

**HORTICULTURE: VEGETABLES  
DEPARTMENT 10  
DIVISIONS 1000 – 1004  
Superintendent – Riverton Garden Club  
Premium Table #3**

\* Arrival of All Open Horticulture/Vegetable Exhibits Wednesday,  
August 3, 5 – 8 p.m.

**Policies:**

1. One entry per class per exhibitor except in the "Any Other" Class where a person may enter three exhibits as long as they are different varieties and identified.
2. All exhibits must have been grown in Fremont County by exhibitor during the current crop year.
3. Vegetables should be fresh and in prime condition for display or eating at the time of judging.

**Tips on Exhibiting:**

1. **Selecting Vegetable for Exhibits** (optimum maturity important)
  - a. Select uniform specimens slightly over average size, when possible. Over grown specimens are seldom typical and are frequently course and lacking flavor.
  - b. Select a few extra specimens above the requirements for the premium list for last minute replacements.
  - c. Showmanship is important. All items in each entry should be uniform in size, shape, color and degree of maturity.
  - d. Avoid blemishes caused by decay, dirt, disease, insects or mechanical injury. If blemishes of any kind are severe enough, the exhibit may be disqualified.
2. **Preparing the Vegetable for Exhibit.**
  - a. Vegetables should be washed only as a last resort. Clean vegetables with a soft brush or facial tissue to remove loose soil.
  - b. The tops of all root crops like carrots and beets should be one inch long.
  - c. Keep the vegetables as fresh as possible before exhibiting.

**VEGETABLES, HERBS & FRUITS  
DIVISION 1002-1004**

**Policies:**

1. Score Card for Vegetables:  
Variety and type (trueness to variety) – 10%  
Uniformity of individual samples – 10%  
Quality (size for table use, texture) – 60%  
Condition, marketability – 20%
2. All specimens should be:
  - A. Fresh and of the same variety.
  - B. Uniform in color and size (avoid oversized samples)
  - C. Mature, but not overripe.
  - D. Free from decay, blemishes, growth cracks, sun scald, wilt or freezing.
  - E. Free from damage (worms, mechanical, hail or disease)
3. Vegetables must be brushed or wiped clean of dirt and debris for judging.

**Term Definitions:**

- \***Bunch:** Should measure 1 ½ to 2 inches at point of tie with roots removed.
- \***Full Slip:** The stage of ripeness at which the melon comes away easily from the stem attachment and where the skin begins to take on a slightly yellow appearance.
- \***Half-slip:** When the stem attachment area is smooth, rounded and just slightly depressed.
- \***Petiole:** The stalk that joins a leaf to a stem; leafstalk.

**SPECIMEN DEFINITIONS:**

- BEANS** – Pods should be well-filled and dark green color.
- GREEN SNAP BEANS**-There are flat pod and round pod varieties. Pods should be uniform in size and shape, at proper maturity and at prime stage for fresh use or freezing. All pods must be the same length with at least 1/4 to 1/2 inch of stem on each pod. Insect damage, disease and poor trimming are faults. **WAX BEANS**-Wax Beans are prepared and displayed like Green Snap Beans. 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.
- BEETS, TABLE** – Diameter should be 2 – 2 ½ ". Side rootlets should be removed, and taproot should be left on. Trim the tops, leaving 1" of leaf stalk above the crown.
- BROCCOLI** – Heads should be compact, not less than 3" in diameter and dark green. Cut the stems squarely above the first whorl of leaf, to give a 5" overall length.
- BRUSSEL SPROUTS** – All the heads should be firm, compact, and a good green color. Heads not less than 1" in diameter and should be smoothly trimmed to ½ ".
- CABBAGE** – Heads should be firm, heavy in comparison to size. Midribs should be large and the leaves should not be too closely trimmed. Stem should be evenly trimmed at base of the last leaves left on the head. Leave stem ¼" long to hold leaves firmly. Trim all but 2 or 3 outer leaves.
- CARROTS** – Select carrots that are smooth, straight, and free from greening at the top. Specimens should be typical of their variety. Cut off foliage to 1".
- CAULIFLOWER** – Heads should be pure white and solid. The florets should be close. No leaves should appear throughout the head. Trim the green outer leaves to 1" above the head. Trim the butt or stem to allow 4 top leaves to remain.
- CELERY** - Celery should be at least 9 inches long from the base of the first leaflet on the outside petiole. Trim off outer stalks that may be damaged. Trim the basal end straight across. Dark green stalks and leaves are desirable. Green, tender petioles tightly held together are desirable.
- CORN, SWEET** - Ears, should be well formed and filled out to the tip. Kernels should be soft, tender and filled with thick opaque, milky juice. Should be husked and trimmed for judging, free of silks. The shank should be trimmed 1/4" from the base of the cob. The tip of the ear may be neatly clipped, although only a small portion of the cob should be removed; not over 1/2".
- CUCUMBER, PICKLING** - Cucumbers should be uniform, straight with blunt ends, free of yellow color, not more than 1 1/2 inches in diameter and not more than 6 inches in length. Cut stem 1/4 inch from fruit shoulder. Curved or tapered fruits are undesirable.

**CUCUMBER, SLICING** - Cucumbers should be 6 to 9 inches long and 1 1/2 to 2 1/4 inches in diameters. Dark green, straight, symmetrical fruit with rounded ends are desirable. Cut Stem 1/4 inch from the fruit shoulder. Fruit must be free of yellow color and flabbiness.

**EGGPLANT** - Specimen should be smooth, firm heavy but not too large. Select for uniform purple coloring, free from bronzing and greening. Wipe with soft cloth, but do not wash. Trim stem to 1".

**GREENS** - Greens should be fresh, tender, crisp and free from blemishes. Exhibit may be shown in water.

**KOHLRABI** - Specimens should not be hard, woody, or pithy. They should be 2 or 3" in diameter and very smooth. Skin should be easily punctured by thumbnail. Clean, but do not wash. Cut off the root portion just below the ball.

**LETTUCE, HEAD** - Should be crisp, firm, clean and free from damage. Remove loose and damaged outer leaves. Cut off the stem 1/4" from the bottom leaf.

**LETTUCE, LEAF** - (Butterhead and Cos) - Well developed compact plants with firm crisp, medium-sized heads; remove older, loose, discolored outer leaves; cut stem squarely at base of head, wash thoroughly, perishable. Exhibit may be shown in water.

**MUSKMELON, (CANTALOUPE)** - Should be fully ripe, picked on "full slip". If several days elapse between picking date and exhibition, they may be picked on "half-slip" and permitted to ripen, with stems attached.

**OKRA** - Pods should be uniform in diameter, length and color, and should be young and tender, not over mature and leathery. Pods may have young seeds, but must be tender. Cut stems 1/2 inch from pod shoulder.

**ONIONS, GREEN** - Bunches should be 1 1/2 to 2 inches in diameter at point of tie, with full tops and roots clipped to within 1/2 inch of bulb. Bulbs should be 1/2 to 3/4 inches in diameter. Strip loose or yellow leaves to expose clean, white base. The shank should be straight with little or no swelling.

**ONIONS, DRY** - Bulbs should be uniform in size, shape and color. Ideal bulb diameter is 2 to 4 inches. Cut tops cleanly 1/2 to 1 inch above shoulder of bulb. Do not peel so as to give a slick appearance. Leave one dry, highly colored outer leaf scale. The roots should be trimmed, but not completely removed.

**PARSLEY** - Free from dirt, yellowing or discolored leaves. Should be fresh, bright green in color. Each bunch should be 2 or 3" at the butt. Trim stems neatly to be 8-10" in length.

**PARSNIPS** - Roots firm, smooth, tapering evenly, small in diameter (1 1/2 "-1 1/4"), with side roots trimmed. Should be light cream color with the taproot left on. Trim top to 1".

**PEAS** - Pods should be free, bright green and well filled with tender peas. One-fourth inch of the stem should be left on each pod.

**PEPPERS** - Sweet green peppers should be healthy green with no reddish blush or other discoloration. Sweet red or yellow peppers should have healthy, clear red or yellow color with no greenish tinges. Leave stem on and trim to 1" long.

**PEPPER** - (Other than Bell types) Specimens with length, shape and color typical for the variety. Trim stems to 1/2 to 3/4 inch and clean by wiping with soft, dry cloth.

**POTATOES** - Tubers should be uniform in size, shape and maturity, clean and free of insect or disease damage, injury cracks, sunburn, or greening. Size range should be 6 to 12 ounces. Skin must be firm, well-cured, not peeling and free of soil. Clean by brushing *lightly* or washing to remove soil after tubers are dry. *Do not scrub.*

**PUMPKIN** - Should have deep, even color, thick-fleshed and heavy in weight for size of specimen. It must also be free of blemishes and dirt with the stem trimmed to 1 inch. Clean by wiping and polishing with a dry cloth or by washing if necessary.

**RADISHES, WINTER** - The flesh should be crisp and tender, nonpithy. Trim leaf to 1/2".

**RHUBARB** - All stalks should be uniform in color, shape, size and texture. Each stalk should be at least 1/2"- 1" across its flat face at the center of the length. Length after trimming should be at least 10". Stalks should be tender, crisp, fresh, not pithy, and limp or wilted. Neatly trim and top leaving 1" of leaves and prongs. The stalks should be pulled when harvested, not cut off. The nasal husks should be removed from the bottom of the stalks.

**SQUASH, SUMMER** - (crookneck, scallop, zucchini, any other) - Fruits must be true to variety and uniform in size, shape and color. Fruits must be picked young while skin is very tender and at prime eating stage. Soft rind (immature) and at prime eating stage. Avoid over-mature, bruised, or misshapen specimens. Leave 1 inch of evenly-trimmed stem attached. Clean by wiping with soft, dry cloth or by washing, if necessary.

**SQUASH, WINTER** - Fruits must be true to variety and uniform in size, shape and color. Outer rind should be hard and firm. Avoid immature, cracked, or split specimens.

Leave 1 inch of evenly trimmed stem attached. Clean by wiping with soft, dry cloth or by washing, if necessary.

**TOMATO, CHERRY AND PEAR OR PLUM** - Stems (calyx)

may be left on, but must be green and fresh. Stems are often removed. Uniformity in size, color, shape and maturity are important. Fruits must be free of cracks and damage. pear and plum tomatoes are prepared and shown in a manner similar to cherry tomatoes.

**TOMATO** - 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. Should be firm, and free of cracks blossom-end rot, insect, disease or mechanical damage. Ripe tomatoes should be in prime condition for slicing; avoid over ripe fruit- deep characteristic color, shape and size. Green tomatoes should be entirely green with no red visible. Do not exhibit red and green tomatoes on the same plate. Leave stems on the pickling or preserving types. Clean by wiping with moist cloth.

**TURNIPS** - Medium size, 1 3/4" or 2 3/4" in diameter. Flesh should be crisp, fine-grained, and not pithy. Should be clean and bright in color, but not washed. Smooth; firm with secondary roots removed but with 2-3" of tap root remaining. Trim top to 1"

**WATERMELON** - Melon should be ready to eat, and be smooth and clean. It should be typical of variety in shape and color; mature but not overripe; bright or velvety appearance; ground spot should be yellowish in color and not white or pale green and stem 1 inch long. Clean by wiping with moist cloth.

**ALL NEW  
FUN CLASS  
WACKY, WEIRD OR JUST PLAIN UGLY  
Division 1000**

Finally, a class for the awesome, outrageous oddities of the Horticulture world!

Here is a category for any of your fruits or vegetables that fit the description of "Wacky, Weird or just plain Ugly".

**Policies:**

1. You may enter one or no more than two (2) items that meet the descriptors of "Wacky Weird, or just plain Ugly".
2. You may have an entry for fruits and/or vegetables (1 to 2 fruits and/or 1 to 2 vegetables.)
3. Identify each specimen and submit a very brief description on a 3X5 card when you bring in the specimen for judging.

	<b>CLASS</b>
Wacky, Weird or just plain Ugly Fruit	001
Wacky Weird, or just plain Ugly Vegetable	002

**"Highlight of My Fremont County Garden"  
VEGETABLE DISPLAY  
Division 1001**

**Policies:**

1. Arrange at least 12 vegetables in a display.
2. May be one type, 12 different types, or a combination thereof.
3. Scoring:
  - a. Quality of Vegetables – 50%
  - b. Creativity of Display demonstrating fair theme – 50%

	<b>CLASS</b>
Vegetables on Display	001

**VEGETABLES  
Division 1002**

	<b>CLASS</b>
Beans, snap green, whole pods (5)	001
Beans, snap, wax, yellow whole pods (5)	002
Beans, Lima, whole pods (5)	003
Beans, any other variety, whole pods (5)	004
Beets, red (3)	005
Beets, any other variety (3)	006
Broccoli, head (1)	007
Brussel sprouts (5)	008
Cabbage, green (1)	009
Cabbage, red (1)	010
Cabbage, any other (1)	011
Carrots, short 4" and under (3)	012
Carrots, long, over 4" (3)	013
Carrots, multi-colored, any size (3)	014
Cauliflower, head, (1)	015

	<b>CLASS</b>
Celery, 1 plant	016
Corn, sweet, yellow (2)	017
Corn, sweet, any other variety (2)	018
Cucumbers, pickling not over 6" (4)	019
Cucumbers, slicing 6" and over (2)	020
Eggplant (1)	021
Greens, any other variety, identified, 2 bunches	022
Kale (2 plants)	023
Kohlrabi (2)	024
Lettuce, heads (2)	025
Lettuce, Leaf 2 plants	026
Okra (3)	027
Onion, globe white (2)	028
Onion, globe red (2)	029
Onion, globe yellow (2)	030
Onion, any other variety (2)	031
Onion, green bunched (3)	032
Parsnips (3)	033
Peas, green whole pods (6)	034
Peas, any other variety (6)	035
Peppers, Chili Anaheim type (3)	036
Peppers, Chili Jalapeno type (3)	037
Peppers, Chili Cayenne type (3)	038
Peppers, any other hot pepper not listed, identify (3)	039
Peppers, sweet green, Bell (2)	040
Peppers, sweet, any other variety, identify (2)	041
Potatoes, red (3)	042
Potatoes, white (3)	043
Potatoes, Yukon Gold (3)	044
Potatoes, any other variety, identify (3)	045
Pumpkin, Large 10 lbs and over (1)	046
Pumpkin, Small variety, less than 10 lbs.(1)	047
Pumpkin, decorative (1)	048
Pumpkin, any other (1)	049
Radish - topped (4)	050
Rhubarb Stalks (3)	051
Squash, summer, crookneck (2)	053
Squash, summer, zucchini (2)	054
Squash, summer, other variety (2)	055
Squash, decorative (1)	056
Squash, small, winter, any variety, identify (2)	057
Squash, winter, Acorn (1)	058
Squash, winter, any other, identify (1)	059
Tomatillos (3)	060
Tomatoes, Cherry (3)	061
Tomatoes, Green (3)	062
Tomatoes, Pear or Plum (3)	063
Tomatoes, red, medium, 3 1/2" to 5" in diameter (3)	064
Tomatoes, red, large, 5" to 8" in diameter (3)	065
Tomatoes, red, over 8" diameter (3)	066
Tomatoes, any other variety (3)	067
Turnips, table (3)	068
Any other vegetable not listed; must be identified (3)	069

**HERBS**  
Division 1003

- \* Any herb used for seasoning, for cooking or food preparation.
- \*SMALL HERBS are shown on the stock in a bunch 1/2 inch in diameter at the base. If over 1/2 inch diameter, exhibit three stems tie ends of herbs.
- \*If grown for leaves or flowers, please display in water to retain freshness. (unless otherwise stated) No leaves under water and no yellow leaves.
- \*Dill stems and umbels (seed heads) should be uniform in size, color and maturity and tied near lower end of stems and again just below seed head.

**Tips for preparing Herbs for showing:**

There are three ways to exhibit herbs based on their different growth habits and uses.

**Bulbs**, like garlic and onion, should be fully cured and the outside papery sheath should be left on.

**Herbs grown for their leaves**, such as basil, oregano, mint and lavender, should be exhibited with their stems in a **container of water**. Leaves should be fresh and tender and free from blemishes, bruises, and insect and disease damage. Many herbs are best when harvested and exhibited before they flower. After herbs flower, the essential oils change and the flavor or scent may not be as desirable.

**Some herbs** such as dill, caraway, fennel and cumin are **grown for their seeds**. These seed heads should be loosely tied or banded together and **exhibited on a paper plate, not in water**. Seed heads should not have shattered. Stems should be harvested when a full head of seed is present and mature, but still slightly greenish brown so the seeds do not fall off.

There are exceptions, since some **herbs**, such as lavender and chamomile are **grown for their flowers**. The flowers of herbs grown for blossoms should be fresh, of uniform color and development, and free of soil, insect, and disease damage. The stems should have healthy leaves and, as when exhibiting flowers or other herbs **in water**, the leaves below the water line should be removed so they do not rot.

	<b>CLASS</b>
Basil Stalks	001
Chives (1-1 ½ "to 2" bundle) (1)	002
Cilantro Stalks (3)	003
Dill head (1)	004
Garlic bulbs (2)	005
Mint sprigs, stem 6-10" long (3)	006
Parsley sprigs, stem 6-8" long (3)	007
Rosemary sprigs, stem 6-8" long (3)	008
Sage sprigs, stem, 6-8" long (3)	009
Thyme sprigs, stem 3-6" long (3)	010
Herb, any other not listed	011

**FRUITS**  
Division 1004

**Policies:**

1. Display number of fruit listed.
2. Berries are to be in ½ pint quantities with variety name written on tag, (1/2 pint boxes will be provided.)
3. All fruits are to be cleaned, but not polished and displayed on a plate.
4. Fruits and/or berries should be fresh and in prime condition for eating at the time of judging.
5. Scoring:
 

a. Shape	05%
b. Color	20%
c. Size	15%
d. Uniformity	30%
e. Condition	30%

 (free of blemishes and disease)

<b>APPLES</b>	<b>CLASS</b>
Any Red variety, identify (3)	001
Any Yellow variety, identify (3)	002
Any Bicolor variety (red with yellow blush)	003
Any other apple, identify	004

<b>CRAB APPLES</b>	
Any variety, identify	005

<b>PLUMS</b>	
Red or Purple Plums (3)	006
Plums, any other (3)	007

<b>BERRIES AND OTHER FRUIT</b>	
Apricots, any variety	008
Blackberries or boysenberries, ½ pint box	009
Cherries bush type, ½ pint box	010
Cherries, pie or sour, ½ pint box	011
Chokecherries, 5 clusters on a stem	012
Currants, any variety on stems, ½ pint box	013
Gooseberries, ½ pint box	014
Grapes, any named variety, 1 bunch	015
Pears, any named variety, (3)	016
Raspberries, any variety, ½ pint box	017
Strawberries, ½ pint box	018
Any other fruit, not listed, identify	019

<b>MELONS</b>	
Muskmelon, Cantaloupe, any variety) (1)	020
Muskmelon, Honeydew (1)	021
Watermelon, ripe (or close) (1)	022