

## VEGETABLE DEPARTMENT 15

1. Read General Rules and Static Exhibit Rules carefully.
2. Collections and displays **shall be set up only by the exhibitor**.
3. The number of specimens of each vegetable in a display must correspond with the number shown for the Lot. Exhibitors must have the Department Chairman check exhibit set-up.
4. All plate Lots must be **displayed on plain white paper plates**, with the exception of those Lots requiring jars filled with water.
5. **All vegetables must have been raised by the exhibitor**.
6. Exhibits should be uniform in size, free from blemishes, picked at the peak of perfection and stems trimmed neatly with a knife or scissors at the required length.
7. **Whenever possible, please state the variety or cultivar of your vegetables!** For example, Scarlet Nantes, Bolero, Nelson, etc.
8. As long as your articles for exhibit are of a different variety you may make more than one entry in any lot designated with an asterisk (\*) after the description. In the case of 3 or more exhibits of the same kind in a particular lot, a new lot will be formed.

### CLASS A

#### DISPLAY

**NOTE:** Score Card for Lots 01-06: Quality 50%, Arrangement 40%, Labels with Descriptions 10%.

- Lot 01.** Create a display in a 30"x30" space that looks as if you are about to make a salad with items you've just picked from your garden. Include at least 5 different salad vegetables. You must have a table covering. You may include a cutting board and salad bowl, but **not** the knife. **This may be entered as an individual, team or club display.**
- Lot 02.** Display, in a basket: 5 different varieties of the same kind of vegetable. See plate lots for required number of each kind, stem length, etc. You must include a card naming your varieties (For example: Tomatoes - Carmello, Brandywine, Italian Gold, etc.).
- Lot 03.** Collection of 3 or more varieties of the same herb. Each individual variety must have 5 stems placed in a glass jar or vase. Containers must match and they must be placed on a placemat or large cloth napkin. Your varieties must be labeled (For example: Basil - Fino Verde, Compatto, Napoletano, Maenglak Thai Lemon, etc.). Include a short description of each variety with its culinary or herbal uses.
- Lot 04.** Display of at least 6 major garden insect pests *or* diseases common to our area. With each insect or disease, state which vegetable it usually attacks and include the recommended control measure - organic or chemical. You may use photos instead of the actual insect or disease.
- Lot 05.** Create a display in a 30"x30" space presenting produce from your garden, using at least 7 different vegetables. Your display must include a table covering; baskets and other props are optional. See the plate lots for required number of each kind, stem length, etc. Artistic arrangement including height, depth, form and breadth is important. **This may be entered as an individual, team or club display.**
- Lot 06.** Create a Vegetable Creature using vegetables of your choice, purchased or grown by you.

#### PLATES - state variety

- Lot 07.** 15 pods green beans
- Lot 08.** 15 pods yellow beans
- Lot 09.** 15 pods purple beans
- Lot 10.** 5 beets, with stems cut one inch long
- Lot 11.** 2 heads broccoli
- Lot 12.** 2 heads cabbage
- Lot 13.** 5 carrots, with stems cut one inch long
- Lot 14.** 2 heads cauliflower
- Lot 15.** 2 bunches celery, in water
- Lot 16.** 5 ears sweet corn with husks, expose corn on part of one ear
- Lot 17.** 2 table (salad) cucumbers
- Lot 18.** 2 pickling cucumbers
- Lot 19.** 5 onions, with stems cut two inches long. Do not peel off outer skin!
- Lot 20.** 5 sweet peppers, stems trimmed ½ inch long
- Lot 21.** 5 hot peppers, 10 if small, stems trimmed ¼ to ½ inch long
- Lot 22.** 5 potatoes\*
- Lot 23.** 2 sugar pumpkins, with stems cut at least 2 inches long
- Lot 24.** 2 yellow summer squash, with stems cut one inch long
- Lot 25.** 2 zucchini, with stems cut one inch long

## VEGETABLE DEPARTMENT 15 (continued)

- Lot 26.** 2 winter squash (butternut, acorn, etc.), with stems cut one inch long\*. Different kinds will not be judged against each other, new lots will be formed.
- Lot 27.** 5 green tomatoes, with stems trimmed neatly
- Lot 28.** 5 red salad (mid-sized) tomatoes, with stems trimmed neatly
- Lot 29.** 5 red beefsteak type (large) tomatoes, with stems trimmed neatly
- Lot 30.** 5 red plum (paste) tomatoes, with stems trimmed neatly
- Lot 31.** 5 heirloom tomatoes (shape & color will vary), stems trimmed neatly
- Lot 32.** 10 cherry tomatoes, stems trimmed neatly, or displayed as an entire cluster on the vine
- Lot 33.** Tomatoes not listed above - 5 or 10 depending on size
- Lot 34.** 1 large ripe watermelon
- Lot 35.** 2 small ripe watermelons
- Lot 36.** 2 muskmelons or cantaloupe
- Lot 37.** 2 swiss chard or pak choi, including leaves and stems in water
- Lot 38.** 10 radishes
- Lot 39.** 2 eggplants, stems cut neatly one inch long
- Lot 40.** Any other vegetable not listed (such as rutabaga, parsnips, okra, Brussels sprouts, etc.). Show 2, 5 or 10 depending on size. Note: gourds are exhibited in the Field Crops Department.
- Lot 41.** Oddities (vegetables with unusual shapes, colors or other abnormalities)
- Lot 42.** Ugliest vegetable! (Must not have any rotting parts)

### HERBS

- Lot 43.** 5 stems of the same herb in water. Please label.
- Lot 44.** Collection of 5 different herbs. One stem of each all in the same container. Please label.

### CHALLENGE

- Lot 45.** Challenge Lot – Urban Garden, see the Challenge Lots section.

### PREMIUMS

	<b>First</b>	<b>Second</b>	<b>Third</b>
Lots 01, 05	15 PTS	11 PTS	7.5 PTS
Lots 02-04, 06	10 PTS	7 PTS	5 PTS
Lot 07-45	4 PTS	3 PTS	2 PTS

---