

DEPARTMENT 104
OPEN CLASS
GARDEN
VEGETABLES, FRUIT, & HERBS
Superintendent: Jannette Davies
Assistant Superintendent: Valorie Salazar

Farm & Garden

Location: Exhibit Building
Check in Time: **Thur, August 10, 2023 8:00am – 11:30am**
Judging / Show: **Thur, August 10, 2023 1:00 p.m. - finish** – Judging open to public
Release Time: Monday, August 14, 4:00 p.m. – 6:00 p.m.

Entry Information

How to Enter: Entries will open online beginning June 5, 2023 at:

<https://fairentree.com/Fair/SignIn/18378>

Entries must be completed by July 13, 2023

If you have any questions regarding entering, please email the Fair Office at info@bouldercountyfair.org

This department is subject to all Boulder County Fair General Rules and all Open Class Creative Living Rules in addition to those listed for the department. It is the Exhibitor's responsibility to be familiar with all rules.

RULES:

1. **No Pre entry is required.** Exhibits **MUST** be entered between 8 AM and 11:30 AM on Thur, Aug 10. **NO LATE ENTRIES will be accepted.**
2. Entry tags/forms can be picked up at the fair office to be completed prior to the show. All entries must show Department and Class number
3. Exhibitors and the public are encouraged to watch the judging, but will not be permitted in the display area until judging is complete.
4. All entries will be exhibited until they are released after closing of the fair. Pick up of ribbons, jars and any displays that have not fully expired will be Monday, August 14, 2023 4:00 pm – 6:00 pm only. Anything left after 6 PM will be tossed.

Guidelines for Exhibiting:

1. An exhibitor may have only one (1) entry of the same variety in any Class.
2. Display trays for displaying of entries are provided.
3. All jars and water needed for displaying of entries must be provided by the **EXHIBITOR**. Water is available in the Exhibit Building if needed. Jars **MUST** be large enough to support the item exhibited.
All herbs entered must be cut no taller than twelve inches (12") in length and not more than 6 sprigs. Variety **must** be listed.

4. The Fruit, Herb and Vegetable classes will be judged on: Freshness, uniformity in entry, flavor, color, texture/firmness & maturity, as applicable.
5. For all classes, follow rules & instructions for specifics: Number needed, height, weight, diameter or length limits; trimmed or not; peeled; with or without stems.

CLASS: VEGETABLE CROPS

1. Beans, Snap, 12 Each (with stems attached)
2. Beets, 3 Each (no larger than 3" diameter with 1" top remaining)
3. Cabbage, 2 Heads
4. Carrots, 6 Each (with 1" tops remaining, should be washed)
5. Cucumbers, Pickling, 6 Slicing 3 Each
6. Eggplant Fruit, Asian, 3, Italian 2 Each (with calyx cap and ½" stem)
7. Garlic, Regular, 3 Bulbs (leaving 1" tops, do not peel, air dry)
8. Melons, cantaloupe or muskmelon variety, 2 melons
9. Onions, Round, 3 Each (leaving 1" tops, do not peel, air dry)
10. Peppers, Chili Hot Variety, 6, Sweet 4 Each (with stems attached)
11. Potato Tubers, All Varieties, 6 Each (should be washed)
12. Radishes, 6 Each (with 1" tops remaining, should be washed)
13. Squash, Summer, Zucchini Variety, 3 Each (6"–9" long with ½" of stem)
14. Squash, Winter hard shelled – Acorn type
15. Tomatoes, Cherry or Grape variety, 8, Large or Green 3 Each (without stems)
16. Watermelon, 1 melon
17. Any other vegetable, 3 (If there are two or more entries of the same species and variety for which there has not been an established class, a new class will be created and these entries will be judged against each other. More than one entry is allowed for this class.)

CLASS: HERBS

18. Basil, 6 stems (with leaves in container of water)
19. Chives, 6 stalks (with leaves in container of water)
20. Cilantro 6 stems (with leaves in container of water)
21. Coriander, 6 stems
22. Dill Head, 3 stems (green, with seeds, in a container of water)
23. Dill Head, 1 (mature, dry with seeds, on a tray)
24. Dill Weed, 6 stems (foliage only, in a container of water)
25. Lavender, 6 stems (in container of water)
26. Marjoram, 6 stems (with leaves, in container of water)
27. Mint, 6 stems (with leaves in container of water)
28. Oregano, 6 stems (with leaves in container of water)
29. Parsley, 6 stems (with leaves in container of water)
30. Rosemary, 6 stems (with leaves in container of water)
31. Sage, 6 stems (with leaves in container of water)
32. Tarragon, 6 stems (with leaves in container of water)
33. Thyme, 6 stems (with leaves in container of water)
34. Any other Herb, 6 stems (in container of water. More than one entry of different type allowed in this class.)

CLASS: Fruit Crops

35. Apples, All varieties, 5 (with stems)
36. Crabapples, 5 (with stems)
37. Chokecherries, 3 bunches
38. Currants, 12 (with stem & calyx removed)
39. Gooseberries, 12 (with stem & calyx removed)
40. Grapes, 3 bunches
41. Peaches, 5 (without stems)
42. Plums, 5 (with stems)
43. Blackberries, 5 (with stems)
44. Raspberries, 12
45. Strawberries, 5 (with calyx segments)
46. Any other Fruit, 5 (If there are two or more entries of the same species and variety for which there has not been an established class, a new class will be created and these entries will be judged against each other. More than one entry is allowed for this class.)

CLASS: MISCELLANEOUS CROPS AND NOVELTIES

47. Novelty Vegetable – Any vegetable that has grown in an unusual form or has been altered during growth by the gardener.
48. Artistic Vegetable – The most creative combination of natural growth combined with the gardeners' artistic flare (paint clothing etc.) is the goal of this class
49. Biggest Tomato
50. Ugliest Carrot
51. Giant Zucchini
52. Biggest Weed

CLASS: Scarecrow Contest

53. Scarecrow Contest - entry must contain at least some straw or hay, exhibitor must provide prop for display-chair, stand etc. All entries should be clothed and ready to exhibit. The contest is open to all clubs, groups, organizations, or individuals.

AWARDS:

1st Place winners of each category will be chosen. All first-place winners within a class compete for Champion and Reserve Champion.

Judges choice will be awarded for an overall.