



DEPARTMENT 13 - VEGETABLES

Superintendent: Taylor Walters (814) 251-3613



1. Enter online at entries.huntingdoncountyfair.com or send completed General Entry Form to the Fair Office by July 1.
2. Entries must be entered on Saturday, August 8, from 11-5 p.m. in Neary Hall and removed Saturday, August 15, from 9-noon.
3. Potatoes should not be washed. Remove soil using a soft cloth or brush.
4. Tomatoes need to be exhibited with stems on. Carrots, beets, etc. should have tops (leaves) removed leaving about two inches of stems. Onion bulbs should have a two inch top.
5. Exhibit the number specified for each class to avoid disqualification.
6. The judge reserves the right to award the placing that the exhibit merits regardless of the number of entries.
7. Judging criteria:
 - Pick specimens from one variety.
 - Uniformity in shape, size, and color.
 - Select a specimen that is perfect, has no blemishes and is free of mechanical damage. Select others as similar to it as possible.
 - Exhibits should be of high quality and condition.

Section 1 - Vegetables

<u>CLASS</u>	<i>1st</i> \$3	<i>2nd</i> \$2.50	<i>3rd</i> \$2
BEANS - Dry Shelled (pint jar)			
01. Horticulture			03. Peas or Navy
02. Lima			
BEANS - Green Shelled (pint jar)			
04. Edible Soybeans			06. Lima - large seeds
05. Horticulture			07. Lima - small seeds
BEANS - Snap, Bush Types, or Pole (10 pods or 1 pint)			
08. Flat Green Pods			11. Round Wax Beans
09. Flat Wax Beans			12. Purple
10. Round Green Pods			
BEETS (5 specimens, topped)			
13. Globe Shaped			15. Long Lutz Types
14. Half Long			16. Mangels
17. BROCCOLI (1 large head, no leaves)			
18. BRUSSELS SPROUTS - (1 pint)			
CABBAGE (1 head with 2-3 wrapper leaves attached)			
19. Chinese Types			23. Danish Ballhead Types
20. Early Pointed			24. Savoy Types
21. Red			25. Flat Types
22. Kraut			
CARROTS (5 roots, topped)			
26. Long - up to 8"			28. Blocky - up to 8"
27. Long - 10-12"			29. White
GOURMET CARROTS (5 roots, topped)			
30. Thumbelina			
31. Purple			
CAULIFLOWER			
32. Colored Types			
33. White Types			
34. CELERY - Fordhook Pascal, Green type (1 plant in soil)			
35. COLLARDS (1 plant in soil)			

<u>CLASS</u>	<i>1st</i> \$3	<i>2nd</i> \$2.50	<i>3rd</i> \$2
SWEET CORN (5 ears, husk on)			
36. White			38. Bicolor
37. Yellow			
CUCUMBERS			
39. Pickling, under 3" (10)			
40. Pickles, 3-5" (5)			
41. Slicing, over 5" (5)			
42. Burpless, American type, up to 10" (5)			
43. Burpless, American type, 12-14" (5)			
44. Burpless, Asian type, 10-14" (5)			
45. Ice green or white (5)			
EGGPLANT			
46. White			48. Marbled purple
47. Purple, 4-5"			49. Purple, 6-8"
50. ENDIVE (1 plant in soil)			
GARLIC			
51. Regular (5 bulbs)			53. Italian (3 bulbs)
52. Elephant (1 bulb)			
54. HORSERADISH (3 roots, 1" min. diameter)			
55. KALE (1 plant in soil)			
KOHLRABI (5)			
56. 2" light green globe			57. 3" green globe
58. LEEK (5 stalks)			
LETTUCE (1 plant in soil)			
59. Butterhead Types			61. Looseleaf
60. Crisphead Types			
MUSHROOMS (1 pint)			
62. Chanterelle			64. Other named varieties
63. Morel			
MELONS			
65. Cantaloupe			67. Other named varieties
66. Honeydew			

<u>CLASS</u>	<i>1st</i> \$3	<i>2nd</i> \$2.50	<i>3rd</i> \$2
68. OKRA (5)			
ONIONS, mature for storage, with skins intact (5)			
69. Red Globe			73. Yellow Flat
70. Sweet Spanish Type			74. Yellow Globe
71. White Flat			75. Walla Walla
72. White Globe			
76. ONIONS, Bulbing - Green Bunching (10)			
PARSLEY (2 bunches in water, 5 stems to a bunch)			
77. Curled Type			78. Italian Plain Type
PEPPERS, Hot (5)			
79. Long Red			87. Habanero, green
80. Long Green			88. Jalapeno
81. Round Red			89. Cayenne - up to 6"
82. Round Green			90. Cayenne - 7-12"
83. Small Red			91. Chili Red
84. Small Green			92. Chili Green
85. Ornamental (small bush types)			93. Hungarian Wax
86. Habanero, red			
PEPPERS, BELL - Blocky (5)			
94. Green			97. Purple
95. Red			98. Orange
96. Yellow			
PEPPERS, BELL - Elongated (5)			
99. Green			102. Sweet Banana - 6-8"
100. Red			103. Sweet Banana - up to 6"
101. Yellow			
PEPPERS, Marconi (5)			
104. Yellow			
105. Green			
PEPPERS, Italian Sweet Elongated (5)			
106. Red			
107. Yellow			
108. PEPPERS, Cherry (5)			
POTATOES, White (5 tubers, excess soil removed. Do not wash)			
109. Irish Cobbler			114. Fingerling
110. Chippewa			115. Other named varieties
111. Katahdin			
112. Kennebec			
113. Russet			
POTATOES, Red (5 tubers, excess soil removed. Do not wash)			
116. Norland			118. Red Cloud
117. Pontiac			119. Other named varieties
POTATOES, Yellow			
(5 tubers, excess soil removed. Do not wash)			
120. Yukon Gold			121. Other named varieties
POTATOES, Blue/Purple			
(5 tubers, excess soil removed. Do not wash)			
122. Blue			124. Other named varieties
123. Purple			
125. POTATOES, largest by weight (1 tuber)			

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PUMPKINS			
126. Atlantic Giant (1)			
127. Cashaw (1)			
128. Connecticut field, 15 lbs. and over (1)			
129. Connecticut field, Up to 15 lbs. (1)			
130. Connecticut field, Largest by weight (1)			
131. Miniature, 4" dia. or less (5)			
132. Miniature, Jack-B-Little - White (5)			
133. Miniature, Jack-B-Little - Orange (5)			
134. Small Sugar, pie (1)			
135. White Pumpkin, any size (1)			
136. Winter Neck (1)			
RADISHES, Summer (5)			
137. Red globe			139. Long white
138. White globe			140. Bi-color
141. RHUBARB, Any variety (3 stalks tied together)			
142. RUTABAGA, Any variety (3, topped)			
143. SHALLOTS (5)			
144. SCALLIONS (5)			
SQUASH, Summer (1)			
145. Bush Scallop or Patty Pan (2½ - 5")			
146. Bush Scallop or Patty Pan (6-8")			
147. Cocozelle			
148. Crookneck			
149. Straight Neck			
150. Papaya			
151. Zucchini, Green			
152. Zucchini, Yellow			
SQUASH, Winter (1)			
153. Acorn, Green			158. Delicata
154. Acorn, Yellow			159. Hubbard
155. Acorn, White			160. Kabocha
156. Buttercup			161. Mammoth - sweet
157. Butternut			162. Spaghetti
163. SWEET POTATOES (5)			
164. SWISS CHARD, Any variety (1 stalk in soil)			
TOMATOES, Large Fruited (5, stems on all tomatoes)			
165. Italian or Roma, Green			170. Pink
166. Italian or Roma, Red			171. Purple
167. Mature Green			172. Red
168. Pineapple			173. Yellow
169. Orange			174. Seedless
TOMATOES - Small fruited (stems on all tomatoes)			
175. Cherry, Red - up to 1" (10 or 2 clusters)			
176. Cherry, Red - 1-2" (10 or 2 clusters)			
177. Cherry, Yellow (10 or 2 clusters)			
178. Cherry, Roma (10 or 2 clusters)			
179. Cherry, Italian Ice (10 or 2 clusters)			
180. Grape (10)			
181. Husk tomato or ground cherry, red or yellow (1 pint)			

	<i>1st</i>	<i>2nd</i>	<i>3rd</i>
<u>CLASS</u>	\$3	\$2.50	\$2
182. Pear shaped, Red (10)			
183. Pear shaped, Yellow (10)			
184. Plum shaped or Roma, Red (10)			
185. Plum shaped or Roma, Yellow (10)			
186. WATERCRESS, any variety (1 bunch in water)			

WATERMELON (1)			
187. Midget Type			
188. Oblong shape			
189. Round or Oval			
190. Largest by weight			
191. Mini Seedless			
192. Round or Oval seedless			

GOURDS			
193. Birdhouse or bottle (1)			
194. Gooseneck (1)			
195. One variety (5)			
196. Ornamental Gourd (1)			
197. Turks Turban (1)			
198. Collection, attractively displayed (minimum 6)			

HERBS (minimum of 3 stems in water)			
199. Basil, Italian			
200. Basil, Sweet			
201. Basil, other			
202. Catnip			
203. Chives			
204. Cilantro/Coriander			
205. Dill, Green			
206. Dill, Seeded			
207. Fennel			
208. Lavender			

	<i>1st</i>	<i>2nd</i>	<i>3rd</i>
<u>CLASS</u>	\$3	\$2.50	\$2
209. Lemon Balm			
210. Marjoram			
211. Mint, Spearmint			
212. Oregano			
213. Rosemary			
214. Sage			
215. Savory			
216. Tarragon			
217. Thyme			
218. Any other - only 1 entry per exhibitor			
219. Collection of 6 or more fresh herbs in a single container, potted or in water, and attractively arranged and identified.			

220. VEGETABLE FREAKS			
221. VEGETABLE CRAFT -Adorn any vegetable or combination of vegetables and make it a craft item. Judged on originality, quality of the vegetable, neatness, appropriateness, and eye appeal. Youth and adults are encouraged to participate.			
222. ANY OTHER VEGETABLE NOT LISTED			

	<i>1st</i>	<i>2nd</i>	<i>3rd</i>
<u>CLASS</u>	\$10	\$9	\$8

GROUPS OF VEGETABLES			
223. Market Basket - 10 or more kinds of vegetables, at least 3 specimens of each kind			
224. Home Garden - 5 or more kinds of vegetables, attractively displayed in a basket.			
225. Kitchen Basket - A basket containing a recipe with at least 2 vegetables, herbs, or fruit that are grown by the exhibitor and are part of the recipe displayed along with other non-perishable food (items from the recipe). <i>Example: Grandma's Spaghetti Sauce - basket contains recipe, tomatoes, garlic, onions, pepper, herbs, and olive oil.</i>			

Section 2 - Educational Exhibit

1. Enter online at entries.huntingdoncountyfair.com or send completed General Entry Form to the Fair Office by July 1.
2. Entries must be entered on Saturday, August 8, from 11-5 p.m. in Neary Hall and removed Saturday, August 15, from 9-noon.
3. Create a table top exhibit using the theme "**Growing a Nation, Rooted in Huntingdon County**".
4. A space up to 30" x 36" will be provided.
5. Exhibit will be judged on the following criteria:
 - a) Educational ideas in an interesting manner
 - b) Concise, unique or creative
 - c) A display that attracts the eye and holds the attention.
6. Handout materials add to the educational value and interest, but are not required.
7. Same exhibit cannot be entered in consecutive years.

	<i>1st</i>	<i>2nd</i>	<i>3rd</i>
<u>CLASS</u>	\$20	\$15	\$10
1. Adult			
2. Junior - age 18 and younger			

Vegetable Champions

<u>CLASS</u>				
Best of Show	Rosette	Judge's Choice	Rosette	

