VEGETABLES (M)

Superintendent: Mo Sloane; 360-370-5587
Questions? Call the Fair Office; 360-378-4310
Location: Main Exhibit Hall

Premiums:
Blue - $3  
Red - $2  
White - Ribbon only

Family Garden Exhibit:
Blue - $15  
Red - $10  
White - $5

Compost:
Blue - $5  
Red - $3  
White - Ribbon only

AWARDS OF $10 FOR BEST OF CLASS AND $25 FOR BEST IN SHOW  
MAY BE DONATED BY THE SAN JUAN HORTICULTURAL SOCIETY

RULES:
1. Vegetables should be of show quality and grown in San Juan County by the entrant. Please see San Juan County Fair Entry rules.
2. The number in parenthesis after the type of vegetable indicates the quantity to submit.
3. Vegetables should be as close to perfection as possible - ripe, or slightly under ripe so it will last several days on display.
4. Lots should be of uniform size and shape as uniformity is more important to the Judge than large size.
5. Enter vegetables with good representative color, a minimum of blemishes, and without bruises, damage, insect or larval infestations.
6. Enter by variety name. Preference is given to named varietals in the judging.
7. More than one entry per Class is allowed, if they are from different varieties.
8. Youth Division entries must be grown by the exhibitor.
9. The Superintendent may refuse entries or remove exhibits which are unsightly because of damage, decay, disease or infestation.
**Class 1: Beans**  
For all fresh beans, submit 10 uniform pods.  
*Lots:*  
   a) Bush, round green  
   b) Bush, round purple  
   c) Bush, round yellow  
   d) Bush, flat green  
   e) Bush, flat purple  
   f) Bush, flat yellow  
   g) Pole, round green  
   h) Pole, round purple  
   i) Pole, round yellow  
   j) Pole, flat green  
   k) Pole, flat purple  
   l) Pole, flat yellow  
   m) Edamame  
   n) Fava  
   o) Beans, other. Must name variety.

**Class 2: Broccoli (1)**  
*Lots:*  
   a) Green  
   b) Sprouting  
   c) Broccoli, other. Must name variety.

**Class 3: Cabbage (1)**  
Remove damaged leaves, leaving 2 for an attractive head.  
*Lots:*  
   a) Green  
   b) Red  
   c) Savoy  
   d) Cabbage, other. Must name variety.

**Class 4: Carrots (5)**  
*Lots:*  
   a) Carrots, orange  
   b) Carrots, purple  
   c) Carrots, white  
   d) Carrots, yellow  
   e) Carrots, round  
   f) Carrots, other. Must name variety.

**Class 5: Cauliflower (1)**  
*Lots:*
a) Orange  
b) Purple  
c) White  
d) Romanesco  
e) Cauliflower, other. Must name variety.

**Class 6: Corn (3)**  
Trim shank 1 inch from base and remove the husk from 1/3 of the ear.  
*Lots:*  
a) Bi-color  
b) Blue  
c) White  
d) Yellow  
e) Ornamental  
f) Popcorn  
g) Corn, other. Must name variety.

**Class 7: Cucumber (3)**  
Leave short stem attached. Slicing cucumbers should be at least 6 inches long.  
*Lots:*  
a) Lemon  
b) Pickling  
c) Slicing  
d) Cucumber, other. Must name variety.

**Class 8: Eggplant (1)**  
Leave short stem attached.  
*Lots:*  
a) Globe  
b) Japanese  
c) Eggplant, other. Must name variety.

**Class 9: Herbs**  
Submit a 1- to 2-inch-wide bundle. Small vases will be provided to help herbs stay fresh. Remove leaves from the lower 3 inches.  
*Lots:*  
a) Basil, green  
b) Basil, Purple  
c) Basil, other  
d) Bay  
e) Catnip  
f) Chives  
g) Cilantro
h) Dill
i) Fennel
j) Lavender
k) Lemon Balm
l) Marjoram
m) Mint, peppermint
n) Mint, spearmint
o) Mint, other. Must name variety.
p) Oregano
q) Parsley, curly
r) Parsley, flat
s) Rosemary
t) Sage
u) Savory
v) Sorrel
w) Tarragon
x) Thyme
y) Herb, other. Must name variety.

**Class 10: Leafy Greens**
Submit 8 leaves on top of a slightly damp (not wet) white paper towel, inside of a zip-lock type plastic bag.
For Bok Choy, Rainbow and Swiss Chard only, submit 8 entire stalks with attached leaves; no bag necessary.
Submit microgreens in a small plastic tray.

*Lots:*
- a) Arugula
- b) Bok Choy
- c) Chard, Rainbow
- d) Chard, Swiss
- e) Collard Greens
- f) Cress
- g) Kale
- h) Mache (Corn Salad, Vit)
- i) Microgreens
- j) Mizuna
- k) Mustard
- l) Spinach
- m) Tatsoi
- n) Leafy Greens, other. Must name variety.

**Class 11: Lettuce**
Submit 8 leaves on top of a slightly damp (not wet) white paper towel, inside of a zip-lock type plastic bag.
Lots:
  a) Butterhead
  b) Crisphead
  c) Endive
  d) Escarole
  e) Loose-leaf
  f) Romaine
  g) Lettuce, other. Must name variety.

Class 12: Onions and Garlic (3)
Onions should be dry with a few outer husks removed to make them clean and attractive. Trim roots to 1/2 inch and trim tops to 2 inches. For green produce, cut tops 4 to 5 inches above white shanks and bundle.
Lots:
  a) Onion, round, red
  b) Onion, round, white (sweet)
  c) Onion, round, yellow
  d) Leeks
  e) Scallions (5)
  f) Cipollini (5)
  g) Onion, other. Must name variety.
  h) Shallots (3)
  i) Garlic, hardneck
  j) Garlic, softneck
  k) Garlic, elephant
  l) Garlic, braid

Class 13: Peas
For fresh peas, submit 10 uniform pods.
Lots:
  a) Edible pod (snow)
  b) Shelling
  c) Snap
  d) Peas, other. Must name variety.

Class 14: Peppers
Must name variety.
Lots:
  a) Hot (5)
  b) Sweet (3)
**Class 15: Potatoes (3)**
Wash but do not scrub.

*Lots:*
- a) Fingerling, purple
- b) Fingerling, white
- c) Fingerling, yellow
- d) Round, purple
- e) Round, red skin
- f) Round, white flesh
- g) Round, yellow flesh
- h) Russets
- i) Sweet
- j) Potato, other. Must name variety.

**Class 16: Pumpkins (1)**
Leave short stem attached.

*Lots:*
- a) Large orange
- b) Large white
- c) Ornamental (3)
- d) Small pie
- e) Pumpkin, other. Must name variety.

**Class 17: Roots: Beets, Rutabagas, and Turnips (3)**
Trim leaves to 2 inches. Leave as much tap root as possible.

*Lots:*
- a) Beets, orange
- b) Beets, purple
- c) Beets, red
- d) Beets, other. Must name variety.
- e) Rutabaga
- f) Turnip

**Class 18: Random Roots: Burdock, Parsnips, Radishes, and Salsify**
Trim leaves to 2 inches. Leave as much tap root as possible. For radishes, submit 5; for all others, submit 3.

*Lots:*
- a) Burdock
- b) Parsnip
- c) Radish, red cylinder
- d) Radish, red round
- e) Radish, purple
- f) Radish, white
- g) Radish, other. Must name variety.
h) Salsify
i) Random root, other. Must name variety.

Class 19: Summer Squash (3)
Most summer squash should be picked when quite young, at 3 to 6 inches. Squash will be judged for table quality. Leave short stem attached.
Lots:
   a) Crookneck, yellow
   b) Straightneck, yellow
   c) Scallop, white (patty pan)
   d) Scallop, yellow (patty pan)
   e) Zucchini, golden
   f) Zucchini, green
   g) Zucchini, round
   h) Summer squash, other. Must name variety.

Class 20: Tomatoes
Submit only named varieties. Submit 5 cherry and paste tomatoes, 3 heirlooms and slicers.
Lots:
   a) Cherry, chocolate/black
   b) Cherry, orange
   c) Cherry, red
   d) Cherry, yellow
   e) Cherry, other. Must name variety.
   f) Heirloom. Must name variety.
   g) Paste/Sauce
   h) Slicing, chocolate/black
   i) Slicing, green
   j) Slicing, orange
   k) Slicing, red
   l) Slicing, yellow
   m) Slicing, other. Must name variety.

Class 21: Tomatillo (3)
If husk is fully intact, peel back a section so fruit can be seen.
Lots:
   a) Green/Verde
   b) Purple

Class 22: Winter Squash (1)
Leave short stem attached.
Lots:
   a) Acorn: green, white, or yellow
b) Buttercup
c) Butternut
d) Delicata
e) Hubbard: blue, gold, or green
f) Kabocha: green, red, or white
g) Marblehead
h) Red Kuri
i) Spaghetti
j) Sweetmeat
k) Turban
l) Winter squash, other. Must name variety.

Class 23: Other Vegetable
Must name variety.
Lots:
  a) Asparagus: Submit a 2-3 inch diameter bundle, trimmed with inch of white present
  b) Artichokes: 3 uniform heads
c) Brussels Sprouts: 1 plant, trimmed, or 12 sprouts.
d) Celeriac: 1 root, trimmed.
e) Celery: 1 plant. Trim roots to base of stalk.
f) Gourds, decorative (3)
g) Ground Cherries: 1/2 pint
h) Horseradish: 2 roots, 4 inch minimum
i) Jerusalem Artichoke: 3 tubers
j) Kohlrabi (3)
k) Okra (10)
l) Rhubarb: 5 stems; trim leaves from crown
m) Vegetable, other. Must name Class and Variety.

Class 24: Largest Specimen (1)
Show off your largest vegetable! Does not have to be pretty, just big!
Any vegetable listed above may be entered, except zucchini.

Class 25: Largest Zucchini (1)
If it’s too big for the races, it belongs here!

Class 26: Most Unusual Shape (1)
Show off your oddest looking vegetable! The weirder the better!
Any vegetable listed above may be entered.

Class 27: Family Garden
What does your garden grow? Exhibits are judged on the quality, numbers of
varieties included, and attractiveness of the display. Your display should not include more than 10% fruit or 10% flowers. Please bring a tray or cardboard to hold your exhibit, maximum size of 2’ x 2’.

**Class 28: Compost**
Submit entries in a 1-quart zip-lock type clear freezer bag. Entries are judged on maturity, texture, aroma, and color.

**Class 29: Vegetable Critters**
Fruits and fibers are allowed, up to 10% of the total creation. Entries are judged on creativity and workmanship. If your critter has a name or a story, please include an index card with the information. Have fun! Entries must be made solely by the child/young adult.

**Lots:**
- a) Age: 6 years and under
- b) Age: 7 to 14 years