

Class J: Vegetables, Herbs and Fruits

Exhibits are to be displayed in the Agricultural Produce Building.

Notations

- Roots should be left on, the tops trimmed one inch above the crown.
- Tomatoes should have the calyx left on.
- Onions must not be peeled, with the exception of green onions.
- Where applicable, all exhibits are to be shown on small Styrofoam plates.

Prizes

1st - \$5

2nd - \$4

3rd - \$3



Sections

1. Beans, green, bush, edible (5).
2. Beans, snap, wax, edible (5).
3. Beets, globe, tops off (3).
4. Beets, other, tops off (3).
5. Broccoli, head (1).
6. Carrots, table, tops off, 6" and over (3).
7. Carrots, table, tops off, 6" and under (3).
8. Cabbage, head, white (1).
9. Cucumbers, slicing (3).
10. Dill stems shown in water, not over 24" (3).
11. Garlic, bulbs (3).
12. Herb collection, 3 different varieties: 1 of each, named, in water.
13. Leeks, tops on (3).
14. Lettuce, leaf with root, shown in water.
15. Onions, green, tops trimmed to 4"- 6", roots trimmed to ½" (5).
16. Onions, Spanish (3).
17. Onions, yellow (3).
18. Onions, red (3).
19. Peas, green, pods on (5).
20. Peas, snap or snow (5).
21. Peppers, sweet green (3).
22. Potatoes, any other variety, named, RED (3).
23. Potatoes, any other variety, named, WHITE (3).
24. Rhubarb, (3), stalks not to be cut off, leaves trimmed to a 2" fan.
25. Radishes, tops trimmed to 1", roots trimmed to 1" (5).
26. Sweet Corn, husks off, any variety, named (3)
27. Tomatoes, green (3).
28. Tomatoes, ripe (3).
29. Tomatoes, heritage, any variety (3).
30. Tomatoes, any variety, truss (1).
31. Zucchini, not over 8" (3).
32. Swiss chard, stalks exhibited in water (3).
33. Small fruit, ¼ pint.
34. Tree fruit, 3-5 specimens.
35. Vegetable not listed above, named (1).

Specials

36. Most Points in Class J in memory of Bernard Flood, Delta.