

Class 15 – Potatoes

PRIZES: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

1. 4 Superior
2. 4 Kennebec
3. 4 Norland
4. 4 Yukon Gold
5. 4 Russian Blue
6. 4 Russet Burbank (netted gems)
7. 4 AOV named

Class 16 – Roots & Vegetables

PRIZES: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

How to prepare roots & vegetables:

Choose medium size roots and vegetables.

Choose regular shaped specimens of similar shape and size.

Do not peel or cut off root ends.

Gently rinse roots of excess mud.

Special notes on carrots and parsnips:

Carrot types to be put in separate classes, i.e., short, half-long, long; Tops to be removed approximately ½ inch (1.27cm) above the crown; Tap roots should be left on; Roots may be washed but not scrubbed



15. Sweet Corn, husk on (3)
16. Broccoli 2 heads
17. Collection of Herbs (named)
18. Beets, (3)
19. Carrots, (4 with tops)
20. 3 Field Tomatoes (ripe) with stems
21. 1 Pint Basket Cherry Tomatoes, ripe
22. 3 Green Tomatoes with stems
23. 1 Head Cabbage (early type)
24. 1 Cauliflower
25. 1 Acorn Squash
26. 1 Spaghetti Squash
27. 1 Squash, A.O.V
28. 2 Slicing Cucumbers
29. 5 Pickling Cucumbers
30. 5 Green Onions (table trimmed)
31. 2 Onions, any variety
32. 5 Pods Green Beans
33. 5 Pods Yellow Beans
34. 2 Green Peppers
35. 3 Banana Peppers
36. 1 Pie Pumpkin
37. 6 Stalks of Rhubarb
38. 1 Turnip
39. Zucchini, (3) less than 12 in.
40. Zucchini, (1) large, any variety
41. 1 Head Lettuce
42. 3 Stalks Leaf Lettuce
43. 2 Garlic Bulbs
44. 5 Pods Green Peas
45. 3 Stalks Swiss Chard (whole plant not just leaves)
46. 1 Eggplant
47. 1 Unusual or Oddly Shaped Root or Vegetable
48. Display Garden (1 sq. meter)
49. 4 qt. Basket of Vegetables
50. 1 Watermelon
51. 1 Cantaloupe or any other melon
52. 1 Celery
53. Pepper A.O.V. not listed named

