

Department 46 Open Horticulture

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- Individual exhibits must be staged separately and in no case be considered part of a collection/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. Beans, green pod, plate of 6
2. Beans, purple pod, plate of 6
3. Beans, yellow pod, plate of 6
4. Beans, Lima, green shelling stage, 4 pods
5. Beans, pole, each type, plate of 6 pods
6. Beets, table, 3 per plate, tops 2", (do not cut tap root, remove small side roots)
7. Broccoli, 1 head, at least 4" in diameter, stalk 6"
8. Cabbage, best head each type, leave 2 outer leaves, stem 1/2" long
9. Carrots, baby, 3 per plate, 1" diameter, tops 2", remove side roots
10. Carrots, table, 3 per plate 1" to 2" diameter, tops 2" remove side roots
11. Cantaloupe, green flesh, tray of 1
12. Cantaloupe, salmon flesh, tray of 1
13. Melons, Casaba, 1
14. Melons, Crenshaw, 1
15. Melons, Honey, 1
16. Melons, Italian, 1
17. Cauliflower, 1 head, at least 4" diameter with 4 to 6 leaves
18. Chives, bunch of 6
19. Corn, ornamental, 3 ears, stem 1", tips untrimmed, remove 1/3 of husk
20. Corn, sweet, roasting, 3 ears, stem 1", tips untrimmed, remove 1/3 of husk
21. Corn, sweet, past roasting, 3 ears, stem 1", tips untrimmed, remove 1/3 of husk
22. Corn, popcorn, 3 ears, stem 1" tips untrimmed, remove 1/3 of husk

23. Cucumbers, Japanese, plate of 3, 1/2" stem, do not wash
24. Cucumbers, Armenian, plate of 3, 1/2" stem, do not wash
25. Cucumbers, lemon, plate of 3, 1/2" stem, do not wash
26. Cucumbers, pickling, 1" to 1 1/2" long, plate of 6, 1/2" stem, do not wash
27. Cucumbers, pickling, 3 1/2" to 5" long, plate of 6, 1/2" stem, do not wash
28. Cucumbers, slicing, 6" or longer, plate of 2, 1/2" stem, do not wash
29. Dill, 2 stalks, stem 10" to 12", tied in bunch near base and head
30. Eggplant, 1 regular or 2 Japanese varieties
31. Garlic, 3 clusters of bulbs.
32. Gourds, small, plate of 3
33. Gourds, large, plate of 1
34. Kohlrabi, plate of 1, remove leaves 1/2" from the bulb, cut stem 1/2" below
35. Lettuce, leaf, one small bundle
36. Okra, 3 pods, stems 1/2" long
37. Onions, green, bunch of 3, remove tops 6" above white shank (trim root to 1")
38. Onions, red, plate of 3, do not peel or wash
39. Onions, White, plate of 3, do not peel or wash.
40. Onions, all varieties competing, plate of 3, do not peel or wash
41. Onions, Walla Walla Sweets, plate of 3, do not peel or wash
42. Parsnips, plate of 3, tops to 2"
43. Peppers, bell sweet red, plate of 3
44. Peppers, bell green, plate of 3
45. Peppers, jalapeno, hot, plate of 3
46. Peppers, hot other, plate of 3
47. Peppers, any other sweet, plate of 3
48. Potatoes, Netted Gems, plate of 3, brush, do not wash
49. Potatoes, Long White, plate of 3, Ex.: White Rose, Burbank, etc., brush do not wash
50. Potatoes, Long Red, plate of 3, Ex.: Early Rose, etc., brush, don't wash
51. Potatoes, Round Red, plate of 3, brush, do not wash
52. Potatoes, Round White, plate of 3, Ex: Irish Cobbler, Kennebec, brush do not wash
53. Potatoes, novelty, plate of 3, Ex: Purple, Yellow, etc., brush do not wash
54. Pumpkins, field, or stock, one
55. Miniature pumpkins, plate of 2
56. Radishes, red plate of 3, tops cut 1/2" long
57. Radishes, white plate of 3, tops cut 1/2" long
58. Salsify, 3 roots per plate
59. Squash, summer, 1 (each variety)
60. Squash, winter, 1 (each variety)
61. Tomatoes, cherry, plate of 6, with stem
62. Tomatoes, green, plate of 3, with stems
63. Tomatoes, pear, plate of 6, with stems
64. Tomatoes, preserving, plate of 3, with stems
65. Tomatoes, red, plate of 3, with stems
66. Tomatoes, Roma, plate of 3, with stems
67. Tomatoes, yellow, plate of 3, with stems
68. Turnips, plate of 3, tops 2", tap root leave 2"
69. Watermelon, best each type, 1
70. Zucchini, plate of 2, maximum length 8"
71. Farm to Table – 1 to 3 Fresh Vegetables plus 1 product created from the produce. Finished product must contain at least 75% of the product, can be dried, canned, packed in oil, etc..
72. 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, Plate, each variety exhibited
2. Apples – Stems on, Tray, each variety exhibited
3. Peaches, Plate, each variety exhibited
4. Peaches, Tray, each variety exhibited
5. Pears, Stems on, Plate, each variety exhibited
6. Pears, Stems on, Tray, each variety exhibited
7. Grapes, Plate, each variety exhibited
8. Grapes, Tray, each variety exhibited
9. Plums, Stems on, Plate, each variety exhibited
10. Plums, Stems on, Tray, each variety exhibited
11. Italian Plums, Stems on, Plate, exhibited
12. Italian Plums, Stems on, Tray, exhibited
13. Other Fruit, Plate
14. Other Fruit, Tray
15. Rhubarb Stalks, 3, pull leaves from crown, trim off leaf blade tops and bottoms tied
16. Gardening is Berry Fun for Everyone! | Berries, 1 pint, each variety
17. Farm to Table – 1 to 3 Fresh Vegetables plus 1 product created from the produce. Finished product must contain at least 75% of the product, can be dried, canned, packed in oil, etc..

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 – Apothecary - Exhibition Class Only (Ribbon Only)

Class

1. Personal products such as Soap, Lotions, Balms, Ointments, Creams, Infused Oils, etc.. Product must include products from the local area. Must include a description of product, ingredients, and labeling (optional).

Division

I - Scarecrow Contest – Exhibition Class only (Ribbon 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.