
**DEPARTMENT: OPEN CLASS
DIVISION 104: GARDEN
VEGETABLES, FRUITS & HERBS**

**Superintendent: Jannette Davies
Assistant Superintendent: Janet Thayer**

Show Information

Location: Exhibit Building
Check-in Time: **Thursday, August 8, 8:00am - 11:30am**
Judging / Show: Thursday, August 8, 1:00pm until done (Judging open to public)
Release Time: **Monday, August 12, 4:00pm - 6:00pm**

Entry Information

How to Enter: Registration open after May 15, 2024 at:
<https://www.fairentry.com/Fair/SignIn/19916>

Pre-registration by July 11, 2024 is requested

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

RULES:

1. Exhibitors must read and be familiar with, and comply with, the Boulder County Fair General Rules and Regulations, Open Creative Living General Rules and Regulations, and any applicable division or class rules.
2. Walk-in entries are allowed for this division.
3. Entries must have been grown by the exhibitor.
4. Entries follow specified rules and instructions for: number needed, height, weight, diameter or length limits, trimmed or not, peeled, with or without stems, etc. (shown below).
5. Entries will be judged on: freshness, uniformity, flavor, color, texture/firmness, and maturity, as applicable.
6. 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 4:00pm - 6:00pm only. Anything left after 6pm will be tossed.
7. All ages may enter.
8. An exhibitor may have only two entries per class (except where otherwise noted).
9. **Pre-registration is requested.** All other entries **MUST** be entered between 8:00am and 11:30am on Thur, Aug 8, 2024. **NO LATE ENTRIES will be accepted.**
10. Exhibitors and the public are encouraged to watch the judging, but will not be permitted in the display area until judging is complete.
11. Display trays for displaying of entries are provided.

12. 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.
13. Entries may be assigned to another class or new at the discretion of the judge or superintendent.

CLASS LIST:

VEGETABLE CROPS:

- Class 001: Beans, Snap, Green, 12 (stems attached)
- Class 002: Beans, Snap, Yellow, 12 (stems attached)
- Class 003: Beans, Snap, Purple, 12 (stems attached)
- Class 004: Beets, Red, 3 (no larger than 3" diameter, 1" top remaining)
- Class 005: Beets, Golden, 3 (no larger than 3" diameter, 1" top remaining)
- Class 006: Beets, Any Other, Same Type, 3 (no larger than 3" diameter, 1" top remaining)

- Class 007: Cabbage, Green, 2 heads
- Class 008: Cabbage, Red, 2 heads
- Class 009: Carrots, Orange, 6 (1" tops remaining, washed)
- Class 010: Carrots, Any Other Color, Same Type, 6 (1" tops remaining, washed)
- Class 011: Cucumbers, Pickling, 6
- Class 012: Cucumbers, Slicing, 3
- Class 013: Eggplant, Asian, 3 (with calyx cap and ½" stem)
- Class 014: Eggplant, Italian, 2 (with calyx cap and ½" stem)
- Class 015: Garlic, Softneck, 3 bulbs (1" tops, do not peel, air dry)
- Class 016: Garlic, Hardneck, 3 bulbs (1" tops, do not peel, air dry)
- Class 017: Garlic, Elephant, 2 bulbs (1" tops, do not peel, air dry)
- Class 018: Melons, Cantaloupe, 1 melon
- Class 019: Melons, Honeydew, 1 melon
- Class 020: Melons, Muskmelon, 1 melon
- Class 021: Melons, Watermelon, 1 melon
- Class 022: Onions, Green, 1 bunch, 6 per bunch (tops trimmed to 9", bulbs no more than ½" diameter)

- Class 023: Onions, Red, Flat, 3 (leaving 1" tops, do not peel, air dry)
- Class 024: Onions, Red, Round, 3 (leaving 1" tops, do not peel, air dry)
- Class 025: Onions, White, Flat, 3 (leaving 1" tops, do not peel, air dry)
- Class 026: Onions, White, Round, 3 (leaving 1" tops, do not peel, air dry)
- Class 027: Onions, Yellow, Flat, 3 (leaving 1" tops, do not peel, air dry)
- Class 028: Onions, Yellow, Round, 3 (leaving 1" tops, do not peel, air dry)
- Class 029: Peas, Shelling, 12 (in pods with stems)
- Class 030: Peas, Snap, 12 (in pods with stems)
- Class 031: Peppers, Anaheim, 3 (must taste warm, stems attached)
- Class 032: Peppers, Banana, 3 (stems attached)
- Class 033: Peppers, Chili, Small, 6 (must taste hot, stems attached)
- Class 034: Peppers, Chili, Large, 6 (must taste hot, stems attached)
- Class 035: Peppers, Jalapeño, 6 (stems attached)
- Class 036: Peppers, Sweet or Bell, 3 or 4 lobes, 3 (stems attached)

- Class 037: Peppers, Any Other, 3 (stems attached)
- Class 038: Potato, Red, 6 (clean of debris)
- Class 039: Potato, White, 6 (clean of debris)
- Class 040: Potato, Yellow, 6 (clean of debris)
- Class 041: Radishes, Red, 6 (1" tops, clean of debris)
- Class 042: Radishes, Any Other Color, Same Type, 6 (1" tops, clean of debris)
- Class 043: Rhubarb, 3 stalks (pulled not cut, trimmed 1" above foliage point)
- Class 044: Squash, Summer, Yellow, Crooked Neck, 3 (6 to 9" long with ½" of stem)
- Class 045: Squash, Summer, Yellow, Straight, 3 (6 to 9" long with ½" of stem)
- Class 046: Squash, Summer, Zucchini, 3 (6 to 9" long with ½" of stem)
- Class 047: Squash, Winter Hard Shelled, Acorn, 1
- Class 048: Squash, Winter Hard Shelled, Butternut, 1
- Class 049: Squash, Winter Hard Shelled, Hubbard, 1
- Class 050: Squash, Winter Hard Shelled, Pumpkin, 1
- Class 051: Squash, Winter Hard Shelled, Spaghetti, 1
- Class 052: Squash, Winter Hard Shelled, Any Other, 1
- Class 053: Sweet Corn, 3 ears (husked, shanks trimmed even with cob)
- Class 054: Swiss Chard, 3 stalks (with leaves in container of water)
- Class 055: Tomatoes, Cherry, Green, 6 (without stems)
- Class 056: Tomatoes, Cherry, Ripe, 6 (without stems)
- Class 057: Tomatoes, Grape, Green, 6 (without stems)
- Class 058: Tomatoes, Grape, Ripe, 6 (without stems)
- Class 059: Tomatoes, Other Small Type, Green, 6 (without stems)
- Class 060: Tomatoes, Other Small Type, Ripe, 6 (without stems)
- Class 061: Tomatoes, Large Type, Green, 3 (without stems)
- Class 062: Tomatoes, Large Type, Ripe, 3 (without stems)
- Class 063: Tomatoes, Pear, Plum, or Roma, Green, 3 (without stems)
- Class 064: Tomatoes, Pear, Plum, or Roma, Ripe, 3 (without stems)
- Class 065: Tomatoes, Heirloom, Green, 3 (without stems)
- Class 066: Tomatoes, Heirloom, Ripe, 3 (without stems)
- Class 067: 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 two entries per exhibitor of different type is allowed for this class.)

HERBS:

(Maximum height for Herb Class is 12", variety must be listed)

- Class 068: Basil, 6 stems (with leaves, in container of water)
- Class 069: Chives, 6 stalks (with leaves, in container of water)
- Class 070: Cilantro 6 stems (with leaves, in container of water)
- Class 071: Dill Head, Green, 3 stems (with seeds, in a container of water)
- Class 072: Dill Head, Mature, 1 (with seeds, on a tray)
- Class 073: Dill Weed, 6 stems (in a container of water)
- Class 074: Lavender, In Bloom, 6 stems (in container of water)
- Class 075: Lavender, Foliage Only, 6 stems (in container of water)
- Class 076: Marjoram, 6 stems (with leaves, in container of water)

- Class 077: Mint, 6 stems (with leaves, in container of water)
- Class 078: Oregano, 6 stems (with leaves, in container of water)
- Class 079: Parsley, 6 stems (with leaves, in container of water)
- Class 080: Rosemary, 6 stems (with leaves, in container of water)
- Class 081: Sage, 6 stems (with leaves, in container of water)
- Class 082: Tarragon, 6 stems (with leaves, in container of water)
- Class 083: Thyme, 6 stems (with leaves, in container of water)
- Class 084: Any Other Herb, 6 stems (with leaves, in container of water) (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 two entries per exhibitor of different type is allowed in this class. Variety and type must be listed.)

FRUIT CROPS:

- Class 085: Apples, 5 (with stems)
- Class 086: Crabapples, 5 (with stems)
- Class 087: Chokecherries, 3 bunches
- Class 088: Currants, 12 (stem & calyx removed)
- Class 089: Gooseberries, 12 (stem & calyx removed)
- Class 090: Grapes, 3 bunches
- Class 091: Peaches, 5 (without stems)
- Class 092: Plums, 5 (with stems)
- Class 093: Blackberries, 5 (with stems)
- Class 094: Raspberries, 12
- Class 095: Strawberries, 5 (with calyx segments)
- Class 096: 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 two entries per exhibitor of different type is allowed for this class.)

MISCELLANEOUS CROPS AND NOVELTIES:

- Class 097: Novelty Vegetable: Any vegetable that has grown in an unusual form or has been altered during growth by the gardener. No decorations.
- Class 098: 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.
- Class 099: Ornamental Corn, 3 ears (husks pulled back to expose full ear)
- Class 100: Popcorn, 3 ears (husks pulled back to expose full ear)
- Class 101: Biggest Tomato, Green or Ripe (by girth and weight)
- Class 102: Ugliest Carrot (or carrots grown together)
- Class 103: Giant Zucchini (by length, girth, and weight)
- Class 104: Biggest Weed (in length or height, not width, flowers and seeds must be removed)

SCARECROW CONTEST:

- Class 105: Scarecrow Contest: entry must contain at least some straw or hay. Exhibitor must provide prop for display (chair, stand etc.). Entries should

be clothed and ready to exhibit. The contest is open to all clubs, groups, organizations, or individuals.

AWARDS:

Ribbons will be awarded for:

1st, 2nd, and 3rd placing

Champion & Reserve Champion Rosette Ribbons

Grand Champion and Reserve Grand Champion Rosette Ribbons

All entries will compete for Judge's Choice Award