## DIVISION 'G' GARDEN VEGETABLES

## Superintendent: Jerry Quaal. 2498 85th St. NE, Monticello, MN 55362, 763-295-3315

## Preparation for Exhibit

- Snap Beans: Harvest before constrictions appear between seeds when seeds are about half grown. Ends of pods should not be broken off in picking. Pods should be uniform. Pods may be wiped clean, but not washed.
- Beets, Carrots, Parsnips, Rutabagas: Root crops should be mature but not overgrown, pithy or coarse in texture. Tops should be trimmed to $11 / 2^{\prime \prime}$ above crown. Side roots should be trimmed off but not the top root. Roots can be washed but not scrubbed.
- Broccoli: Heads should be dark or purplish green and compact. Avoid yellow flowers in head. Leave on about a 5 " stem.
- Cabbage: Cut stem about $1 / 2$ inch below the head. Remove blemished or broken leaves but take care not to peel the heads too much. A few outside wrapper leaves are desirable. Specimens may be washed.
- Cauliflower: Heads should be white, compact and free of small leaves and ricy texture. Cut stems to leave 4 to 6 leaves. Outer leaves should be trimmed 1 or 2 inches above the white head. Use a soft bristled brush to remove dirt.
- Celery: Remove roots of stalk and trim butt to form a triangle or pyramid. Trim diseased and broken leaves on the outside until green color is uniform.
- Sweet Corn: Select ears that are well filled out to the tip. Kernels should be milky and juicy. Remove outer husks but allow a short shank and the inner husks to remain.
- Cucumbers, Pickling: 3 to 5 inches long. Specimens should be the same stage of maturity and uniform in size, shape and color.
- Cucumbers, Slicers: select specimens that are straight and dark green; about 6 to 10 inches long. Specimens should be uniform in size, shape and color.
- Kohlrabi: Roots should be removed just below the ball. Remove all but the upper 4 to 6 leaves. Select specimens that are a uniform medium size and not hard or woody. Skin should be easily punctured by a thumbnail. Specimens should be clean, but not washed.
- Onions: Specimens should be mature and thoroughly cured. The neck should be small. Do not peel to give a slick appearance. Only outer scales that are broken or discolored should be removed. Small basal roots should be left intact but trimmed to a uniform length. Wipe or brush clean, but do not wash.
- Potatoes: Tubers should be uniform in size, shape and color. Washing is permitted, but unwashed, clean potatoes are preferred. Be careful not to blemish the skin by scrubbing. Avoid specimens with defects or disease.
- Rhubarb: Select specimens that are straight, uniform and unblemished. Stalks should be pulled from the plant, not cut. Trim leaf blade to 1 inch above the stalk.
- Summer Squash: Select small to medium size fruits when the rind is soft and easily punctured with a thumbnail. Leave about $1 / 2^{\prime \prime}$ of stem and wipe fruits clean.
- Winter Squash and Pumpkins: Select mature specimens when the rind resists the pressure of the thumbnail. Each should be free of defects. Leave stems attached.
- Swiss Chard: Select plants that are fresh, crisp and have bright green leaves. Trim off roots and trim butts to a pyramid shape. Trim off diseased and broken leaves on the outside until color is uniform.
- Tomatoes: Select fruits that are uniform in size, shape and color. Remove stems. Fruits should be perfectly shaped and free of cracks and blemishes.
- People want to know what you are planting. So they can plant the varieties you are. Thanks!

CLASS 1 - Garden
Vegetables
Please include variety name!

- 1st - \$3.00
- 2nd - $\$ 2.00$
- 3rd - \$1.00


## Lot

1. Beans, edible, green pod, 10 specimens 2. Beans, edible, purple pod, 10 specimens 3. Beans, edible, yellow pod, 10 specimens
2. Beans, serving, 10 specimens
3. Beans, any variety, 10 specimens
4. Beets, for table use, 4 specimens
5. Broccoli, one bunch
6. Brussel Sprouts
7. Cabbage, early, 1
specimen
8. Cabbage, late, 1
specimen
9. Cabbage, red, 1
specimen
10. Carrots, for table use, 4 specimens
11. Carrots, any other variety, 4 specimens
12. Cauliflower, 1 specimen
13. Celery, 1 bunch
14. Corn, yellow, 3
specimens
15. Corn, bicolor, 3
specimens
16. Corn, white, 3
specimens
17. Cucumbers, pickling, 8 specimens
18. Cucumbers, slicers, 3 specimens
19. Cucumbers, burpless
or English, 3 specimens
20. Eggplant, 1 specimen
21. Endive, 1 specimen
22. Fennel, 1 specimen
23. Gourds, mited, 5 specimens
24. Kale, 1 specimen
25. Kohlrabi, purple, 1 specimen
26. Kohlrabi, green, 1 specimen
27. Lettuce, head, 1 specimen
28. Lettuce, leaf, 3 plants
29. Garlic, 1 bunch
30. Onions, green
bunching, 6 specimens
31. Onions, yellow, 4 specimens
32. Onions, white, 4 specimens
33. Onions, red, 4 specimens
34. Parsnips, 3 specimens
35. Peas, in pop, 10
specimens
36. Peas, edible, 10
specimens
37. Peppers, greenbell, 3
specimens
38. Peppers, bell other colors, 3 specimens
39. Peppers, sweet
banana, 3 specimens
40. Peppers, hot banana, 3 specimens
41. Peppers, long hot, 3 specimens
42. Peppers, hot any other variety, 3 specimens
43. Peppers, hot jalepeno, 3 specimens
44. Peppers, heirloom, 3 specimens
45. Pumpkin, field
type(carving), 1 specimen
46. Pumpkin, pie type, 1
specimen
47. Pumpkin, miniature, 1 specimen
48. Radishes, summertype, 6 specimens
49. Radishes, winter-type, 6 specimens
50. Rhubarb, red, 6
specimens
51. Rhubarb, green, 6
specimens
52. Rutabagas, 3
specimens
53. Spinach, 1 plant
54. Squash, hubbard, 1 specimen
55. Squash, summer scalloped, 1 specimen
56. Squash, crookneck, 1 specimen
57. Squash, summer any
other, 1 specimen
58. Squash, zucchini, 1
specimen
59. Squash, buttercup, 1
specimen
60. Squash, acorn, 1
specimen
61. Squash, butternut, 1
specimen
62. Squash, spaghetti, 1
specimen
63. Squash, any other
winter type, 1 specimen
64. Swiss Chard, 1 plant
65. Tomatoes, ripe, without stems, 4 specimens
66. Tomatoes, paste or roma types, 4 specimens
67. Tomatoes, cherry, red, 4 specimens
68. Tomatoes, pear, red, 4 specimens
69. Tomatoes, pear, yellow, 4 specimens
70. Tomatoes, cherry, other colors, 4 specimens 73. Tomatoes, cherry, green, 4 specimens 74. Tomatoes, slicing green, 4 specimens 75. Tomatoes, heirloom, 4 specimens
71. Tomatoes, grape, 4 specimens
72. Tomatoes, tomatillo, 4 specimens
73. Turnips, for table use, 3 specimens
74. Musk Melon-

Cantaloupe, 1 specimen 80. Watermelons, 1 specimen
81. Any unusual vegetable

## Please include variety name!

- 1st-\$5.00
- 2nd- $\$ 3.00$
- 3rd - $\$ 2.00$

Lot
82. Individual garden
exhibit attractively displayed (14" x I7" area).
1-3 vegetables only. Attractiveness is the key to winning!

CLASS 2 - Special Vegetable Exhibit

- 1st-\$5.00
- 2nd - \$3.00
- 3rd - \$2.00


## Lot

1. Best collection of 10 garden vegetables (potatoes not included) 2. Artistic display of one or more kinds of vegetables designed for home decoration with suitable container, support or background. Herbs are permitted. Plant materials other than garden vegetables (fruits, flowers, etc.) should be excluded.
CLASS 3 - Potatoes
Submit 5 Specimens
Please include variety name!

CLASS 4 - Herbs

- 1st - \$5.00
- 2nd - \$3.00
- 3rd - \$2.00

Lot

1. Basil, 3 specimens
2. Chives, 12 stems in rubber band
3. Cilantro, 3 specimens
4. Dill, 3 stalks 6 " long
5. Lavender, 3 specimens
6. Lemon Balm, 3 specimens
7. Marjoram, 3 specimens
8. Mint, 3 specimens
9. Oregano, 3 specimens
10. Parsley, plain or curled, 3 specimens
11. Rosemary, 3 specimens
12. Sage, 1 specimen
13. Savory
14. Thyme
15. Other
16. Potted herbs, 1 variety, like parsely or any other variety
17. Mixed herb containers, like a hanging basket, or patio pots, you surprise us!

## CLASS 5 - Biggest <br> Division

ONE ONLY

- 1 st $-\$ 3.00$
- 2nd-\$2.00
- 3rd-\$1.00

Lot

1. Beet
2. Bean
3. Broccoli
4. Cabbage
5. Carrot
6. Cauliflower
7. Cucumber
8. Eggplant
9. Kohlrabi
10. Musk melon
11. Onion
12. Pepper
13. Potato
14. Pumpkin
15. Zucchini Squash
16. Sunflower head
17. Sunflower stalk
18. Tomato
19. Radish
20. Rutabagas
21. Squash any other
22. Turnip
23. Watermelon
