

GARDEN PRODUCE – Division 14

Chairperson: Rose Magdanz (250) 748-6278

2017 Exhibition Theme: “Bee Cause Bees Matter”

2017 Colour Challenge: Yellow & Black

Entry Fee: \$1 per entry

Register between July 17th and Sept. 2nd. Last day to register: September 2nd, by 5 pm.

Delivery of Exhibits: Thursday, Sept. 7th – between 10 am and 5:30 pm. Bring exhibits to Mellor Hall; they must be in place by 6 pm for judging.

Pick Up of Exhibits: Sunday, Sept. 10th – after 4 pm.

All Garden Produce items must be picked up on the Sunday.

Prize Money: 1st - \$5, 2nd - \$3, 3rd - ribbon only.

Pick up prize money and special awards from the Exhibition Office during the week of Sept. 25th to 29th – 9 am to 5 pm.

Rules:

- a. This Division is open to amateur, community, and professional gardeners.
- b. An exhibitor may enter more than one entry per class **provided each entry is a different variety.**

- c. All produce must have been grown by the exhibitor.
- d. Exhibits must be free from disease and insect injury.
- e. Presentation – All exhibits must be shown in marketable (i.e. edible) condition. To ensure leafy vegetables look attractive throughout the show, display them in a container with water. Paper plates will be provided for other entries.
- f. PLEASE READ THE CLASS DESCRIPTIONS CAREFULLY. Quantities and varieties must be as called for in the class, otherwise the exhibit will be disqualified.
- g. On the judge’s note, N.A.S. is Not According to Schedule.
- h. The Exhibition wishes to encourage greater participation in this Division, so naming the variety of the entry in the individual classes is an option rather than a requirement. Please identify the variety if known and print the name at the top of the Exhibit Tag or on a piece of paper attached to the tag.
- i. A.O.V. refers to Any Other Variety.
- j. **Exhibitor’s Pass:** exhibitors may purchase a 3-day pass for \$15. The regular gate fee for adults is \$10 per day.

Section 1: Vegetables

Please note how some entries (i.e. carrots, potatoes) must be presented for this competition.

Class

Beans – stems should be left intact

- 1 Beans, Scarlet Runner – 6
- 2 Beans, Pole or Climbing – 6
- 3 Beans, Bush (green, yellow or blue) – 6
- 4 Beans, Broad – 6

Beets – trim tops to 1”, leave root intact

- 5 Beets, Globe, red – 3
- 6 Beets, Cylindrical, red – 3
- 7 Beets, A.O.V. – 3
- 8 NEW! Beet greens – a bunch of beet tops, display in container with water (see rule e)

- 9 Broccoli – 1 head or 1 bunch of lateral shoots

- 10 Cabbage, Green – 1

- 11 Cabbage, Red – 1

Carrots – trim tops to ½”, leave root intact

- 12 Carrots, Orange – 5
- 13 Carrots, any other colour – 5
- 14 Cauliflower – 1 head

Corn – remove husk lengthwise, trim shanks

- 15 Corn, Sweet – 3
- 16 Corn, Peaches & Cream – 3
- 17 Cucumbers, Outdoor – 2
- 18 Cucumbers, English or Greenhouse – 2
- 19 Cucumbers, Pickling or Dill – 6, max. 4” [10cm] long
- 20 Eggplant – 2

Garlic – clean, trim stem and roots

- 21 Garlic, skins on – 3 bulbs
- 22 Garlic, Elephant, skins on – 3 bulbs
- 23 NEW! Garlic braid

- 24 Kale – 6 leaves, any colour, display in container with water (see rule e)

Kohlrabi – trim roots and leaf stems close to the bulb

- 25 Kohlrabi, any colour, approx. 3” [8cm] diameter – 3

- 26 Kohlrabi, Giant – 3

Leeks – trim roots and tops

- 27 Leeks – 3

Lettuce – display with roots intact and in a container with water (see rule e)

- 28 Lettuce, Leaf-type – 1

- 29 Lettuce, Head-type – 1

- 30 Lettuce, Cos or Romaine – 1

- 31 Lettuce, Arugula or similar salad greens – 1

Onions – trim roots and tops, do not wash, remove only dirty outer scales

- 32 Onions, Cooking – 3 bulbs

- 33 Onions, Red – 3 bulbs

- 34 Onions, White – 3 bulbs

- 35 Onions, A.O.V. – 3 bulbs

Parsnips – trim tops to ½”, root tips may be shortened

- 36 Parsnips – 3

- 37 Peas, Garden type (shell) – 6 pods

- 38 Peas, Edible Pod type – 6 pods

- 39 Peppers, Sweet, any colour – 3

- 40 Peppers, Hot – 3

Potatoes – brush off dry soil, DO NOT WASH

- 41 Potatoes, Red – 5

- 42 Potatoes, White – 5

- 43 Potatoes, Yellow fleshed – 5

- 44 Potatoes, Blue fleshed – 5

- 45 Potatoes, Fingerling or Banana – 5

- 46 Pumpkins, Jack O’Lantern type – 2, stems on, max. 36” [91cm] circumference

- 47 NEW! Pie Pumpkin – 2, stems on

- 48 NEW! Giant Pumpkin/Giant Squash – 1. **Special prize: \$25 Tape Buster Award.** *The largest entry will be determined by tape measure rather than by weight.*

Rhubarb – leave base intact and trim leaf to 1”

- 49 Rhubarb, trimmed and tied – 5 stalks
50 Squash, Acorn – 2
51 Squash, Buttercup – 2
52 Squash, Butternut – 2
53 Squash, Zucchini – 2, max. length 8” [20cm]
54 Squash, A.O.V. – 2, named if possible
55 Swiss Chard – 6 leaves, display in container with water
56 Tomatoes, Cherry type – display as a cluster on the vine

Tomatoes – remove stems

- 57 Tomatoes, Red – 3
58 Tomatoes, Red, Beefsteak – 3
59 Tomatoes, Yellow – 3
60 Tomatoes, Paste – 3
61 Tomatoes, Heritage – 3
62 Tomatoes, 4 different varieties – 3 of each

Turnips – trim roots and leaf stems close to the bulb

- 63 Turnips, Summer – 3, max. diameter 3” [8cm]
64 Turnips, Rutabaga or Winter – 3
65 Vegetable, A.O.V. – 2, named if possible, include origin and preparation
66 NEW! Weird and wonderful veggie – 1

Section 2: Produce Collections

Class #

- 67 ‘Culinary Herbs’ – 5 kinds, one bunch of each, tied, display in separate containers with water; please label. Table space 12” x 12” [30cm x 30cm].
- 68 ‘Salad Bowl’ – a collection of edibles (veggies, fruits and flowers) gathered for a salad. Present whole in a large bowl together with salad tongs or lifters. Table space 12” x 12” [30cm x 30cm]; display leafy greens in water.
- 69 ‘Bounty of The Valley’ – fill a container (i.e. basket, box, barrel, wheelbarrow, etc.) with vegetables, fruits, nuts and herbs from your garden and orchard. Bounty must be predominantly fresh; it may include some preserved foods (i.e. pickles, jams, fruit leathers, honey). Use the Exhibition’s 2017 theme, “Bee Cause Bees Matter”, as inspiration for your display. Remember to have any leafy vegetable(s) in containers with water so they’ll stay fresh for the duration of the Fair. Maximum table space: 24” x 24” [60cm x 60cm]. **Class sponsored by The Old Farm Market: 1st - \$100; 2nd - \$75; 3rd - \$50.**



is the last day to enter your Veggies.



Minding your Ps & Ss!

What’s the difference between pumpkins and squash?

DID YOU KNOW? Pumpkins are a type of squash, and both belong to the *cucurbitaceae* (gourd) family. Cucumbers, luffas, watermelons and melons are part of the same family, and all of them grow on vines.

While most of us think of squash and pumpkins as vegetables, botanists consider them fruit because they develop from the plant’s blossoms, just like apples, strawberries...and tomatoes.

Two things that set pumpkins apart from squash are their edible seeds and their stems. So the next time you pick up a pumpkin, pay attention to its handle (technically it’s known as a *peduncle*); it’s more rigid, prickly and angular than the stems of other squashes.