## CLASS 36

## VEGETABLES

Chairperson: N. Holtby 416-206-2737
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 must be dried and ready for storage. Do not peel (except sect. 14)
5.AOV means any other variety. Include variety names on submissions.

Prizes on Sec. 1-47: 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
13. 3 Beets Cylindrical

Leeks - Roots/Tops trimmed
14. 3 Leeks

Onions -Roots/Tops left on, remove soil
15. Yellow Cooking Remove tops 1 inch Above bulb. Do not peel
16. 3 Onions Red
17. 3 Onions, A. O. V.

18a 3 Onions. Shallot - Asian
18b 3 Onions, Shallot - French
19. 1-quart Onions, Pickling

Beans
20. 12 Green/Yellow
21. $12 \mathrm{~A} . \mathrm{O}, \mathrm{V}$.

Tomatoes-Stems (calyx) must be on
22. 1 Cherry type clusters on stem
23. 3 Tomatoes Red
24. 3 Tomatoes A. O. V.

Peppers-About $1 / 2$ " of stem on plant
25. 3 Peppers Red
26. 3 Peppers Green
27. 3 Peppers Hot
28. 3 Peppers A. O. V.

Cucumbers-About $1 / 2^{\prime \prime}$ of stem on plant
29. 3 Cucumbers long- 7 " up
30. 3 Cucumbers medium-3-7"
31. 3 Cucumbers small-1-3"

Cabbage-Heads trimmed to 2 layers
32. 2 Cabbage White
33. 2 Cabbage Red
34. 3 Radish tops trimmed 1" from crown

Squash
35. 2 Squash Acorn
36. 2 Squash Butternut
37. 2 Squash Hubbard - large
38. 2 Squash Hubbard - small
39. 2 Squash A. O. V.
40. 2 Zucchini

Garlic-any variety $1 / 2^{\prime \prime}$ root/stem on plant
41. 3 Garlic

Any vegetable not mentioned above
42. $3 \mathrm{~A} . \mathrm{O} . \mathrm{V}$.

Herbs
43. 3 in a glass jar with water (include names)

| 44. 1 Ghost (white) 46. | 3 Mack O'Lantern |  |
| :---: | :---: | :---: |
| 45. 2 Pie 47. |  |  |
| SPECIALS |  |  |
| S1. Creative display of 8 Garden Vegetables, 2 of each, named, in a basket $20 " \times 20^{\prime \prime} 1^{\text {st }} \mathbf{\$ 2 5}$. 2nd - \$20. 3rd - \$15. |  |  |
| S2. Display "with caption" adv Fair's fruit or vegetables lis |  |  |
| Sections 3-16 1st \$5. | 2nd \$4. | 3rd \$3. |
| S3. Heaviest Potato by weight | S10. | Longest Zucchini |
| S4. Heaviest Tomato by weight | S11. | Heaviest Pumpkin |
| S5. Longest Carrot (from shoulder to tip) | S12. | Heaviest Watermelon |
| S6. (2) different misshaped vegetable. | S13. | Largest Onion |
| S7. Tiniest 3 Peppers | S14. | Longest Beet |
| S8. Potato with eyes and more eyes! | S15. | Craziest Carrot |
| S9. Longest Cucumber | S16. | 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
2. 3 Northern Spy
3. 3 Empire
4. 3 Red McIntosh
5. 3 Red Delicious
6. Ontario Heirloom
(Group of 3 named varieties)
7. 3 Pears, named
8. 2 Watermelon
9. 2 Muskmelon, named
10. 2 Citron, named
11. 5 Plums
12. 12 Raspberries
13. Your Choice (oddest shaped fruit)

SPECIALS
S1. Display of new varieties - named (not mentioned above)
Honorarium of - $\mathbf{\$ 8 . 0 0}$ for each orchard display
S2. Display "with caption" adverting a minimum of 7 Fair Prize List book vegetables and fruit listed for competition 1st \$15. 2nd \$10. 3rd \$8

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

