

DEPARTMENT 12 - FRUITS & NUTS

SUPERINTENDENT: Diane Syth

PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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SPECIAL AWARDS

\$15.00 Award, Champion Medal & Ribbon to Best of Show Adult & Best of Show Youth

RULES & REGULATIONS

1. Limit two (2) entries per class.
2. No wild fruit, unless otherwise specified.
3. Fruit must be clean.
4. Stems to remain on exhibits, unless otherwise specified.
5. Exhibits should be free from blemish and disease.
6. Varieties should be identified.
7. Do not polish fruit.
8. Remove twigs and leaves.
9. Display trays will be provided.
10. Superintendents are authorized to dispose of any exhibit in this department when it becomes unsightly or spoiled.
11. For nuts, stem must remain on exhibits unless otherwise specified. Remove twigs and leaves.
12. Fresh nuts are to have husks on, if applicable, and should be identified (e.g., hazelnut, walnut, pecan, and variety).
13. Dried nuts should be displayed in hull, with two nuts split longitudinally to expose nutmeat.
14. The decision of the judge is final.
15. JUDGE IS LOOKING FOR THE FOLLOWING:
Uniformity, Maturity, Shape, Color, Size, and Condition

12A - DIVISION 1 - ADULT, 18 and Older

12B - DIVISION 2 - YOUTH, 13-17 years old

12C - DIVISION 3 - YOUTH, 9-12 years old

12D - DIVISION 4 - YOUTH, 8 and Under

12E - DIVISION 5 - SENIORS, 65 and Older

FRUITS

CLASS 01 - Apples (5) - Specify Type

CLASS 02 - Apricots (5)

CLASS 03 - Blackberries (1 Basket)

CLASS 04 - Blueberries (1 Basket)

CLASS 05 - Cantaloupe (1)

CLASS 06 - Cherries (1 Basket)

CLASS 07 - Crabapples (10)

CLASS 08 - Currants (1 Basket)

CLASS 09 - Grapes (1 Basket) - Specify Type

CLASS 10 - Honeydew Melon (1)

CLASS 11 - Peaches (5) - Specify Type

CLASS 12 - Pears (5) - Specify Type

CLASS 13 - Plums (5) - Specify Type

CLASS 14 - Prunes (10)

CLASS 15 - Raspberries (1 Basket)

CLASS 16 - Rhubarb (5 Stalks)

CLASS 17 - Strawberries (1 Basket)

CLASS 18 - Watermelon (1)

CLASS 19 - Wild Huckleberries (1 Basket)

CLASS 20 - Other Wildberries (1 Basket)

DEPARTMENT 12 - FRUITS & NUTS (CONT)

TOMATOES WITH STEMS

Five (5) tomatoes must be included per entry.

CLASS 21 - Green

CLASS 22 - Sauce or Paste

CLASS 23 - Slicer

CLASS 24 - Yellow

CLASS 25 - Other than listed - Must Specify

MINIATURE TOMATOES WITH STEMS

Ten (10) miniature tomatoes must be included per entry.

CLASS 26 - Cherry Tomatoes

CLASS 27 - Pear

CLASS 28 - Salad

CLASS 29 - Sun Gold

CLASS 30 - Black Cherry

CLASS 31 - White

CLASS 32 - Other than listed - Must Specify Type

NUTS

One (1) cup in shell must be included per entry.

CLASS 33 - Walnuts

CLASS 34 - Filberts

CLASS 35 - Other than listed - Specify Type

DEPARTMENT 13 - VEGETABLES & HERBS

SUPERINTENDENT:

Tamara Frostad, Gail Curless, Nancy Lewis

PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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SPECIAL AWARDS

\$15.00 Award, Champion Medal & Ribbon to Best of Show Adult & Best of Show Youth

**\$15.00 Award to Special Exhibits Class #22 Winner
(Basket of Vegetables or Fruit)**

\$25.00 Award for Youth Garden Extravaganza Winner

RULES & REGULATIONS

1. The exhibitor is only allowed one (1) entry per class, unless stated differently.
2. Vegetables should not be waxed, oiled or dyed.
3. Vegetables should be at prime stage of maturity, neither under-ripe, nor over-mature.
4. All items in an exhibit should be uniform in size, shape and color.
5. Exhibitors only need to include the number of specimens indicated in parenthesis after the class category.
6. Clean specimens make effective displays; however, surfaces should not be scarred or injured by the cleaning process.
7. Exhibitors will be allowed to freshen or replace entries any time after judging. Please check with superintendent first.
8. Vegetables must be free from insects or insect damage.
9. The decision of the judge is final.

JUDGING CRITERIA:

Type - 35% - Items that are regular and typical of variety.

Quality - 35% - Size, tenderness, cleanliness & freedom from blemishes, damage or defects.

Uniformity - 30% - Each item having the same shape, size, and color as the others in a given exhibit.

DEPARTMENT 13 - VEGETABLES & HERBS (CONTINUED)

- 13A - DIVISION 1 - ADULT, 18 and Older
13B - DIVISION 2 - YOUTH, 13-17 years old
13C - DIVISION 3 - YOUTH, 9-12 years old
13D - DIVISION 4 - YOUTH, 8 and Under
13E - DIVISION 5 - SENIORS, 65 and Older
13F - DIVISION 5 - SPECIAL EXHIBITS

VEGETABLE

CLASS 01 - Artichoke

CLASS 02 - Asparagus - One (1) bunch of spears

BEANS

Five (5) beans must be included per entry for all classes below. Must be long, straight, good color, stems on, unwashed and wiped clean.

CLASS 03 - Bush

CLASS 04 - Pole

CLASS 05 - Purple

CLASS 06 - Shell

CLASS 07 - Wax

CLASS 08 - Other than listed - Must Specify Type

BEETS

Three (3) beets must be included per entry. Leave one (1) inch top and tails on, unwashed and wiped clean.

CLASS 09 - Cylinder Beets

CLASS 10 - Table Beets

BROCCOLI

Three (3) spears must be included.

Leave at least three (3) inches of stalk.

CLASS 11 - Broccoli

BRUSSEL SPROUTS

One (1) stalk must be included.

CLASS 12 - Brussel Sprouts

CABBAGE

One (1) head must be included. Remove roots and trim outer leaves. Cabbage should be solid, disease free & damage free.

CLASS 13 - Chinese Cabbage

CLASS 14 - Green Cabbage

CLASS 15 - Red Cabbage

CLASS 16 - Other - Must specify type

CARROTS

Five (5) carrots must be included. Must be uniform, good color, one (1) inch top, unwashed and wiped clean.

CLASS 17 - Baby - Under four (4) inches long

CLASS 18 - Long slender table variety - Over six (6) inches long

CLASS 19 - Nantes table variety

CLASS 20 - Other - Must specify type

CAULIFLOWER

One (1) head must be included, with wrapper leaves.

CLASS 21 - Cauliflower

CELERY

One (1) stalk must be included. Leave 3/4 inch of root.

CLASS 22 - Celery

CHARD, SWISS

One (1) must be included, with 3/4 inch of root.

CLASS 23 - Red Swiss Chard

CLASS 24 - White Swiss Chard

CUCUMBERS

Must be uniform, with 1/2 inch stem.

CLASS 25 - Burpless - Must include three (3) for entry

CLASS 26 - Lemon Cucumbers - Must include three (3)

CLASS 27 - Pickling Cucumber - Equivalent to one (1) quart

CLASS 28 - Slicing Cucumber - Must include three (3)

CLASS 29 - Other - Must specify type

EGGPLANT

One (1) eggplant must be included. Leave stems attached.

CLASS 30 - Eggplant

GARLIC

CLASS 31 - Elephant Garlic - Three (3) dry bulbs must be included, roots on, 1-2 inch top, peel only to clean.

CLASS 32 - Garlic - Three (3) bulbs

CLASS 33 - Garlic - Seven (7) or more bulbs, braided - May add ribbon if you choose.

CLASS 34 - Other than Listed - Must specify type

GOURDS

May be from last year's garden.

CLASS 35 - Three (3) Alike

CLASS 36 - Three (3) Different

HORSERADISH

CLASS 37 - Horseradish - One (1) Root

KALE

CLASS 38 - Kale - Whole Plant

KOHLRABI

Two (2) must be included, with small leaves on top.

CLASS 39 - Purple

CLASS 40 - White

LEEK

CLASS 41 - Leek - Two (2) must be included.

LETTUCE

CLASS 42 - Head of Lettuce - One (1) Head

CLASS 43 - Leaf Lettuce - One (1) Bunch

CLASS 44 - Romaine - One (1) Bunch

ONIONS

Three (3) must be included. Must be uniform, dried, roots on, peel to clean, two (2) inch top.

CLASS 45 - Any White Variety

CLASS 46 - Any Yellow Variety

CLASS 47 - Any Red Variety

CLASS 48 - Walla Walla

CLASS 49 - Other than listed - Must Specify

PARSNIPS

CLASS 50 - Parsnips - Three (3) must be included, with 3/4" top.

PEAS

Ten (10) must be included with stem.

CLASS 51 - Edible Pod

CLASS 52 - Sugar Snap

CLASS 53 - Snow Pea

CLASS 54 - Other than listed - Must Specify

PEPPERS

Three (3) must be included. Must be uniform, good color, one (1) inch stem. Please label variety.

DEPARTMENT 13 - VEGETABLES & HERBS (CONTINUED)

PEPPERS (CONT)

- CLASS 55** - Anaheim
CLASS 56 - Dried - String 12-24 inches long
CLASS 57 - Green
CLASS 58 - Hot
CLASS 59 - Hothouse Sweet
CLASS 60 - Jalapeno
CLASS 61 - Red
CLASS 62 - Sweet Pepper
CLASS 63 - Yellow
CLASS 64 - Other Sweet
CLASS 65 - Other than listed - Must Specify

RADISH

Three (3) must be included.

- CLASS 66** - Red Globe
CLASS 67 - Red Long
CLASS 68 - White
CLASS 69 - Other than listed - Must Specify

RUTABAGAS

- CLASS 70** - Rutabagas - Must include three (3) with 3/4" top.

SHALLOTS

- CLASS 71** - Shallots - Must include two (2)

SPINACH

- CLASS 72** - Spinach - Must include two (2) with 1/4" root.

SQUASH (WINTER)

Must be ten (10) inches & over. One (1) squash constitutes and exhibit an exhibit, with stem.

- CLASS 73** - Acorn
CLASS 74 - Banana
CLASS 75 - Buttercup
CLASS 76 - Butternut
CLASS 77 - Golden Delicious
CLASS 78 - Hubbard
CLASS 79 - Marble Head
CLASS 80 - Spaghetti
CLASS 81 - Other than listed - Must Specify

SQUASH (SUMMER)

Must be under ten (10) inches, unless otherwise indicated. One (1) squash constitutes an exhibit, with stem.

- CLASS 82** - Scallops
CLASS 83 - Summer Crookneck
CLASS 84 - Zucchini - Under eight (8) inches
CLASS 85 - Zucchini - Nine (9) to Fourteen (14) inches - No zucchini over 14 inches allowed.
CLASS 86 - Other than listed - Must Specify

TURNIPS

- CLASS 87** - Turnips - Must include three (3)

DRIED HERBS

When specifying type, please be as specific on herb identification as you can (e.g., purple basil, lemon thyme, etc.)

- CLASS 88** - Basil - Specify Type
CLASS 89 - Chives
CLASS 90 - Lavender

DRIED HERBS (CONT)

- CLASS 91** - Marjoram
CLASS 92 - Mint
CLASS 93 - Oregano
CLASS 94 - Parsley
CLASS 95 - Rosemary
CLASS 96 - Sage
CLASS 97 - Tarragon
CLASS 98 - Herbs for the bath
CLASS 99 - Other than listed - Must

Specify Type(s)

HERBS

When specifying type, please be as specific on herb

identification as you can (e.g., purple basil, lemon thyme, etc.)

CLASS 100 - Dill - Three (3) Stalks - Including inflorescence - Stalk must not exceed 18" tall. Stalks should have only one (1) flower head, all others should be removed. Flower heads should be green, not dry.

CLASS 101 - Basil - Three (3) stems - Specify Type (Lemon, etc.)

CLASS 102 - Cilantro - One (1) Bunch

CLASS 103 - Chives - One (1) Bunch

CLASS 104 - Marjoram - Three (3) Stems - Must be named

CLASS 105 - Mint - Three (3) Stems - Type of mint must be named

CLASS 106 - Oregano - Three (3) Stems - Must be named

CLASS 107 - Parsley - Three (3) Stems - Must be named

CLASS 108 - Rosemary - Three (3) Stems - Must be named

CLASS 109 - Sage - Three (3) Stems - Must be named

CLASS 110 - Tarragon - Three (3) Stems - Must be named

CLASS 111 - Lavender - Three (3) Stems - Must be named

CLASS 112 - Other than listed - Must Specify Type

CLASS 113 - SPECIAL EXHIBIT: Using the Fair Theme, must consist of six (6) fruits from any classes listed above in Department 12. Judged on neatness & quality of exhibit. Each fruit must have the number required (6).

CLASS 114 - LARGEST VARIETY OF BERRIES: Exhibit will be judged 80% on neatness & quality, and 20% on creativity.

SPECIAL EXHIBITS

CLASS 115 - SALSA - attractive presentation of ingredients for salsa.

CLASS 116 - SALAD - attractive presentation of a salad

NATURE'S ODDITIES

Youth 12 & Under. Any garden's produce showing odd shapes or colors, or other qualities that make it an oddity. Toothpicks allowed.

CLASS 117 - Corkiest Carrot

CLASS 118 - Oddest Squash

CLASS 119 - Funniest Shaped Green Bean

CLASS 120 - Reddish Pepper

CLASS 121 - Other than listed - Must Specify

GARDEN CREATURES

Any creature made of fruits and/or vegetables or a combination of both. Be creative! Toothpicks allowed.

CLASS 122 - Children's Class - Eight (8) years and under

CLASS 123 - Ages 9-12

CLASS 124 - Ages 13-17

LARGEST SPECIMEN

Open to all ages.

CLASS 125 - Cucumber

CLASS 126 - Radish

CLASS 127 - Carrot

CLASS 128 - Onion