SECTION 02
HERBS**

CLASS - FRESH

- 01 Basil, Fresh
- 02 Dill, Fresh
- 03 Lavender with flowers, Fresh
- 04 Lavender without flowers, Fresh
- 05 Nepata (Catnip) Mint, Fresh
- 06 Spearmint, Fresh
- 07 Peppermint, Fresh
- 08 Chocolate Mint, Fresh
- 09 Apple Mint, Fresh
- 10 Oregano, Fresh
- 11 Rosemary, Fresh
- 12 Sage, Fresh
- 13 Savory, Fresh
- 14 Tarragon, Fresh
- 15 Thyme, Fresh
- 16 Parsley, Curley type
- 17 Parsley, **Flat leaves**
- 18 Other Fresh Herb or Mint
(*identify variety on tag*)



Fresh herbs must consist of three (3) leafy stems submitted in water in a **totally clear glass jar** or totally **clear glass vase** suitable to the size of the herb.

CLASS - DRIED

- 21 Basil, Dried
- 22 Dill, Dried
- 23 Lavender with flowers, Dried
- 24 Lavender without flowers, Dried
- 25 Mints, Dried (*identify variety on tag*)
- 26 Oregano, Dried
- 27 Rosemary, Dried
- 28 Sage, Dried
- 29 Savory, Dried
- 30 Tarragon, Dried
- 31 Thyme, Dried
- 32 Parsley, Dried
- 33 Other dried herb
(*identify variety on tag*)



Dried herbs must consist of **stems (any number)** with leaves (as intact as possible to preserve flavor) submitted in a **totally clear glass jar** with a **tight lid**

**DEPT. 014
FRUITS AND NUTS
OPEN CLASS**

Entry Fee: None unless exhibitor's total number of items from all Departments exceeds 10 (see Entry Form for fee schedule).

Registration Deadline: July 17

Entries Received: Friday, July 23 - 7:00 - 9:00 p.m. and Saturday, July 24 - 9:00 - 10:30 a.m.

Judging Day: Saturday, July 24

Entries Released: Sunday, August 1 Noon to 2:00 p.m.

RULES

1. Refer to General Rules.
2. Entries must have been grown by the exhibitor.
3. Choose fruit specimens that would bring the highest market price. Select medium size specimens - not the largest. In plate displays, select specimens as nearly alike as possible.
4. The following score will be used as the basis for judging exhibits:

Exterior Quality	
Size (total weight)	16 points
Uniformity of Color	12 points
Uniformity of Shape	12 points
Shell Texture	12 points
Condition	12 points
Interior Quality	36 points

5. All Nuts must have been grown in the community surrounding the Fair since last July. Ten (10) specimens of each variety are to be submitted for judging.
6. Exhibit must comply with the standards, be meritorious and be properly identified on the entry ticket in order to be considered for a prize.