DEPT. 013 VEGETABLES AND HERBS OPEN CLASS

Entry Limit: One (1) entry per exhibitor per class.

Entry Fee: None

Registration Deadline: July 5

Entries Received: Friday, July 18 - 7:00 - 9:00 pm

Saturday, July 19 - 9:00 - 10:30 am

Judging Day: Saturday, July 19

Entries Released: Sunday, July 27 - Noon - 2:00 pm

RULES

Refer to General Rules.

- 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.
- 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.
- 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

- Vegetables:
 - Trueness to variety type. Pick the specimens from one variety.
 - b. Uniformity in shape, size and color.
 - 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)
- D2 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 (identify variety)
- 18 Peppers, Sweet, other 5 specimens (identify variety)
- 19 Peppers, Hot 5 specimens (identify variety)
- 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 (double prize money)
- 31 Any Other Vegetable 1 specimen (identify variety)



DEPT. 013 - SECTION 02 HERBS

PREMIUMS: 1st 2nd 3rd 4th 55 4 3 2

CLASS - FRESH

01 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 Peppermint, Fresh

09 Chocolate Mint, Fresh

10 Apple Mint, Fresh

11 Oregano, Fresh

12 Rosemary, Fresh

13 Sage, Fresh 13 Savory, Fresh

14 Tarragon, Fresh

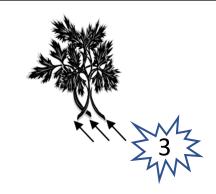
15 Thyme, Fresh

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 (no colorations or designs on glass) 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.

