

# CROPS & VEGETABLES DEPARTMENT

Entry Period: TUESDAY, July 23, 9 am – 5 pm  
WEDNESDAY, July 24, 9 am - 1 pm  
Judging: WEDNESDAY, July 24, 1 pm

## Entry Rules and Procedures

- Exhibits **must** be clean, free from bugs or disease.
- Make note of variety when entering each exhibit.
- Entries will be judged based on quality, cleanliness, trueness to type and variety, and conformation to special instructions for Division and/or Class.
- The Fair will provide plates, jars, and berry baskets for exhibits.
- Avoid extreme size except in Division B (Largest Vegetable).
- Entries will not be accepted after 1pm on July 24th.
- **All entries not picked up by Friday, August 2nd, will be discarded.**
- **Entries for the purpose of display and education only are welcomed, encouraged, and will not be judged.**

## Definitions:

- **Bunch:** Market bunch tied with rubber band, string or metal fastener
- **Field-grown:** Grown in the ground; with or without raised beds and row covers

## VEGETABLES

### DIVISION A FIELD-GROWN

**Class 01 Bean** (6 uniform pods, leave ¼” stem)

**Class 02 Beet** (3, trim both stem & tap root to 1”)

**Class 03 Beet Greens** (5 leaves in water)

**Class 04 Broccoli** (1 head with 5-6” stem)

**Class 05 Brussel sprout** (5 uniform sprouts)

**Class 06 Cabbage, green** (1 head, ¼” core to hold leaves firmly, trimmed to 3 wrapper leaves)

**Class 07 Cabbage, red** (1 head, ¼” core to hold leaves firmly, trimmed to 3 wrapper leaves)

**Class 08 Carrot** (5, trim stem to 1”)

**Class 09 Cauliflower** (1 head, ¼” core to hold leaves firmly, trimmed to 3 wrapper leaves, leaves must be level to head)

**Class 10 Celery** (1 plant, trim root to a pyramid)

**Class 11 Corn** (3 ears, silk trimmed to 1”)

**Class 12 Cucumber** (3, 10” max, stems cut to ½”)

**Class 13 Endive** (1 plant in water)

**Class 14 Garlic** (5, trim roots and neck to ½”)

**Class 15 Kale** (5 leaves in water)

**Class 16 Kohlrabi** (1, trim leaves flush to sides, leave a few small leaves on top center, trim root flush to bottom)

**Class 17 Leek** (3, leaves may be trimmed, trim roots to 1”)

**Class 18 Lettuce, head** (1 plant in water)

**Class 19 Lettuce, leaf** (1 plant in water)

**Class 20 Mustard greens** (5 leaves in water)

**Class 21 Onion** (3, trim roots to ½”)

**Class 22 Pea** (6 uniform pods, leave ¼” stem)

**Class 23 Pea, edible** (6 uniform pods, leave ¼” stem)

**Class 24 Pepper** (3, trim stem to ¼”)

**Class 25 Pumpkin** (1, stem at least 1” long)

**Class 26 Potato, white** (3)

**Class 27 Potato, red** (3)

**Class 28 Potato, russet** (3)

**Class 29 Potato, Tlingit** (3)

**Class 30 Radish** (5 with tops, trim taproot to 1”)

**Class 31 Rhubarb** (3 stalks pulled from the ground (not cut), with ½” of leaf)

**Class 32 Spinach** (1 bunch, trim roots to 1”)

**Class 33 Squash** (1, stem ½” long)

**Class 34 Squash, green zucchini** (3, 8-10” long, trim stem ½” long)

**Class 35 Tomato, green** (3 with stems)

**Class 36 Tomato, ripe** (3 with stems)

**Class 37 Tomato, cherry** (6 without stems)

**Class 38 Turnip** (3, trim both stem & tap root to 1”)

**Class 39 Turnip greens** (3 leaves in water)

**Class 40 Other**

### **DIVISION B LARGEST FRUIT OR VEGETABLE**

**(Must be clean, trimmed, edible, and larger than market size)**

Class 01 Apple

Class 02 Beet

Class 03 Broccoli

Class 04 Cabbage

Class 05 Carrot

Class 06 Cauliflower

Class 07 Pumpkin

Class 08 Radish

Class 09 Strawberry

Class 10 Zucchini

Class 11 Other

### **DIVISION C HERB, FRESH**

**(1 tied bunch each - ½” in diameter with stem length of 4-20” and displayed in water)**

Class 01 Anise

Class 02 Catnip

Class 03 Chive

Class 04 Comfrey

Class 05 Dill

Class 06 Oregano

Class 07 Parsley

Class 08 Peppermint

Class 09 Rosemary

Class 10 Sage

Class 11 Spearmint

Class 12 Summer savory

Class 13 Sweet basil

Class 14 Sweet marjoram

Class 15 Tansy

Class 16 Tarragon

Class 17 Thyme

Class 18 Other

### **DIVISION D HERB, POTTED**

Classes same as Division C

### **DIVISION E CULTIVATED BERRY**

**(½ pint, stems removed)**

Class 01 Blueberry

Class 02 Cranberry

Class 03 Currant

Class 04 Gooseberry

Class 05 Strawberry

Class 06 Other

### **DIVISION F WILD BERRY**

**(½ pint, stems removed)**

Class 01 Blueberry

Class 02 Currant

Class 03 Highbush cranberry

Class 04 Huckleberry

Class 05 Lingonberry

Class 06 Raspberry

Class 07 Rosehip

Class 08 Serviceberry

Class 09 Other

### **DIVISION G GREENHOUSE/HOOP HOUSE GROWN**

Class 01 Cucumber (3, 10” max, stems cut to ½”)

Class 02 Corn (max 3 ears)

Class 03 Eggplant (1, trim stem to ¼”)

Class 04 Pepper (3, trim stem to ¼”)

Class 05 Pumpkin (1, stem at least 1” long)

Class 06 Tomato (3 with stems)

Class 07 Tomato, cherry (6 without stems)

Class 08 Watermelon (1, stem 1” long)

Class 09 Other

### **DIVISION H DISPLAY**

Class 01 Vegetable

Class 02 Fruit

Class 03 Other

## **CROPS**

### **DIVISION I SHEAF GRAIN (one bunch)**

Class 01 Barley

Class 02 Oat

Class 03 Wheat

Class 04 Other

## **TREE FRUITS**

### **DIVISION J APPLE (3, remove stems)**

Class 01 Cooking

Class 02 Sweet

Class 03 Crab

Class 04 Other

### **DIVISION K CHERRY (½ pint, leave stems on)**

Class 01 Bing

Class 02 Royal Ann

Class 03 Pie

Class 04 Other

### **DIVISION L OTHER FRUIT**