

# DEPARTMENT 14 – OPEN VEGETABLES

## 2023 KITTITAS COUNTY FAIR EXHIBITOR'S GUIDE OPEN VEGETABLES

### DIRECTOR IN CHARGE

Brittany Briggs  
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### SUPERINTENDENTS

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### ENTRY AND EXHIBITS

- Entry form deadline: Third Friday in August by 5pm.
- **All viable fruits and vegetables are donated at the end of Fair to the Kittitas County Food Bank.**
- Displayed in the 4-H Building
- **Exhibits will be physically accepted in the 4-H building from 9:00am - 12:00pm on Wednesday prior to fair.**
- Plates will be provided for vegetables.
- Herb entries need to be brought in their own container, such as a small bottle, and will not be accepted without.
- Read General Rules & Regulations.
  - <http://www.kittitascountyfair.com/guide.asp>

### VEGETABLE RULES

1. Only vegetables having a marketable value will be considered. All exhibits are judged on its own merit and not against other exhibits.
2. All vegetables and roots must be clean.
3. Exhibitors must comply with all general rules.
4. Select your exhibits carefully. Make certain that they are of desired size and color. Above all select specimens that are uniform. Root crops-carrots, onions, potatoes, beets, should be dug when soil is in the workable condition. Wash them carefully, but do not scrub (may cause damage).
5. Leave the tops 2" long on **beets, parsnips, turnips, rutabagas** and trimmed to 1" in length on **carrot tops**.
6. **Beans:** green beans should be tender and without strings. Uniformity of the pods (size and color) is of extreme importance. The little stem should be left on.
7. **Shelled beans and popcorn** should be dry.

8. **Cabbage** heads should be solid. Remove only damaged leaves and leave at least two layers of outer leaves. Cut stems square and not more than 1" long.
9. **Corn:** sweet corn should be straight with tips and butts of full size and filled to the end. Select ears of good average size. Trim shank to 1" from base of ear.
10. **Cucumber:** handle cucumber carefully. They should be solid green, approximately 6" in length and approximately 1 1/2" to 2" in diameter. Use a knife when picking them and leave 1/2" of the stem.
11. **Onions:** onions should be dry. Remove only as many of the outer husks as is necessary to make to onions look clean. Leave 1" of the root and 1" of the stem.
12. **Rhubarb:** cut off leaves where they join the stalk. Stalks pulled from plant (not cut).
13. **Sunflower** heads should have mature seeds, ready to dry. Back of head should still be green. Leave 3" to 5" of the stem.
14. **Tomatoes,** slicing and miniature, leave stems on. Do not leave on vine. Sun Gold tomatoes should be gold or orange in color. Miniature tomatoes should be uniform in size. Tomatillos should have husks on.
15. **Parsley:** 1" diameter bunch (stem-end measure)
16. **Dill:** 3 stems without root, in any stage of growth.
17. **Garlic:** do not remove sheath from bulbs, cut off roots. Italian varieties: neck should be well dried. Elephant garlic: uncured neck may be trimmed off.
18. **Summer squash** include crookneck, scallop, straight neck, and zucchini types.
19. **Winter squash** include true Hubbard, butternut, acorn, gold nugget, and buttercup.
20. Vegetable exhibitors may want to familiarize themselves with WSU/Extension Service publication EB 1103, "Selecting, Preparing, and Judging Quality Vegetables" which is available at the WSU/Extension Office: 901 E. 7<sup>th</sup> Avenue Ste. 2, Ellensburg WA 98926

### DIVISION 14-A ..... SINGLE CLASS

Herbs should be 3 stems in a jar of water

### PREMIUM POINTS

Blue ..... 15

Red ..... 10

White..... 5

### CLASSES

One entry per class

**01 - Basil, 3 stems in jar of water**

**02 - Beans, string, 10 pods**

**03 - Beans, dry 1 pint**

**04 - Beets, 4**

**05 - Bell Peppers, 3**

- 06 - Broccoli, 1 head
- 07 - Cabbage, red & green, 1 head
- 08 - Cauliflower, 1 head
- 09 - Carrots, 4 (tops trimmed to 1in)
- 10 - Corn, yellow sweet, 3 ears shucked
- 11 - Cucumbers, slicing, 3
- 12 - Cucumbers, pickling, 5
- 13 - Cucumbers, English, 3
- 14 - Cucumbers, Lemon, 3
- 15 - Dill, 3 branches
- 16 - Eggplant, 1
- 17 - Garlic, 3 heads, dry
- 18 - Kale, 3 stems
- 19 - Jalapeno, 4
- 20 - Onions, white, 3
- 21 - Onions, yellow, 3
- 22 - Onions, red, 3
- 23 - Onions, Walla Walla, 3
- 24 - Oregano, 3 stems in water
- 25 - Parsley, 1" diameter bunch, in water
- 26 - Peppers, hot, 4
- 27 - Peppers, mild, 4
- 28 - Peppers, other varieties, 4
- 29 - Popcorn, 1 pint, shelled
- 30 - Potatoes, Yukon Gold, 4
- 31 - Potatoes, Red 4
- 32 - Potatoes, Early Gem (Norgold) 4
- 33 - Potatoes, Russet Burbanks, 4
- 34 - Pumpkins, pie, 1
- 35 - Pumpkins, miniature 1
- 36 - Pumpkins, large, 1
- 37 - Rhubarb, 3 stalks
- 38 - Rosemary, 3 stems in water
- 39 - Sage, 3 stems in jar of water
- 40 - Spinach, 1 plant in water
- 41 - Squash, summer, 4 small or 1 large
- 42 - Squash, Winter (see varieties in rules section)
- 43 - Squash, Zucchini, 3 (8" long – 1-2" diameter)
- 44 - Squash, any other variety
- 45 - Sunflower, 1 head
- 46 - Thyme, 3 stems in water
- 47 - Tomatillos, husks on 4
- 48 - Tomatoes, Miniature, 6
- 49 - Tomatoes, Ripe, 4
- 50 - Tomatoes, green, 4
- 51 - Tomato, Sun Gold, Miniature, 6
- 52 - Any other not listed, up to 3 entries in this CLASS.

**DIVISION 14-B** .....“BUDDY & ME” Youth  
 Youth under age 8 and a Buddy (older mentor) working together growing vegetables. Entry should be under youth’s name, not Buddy. Use these vegetables to also enter in Baking Department, A Buddy & Me. You have already grown them so now bake with them.

#### PREMIUM POINTS

Blue ..... 15  
 Red ..... 10  
 White..... 5

#### CLASSES

One entry per class.

- 01 - Carrots, 4
- 02 - Pumpkins, pie, 1
- 03 - Pumpkins, miniature
- 04 - Pumpkins, large, 1
- 05 - Squash, winter Hubbard, 1
- 06 - Squash, summer, 1
- 07 - Squash, zucchini, 3
- 08 - Tomatoes, Ripe, 4
- 09 - Any other not listed

#### DIVISION 14-C ..... SWEEPSTAKES

#### PREMIUM POINTS

Blue ..... 50  
 Red ..... 30  
 White..... 20

#### CLASS 01 – Sweepstakes

Judges will enter exhibitors with the greatest number of accumulated points: each Blue counts 3 points, each Red is 2 points, and each White is 1 point.

#### DEPARTMENT 100 Year Celebration.....

#### DIVISION - 100 Year Centennial Celebration

#### CLASS- 14- Vegetables

**DIVISION 14-D .....OPEN VEGETABLES  
EDUCATION DISPLAY**

- Create a display on a topic of educational value related to the Department.
- History, How-to, Compare and Contrast, New Developments, etc. are all appropriate prompts for an educational display.
- Display may include sound, motion, 3-D, etc.
- Use large lettering to convey the main message. All wording should be readable from 6 feet away.
- All content must be original and copyright free.

**Class 01 – Large Open Educational Display**

Large Display: Maximum 20 square feet combined horizontal and vertical space (e.g., tri-fold display board on top of your own card table) down to 6 square feet (combined horizontal and vertical).

**PREMIUM POINTS**

**Blue** ..... 60  
**Red** ..... 40  
**White** ..... 20

**Class 02 – Small Open Educational Display**

Small Display: size allowed up to 24" x 36" maximum (combined horizontal and vertical), down to 11" x 17" minimum.

**PREMIUM POINTS**

**Blue** ..... 45  
**Red** ..... 30  
**White** ..... 15

**AWARDS**

**JUDGES CHOICE AWARD**

**Friends of the Fair, through a donation from Pomona Grange** will award a \$25.00 Cash Award & Ribbon to the Judges Choice vegetable exhibit.

**SUPERINTENDENT’S CHOICE AWARD**

**Friends of the Fair, through a donation from Pomona Grange** will award a \$25.00 Cash Award & Ribbon to the Superintendents Choice of the Best of Show vegetable exhibit.

**BEST OF SHOW AWARD “BUDDY & ME”**

**Friends of the Fair, through a donation from Pomona Grange** will award a \$25.00 Cash Award & Ribbon to the Best of Show Buddy & Me exhibit.