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. <u>Do not peel</u> (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.

Prizes	on sec. 1-47: 1st	ф Э.	Zna 94. Sra 93.		
Potato -	Wash to remove	Beans			
	excess soil	20.	12 Green/Yellow		
1.	3 Kennibec	21.	12 A. O, V.		
2.	3 Yukon Gold	Tomat	oes—Stems (calyx) must be on		
3.	3 Superior	22.	1 Cherry type clusters on stem		
4.	3 Early A.O.V.	23.	3 Tomatoes Red		
5.	3 Late A.O.V.	24.	3 Tomatoes A. O. V.		
6.	3 Red Potatoes	Pepper	Peppers —About 1/2" of stem on plant		
Turnips	s -Tops & Roots trimmed	25.	3 Peppers Red		
7.	2 Turnips	26.	3 Peppers Green		
Carrots	-Remove tops to 1"	27.	3 Peppers Hot		
	above crown	28.	3 Peppers A. O. V.		
8.	3 Carrots Long 10" - over	Cucun	nbers—About 1/2" of stem on plant		
9.	3 Carrots Medium 5"-10"	29.	3 Cucumbers long—7" up		
10.	3 Carrots Short 1" - 5"	30.	3 Cucumbers medium—3-7"		
Parsnij	s - Remove tops 1 inch	31.	3 Cucumbers small—1-3"		
	above crown	Cabba	ge—Heads trimmed to 2 layers		
11.	3 Parsnip	32.	2 Cabbage White		
Beets -	Remove tops 1 inch	33.	2 Cabbage Red		
	above crown	34.	3 Radish tops trimmed 1" from crown		
12.	3 Beets Round		Squash		
13.	3 Beets Cylindrical	35.	2 Squash Acorn		
Leeks -	Roots/Tops trimmed	36.	2 Squash Butternut		
14.	3 Leeks	37.	2 Squash Hubbard - large		
Onions	-Roots/Tops left on,	38.	2 Squash Hubbard - small		
	remove soil	39.	2 Squash A. O. V.		
15.	Yellow Cooking	40.	2 Zucchini		
	Remove tops 1 inch	Garlic	—any variety 1/2" root/stem on plant		
	Above bulb. Do not peel	41.	3 Garlic		
16.	3 Onions Red				
17.	3 Onions, A. O. V.	Any ve	egetable not mentioned above		
18a	3 Onions. Shallot - Asian	42.	3 A. O. V.		
18b	3 Onions, Shallot - French	Herbs			
19.	1-quart Onions, Pickling	43.	3 in a glass jar with water (include names)		

Pumpkins

44.	1 Ghost (white)	46.	3 Mini
45.	2 Pie	47.	1 Jack O'Lantern

SPECIALS

- S1. Creative display of 8 Garden Vegetables, 2 of each, named, in a basket 20"x 20" 1st- \$25. 2nd - \$20. 3rd - \$15.
- S2. Display "with caption" advertising a minimum of 7 of Roseneath Fair's fruit or vegetables listed in this prize list for competition.

13t - 513. ZHU - 51V. 31U - 50.	- \$10. 3rd - 9	- \$10	2nd	- \$15.	1st
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Sec	tions 3 - 16	1st \$5.	2nd \$4	4. 3rd \$3.
S3.	Heaviest Potato by	y weight	S10.	Longest Zucchini
S4.	Heaviest Tomato l	y weight	S11.	Heaviest Pumpkin
S5.	Longest Carrot (fr	om shoulder to tip)	S12.	Heaviest Watermelon
S6.	(2) different missh	aped vegetable.	S13.	Largest Onion
S7.	Tiniest 3 Peppers		S14.	Longest Beet
S8.	Potato with eyes a	and more eyes!	S15.	Craziest Carrot
S9.	Longest Cucumbe	er	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.

3 Crab Apples 1.

- 7. 3 Pears, named 2 Watermelon
- 2. 3 Northern Spy 3. 3 Empire
- 9. 2 Muskmelon, named
- 3 Red McIntosh
- 10. 2 Citron, named
- 5. 3 Red Delicious
- 11. 5 Plums
- Ontario Heirloom
- 12. 12 Raspberries
- (Group of 3 named varieties) 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" 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