

E1 Vegetables continued...

Beets: Trim tops to 1/2 inch, leave roots intact; free of scab, scaling and sunburn.

Cabbages: The stalk should be trimmed but one or two of the outer leaves left on. A round, firm head is preferred.

Carrots: Tops should be trimmed to about 1/2 inch, fine bottom root may be trimmed but not cut off completely, no side roots. The surface should be smooth.

Kohlrabi: Roots and leaf stems should be trimmed close to the bulb.

Herbs: Even colouring, the herbs should be tied in neat bunches with clearly printed labels firmly attached.

Lettuce: All types of lettuce should be clean, tender, of even colour. Roots and only damaged outside leaves should be removed.

Onions: Roots trimmed to 1/2 inch, and tops should be mature, dried and trimmed to 1/2 inch. Only the dirty outer scales should be removed. Do not wash. Round shape is preferred.

Potatoes: No greening or scabs, eyes few and shallow, skin set, indicative of maturity, solid even coloured flesh, no inside growth cracks. Do not wash.

Rhubarb: All stalks at least 10 inches long, firm, and crisp. Pull stalks, cutting away loose, flaky tissue only. Trim leaf to 1 inch fan shape.

Squash: Trim stem to 1/2 inch, colour and shape appropriate to type, mature but not oversized.

Tomatoes: Should be firm, thick fleshed, stems should be left on, no green shoulders on red tomatoes.

01 Beans, string (6 pods)

02 Beans, wax (6 pods)

03 Beans, broad (3 pods)

04 Beets, cylindrical (4)

05 Beets, globe (4)

06 Kohlrabi (2)

07 Broccoli (2)

08 Brussels sprouts (6)

09 Cabbage, early (2)

10 Cabbage, red (2)

11 Cabbage, savoy (2)

12 Cabbage, late (2)

13 Cauliflower (2)

14 Carrots, half long (4), 4-7" (10-17 cm)

15 Carrots, long (4), over 7" (17 cm)

16 Carrots (4), under 4" (10 cm) (gourmet)

17 Cucumbers, long English (2)

18 Cucumbers, pickling, dill (4)

19 Cucumbers, other variety (2)

20 Chard (2 plants)

21 Corn, husked (2)

22 Garlic (3 bulbs), name variety,

23 Green peppers (2)

24 Kale (3 leaves)

25 Lettuce, Cos (2)

26 Lettuce, head (2)

27 Lettuce, leaf (2 plants)

Most Points (25-27)

28 Onions, red (3)

29 Onions, multipliers (3 roots)

30 Onions sets, yellow (4)

Most Points (28-30)

32 Peas (6 pods)

33 Potatoes, early variety – named (4)

34 Potatoes, late variety – named (4)

35 Rhubarb, stalks trimmed (4)

36 Squash, Zucchini, under 3" diameter (2)

37 Squash, any other variety including pumpkin (2)

38 Tomatoes, green (3) stems on

39 Tomatoes, ripe, (3), stems on

40 Tomatoes, Cherry (5) stems on

Most Points (38-40)

42 Turnips, Rutabaga, Swede (2)

43 Turnips, table, any variety (2)

44 Any other vegetable not listed elsewhere (3)

Most Points (1-44)

Fun Competitions

50 Largest zucchini - include picture on scale

51 Largest cabbage - include picture on scale

52 Largest Pumpkin - include picture on scale

53 Hanging basket, tomatoes

54 Longest carrot (Include picture with tape measure)



E2: FRUITS

Photos required – 2 (front and back view) Tape measure in at least 1 photo.

Exhibitors guidelines:

Variety name must be included in entry. Tape measure showing length/height of entry is required.

Virtual Judging standards: based on Form, Size, Colour, Condition and display.

01 Crabapples, Dolgo (6)

02 Crabapples, other variety named (6)

03 Apples, variety named (3)

04 Cherries (6)

05 Currants, black, stems on (12)

06 Currants, white (4 clusters)

07 Currants, red (4 clusters)

08 Strawberries (6)

09 Raspberries, without hulls (6)

10 Gooseberries, stems on (12)

11 Any other fruit not listed above, named (3)

12 Plums (6)

Most Points (01-12).