Rumble at the Rodeo Homegrown Vegetable & Decorated Pumpkin Contest

We are excited to announce the Williamson County Fair & Rodeo Rumble at the Rodeo Homegrown Vegetable & Decorated Pumpkin Contest, a celebration of bountiful harvests and the remarkable achievements of our local gardening enthusiasts. This event is an opportunity for residents to showcase their green thumbs and compete for the title of producing the best vegetables in the county!

Contest registration is free and will be on Saturday, October 26, 2024, at the Williamson County Fair & Rodeo, Agventure Land Pavilion, 5350 Bill Picket Trail, Taylor, Texas, 10-11am Vegetable drop-off, judging and awards to follow. Judging and winners announced on the same day. We reserve the right to split classes as entry arrivals dictate.

All proud gardeners and farmers are encouraged to bring their most impressive vegetables to be judged. Whether you have grown an enormous pumpkin, a beautiful tomato, or any other vegetable on the list, we want to see it! We will have a special category for Wonky Veggies; this fun class will showcase your most "unusual" vegetable.

Rules

- 1. All entries MUST be grown by the exhibitor. (Except for decorated pumpkins. Pumpkins entered in the decorated class may be store bought.)
- 2. All vegetables must be healthy.
- 3. You may have only one entry per class.
- 4. Contest is open to everyone--no age limit.
- 5. You must be a Williamson County resident.
- 6. We reserve the right to split classes as entries dictate.

Participants will have the opportunity to compete in the following classes:

• **Beans** (Group of 10 pods)

Green, Snap or Wax-bean pods should be uniform in size and shape, at proper maturity to be golden yellow (not beany) and at prime stage for fresh use or freezing. At least 1/4 to 1/2 inch of stem must be present on each pod. Pods must be turgid, free of twisting and true to type.

• **Eggplant** (Best group of 3)

The green calyx should be clean and free of brown edges or patches. Trim stem 1 to 1 1/2 inch beyond the calyx base. Fruit must be free of green or white streaking.

- **Peppers** (Group of 3)
 - Bell, Red, Hot peppers should be true to shape for variety and free of cracks and blemishes. Cut stems 1/2 to 1 inch from shoulder of fruit.
- Pumpkin-Heaviest (Heaviest pumpkin)
 Must be homegrown by exhibitor. Big Max or Dills Atlantic variety is preferred.
- Pumpkin-Small/Mini (Group of 3)

Fruits should be well-formed, thick fleshed, mature and well-cured. Desirable qualities are hard, dark orange skin, and stem cut cleanly where it is attached to the vine. Freedom from scratches and soil are important. Varieties such as Jack Be Little, Seminole, Pie, Mini blend, etc.

• Pumpkin-Decorated (Best decorated)

Fresh pumpkins may be store bought, or homegrown. You must use real pumpkins and can also use real squash and gourds for enhancements. Nothing artificial, no premade professionally purchased arrangements, no carved, cut or hollowed-out pumpkins allowed. You may use craft supplies: paint, paper, glitter, fabric, feathers, flowers, clay, etc. Designs must be family friendly. No electrical devices or flames.

• Radish (2 bunches)

Radishes should be 5/8 to 1 inch in diameter with tops on. A bunch should contain 8 to 10 radishes. Tops should be tied in a neat bunch. Leaves should be fresh, green and free of damage.

• **Sweet Potato** (Group of 3 tubers)

Tubers should be uniform in size, shape and color. Tubers should weigh 8 to 16 ounces and be 2 to 3 inches in diameter. Skin must be firm, well-cured and clean.

• **Summer squash** (Group of 3)

Yellow, White, Straight neck, Summer, Scallop, Crooked neck fruit must be true to variety and uniform in size, shape and color. Fruits must be picked young while skin is very tender and should be free of scratches and bruises.

• **Tomato** (Group of 3)

Large fruits may be either green or red. All fruits must be uniform in every way. Firm, crack-free, smooth fruits are desirable. If calyx is left intact, it must be fresh and green. The green calyx adds to the fruit's appearance only if it is fresh.

• **Tomato** (Group of 10 cherry)

Cherry Stems (calyx) may be left on but must be green and fresh. Stems are often removed. Uniformity is size, color, shape, and maturity are important. Fruits must be free of cracks and damage.

• Winter squash (Group of 3)

Butternut, Winter, Acorn fruit should be deep and rich in color, as well as well-cured. Acorn stem should be removed at shoulder of fruit. Butternut stem should be cleanly cut to 1/2 to 1 inch above fruit.

• Wonky Veggies (anything)

Got a giant turnip or a three-legged carrot? This fun class will showcase your most "unusual" vegetable. It can be <u>any vegetable variety</u>, even if not one of the types listed in our contest. Must be fresh and homegrown. Bring us your craziest gift from your garden!

The winners will receive awards and year-long bragging rights. All winners will be announced at the end of the contest, and their names will be published through our media platforms.

Not only will the contest bring together the community in friendly competition, but it will also be a fantastic occasion to exchange gardening tips, share stories, and admire the incredible produce grown within our county.

For any inquiries, help with your plants or further information, please contact the Williamson County AgriLife Extension Office at 512-943-3300.