

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

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 A. O. 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” 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” root/stem on plant

41. 3 Garlic

Any vegetable not mentioned above

42. 3 A. O. V.

Herbs

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

