

DEPARTMENT 104
OPEN CLASS GARDEN
VEGETABLES, FRUIT, & HERBS
Superintendent: Jannette Davies
Assistant Superintendent: Janet Thayer

Farm & Garden

Location: Exhibit Building
Check in Time: **Thur, August 8, 2024 8:00am – 11:30am**
Judging / Show: **Thur, August 8, 2024 1:00 p.m. - finish** – Judging open to public
Release Time: Monday, August 12, 4:00 p.m. – 6:00 p.m.

Entry Information

How to Enter: Entries open after May 15, 2024 at:

<https://www.fairentry.com/Fair/SignIn/19916>

Entries must be completed by July 11, 2024

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. **Pre entry is requested.** Exhibits MUST be entered between 8 AM and 11:30 AM on Thur, Aug 8, 2024. **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 12, 2024 4:00 pm – 6:00 pm only. Anything left after 6 PM will be tossed.
5. Classes may be combined or divided at the discretion of the Superintendent and/or the judge.

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 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.
4. All classes will be judged on: Freshness, uniformity in entry, flavor, color, texture/firmness & maturity, as applicable.
5. 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, Green, 12 (stems attached)
2. Beans, Snap, Yellow, 12 (stems attached)
3. Beans, Snap, Purple, 12 (stems attached)
4. Beets, Red, 3 (no larger than 3" diameter, 1" top remaining)
5. Beets, Golden, 3 (no larger than 3" diameter, 1" top remaining)
6. Beets, Any other, same type, 3 (no larger than 3" diameter, 1" top remaining)
7. Cabbage, Green, 2 Heads
8. Cabbage, Red, 2 Heads
9. Carrots, Orange, 6 (1" tops remaining, washed)
10. Carrots, Any other color, same type, 6 Each (1" tops remaining, washed)
11. Cucumbers, Pickling, 6
12. Cucumbers, Slicing, 3
13. Eggplant, Asian, 3 (with calyx cap and ½" stem)
14. Eggplant, Italian, 2 (with calyx and ½" stem)
15. Garlic, Elephant, 2 Bulbs (1" tops, do not peel, air dry)
16. Garlic, Regular, 3 Bulbs (1" tops, do not peel, air dry)
17. Melons, Cantaloupe, 1 melon
18. Melons, Honeydew, 1 Melon
19. Melons, Muskmelon, 1 Melon
20. Melons, Watermelon, 1 Melon
21. Onion, Green 1 Bunch, 6 per bunch (tops trimmed to 9", bulbs no more than ½" diameter)
22. Onions, Red, Flat, 3 (leaving 1" tops, do not peel, air dry)
23. Onions, White, Flat, 3 (leaving 1" tops, do not peel, air dry)
24. Onions, Yellow, Flat, 3 (leaving 1" tops, do not peel, air dry)
25. Onions, Red, Round, 3 (leaving 1" tops, do not peel, air dry)
26. Onions, White, Round, 3 (leaving 1" tops, do not peel, air dry)
27. Onions, Yellow, Round, 3 (leaving 1" tops, do not peel, air dry)
28. Peas, Shelling, 12 (in pods with stems)
29. Peas, Snap, 12 (in pods with stems)
30. Peppers, Anaheim, 3 (must taste warm, stems attached)
31. Peppers, Banana, 3 (stems attached)
32. Peppers, Chili, Small, 6, (must taste hot, stems attached)
33. Peppers, Chili, Large, 6 (must taste hot, stems attached)
34. Peppers, Jalapeno, 6 (stems attached)

35. Peppers, Sweet or Bell, 3, 3-4 Lobes (stems attached)
36. Peppers, Any other, 3 (stems attached)
37. Potato, Red, 6 (clean of debris)
38. Potato, White, 6 (clean of debris)
39. Potato, Yellow, 6 (clean of debris)
40. Radishes, Red, 6 (1" tops, clean of debris)
41. Radishes, Any other color, same type, 6 (1" tops, clean of debris)
42. Rhubarb, 3 stalks (pulled – not cut, trimmed 1" above foliage point)
43. Squash, Summer, Yellow crooked neck, 3 (6"–9" long with ½" of stem)
44. Squash, Summer, Yellow straight, 3 (6"–9" long with ½" of stem)
45. Squash, Summer, Zucchini, 3 (6"–9" long with ½" of stem)
46. Squash, Winter hard shelled, Acorn, 1
47. Squash, Winter hard shelled, Butternut, 1
48. Squash, Winter hard shelled, Hubbard, 1
49. Squash, Winter hard shelled, Pumpkin, 1
50. Squash, Winter hard shelled, Spaghetti, 1
51. Squash, Winter hard shelled, Any other, 1
52. Sweet Corn, 3 Ears (husked, shanks trimmed even with cob)
53. Swiss Chard, 3 Stalks (with leaves in container of water)
54. Tomatoes, Cherry, Green, 6 (without stems)
55. Tomatoes, Cherry, Ripe, 6 (without stems)
56. Tomatoes, Grape, Green, 6 (without stems)
57. Tomatoes, Grape, Ripe, 6 (without stems)
58. Tomatoes, Other small type, Green, 6 (without stems)
59. Tomatoes, Other small type, Ripe, 6 (without stems)
60. Tomatoes, Large type, Green, 3 (without stems)
61. Tomatoes, Large type, Ripe, 3 (without stems)
62. Tomatoes, Pear, Plum, Roma type, Green 3 (without stems)
63. Tomatoes, Pear, Plum, Roma type, Ripe 3 (without stems)
64. Tomatoes, Heirloom, Green, 3 (without stems)
65. Tomatoes, Heirloom, Ripe, 3 (without stems)
66. 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

MAXIMUM HEIGHT FOR HERB CLASS IS 12". Variety must be listed

67. Basil, 6 stems (with leaves in container of water)
68. Chives, 6 stalks (with leaves in container of water)
69. Cilantro 6 stems (with leaves in container of water)
70. Dill Head, 3 stems (green, with seeds, in a container of water)
71. Dill Head, 1 (mature, dry with seeds, on a tray)
72. Dill Weed, 6 stems (foliage only, in a container of water)
73. Lavender, In Bloom, 6 stems (in container of water)
74. Lavender, Foliage only, 6 stems (in container of water)
75. Marjoram, 6 stems (with leaves, in container of water)

76. Mint, 6 stems (with leaves in container of water)
77. Oregano, 6 stems (with leaves in container of water)
78. Parsley, 6 stems (with leaves in container of water)
79. Rosemary, 6 stems (with leaves in container of water)
80. Sage, 6 stems (with leaves in container of water)
81. Tarragon, 6 stems (with leaves in container of water)
82. Thyme, 6 stems (with leaves in container of water)
83. Any other Herb, 6 stems (with leaves in container of water. More than one entry of different type allowed in this class. Variety and type must be listed.)

CLASS: FRUIT CROPS

84. Apples, All varieties, 5 (with stems)
85. Crabapples, 5 (with stems)
86. Chokecherries, 3 bunches
87. Currants, 12 (stem & calyx removed)
88. Gooseberries, 12 (stem & calyx removed)
89. Grapes, 3 bunches
90. Peaches, 5 (without stems)
91. Plums, 5 (with stems)
92. Blackberries, 5 (with stems)
93. Raspberries, 12
94. Strawberries, 5 (with calyx segments)
95. 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

96. Novelty Vegetable – Any vegetable that has grown in an unusual form or has been altered during growth by the gardener. No decorations.
97. Artistic Vegetable – The most creative combination using **only** vegetables, fruits, or plant materials. Can use toothpicks, pins, etc., to hold items together, but must not be seen.
98. Ornamental Corn, 3 ears (husks pulled back to expose full ear)
99. Popcorn, 3 ears (husks pulled back to expose full ear)
100. Biggest Tomato, green or ripe (by girth and weight)
101. Ugliest Carrot, or carrots grown together
102. Giant Zucchini (by length, girth and weight)
103. Biggest Weed, flowers and seeds must be removed (in length or height, not width)

CLASS: Scarecrow Contest

104. 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, 2nd and 3rd place will be awarded to each class.

All 1st place winners will compete for Champion and Reserve Champion in each class.

All Champions and Reserve Champions will compete for Grand Champion and Reserve Champion.

All entries will compete for Judges Choice Award.