

DEPARTMENT –P- PRODUCE

SUPERINTENDENT: KENT & JULIE EVENSEN

PREMIUMS: 1st - \$2.00, 2nd - \$1.50, 3rd - \$1.00
ENTRY: Monday, July 29th , 9:00 A.M. to 6:00 P.M.
JUDGING: Tuesday, July 30th , 8:00 A.M. to 6:00 P.M.
RELEASE: Sunday, August 4th , 10:00 A.M. to 2:00 P.M.
Monday, August 5th , 1:00 P.M. to 7:00 P.M.

PRODUCE GROWER OF THE YEAR AWARDS

ARE GENEROUSLY DONATED BY: VICKI'S COUNTRY GARDENS

185 South 600 West, Paul, Idaho

\$10.00 GIFT CERTIFICATE for the Adult with the most Blue Ribbons in Produce

\$10.00 Gift Certificate for the Youth with the most Blue Ribbons in Produce

These Gift Certificates are good through the 2020 Season

Winners of Produce Gardener of the year are not eligible the next year

They are eligible the year after

MASTER GARDENERS AWARD:

\$10.00 TO THE YOUTH WITH THE MOST RIBBONS

RULES:

1. Any individual, except commercial producers, may enter as many divisions as they wish.
But only one item per class number.
2. SUPERINTENDENT AND HELPERS WILL DISPLAY YOUR PRODUCE FOR YOU.
3. To expedite entries, please get your PRE-PRINTED TAGS ahead of time.
4. THERE ARE TWO (2) AGE GROUPS FOR ENTERING PRODUCE!

JUNIORS: ages 16 and younger, WRITE "JR" ON ENTRY TAGS.

ADULTS: 17 and older

YOU ARE RESPONSIBLE FOR PUTTING THE AGE DESIGNATION ON YOUR TAGS.

5. EXHIBITS MUST BE PREPARED AS FOLLOWS:

Strawberries, apples, pears, plums, cherries -leave stems on

Raspberries & Peaches- stems removed

Grapes - one bunch -

Cucumber - 1 inch stem

Carrots - 1 inch top

Herbs - 6 stems

Kohlrabi - 1 inch top

Squash - 2 inch stem

Radishes - 1/2 inch top

Turnips - 1 inch top

Rutabaga - 1 inch top

Parsnips - 1 inch top

Melons - 1 inch stem

Cantaloupe - 1 inch stem

Tomatoes - stem on

Peppers - 1 inch stem

Onion - unpeeled - 1 1/2 inch neck

Green Onions - 6 inch stem

Egg Plant - 1 inch stem

Pumpkin - 2 inch stem

Table Beets - 1 inch top

Dry Beans/Peas - shelled one pint

Sugar Beets - tops removed

6. Other Category is for something that does not fit into any class number already set up.
7. Check for the number of items required for an exhibit, and for the proper way it should be prepared.

PRODUCE NOT PROPERLY PREPARED WILL NOT BE JUDGED!

VEGETABLES

BEAN DIVISION

(BRING FIVE (5) PODS FOR DISPLAY)

- | | |
|-----------------------|----------------|
| 1. Garden Green Beans | 3. Lima Beans |
| 2. Yellow Wax Beans | 4. Other Beans |

CABBAGE (ONE HEAD EACH); KOHLRABI (3); BRUSSEL SPROUTS (5)

- | | |
|---------------------|----------------|
| 1. Early Cabbage | 5. Broccoli |
| 2. Late Cabbage | 6. Cauliflower |
| 3. Red Cabbage | 7. Kohlrabi |
| 4. Brussels Sprouts | 8. Other |

CORN DIVISION

(BRING THREE (3) EARS FOR DISPLAY)

- | | |
|---------------|---------------|
| 1. Popcorn | 3. Field Corn |
| 2. Sweet Corn | 4. Other Corn |

CUCUMBER DIVISION (BRING NUMBER INDICATED AFTER KIND)

- | | |
|-----------------------|------------------------|
| 1 Table Cucumbers (3) | 3 Sweet Cucumbers (3) |
| 2. Dill Cucumbers (3) | 4. Other Cucumbers (3) |

HERBS/SPICES DIVISION

(BRING ONE BUNCH FOR DISPLAY, EXCEPT FOR DILL (ONE HEAD), AND GARLIC (TWO BULBS) PUT HERBS IN A PLASTIC BAGGIE.

- | | |
|----------------|----------------|
| 1. Parsley | 9. Peppermint |
| 2 Sage | 10 Spearmint |
| 3. Dill | 11. Lemon Balm |
| 4. Garlic | 12. Oregano |
| 5. Sweet Basil | 13. Thyme |
| 6. Marjoram | 14. Tarragon |
| 7. Savory | 15. Rosemary |
| 8. Stevia | 16. Other Herb |

MISCELLANEOUS VEGETABLES DIVISION (EACH HAS IT'S OWN DESIGNATED NUMBER FOR DISPLAY)

- | | |
|----------------------------|--------------------------|
| 1. Rhubarb (3 stalks) | 7. Other Vegetable |
| 2 Egg Plant (2) | 8. Honey (one container) |
| 3. Swiss Chard (one bunch) | 9. Head Lettuce |
| 4. Celery (one bunch) | 10. Leaf Lettuce |
| 5. Peas (5 pods) | 11. Spinach |
| 6. Okra (3) | |

ODDITY DIVISION

1. BRING ONE SPECIMEN OF AN UNUSUAL PRODUCE

ONION DIVISION

(BRING THREE (3) FOR DISPLAY)

- | | |
|-------------------|------------------------|
| 1. Yellow Spanish | 3. White Sweet Spanish |
| 2. Green Onions | 4. Red Onions |
| | 5. Vidalia |

PEPPER DIVISION (BRING NUMBER INDICATED AFTER NAME)

- | | |
|---------------------------|-------------------------|
| 1. Bell Peppers (3) | 3. Jalapeño Pepper (3) |
| 2. Other Sweet Pepper (3) | 4. Other Hot Pepper (3) |

POTATOE DIVISION (BRING THREE (3) FOR DISPLAY)

- | | |
|--------------------|--------------------|
| 1. Russet Potatoes | 3. Other Potatoes |
| 2. Red Potatoes | 4. Golden Potatoes |

PUMPKIN DIVISION (BRING ONE (1))

- | | |
|------------------|------------------------|
| 1. Field Pumpkin | 3. Pie Pumpkin |
| 2. Mini Pumpkins | 4. Largest Pumpkin (1) |

ROOT VEGETABLE DIVISION (BRING THREE (3) FOR DISPLAY)

- | | |
|------------------|-------------------------|
| 1. Table Beets | 4. Parsnips |
| 2. Long Carrots | 5. Table Turnip |
| 3. Short Carrots | 6. Other Root Vegetable |

SQUASH DIVISION (BRING ONE)

- | | |
|------------------------|--------------------------------|
| 1. Banana Squash | 7. Spaghetti Squash |
| 2. Hubbard Squash | 8. Zucchini Squash(green) |
| 3. Acorn Squash | 9. Zucchini Squash(yellow) |
| 4. Butternut Squash | 10. Crookneck Squash |
| 5. Turban Squash | 11. Round Yellow Summer Squash |
| 6. Other Winter Squash | 12. Other Round Summer Squash |

TOMATOES DIVISION (BRING THREE (3) FOR DISPLAY)

- | | |
|-------------------|-------------------------|
| 1. Red Tomatoes | 4. Cherry Tomatoes (6) |
| 2. Green Tomatoes | 5. Yellow Pear Tomatoes |
| 3. Other Tomatoes | 6. Roma Tomatoes |
| | 7. Grape Tomatoes |

FRUITS

APPLES, SUMMER DIVISION (BRING THREE (3) FOR DISPLAY)

- | | |
|----------------------|----------------|
| 1. Lodi Apple | 3. Other Apple |
| 2. Transparent Apple | |

APPLES, WINTER DIVISION (BRING THREE (3) FOR DISPLAY)

- | | |
|---------------------------|------------------|
| 1. Red Delicious Apple | 5. Rome Apple |
| 2. Yellow Delicious Apple | 6. Winesap Apple |
| 3. Jonathen Apple | 7. Crab Apple |
| 4. Macintosh Apple | 8. Other Apple |

GRAPE DIVISION (BRING ONE (1) BUNCH)

- | | |
|----------------|-------------------|
| 1. Red Grape | 3. Purple Grape |
| 2. White Grape | 4. Seedless Grape |

PRUNES & PLUMS DIVISION (BRING FIVE (5) FOR DISPLAY)

- | | |
|------------------|------------------------|
| 1. Prune Plum | 4. Cherry Plum/Hybrids |
| 2. Japanese Plum | 5. Other Plum |
| 3. European Plum | |

PEARS DIVISION (BRING THREE (3) FOR DISPLAY)

- | | |
|-------------------|----------------|
| 1. Bartlett Pears | 3. Other Pears |
| 2. Seckel Pears | |

MELON DIVISION (BRING ONE (1))

- | | |
|-------------------|-------------------|
| 1. Watermelon (1) | 3. Honeydew Melon |
| 2. Cantaloupes | 4. Other Melons |

BERRIES DIVISION (BRING 10 FOR DISPLAY)

- | | |
|----------------------|------------------|
| 1. Strawberry | 5. Dew Berries |
| 2. Red Raspberries | 6. Blackberries |
| 3. Black Raspberries | 7. Other Berries |
| 4. Goose Berries | |

PEACHES DIVISION (BRING THREE (3) FOR DISPLAY)

- | | |
|------------------------|------------------|
| 1. Freestone Peaches | 3. Other Peaches |
| 2. Cling Stone Peaches | |

OTHER FRUITS DIVISION (BRING NUMBER INDICATED AFTER KIND)

- | | |
|-------------------------|--------------------------|
| 1. Bush Cherries (10) | 4. Currants (3 clusters) |
| 2. Pie Cherries (10) | 5. Apricots (3) |
| 3. Sunflower (one head) | 6. Sweet Cherries (10) |
| | 7. Other Fruit (?) |

NUTS DIVISION (BRING FIVE (5) FOR DISPLAY)

- | | |
|-------------------|---------------|
| 1. Black Walnut | 3. Almonds |
| 2. English Walnut | 4. Other Nuts |

CROPS

GRAINS DIVISION (BRING ONE (1) 3-inch bundle or (1) pint thrashed)

- | | |
|-----------------|----------|
| 1. Winter Wheat | 4. Oats |
| 2. Spring Wheat | 5. Corn |
| 3. Barley | 6. Other |

ALFALFA DIVISION (BRING ONE (1) FLAKE)

1. Alfalfa

PULSE DIVISION (BRING ONE (1) Pint thrashed or (3) vines)

- | | |
|-------------------|------------------|
| 1. Pinto Beans | 5. Kidney Beans |
| 2. Great Northern | 6. Peas |
| 3. Pinks | 7. Other Beans |
| 4. Reds | 8. Other Legumes |

SUGARBEETS DIVISION

1. Biggest Sugarbeet

2. Best 3 Beets

NOTE: SPECIAL AWARD: SNAKE RIVER SUGAR COMPANY!!!!

BIGGEST BEET GETS 100 LBS 2ND GETS 50 LBS. 3RD GETS 25 LBS.

BEST 3 BEETS GETS 100 LBS. 2ND GETS 50 LBS. 3RD GETS 25 LBS.

WE THANK YOU FOR ALL THE SUGAR AWARDS YOU HAVE GIVEN OVER THE YEARS!!!
OPEN CLASS SUGAR BEETS WILL BE JUDGED ONLY AGAINST OPEN CLASS
BEETS MUST BE CLEAN AND TOPS TAKEN OFF, JUST ABOVE THE CROWN

DRESS THE FRUIT AND OR VEGETABLE CONTEST!!!!
CHECK YOUR ENTRY IN WITH THE PRODUCE DEPARTMENT

THE FRUITS AND VEGETABLES **DO NOT** HAVE TO BE GROWN IN YOUR GARDEN.
BEST OF DIVISION RIBBONS FOR: 6 yrs. and under, 7-13 yrs, 14-18 yrs, and 19 and over.
KIDS PUT YOUR AGE ON THE ENTRY TAG. THAT WILL HELP THE JUDGE.

YOUR CREATION MUST HAVE A FRUIT OR VEGETABLE AS THE BEGINNING ITEM.
THE CLASS NUMBERS BELOW ARE JUST TO GET YOU STARTED, BUT ARE NOT MEANT
TO LIMIT YOUR IDEAS. LET YOUR IMAGINATION GO WILD - USE FLOWERS, WEEDS,
STICKS, OR ANY KIND OF CRAFT ITEM TO EMBELLISH YOUR CREATION.

- 1- Animal, all natural stuff
- 2- Animal, natural and decorative items
- 3- Person, all natural stuff
- 4- Person, natural and decorative items
- 5- Funniest Creation

- 6- Ugliest Creation
- 7- Cutest Creation
- 8- Most Creative Fantasy Creature
- 9- Best Fair Theme Creation
- 10- Other

All natural means the materials you use are from Nature. Decorative items are anything else. Craft supplies, fabric, anything.



VEGETABLE EXHIBITS

Rules for vegetables are not as well defined as for fruits. The judge will place them on uniformity, trueness to type, freedom from blemishes and defects and on edible qualities. Harvest vegetables as close to fair time as possible, and keep them in a cool moist place until they are placed on exhibit. Leave about (1) inch of tops on root crop vegetables such as turnips, beets, carrots and parsnips.

Here are some pointers for different kinds of vegetables:

BEETS: You may have (2) classes - those for immediate use (baby beets), not over 1 1/2 to 3 1/2 inches in diameter. At most fairs, there is only (1) class and that includes both groups. Dark red beets are preferred. The judge likes to see smooth beets with a small, clean tap root.

TOMATOES: Good commercial size. Stems are generally removed. Fruits should be red and firm, free of cracks and other defects. The blossom scar should be small. If there is a class for green tomatoes, choose those that are green and not partially ripened.

SWEET CORN: Should be average size, without worm damage, straight and filled to the ends, and husked. The corn should be at edible stage with kernels tender and juicy.

EGGPLANT: Dark color is preferred, a uniform purple color free from bronzing and greening is best. Exhibit marketable size eggplant, clean, solid and free from disease and insect damage. Wilted or soft eggplants indicate poor quality.

TURNIPS: Smooth and of average size. Wash and do not cut off the tip or tail.

CARROTS: Usually there are two classes of carrots - baby carrots, not over (1) inch in diameter and tall carrots mature enough for winter storage. - (1 to 2) inches in diameter, depending on the variety. Carrots over (2) inches in diameter are generally classed as storage carrots. Greening at the top of the carrot detracts. Select carrots that are straight and smooth, without forked tails. Don't exhibit oversize or coarse specimens and do not trim off tap roots. Many varieties will be exhibited. Regardless of varieties, the judge will pick the best plate.

PARSNIPS: The roots should be smooth, firm, tapering evenly, with no side roots. A light creamy skin color is preferred. Small to medium sized roots are desired. Do not exhibit soft shriveled roots.

SWISS CHARD: Select medium to large, fresh, crisp, bright green leaves, and clear white stems.

CANTALOUPE: Stems should be removed (be at full slip). Entries should be true to variety and uniformly covered with a good net. Good commercial size preferred. Make sure entries are free of soft spots, discoloration and mechanical injuries.

CUCUMBERS: Should be cut off the vine, leaving 1/2 inch of stem. Select sweet pickles - 1 to 3 inches long; dill pickles - 3 to 5 inches long; slicing - 5 inches and above. Cucumbers should be straight, crisp and uniform in size and color. Solid green specimens are often preferred. Do not exhibit overripe cucumbers. They are generally yellow or dull in color.

SQUASH & PUMPKINS: Leave 1 to 2 inches of stem on the fruit. A ripe winter squash shell is too hard to be pierced by the fingernail. Select an average size. There usually are special classes for the largest squash, pumpkin or watermelon, judged by weight. If the class is for the largest squash, enter a squash; if a pumpkin, enter a pumpkin. A pumpkin has a hard, ridged, angular stem, and a squash has a smooth, soft, round fleshy stem.

SUMMER SQUASH: Skin must be tender enough to be punctured by the fingernail. If you look in the stores, you will note Crooknecks, Straight necks, and scallops are sold when young and tender, while the seed cavity is solid and seeds are not yet noticeable. If larger specimens are exhibited make sure the outer skin can still be punctured by the fingernail. Scallops are just right at (3) inches in diameter. Crooknecks when about 4 to 5 inches long. Zucchini squash when about 6 to 8 inches long.

WATERMELON: Leave about (1) inch of stem. Watermelons that weigh about (20) pounds usually win the prize where only large melons are exhibited. Don't be afraid to exhibit the smaller varieties such as New Hampshire midget. The judge will give them consideration. Actually the smaller varieties should be in a separate class.

PEPPERS: Pick a uniform plate. Solid green specimens are best. They should be smooth. If the "hot" varieties are included, the judge will disregard the solid green color because some will be red. Some of the sweet ones will be red too.

CABBAGE: Should be solid, of average size and smooth. Only the outer set of leaves should be removed. Leave on at least (2) nice wrapper leaves. The wrapper leaves have some curl on the outside. If the wrapper leaves are taken off, you have a smooth head that is not attractive. Cut stem and leaf bases squarely and neatly.

CAULIFLOWER: Stem should be cut off neatly. A few protective leaves should be left extending about 2 to 3 inches above the curd. A good clear white color is preferred and no leaves should be mixed with the curd. A small to medium type head is generally preferred.

RHUBARB: Pull rhubarb, do not cut. It must be fresh, firm and crisp with fairly thick stalks. Leave a small portion of the leaf to prevent bleeding and for better appearance.

KOHLRABI: Remove roots just below the ball and leave about (6) leaf petioles about (2) inches long. Some tiny leaves may be left in the center. Kohlrabi should be tender enough to be easily punctured by the thumbnail. A diameter of 2 to 3 inches is a good size. Specimens should not be hard, woody or pithy.

POD CROPS: Peas, beans and okra should be displayed with short stems. Peas should have bloom on pods and should be fresh, long, uniform and filled with tender sweet peas. Do not exhibit flat, wilted, discolored pods. Beans should be tender, straight and full. They must have good color and all be at the same stage of maturity. Snap beans should never be called "string beans" on the premium list because there are excellent varieties that are string less. End should not be broken off in picking.

FRUIT EXHIBITS

Let's start with apples. Usually apples are listed by variety. For example:

Apples (three-3) constitute an exhibit)

- | | |
|---------------------|-----------------------|
| 1- Jonathan | 6- Wealthy |
| 2- Rome Beauty | 7- Yellow Transparent |
| 3- Golden Delicious | 8- Idared |
| 4- McIntosh | 9- Any other variety |
| 5- Delicious | |

If the premium books says 3 fruits, it means **THREE**. So don't enter 2 or 4. LEAVE THE STEMS in because the hole left by the stem makes an entrance for rot. Don't exhibit fruit with worm holes, hail marks, scale, scab or other injury or defect. The fruit must be in perfect condition.

1. Condition counts 30%.
2. Exhibit fruit of commercial size, not necessarily the largest.

Apples must be uniform in size, shape and color. Be sure the apples in the plate are all the same variety. Form must be typical of the variety. For instance, a flat Delicious does not have the appeal of the long one with prominent points. Polish the apples if rules of the Fair permit.

Before exhibiting, talk to your grocer. He can tell you the kind of apples the consumer wants and this is the judge's basis for judging - consumer preference. Below is the type of score card generally used by the judge. An experienced judge does not write out his scores but goes through the process mentally. Often classes are close, requiring minor points to place the prize.

THE SCORE CARD:

Form: (typical for the variety)	10 points
Size: (most acceptable commercial size)	15 points
Color: (red for red varieties)	20 points
Uniformity:	25 points
Condition :(free of worm holes, bruises, breaks, scabs etc)	30 points
TOTAL	100 point

Pears are judged in the same manner. Be sure to leave the stem on.

You need not leave the stem on peaches. Don't exhibit peaches that have split pits, because the hole near the stem usually goes into the pit and increases the danger of rot.

Grapes are judged for compactness of bunch in addition to other points. They should have the bloom left on and be larger than average.

Plums and cherries should have stems on. Don't polish the bloom off prunes and plums. It does not improve their appearance but it does show their defects. The judge will watch for splits near the stem.

Berries are harder to exhibit. Strawberries should have stems on them and look bright and fresh. Raspberries are hard to handle without bruising. Look them over carefully to be sure they are perfect. In exhibiting small fruits, remember the judge usually goes to the bottom of things. Don't think that you can get by with just the good ones on top.