



Suggested Exhibit Criteria for Vernon County Fair Vegetables

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Ripe Tomatoes -

All tomatoes should be firm, smooth, free of cracks and a uniform shape and color. They may be red, yellow or other color and may be round or roma (pointed) variety. They may not be mini tomatoes as there is a category or entry for them. The stems should all be on or all off.

Green Tomatoes -

The quality is the same as for ripe tomatoes. Tomatoes should be firm, smooth, and free of cracks and uniform in shape and size. They should be a dark green so that it lessens the possibility for them to ripen before judging or the end of the fair. Again all stems on or off.

Cabbage -

Heads should be solid, dense and typical color red or green. They should be free of insects and dirt. Clean the cabbage by wiping the head with a dry or moist cloth. If necessary, rinse it thoroughly a day or two before the fair so that it has a chance to dry. Remove all but 2 or 3 of the outside leaves. If you roll the edges of the remaining outside leaves, it makes a more striking display. The stalk or stem should be cut off close to the head, but do not cut into the head. The heavier the head the more dense it is which makes it a better exhibit.

Carrots -

They should be a bright color, no green tops (shoulders), straight and have a smooth stem. They should be firm and free of dirt and insects. They should be true to color and all of the same variety. The top should be trimmed to $\frac{1}{2}$ inch to 1 inch and the tap roots should be long and the same length. It should not however be longer than 2 to 4 inches. Remove all side hair roots and clean by washing with a wet cloth or under running water. **Do Not Scrub!** If they are the long variety, they should taper to 7 1/2 inches or more. The half long should be 5" to 7" long.

String Beans

The pods should be firm, tender but brittle enough to snap easily. They should be string less and the shape of the beans should not show on the outside of the pod. The pods should be clean, (use a soft dry cloth-do not wash), free of rust or blemishes or other imperfections. They should be the same variety and stems trimmed to 1/4 inch.

Storage Onions

The outer layer or scales should be dry and clean. The bulb should be free from sunburn and not be damaged. Trim the roots to $\frac{1}{4}$ " to $\frac{1}{2}$ " and the tops cut to $\frac{1}{2}$ " to $\frac{3}{4}$ ". The preferred size of the bulb, would have a diameter, (across the bulb not around) is 1 $\frac{1}{2}$ " to 4". Sweet onions do not make good storage onions. If the top of the onions are squeezed they will not show moisture if they are dried for storage.

Green Peppers/Sweet Peppers -

They should be firm, thick walls and smooth, (not wrinkled). If they are bell peppers they may have 3 or 4 lobes on the bottom, but all the same. If they are dark green purple splotches are acceptable. The ideal size would be 3" to 4". If they are a banana type, they should be 1" to 2" in diameter and 5" to 8" long. Again they should be a bright color and firm. Cut stems to $\frac{1}{2}$ inch from the fruit and wipe clean with a damp cloth.

Red Peppers/Sweet Peppers -

These are basically the same as green peppers. They should be true to type. If they are bell type, make sure the lobes on the bottom match. Again they should be clean, (use a damp cloth) and damage free.

Beets -

They should be firm and not fibrous. Ideally they should be between 1 $\frac{1}{2}$ " and 2 $\frac{1}{4}$ " in diameter. However, some varieties are bigger when harvested. Clean with a soft dry cloth and remove any side hairs (roots). Cut the stems to $\frac{1}{2}$ " to 1 $\frac{1}{2}$ ". Make sure there are no blemishes and if they have been kept covered while growing, the tops should be smooth. If they are muddy, they can be carefully washed in cold water. The tap root can be trimmed to 3", but make sure they are all the same length.

Zucchini Squash -

The ideal zucchini would be 1 $\frac{1}{2}$ " to 2" in diameter, and 5" to 7" long. There are many varieties so make sure they are true to color. If possible, list the variety on your entry tag. Cut the stem to about 1". Do not cut into the squash. Make sure you handle all summer squash carefully as the skin should be very tender. Make sure there is no insect damage or blemishes. Use a soft cloth to clean it.

Other Summer Squash-

The most common summer squash varieties, (other than zucchini) are crookneck, straight neck and scallops. All should have tender skin and size of the straight neck and crook neck should be similar to zucchini - 1 $\frac{1}{2}$ " to 2 $\frac{1}{2}$ " in diameter. The scallops should be 3" to 5" in diameter. Make sure to use a soft cloth to clean carefully, also make sure the color is true to the variety. The stem should be about 1". Do not cut into the fruit.

Acorn Squash-

The Color can range from glossy dark grey, green to dark green to near black depending on the variety. It is ribbed and shaped like an oak acorn. If there is a ground spot, (where it was laying on the ground while growing) it should be golden color to dark orange. Like all winter squash the skin should be tough. (Some varieties are white or golden) Trim the stem carefully to 2" to 3". Make sure it is clean with no damage or blemishes.

Buttercup Squash or Turban -

The size varies from a diameter of 6" to 8" and 3 to 5 pounds, with a prominent button or small cup on the blossom end. The color varies with the variety. The skin is hard and the stem should be carefully cut to 2" to 4" long. It should be clean and free from insect damage or blemishes. Label the variety on your entry tag if you know it.

Butternut Squash-

The squash should be (ideal) 10" to 12" long and 3 to 6 lbs. in weight. It is bell shaped and ranges from creamy tan to a dark buff. The skin is hard. The stem should be trimmed to 2" to 4" long. It should be clean and free from insect damage or blemishes.

Other Winter Squash -

Common ones are Gold Nugget, Delicata, (Delicious), Moore gold and various Hubbard's. They vary in size and shape. Some have a warty skin, but in all, the skin is extremely hard. Any of them should be clean and free from damage or blemishes. The stem should be carefully cut to 2" to 4".

Pickling Cucumbers -

The size should be 7/8" to 1 1/4" in diameter and the length should be 2 3/4" to 4". They should be firm, crisp and medium green to a dark green. The stem should be 1/4" long. They should be clean and free of damage or blemishes.

Slicing Cucumbers -

The maximum diameter should be 2 3/8" and the length a minimum of 6". They should have 3/4 of the surface a medium to dark green. No yellowing. The stem should be cut from 1/4" to 1/2". The surface must be clean, insect damage and blemish free. They should be uniform.

Kohlrabi -

The bulb should be 2" to 4" in diameter and either green or purple in color. The skin should be fairly thin. Trim the side stems to about 1/4" and the top stems to 1 1/2" to 2". The root should be trimmed to 1" to 2". Do not cut into the bulb. Make sure it is clean and free of blemishes.

Sweet Corn -

Husk and clean the corn from all silk. Make sure the kernels are filled to the tip of the cob. It should be edible. Kernels should be in the milk stage and should be in straight rows. Trim the stem evenly. Clean by wiping with a dry cloth and make sure there is no insect damage.

Small Pumpkin -

Size should be 10" or less in diameter, but not of the mini variety. All three sizes of pumpkin exhibits should be good color, thick-fleshed and heavy in weight for size. Free of blemishes and dirt. Trim the stems to 2" to 4". Clean by wiping with a dry cloth or wash carefully.

Medium Pumpkin -

The diameter should be 11" to 20". Follow the description and exhibit directions for the small pumpkin.

Large Pumpkin -

The diameter should be over 20". Again, follow the description and exhibit directions explained in the small pumpkin.

Largest Sunflower Head -

The center of the head will be measured. Remove petals, (they should fall off if really ripe) and carefully brush off the pollen if the variety is not pollen free. If there is a tie in size, the condition and ripeness of the seeds will be considered.

Egg Plant -

Select firm, fully-colored fruits. Size shape and color will vary with variety and stage of maturity. Rinse thoroughly and cut fruit stem squarely to about 1" in length. Make sure there are no insect damages or blemishes. Handle carefully to avoid cuts and bruises.

Popcorn -

Any of the varieties, Robust, Japanese, Strawberry and Mini may be exhibited. The cobs should be husked and the silk removed. The kernels should be in straight rows and ripe. The size of the kernel may be considered. Trim the stem evenly. Make sure the kernels are filled to the tip and that the ears are free of insects.

Gourds -

The collection may be of all one kind or variety or they may be a mixture. The stem should be trimmed from 1" to 2", but all the same. Make sure they are clean and free from insect injury or blemishes.

Mini Pumpkins -

The pumpkins should be ripe with a hard skin and all identical. The stems should be trimmed to $\frac{1}{2}$ " to 1". They should be clean and free of any blemishes.

Mini Tomatoes

They should be firm and true to color for their variety - either red or yellow. The stems need to be either all on or all off. They should be free of cracks and blemishes. Uniformity is important.

Peppers - Color Other Than Red or Green (Sweet Peppers) -

Some of the varieties are yellow, orange, purple, etc. Follow the same description and exhibit directions as red or green peppers.

Hot Peppers -

There are several varieties and make sure they are true to their variety and uniform. They should be firm, free from blemishes, clean with a half inch stem.

Muskmelon or Cantaloupe -

There are many varieties and can weigh from 2-6 lbs. In most melons, when ripe the stem easily separates from the fruit. If there is a stem, it should be trimmed to $\frac{1}{2}$ ". The rind or skin should range from yellow-green to tan and should be well netted. Make sure it is clean, (use a soft cloth), free from cracks, insect damage and blemishes. It should be firm with no soft spots.

Watermelon -

There are many varieties, round and long and usually they weigh between 3 to 40 lbs. They must be ripe and the stem (usually dried) should be trimmed to $\frac{1}{2}$ '. The skin or rind should be smooth and free of insect damage or blemishes. Clean with a damp cloth.

Collection of 3 Potted Herbs -

The collection should consist of three different herbs. Check the seed catalogs and various tags or lists from green houses or stores, for further identification of herbs. Some of the most common ones are basil, mint, oregano, parsley, sage and chives. Make sure both plants and pot or pots are clean.

General Comments-



Make sure you follow directions in the Fair premium List, especially the number required in the exhibit.

Always make sure your exhibits are cleaned and insect free and blemish free.

In some summers, the weather is not very kind to produce ideal exhibits, but bring the best that you have.

If you know the certain variety, you may write it on your entry tag.

The term diameter has been used in this article. Make sure you know what it means.