

VEGETABLES (M)

Superintendent: **Maria Small**
378-6184

Location: **West Side of Main Building**

Under Shed Roof

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

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

Rules:

1. Enter by variety when possible. If there are six entries of one variety, they will be judged as a lot.
2. All produce must be grown in San Juan County.
3. Entries in the Youth Division must be grown by the exhibitor.
4. The number following the variety indicates how many specimens should be included in the entry.
5. Compost entries must be submitted in one-gallon zip-lock clear freezer bags.

Class I: Allium

Pull entire plant. Trim roots to 1/2 inch. For cured specimens, leave layer of outer scales and trim tops to 2 inches. For green produce, cut tops 4 to 5 inches above white shanks and bundle.

Lots:

1. Leeks, (3 plants)
2. Onions
 - a. dry white (5)
 - b. dry golden (5)
 - c. dry red (5)
 - d. green (5)
 - e. multipliers, 3 bunches
 - f. others
3. Garlic
 - a. hardneck (5)
 - b. softneck (5)
 - c. elephant (1)
4. Shallots (5)

Class II: Legumes

Lots:

1. Bush beans, round, 10 pods
 - a. green, snap
 - b. purple, snap
 - c. yellow, snap
2. Bush beans, flat, 10 pods
 - a. green, snap
 - b. purple, snap
 - c. yellow, snap
3. Pole beans, round, 10 pods
 - a. green, snap
 - b. purple, snap
 - c. yellow, snap
4. Pole beans, flat, 10 pods
 - a. green, snap
 - b. purple, snap
 - c. yellow, snap

5. Beans - dry shelled, 1 pint
6. Fava beans (5)
7. Other
8. Peas (10 pods)
 - a. garden peas, shelling
 - b. snap peas
 - c. edible pod
 - d. other

Class III: Cole Crops

Remove damaged leaves with at least two layers remaining on cabbage. Cut stems square not more than 1/2 inch long.

Lots:

1. Broccoli, 1 head
2. Brussels Sprouts, whole plant
3. Cabbage, 1 head
 - a. green
 - b. red
4. Chinese Cabbage, 1 head
 - a. heading
 - b. non-heading
5. Cauliflower, 1 head
 - a. white
 - b. other

Class IV: Cucurbita

Leave with short stem attached. Use soft brush to clear of soil and dust.

Lots:

1. Cucumbers
 - a. slicing - 6 inches or longer (3)
 - b. pickling (5)
 - c. lemon (5)
 - d. burpless (1)
2. Gourds
 - a. mixed decorative (3)
 - b. others (1)
3. Melons (1)
 - a. cantaloupe
 - b. honeydew
 - c. other
4. Squash, summer

Most summer squash should be picked when very young, 3" to 6" long, for best eating. These will be judged for table quality.

 - a. crook neck (5)
 - b. scalloped (3)
 - c. straightneck (3)
 - d. zucchini - 4-6 inches (3)
 - e. zucchini - 6-10 inches (3)
 - f. others
5. Squash, winter (1)
 - a. acorn
 - b. buttercup
 - c. butternut
 - d. hubbard,
 - e. spaghetti
 - f. dumpling
 - g. kabocha
 - h. sweet meat
 - i. other
6. Pumpkin (1)
 - a. jack o'lantern
 - b. pie
 - c. ornamental mini
 - d. other

Class V: Fresh Herbs

Lots 1 through 25 should be in pots 6" to 8" in diameter. Lots 26 through 33 can be displayed in bunches 12" to 18" long and 1" to 4" in diameter.

Lots:

1. Basil, purple
2. Basil, sweet
3. Bay
4. Catnip
5. Chives
6. Fennel
7. Lavender
8. Lemon Balm
9. Marjoram
10. Mint
11. Oregano
12. Parsley
13. Rosemary
14. Sage
15. Savory, summer
16. Savory, winter
17. Sorrell
18. Tarragon
19. Thyme
20. Anise
21. Borage
22. Caraway
23. Coriander
24. Dill
25. Lovage
26. Yarrow
27. Other

Class VI: Greens

Pick six individual leaves, free of dust, and secure in bundles. For whole plants, pull entire plants, trim off roots to crown and remove damaged leaves.

Lots:

1. Beet
2. Bok choy
3. Chard
4. Collards
5. Endive, whole plant
6. Escarole, whole plant
7. Kale
8. Mustard
9. Turnip
10. Other

Class VII: Leafy Salads

For heads; trim butt square with head (honest), trim off damaged leaves but leave at least two wrapping leaves. For whole plant; pull entire plant, trim off roots to crown and remove damaged leaves.

Lots:

1. Cress
2. Lettuce
 - a. butterhead, 1 head
 - b. round, 1 head
 - c. romaine, 1 head
 - d. loose leaf, green, 1 plant
 - e. loose leaf, red, 1 plant
 - f. other
3. Spinach (1 plant)

Class VIII: Night Shade

Lots:

1. Eggplant (1)
2. Pepper, sweet (2)
 - a. bell, green

- b. bell, red
- c. others
- 3. Pepper, hot (5)
 - a. hybrid
 - b. cayenne
 - c. jalapeno
 - d. others
- 4. Potatoes (5)
 - a. round white
 - b. long white
 - c. round red
 - d. long red
 - e. russet
 - f. yellow meat
 - g. other
- 5. Tomatoes
 - a. beefsteak (3)
 - b. main season, yellow (3)
 - c. main season, red (3)
 - d. paste, red (5)
 - e. cherry, (10)
 - f. cherry or pear, one branch
 - g. other
- 6. Tomatillo (5)
- 7. Potted plants of 1-6
- 8. Other

Class IX: Root Crops

Trim leaves to 2" from root crop. Leave as much tap root as possible.

Lots:

- 1. Beets (5)
 - a. main crop, red, not to exceed 1.5" in diameter
 - b. main crop, red, 1.5 to 4" in diameter
 - c. main crop, golden, not to exceed 1.5" diameter
 - d. main crop, golden, 1.5 to 4" in diameter
 - e. baby beets
 - f. others
- 2. Carrots (5)
 - a. baby, not to exceed 1" in diameter
 - b. chantenay
 - c. nantes
 - d. imperator
 - e. other
- 3. Horse radish, 1 mainroot 6" to 8" long
- 4. Kohlrabi (3), cut stems to 1/2" below ball; trim petiole to 2".
 - a. white
 - b. purple
- 5. Parsnips (5)
- 6. Radish (5)
 - a. red
 - b. white
 - c. other
- 7. Rutabaga (3)
- 8. Turnips (5), leave 2" tap root
- 9. Others

Class X: Other Vegetables

Lots:

- 1. Asparagus. Trim with 1" white showing; tie in 2"- 3" bundles.
- 2. Corn, sweet (5). Trim shank 1" from base of ear; remove husk from 1/3 circumference of ear.
 - a. main season, white
 - b. main season, yellow
 - c. main season, bicolors
 - d. popcorn

- e. ornamental
- f. others
- 3. Celery, 1 plant. Trim roots to base of stalk; trim tops square.
- 4. Globe artichokes (2). Cut buds cleanly with 2"- 3" stem.
- 5. Jerusalem artichokes (5 tubers).
- 6. Rhubarb (5). Pull leaves from crown; trim off leaf blades at junction with petiole.
- 7. Sunflower (supply own container).
 - a. best formed head (1 bloom)
 - b. tallest, 1 plant; trim roots to cap.
 - c. best, 1 plant; trim roots to cap.

Class XI: Largest Garden Specimen

This is a fun part of the vegetable show where producers have a chance to show off their largest, but certainly not the best, specimens. Only the largest by weight wins a premium. Any vegetable listed above may be entered in this Class!

Class XII: Most Unusual Shape

Any vegetable listed above may be entered in this class.

Class XIII: Family Garden

Family garden exhibits are judged on quality, number of varieties, and general appearance. It should not contain more than 10 percent flowers or 10 percent fruit. Exhibitors are requested to bring a tray or cardboard, not less than 3 x 3 feet, for their display.

Class XIV: Compost

The compost may be sifted or screened and must be entered in a quart size clear ziplock bag. Compost will be judged on the following:

- 1. Maturity 40%
- 2. Texture 30%
- 3. Aroma 20%
- 4. Color 10%

Class XV: Critters

Critters are made of vegetables with up to 10% fruit and fiber allowed. Entrants must be 14 years old or younger with two age divisions. Participants will be judged on workmanship, creativity and theme.

Lots

- 1. Workmanship
 - a. 6 years and under
 - b. 7 to 14 years
- 2. Creativity
 - a. 6 years and under
 - b. 7 - 14 years
- 3. Science Theme
 - a. 6 years and under
 - b. 7 - 14 years
- 4. Other Theme
 - a. 6 years and under
 - b. 7 - 14 years