

CLASS 36

VEGETABLES

Chairperson: N. Holtby 416-206-2737

INSTRUCTIONS

1. Exhibits not to be removed from exhibit hall until **Sunday 4:30 pm**
2. Vegetables in correct class on a plate, named, stems/tops cut to size of section
3. Wash potatoes using a soft brush to remove excess soil. Do not scrub
4. Onions tops trimmed, 1-2" above bulb, well dried, firm, well matched
5. Garlic tops 1"-1.5" brushed, not washed, firm, roots trimmed to within 1/4"
6. Herbs displayed in a clean, clear container with a narrow neck to support the stem
7. **Important** AOV (any other variety) Include variety names on submissions.

Prizes on Sec. 1- 45: 1st \$5. 2nd \$4. 3rd \$3.

Potato - Wash to remove
excess soil

1. 3 Kennibec
2. 3 Yukon Gold
3. 3 Superior
4. 3 Early A.O.V.
5. 3 Late A.O.V.
6. 3 Red Potatoes

Turnips -Tops & Roots trimmed

7. 2 Turnips

Carrots -Remove tops to 1"

above crown

8. 3 Carrots Long 10" - over
9. 3 Carrots Medium 5"-10"
10. 3 Carrots Short 1" - 5"

Parsnips - Remove tops 1 inch

above crown

11. 3 Parsnip

Beets - Remove tops 1 inch

above crown

12. 3 Beets Round

Leeks - **Roots/Tops trimmed**

13. 2 Leeks

Onions -Roots/Tops left on,
remove soil

14. Yellow Cooking
Remove tops 1 inch
Above bulb. Do not peel

15. 3 Onions Red

16. 3 Onions, A. O. V.

17. 3 Onions. Shallot –
Specify variety

18. 1-quart Onions, Pickling

Beans

19. 12 Green/Yellow

20. 12 A. O, V.

Tomatoes—Stems (calyx) must be on

21. 1 Cherry type clusters on stem

22. 3 Tomatoes Red

23. 3 Tomatoes A. O. V.

Peppers—About 1/2" of stem on plant

24. 3 Peppers Red

25. 3 Peppers Green

26. 3 Peppers Hot

27. 3 Peppers A. O. V.

Cucumbers—About 1/2" of stem on plant

28. 3 Cucumbers long—7" up

29. 3 Cucumbers medium—3-7"

30. 3 Cucumbers small—1-3"

Cabbage—Heads trimmed to 2 layers

31. 1 Cabbage White

32. 1 Cabbage Red

33. 3 Radish tops trimmed 1" from crown

Squash

34. 1 Squash Acorn

35. 1 Squash Butternut

36. 1 Squash Hubbard - large

37. 1 Squash Hubbard - small

38. 1 Squash A.O.V.

39. 2 Zucchini

Garlic

40. 3 Garlic (specify variety)

Any vegetable not mentioned

41. 3 A.O.V.

Herbs

42. 3 named herbs

Pumpkins

- | | |
|---------------------|----------------------|
| 43. 1 Ghost (white) | 45. 3 Mini |
| 44. 2 Pie | 46. 1 Jack O'Lantern |

SPECIALS

Prize money S1-S2 - donated

In Memory of Charles and Betty Walker

1st - \$12.00 2nd \$8.00 3rd - \$5.00

- S1. Creative display of 8 Garden Vegetables, 2 of each, named, in a Basket (max. 16"x 16")
- S2. Display "with caption" advertising a minimum of 7 of Roseneath Fair's vegetables listed in this prize list for competition.

Sections 3 - 16

1st \$5.

2nd \$4.

3rd \$3.

- | | |
|---|--|
| S3. Heaviest Potato by weight | S8. Potato with eyes and more eyes! |
| S4. Heaviest Tomato by weight | S9. Longest Cucumber |
| S5. Longest Carrot (from shoulder to tip) | S10. Longest Zucchini |
| S6. (2) different misshaped vegetable. | S11. Craziest Carrot |
| S7. Tiniest 3 Peppers | S12. Tallest Corn Stalk (group of 3) AOV |

CLASS 37

FRUIT

Chairperson: N. Holtby 416-206-2737

1. Exhibits not to be removed from exhibit hall until **SUNDAY 4:30 pm**
2. All fruits on a plate, in correct class. and named. Apples, Pears, Melons

LEAVE STEMS ON Section 1—13 1st - \$5. 2nd - \$4. 3rd - \$3.

- | | |
|---|---------------------------------------|
| 1. 3 Crab Apples | 7. 3 Pears, named |
| 2. 3 Northern Spy | 8. 1 Watermelon |
| 3. 3 Empire | 9. 2 Muskmelon, named |
| 4. 3 Red McIntosh | 10. 1 Eggplant |
| 5. 3 Red Delicious | 11. 3 Plums |
| 6. Ontario Heirloom
(Group of 3 named varieties) | 12. 12 Raspberries |
| | 13. Your Choice (oddest shaped fruit) |

SPECIALS

- S1. Display of new varieties - named (not mentioned above)

Honorarium of - \$8.00 for each orchard display

- S2. Display "with caption" advertng a minimum of 7 Fair Prize List book fruit listed for competition **1st \$15. 2nd \$10. 3rd \$8**

JUDGE'S CHOICE - Honourable Mention— for interesting, educational entries of fruits or vegetables