

EXHIBITS

Preparing Vegetables for Exhibit

By Orri C. Turnquist – Extension Horticulturist

SNAP BEANS – Wax and green beans should be harvested before the constrictions appear between the seeds, when the seeds are about half grown. The ends of the pods should not be broken off in picking. The pods should be uniform in size, color and quality. The pods may be wiped clean but should not be washed. Avoid blemished or wilted specimens.

BEETS, CARROTS, PARSNIPS, TURNIPS AND RUTABAGAS – Root crops should be mature but not overgrown, pithy or coarse in texture. Tops should be trimmed off, 1 ½ inches above the crown. Side roots should be carefully washed but not scrubbed so that the outer skin is injured.

BROCCOLI – Heads should be dark or purplish green and compact. Avoid yellow flowers in the head. Stems should be cut about 5 inches from the top of the head. Specimens should be free from insects or defects.

CAULIFLOWER – Heads should be white, compact and free of small leaves and rice like texture. Stems should be cut so as to leave 4 to 6 leaves. These outer leaves should be trimmed 1-2 inches above the white head. Use a soft bristled brush to remove dirt from the heads. The curds of the head turn brown quickly if damaged.

CELERY – remove roots of the stalk and trim the butt to form a triangle or pyramid. Trim all diseased and broken leaves. The stalks should be uniform in size, shape and color.

SWEET CORN – select ears that are well filled out to the tip. Kernel should be milky and juicy. Remove outer husks but allow a short shank and the inner husks to remain. Ears should be uniform in size and color. They should be fresh and free from insects and disease.

DECORATIVE CORN – husk corn but leave husk attached to bottom.

CUCUMBERS – For pickling, select fruits 3-5 inches long. All specimens should be at the same stage of maturity and uniform in size, shape and color. For slicers, select fruits that are straight, dark green and 6-10 inches long. They should be uniform in size, shape and color. Do not show over-ripe fruits that are usually dull in color.

EGGPLANT – Fruits should be of uniform purple color and free from bronzing and greening. Stems should be left on the fruit. Specimens should be wiped clean but not washed. Avoid large or wilted fruit. Dark spots indicate bruises or decay.

KOHLRABI – The ball should be 2 inches in diameter with the roots removed just below the ball. Remove all the leaves except the 4 to 6 top leaves and trim them 2-3 inches long. Be sure there are no worms present on the petioles of the remaining leaves. Exhibit three specimens. Often Kohlrabi will be too large, tough, with a poor whitish color. There is also damage caused by insects. They should be clean, but not washed.

LETTUCE – Some people prefer to exhibit lettuce in a container of water to prevent it from wilting, but this usually distracts from the exhibit more than it helps. If the lettuce is picked the night before and kept in a cool area, it should be in good condition for showing. The outer leaves should be removed and only fresh, crisp, well colored leaves exhibited. It should be exhibited as an entire plant rather than the individual leaves. Only one plant is required.

MUSKMELONS – Harvest fruits when they separate easily from the vines. Specimens should be free of spots, mechanical injuries and discoloration. They should be wiped clean, but not washed.

ONIONS – Have specimens mature and thoroughly cured by twisting the top 1 ½ inches from the ball. The neck should be small. Do not peel to give a slick appearance. Only such outer scales that are broken or discolored should be removed. Small basal roots should be left intact but trimmed to a uniform length of ½ inch. Wipe or brush, but do not wash.

PEAS – Select bright green, well-filled pods with seeds at the best eating stage. Leave stem intact while picking.

PEPPERS – Select specimens that are of uniform size and color. They should be free of disease or other defects. Stems should be left ½ - 1 inch long. Wipe clean but do not wash.

POTATOES – Tubers should be uniform in size, shape and color. Washing is permitted but do not break skin. Avoid specimens with defects or disease. Exhibit should be in a sturdy box or Styrofoam tray – no paper plates.

RHUBARB – The stalk should be pulled from the plant and the leaves trimmed so only 2 inches of the leaf blade remain attached to the petiole or leaf stalk. Only 3 stalks needed for exhibit. The stalks should be straight, free of any blemishes and should have good color. The faces of the leaf stalk should be clean and free of any soil.

Swiss Chard & Spinach – Select plants that are fresh, crisp and have bright green leaves. Trim all roots and trim butts to a pyramid shape. Exhibit like celery.

TOMATOES – Select fruits that are uniform in size, shape and color. Remove stems. Fruits should be perfectly shaped and free of cracks and blemishes.

WATERMELON – Fruits should be mature but not overripe. Leave 1 inch of stem on each melon. Wipe, but do not wash.

WINTER SQUASH – Select mature specimens where the rind resists any pressure of the thumbnail. Fruits should be uniform in size, shape and color and free of defects. Leave stem attached to the fruits.

EXHIBITS

Guidelines for Exhibiting Flowers

*Adapted from Flower for the Fair by Marvin C. Eisel
and The Flower Show produced by the Minneapolis State Horticultural Society*

General Tips: Cut flowers early in the morning or in the evening for longer life. Cut stem cleanly and on a slant with a sharp knife. Do not use scissors. Broken leaves should be trimmed. Exhibit only the exact number of blooms. Blooms should be uniform in size. Leave no foliage below water in container. Use only clear glass vases for cut flowers and arrangements.

ASTERS – Choose large, deep, regular flowers with one bloom per stem. Have a stiff stem with clean foliage.

BACHELOR BUTTONS – Select the straight, medium to long stiff stems with blooms having clear, un-faded colors.

CHRYSANTHEMUMS – Select brightly colored, un-faded blooms with well-developed centers.

DAHLIAS – Use blooms with good colors and with no fading of outer rays. Centers should be well-developed.

GLADIOLAS – Select long straight spikes with large florets. Spikes should have a large number of well-spaced florets and buds. Open and half-developed buds should be half the flower head.

HOUSE PLANTS – Generally, most house plants should have one plant centered in the pot. The pot should be clean and of good proportion and not distract from the plant. Plant should be symmetrical and healthy, free from insects and their damage and from cultural neglect.

MARIGOLDS – All types should be disbudded, one bloom and no buds per stem. Foliage should not overwhelm bloom. Well-developed centers and uniformity is important.

PETUNIAS – Choose strong-stemmed large blooms with vigorous, clean foliage. Remove seed pods.

ROSES – Select well-formed blooms, long stems, with healthy, clean foliage. Remove when ¼ to ½ opened. Stem should be long enough to include at least 5 to 7 leaflet leaves. Hybrid teas must be disbudded.

SNAPDRAGONS – Select long, straight spikes with well-spaced and good sized florets. Open florets should be ½ to 2/3 of the flower head.

ZINNIAS – Choose flowers with center florets expanded on long stiff stems. Petals should be clean, free from injury and scorching. All zinnias should be disbudded so there is one bloom on each stem.



EXHIBITS Division A – CROPS

Age: A - Adult Y1 – Youth (10 & under) Y2 – Youth (11-17)

Prizes: 1st - \$4, 2nd - \$3.50, 3rd - \$3

Class I – THRESHED GRAINS & GRASSES

Lot No:

1. Alfalfa, 1 quart
2. Barley, 1 quart
3. Oats, 1 quart
4. Rye (any variety), 1 quart
5. Wheat, 1 quart
6. Any other

Class II – GRAINS IN BUNDLES

(state whether 1st or 2nd cuts)

Lot No:

7. Alfalfa, 3" bundle
8. Barley, 3" bundle
9. Clover, medium or mammoth
10. Corn, 3 stalks
11. Oats, 3" bundle
12. Rye, 3" bundle
13. Sunflower, 3 stalks
14. Timothy, 3" bundle
15. Wheat, 3" bundle
16. Any other



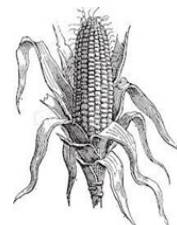
Class III – VEGETABLES

Lot No:

17. Beans, green, 12 specimens
18. Beans, purple, 12 specimens
19. Beans, wax, 12 specimens
20. Beets, table use, 3 specimens
21. Other Beets, 3 specimens
22. Kale
23. Brussel Sprouts, 3 specimens
24. Cabbage, 1 head Red
25. Cabbage, 1 head Green
26. Carrots, 3 specimens
27. Cauliflower, 1 head
28. Celery, 1 plant
29. Cucumber, pickling 3-5" long, 4 specimens
30. Cucumber, slicing, 6-10", 3 specimens
31. Garlic, 3 specimens
32. Horse radish
33. Kohlrabi, 3 specimens
34. Lettuce, leaf, 2" bunch
35. Muskmelon (Cantaloupe), 1 specimen
36. Onions, red, 3 specimens
37. Onions, white, 3 specimens
38. Onions, yellow, 3 specimens
39. Bunching onions, 1 bunch
40. Dill
41. Herbs, chives bunch
42. Herbs, Rosemary 3" bunch
43. Herbs, Parsley 3" bunch
44. Herbs, Basil 3" bunch
45. Herbs, any, 3" bunch
46. Parsnips, 3" bunch
47. Peas, 10 pods



48. Edible Pea Pods, 10 pods
49. Peppers, Banana, 3 specimens
50. Peppers, Bell, 3 specimens
51. Peppers, Hot, 3 specimens
52. Peppers, Jalapeño 3 specimens
53. Pumpkin, 1 specimen
54. Radishes, 6 specimens
55. Rhubarb, 3 stalks
56. Rutabagas, 3 specimens
57. Spinach, 1 plant
58. Squash, any variety, 1 specimen
59. Squash, Zucchini, Baking, 1 specime
60. Squash, Zucchini, Slicing, 1 specimen
61. Squash, Butternut, 1 specimen
62. Squash, Spaghetti, 1 specimen
63. Squash, Acorn, 1 specimen
64. Squash, Summer, 1 specimen
65. Sweet Corn, 3 specimens
66. Swiss Chard, 1 plant with roots
67. Tomatoes, Cherry, 3 specimens
68. Tomatoes, Green, 3 specimens
69. Tomatoes, ripe, 3 specimens
70. Tomatoes, any other 3 specimens
71. Turnips, 3 specimens
72. Watermelon, 1 specimen
73. Decorative Corn, 3 ears
74. Gourds, 1 specimen
75. Artistic Vegetable Display
76. Any other vegetable
77. Largest vegetable



Class IV – POTATOES

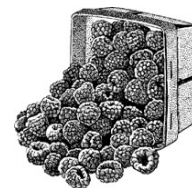
Lot No:

78. Certified seed potatoes, any variety, ½ bushel
79. Reds, 4 potatoes
80. Russet, 4 potatoes
81. Gold, 4 potatoes
82. Any other potato, 4 potatoes

Class V – FRESH FRUIT

Lot No:

83. Apples, 6 specimens
84. Blueberries, domestic, 1 cup
85. Chokecherries, 1 cup
86. Crab Apples, 6 specimens
87. Grapes, 1 bunch
88. Pin-cherries, 1 cup
89. Plums, 6 specimens
90. Raspberries, domestic, 1 cup
91. Strawberries, domestic, 6 specimens
92. Any other fruit



EXHIBITS Division B – Flowers & Plants

Age: A - Adult Y1 – Youth (10 & under) Y2 – Youth (11-17)

Prizes: 1st - \$4, 2nd - \$3.50, 3rd - \$3

Class I – ANNUALS

Lot No:

1. Aster, 3 blooms
2. Bachelor Button, 3 blooms
3. Cosmos, 3 blooms
4. Marigold, petite, 3 blooms
5. Marigold, large, 3 blooms
6. Nasturtiums
7. Pansies, 3 blooms
8. Petunia, 3 blooms
9. Petunia, double, 3 blooms
10. Salvia, 3 stems
11. Snapdragons, 3 stems
12. Sweet Peas, 3 lateral stems
13. Sunflowers, 3 blooms
14. Zinnias, large, 3 blooms
15. Zinnias, small, 3 blooms
16. Any other annual, 3 stems
17. Dahlia, dinner plate, 1 bloom
18. Dahlia, common, 3 blooms
19. Daisies, 5 blooms

Class II – PERENNIALS

Lot No:

20. Carnations, 5 blooms
21. Cone Flower, 3 stems
22. Day Lilies, 3 stalks
23. Gladiolas, 3 spikes
24. Hydrangea
25. Lilies, 1 stem Upward
26. Lilies, 1 stem Downward
27. Roses, 3 blooms
28. Phlox, 3 stems
29. Any other perennial



Class III – POTTED PLANTS / ANNUALS

Lot No:

30. African Violet
31. Begonia, any variety
32. Cactus
33. Christmas Cactus
34. Chrysanthemum
35. Coleus
36. Dianthus
37. Foliage plant, any variety
38. Fuchsia
39. Geranium
40. Gloxinia
41. Hanging Baskets Flowering
42. Hanging Baskets Non-flowering
43. Hanging Baskets Petunias
44. Hanging Basket, Herb Garden (3 or more Herbs)
45. Impatiens
46. Peace Lily
47. Artistic Decorative arranged potted plant
48. Any other potted plant
49. Garden potted plants
50. Orchids



Class IV – ARTISTIC FLOWER ARRANGEMENTS (No Artificial)

Lot No:

51. Regular Flower Arrangement
52. Dried Flower Arrangement
53. Any other flower Arrangement
54. Miniature Garden



EXHIBITS Division C – Food

Age: A - Adult Y1 – Youth (10 & under) Y2 – Youth (11-17)

Prizes: 1st - \$4, 2nd - \$3.50, 3rd - \$3



Class I – HOME BAKING

Breads plain type of dough-yeast

Lot No:

1. Bread, white, ½ loaf
2. Bread, 2 or more grains
3. Bread, rye, ½ loaf
4. Bread, whole wheat
5. Dinner rolls, 3
6. Gluten free bread
7. Not listed

Sweet Dough-Yeast

8. Cinnamon Rolls, 3
9. Finnish biscuit ½ loaf
10. Ethnic (no potica)
11. Carmel rolls, 3
12. Potica
13. Not listed

Machine Bread

14. Any type machine bread

Quick Breads

15. Fruit bread ½ loaf
16. Zucchini bread, ½ loaf
17. Banana bread, ½ loaf
18. Pumpkin bread, ½ loaf
19. Apple muffins, 2
20. Raisin muffins, 2
21. Poppy seed muffins, 2
22. Blueberry muffins, 2
23. Zucchini muffins, 2
24. Scones, 2
25. Not listed

Bars, 4 - 2"x 2" on each plate

26. Apple
27. Date
28. Brownies (no frosting)
29. Lemon
30. Peanut butter
31. Pumpkin
32. Banana
33. Not listed

Cookies, 4 of each

34. Chocolate
35. Fruit or Nut
36. Macaroons
37. Molasses
38. No Bake
39. Oatmeal
40. Oatmeal/Raisin
41. Chocolate Chip
42. Peanut Butter
43. Butterscotch
44. Sugar
45. Snicker doodles
46. Any Drop not listed above
47. Any Rolled

48. Biscotti
49. Not listed

Cake

50. Angel Food, ¼ cake
51. Chiffon, 6"x 6"
52. Chocolate, 6"x 6"
53. Spice, 6"x 6"
54. White, 6"x 6"
55. Any other cake not listed
56. Cup Cake frosted, 3
57. Cup Cake unfrosted, 3

Pies, (No Cream Pies)

58. Double crust, 4" piece
59. Single crust, 4" piece

Candies and Snacks

60. Any boiled candy, 4 pcs
61. Fudge, not boiled, 4pcs
62. Mints or peneuche, 4pcs
63. Any dipped candy, 4 pcs
64. Snack mix w/fruit 2C
65. Snack mix, no fruit 2C
66. Not Listed

Class II – EGGS

Lot No:

67. Eggs, brown, 3
68. Eggs, white, 3
69. Eggs, colored, 3

Canned goods must be properly sealed and dated with permanent marker

Class III – CANNED FRUITS, VEGETABLES, & MEATS

Fruit

Lot No:

70. Applesauce
71. Blueberries
72. Peaches
73. Raspberries
74. Pears
75. Strawberries
76. Plums



Conserves, Jams, Marmalades

77. Raspberry
78. Strawberry
79. Blueberry
80. Rhubarb
81. Peach
82. Pincherry
83. Cherry
84. Pear
85. Plum
86. Mixed-2 or more fruits
87. Orange Marmalade
88. Citrus Marmalade-no orange
89. Butters

90. Not listed

Jellies

91. Strawberry
92. Raspberry
93. Blueberry
94. Crabapple
95. Pincherry
96. Cherry
97. Mint
98. Plum
99. Choke Cherry
100. Any Pepper
101. Not listed



Pickles and Relishes

102. Pickled Beets
103. Bread & Butter
104. Sweet Pickle
105. Pickled Beans
106. Peppers, Sweet
107. Peppers, Hot
108. Dill Pickles
109. Salsa
110. Pickled Veg. 2 or more
112. Relish, Dill
113. Relish, Sweet
114. Any other Relish
115. Not listed

Canned Vegetables

116. Tomatoes
117. Corn
118. Green beans
119. Wax Beans
120. Beets
121. Peppers
122. Carrots
123. Rutabaga
124. Squash
125. Not Listed

Class IV – Specialty Items

Lot No:

126. Fruit sauce, any variety
127. Vegetable sauces, any variety
128. Meat sauces, any variety
129. Honey
130. Fruit Juice, any variety
131. Vegetable Juice, any variety
132. Sauerkraut
133. Fruit Syrup
134. Any other Syrup
135. Any Wine
136. Pickled Fish
137. Stewed Tomatoes
138. Not listed