

DEPARTMENT 62

OPEN HORTICULTURE

SUPERINTENDENT:
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- Enter the Division number on the Entry Form that coincides with the items that will be exhibited. It is not necessary to pre-enter the Class No.
- Individual exhibits must be staged separately and in no case be considered part of a collection or general display.
- No blemished fruit will be considered by the judges and no award will be made on produce that does not individually merit it. Scabs, rot, scales, worm holes, etc., will be sufficient to bar an exhibit. Emphasis will be given to uniformity of size, color, and shape.
- No exhibit shall be entered for more than one premium or for more than one special prize.
- Spoiled or insect infested exhibits may be removed and discarded at the discretion of the superintendent or display chairman. Entry cards and ribbons will remain on display and may be picked up at the usual times.
- All exhibits must be worthy of premiums offered, both in size and quality and must be correctly named. Decisions based upon the quality and the correct naming of the exhibits shall rest solely with the judges, who are empowered to award all or any part of premiums offered.

DIVISION

A - Culinary or Market Garden Vegetables

CLASS

1. I've Bean Busy Gardening | Beans, any color or type, plate of 6 – 10
2. Beans, Lima, green shelling stage, 4-8 pods
3. Beets, table, 3 per plate, tops 2", (do not cut tap root, remove small side roots)
4. Broccoli, 1 head, at least 4" in diameter, stalk 6"
5. Cabbage, best head each type, leave 2 outer leaves, stem 1/2" long
6. Carrots, any type, any color, 3 per plate, 1" diameter, tops 2", remove side roots
7. Cantaloupe, any color, tray of 1
8. Melons, any variety, 1
9. Cauliflower, 1 head, at least 4" diameter with 4 to 6 leaves
10. Corn, ornamental, 3 ears, stem 1", tips untrimmed, remove 1/3 of husk
11. Kick'n Up Corn | Corn, sweet, roasting, 3 ears, stem 1", tips untrimmed, remove 1/3 of husk
12. Corn, popcorn, 3 ears, stem 1" tips untrimmed, remove 1/3 of husk
13. Cucumbers, any variety, plate of 3, 1/2" stem, do not wash
14. Cucumbers, pickling, 3 1/2" to 5" long, plate of 6, 1/2" stem, do not wash
15. Cucumbers, slicing, 6" or longer, plate of 2, 1/2" stem, do not wash

16. Eggplant, 1 regular or 2 Japanese varieties
17. Garlic, 3 clusters of bulbs.
18. Gourds, small, plate of 3
19. Gourds, large, plate of 1
20. Kohlrabi, plate of 1, remove leaves 1/2" from the bulb, cut stem 1/2" below
21. Okra, 3 pods, stems 1/2" long
22. Onions, green, bunch of 3, remove tops 6" above white shank (trim root to 1")
23. Onions, all varieties competing, plate of 3, do not peel or wash
24. Onions, Walla Walla Sweets, plate of 3, do not peel or wash
25. Parsnips, plate of 3, tops to 2"
26. Peppers, bell sweet, any color, plate of 3
27. Peppers, hot, plate of 3
28. Peppers, any other sweet, plate of 3
29. Potatoes, Netted Gems, plate of 3, brush, do not wash
30. Potatoes, Long, any color, plate of 3, Ex.: White Rose, Burbank, etc., brush do not wash
31. Potatoes, Round, any color, plate of 3, brush, do not wash
32. Potatoes, novelty, plate of 3, Ex: Purple, Yellow, etc., brush do not wash
33. Pumpkins, field, or stock, one
34. Miniature pumpkins, plate of 2
35. Radishes, any color, plate of 3, tops cut 1/2" long
36. Squash, any type, 1 (each variety)
37. Tomatoes, cherry, any color, plate of 6, with stem
38. Tomatoes, any color, plate of 3, with stems
39. Tomatoes, pear, any color, plate of 6, with stems
40. Turnips, plate of 3, tops 2", tap root leave 2"
41. Watermelon, best each type, 1
42. Zucchini, plate of 2, maximum length 8"
43. Other (specify)

DIVISION

B - Tray of Vegetables

Trays will require sufficient produce to cover a tray 12" x 18"

CLASS

1. Carrots, cannery
2. Cucumbers, slicing
3. Chinese greens
4. Endive
5. Garlic
6. Lettuce
7. Tomatoes, ripe
8. Onions, summer
9. Onions, winter (No onion seed accepted)
10. Peppers, each variety
11. Potatoes, each variety
12. Spinach

DIVISION

C – Herbs

CLASS

1. Chives, fresh, 1 bunch, 2” diameter
2. Parsley, fresh, leaves 3” long
3. Other Fresh Herbs, 6” pot or cut 4” to 6” long, bunch in water

DIVISION

D - Largest Vegetables

CLASS

1. Largest Walla Walla Sweet Onion, by weight
2. Largest Sunflower Head, in diameter, cut from stock
3. Tallest Sunflower, in height, cut at ground level
4. Largest Tomato, by weight, stem attached, trimmed to 1”
5. The Great Pumpkin | Largest Pumpkin, field or stock, by weight
6. Largest Head of Garlic
7. Largest Watermelon by weight

DIVISION

E - Nature’s Creatures

CLASS

1. “Nature’s Creatures” normally grown fruits and vegetables which are oddly shaped.
 - a. Example: Carrots with 3 legs, potatoes with tubers resembling animals, cucumbers that have grown in a spiral, etc. “Creatures” cannot be carved, added to, or otherwise artificially shaped.

DIVISION

F – Fruits

For exhibition purposes a plate shall consist of 3 specimens of apples, pears, peaches, or 5 specimens of plums, prunes, crabapples, or other small fruits, one pint of berries, 1 pound of grapes.

CLASS

1. Apples – Stems on, each variety exhibited
2. Peaches, each variety exhibited
3. Pears, Stems on, each variety exhibited

4. Grapes, each variety exhibited
5. Plums, Stems on, each variety exhibited
6. Italian Plums, Stems on, exhibited
7. Other Fruit, Plate
8. Rhubarb Stalks, 3, pull leaves from crown, trim off leaf blade tops and bottoms tied
9. Gardening is Berry Fun for Everyone! | Berries, 1 pint, each variety

DIVISION

G - Artistic Exhibits

Example: Garlic Braids, Herb Wreaths, display of vegetables of several classes, etc. Exhibits in this class will not be allowed to compete for premiums in any other class. May not take up more than 2 square feet of space unless okayed by superintendent. Each exhibit in this class must be made up from the produce of an individual farm. Display to be grown in the Walla Walla Valley.

CLASS

1. Variety Vegetable Tray
2. Garlic Braids
3. Herb Wreaths
4. Others

DIVISION

H - Scarecrow Contest

(Ribbons only)

CLASS

1. Scarecrows, in one form or another, have been around for thousands of years. As long as people have raised crops for food, they have needed to keep birds and other pests from devouring the plants before harvest. Making these traditional figures is becoming popular once more as an art form, and as a colorful and nostalgic addition to backyard gardens and orchards. To assist in keeping this tradition alive, we are offering this special contest. All participants should use their creativity in developing their exhibits. Entries may be displayed throughout the fairgrounds (including outside locations) during the fair. The display location of each entry will be determined by the superintendents. The contest is open to individuals, families and/or clubs. Scarecrows should be less than six (6) feet tall and self-supporting. Judging will be based on imagination, originality, and effectiveness as a scarecrow.