

# DOUGLAS COUNTY



## **F**LOWER & VEGETABLE ENTRIES AT THE FAIR

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Don't forget to enter your fresh flowers and vegetables at the County Fair! Entries are from 7 am – 11 am on Thursday, August 6<sup>th</sup>. Open judging starts at 1 pm in Kirk Hall on the Fairgrounds. If you have a green thumb, or even if you don't, try and win that blue, red or white ribbon with something you proudly grew in your garden!

### **Guidelines for entering items at the fair:**

#### **APIARY**

Honey – One jar, no debris or pollen. Judges will taste for freshness & quality.

Comb Honey – Display comb (approx. 4" x 4") in clear attractive container. Judges will taste for freshness & quality.

#### **EGGS**

Display in cartons. When cracked, egg white should not run, yolk should be high with no blood spots. A deep golden yellow yolk is preferred to a light yellow yolk.

#### **FORAGE CROPS**

Display in bundles the size as indicated.

#### **FRUITS**

Apples or crabapples – should be mature apples as indicated by their aroma & color. Stems must be attached.

Chokecherries – Color should be deep, dark purplish/red. Color, uniformity & proper maturity are critical factors.

Raspberries – Should not be exhibited without hulls. Collapsed fruit & dispersing aggregates are signs of overmaturity.

Strawberries – Should be mature, uniform, & exhibited without caps.

Rhubarb – Stalks should be uniform in size & color. Stalks should be pulled, not cut, from the plant. Leaf should be trimmed to show one inch of leaf at the end of each stalk.

#### **VEGETABLES**

Green or Yellow Snap Beans – Pods should be well-formed, tender, firm and stringless and should snap when broken. Color should be bright, seeds should be small, and the flesh should not have any voids. Pods should be uniform in shape & size with ½" of stem attached.



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Table Beets – Should have 1” petioles. Beet should be tender, smooth, free of side roots, have a small crown, and should be rounded, symmetrical, & uniform. The root should not be removed. Size from 1” to 3.5” diameter.

Broccoli – Six inches long and the head at least 3” in diameter. Stem should be solid & loose leaves removed. Head should be compact and dark green with uniform buds of medium size. Over maturity, looseness in head, & damage to buds are to be avoided.

Cabbage – Heads should be firm & solid with 2-3 wrapper leaves per head. Stems should be cut ¼” below the head.

Carrots – Should have 1” petioles remaining. Carrots should be coreless and have a deep color. The root should be clean & free of side roots. Avoid large crowns & green shoulders.

Peas – ½ lb of podded peas with ½” stems attached. Select pods that are bright green & fully filled with well-sized but tender peas. Pods may carry the original bloom.

Cauliflower – Wrapper leaves trimmed even with the curd. The curd should be pure white, smooth, & compact. Avoid overmaturity & openness. Stem should be trimmed ½” below the last remaining leaf.

Garlic – Small well-dried necks, not dirty.

Dry Onions – Display with 2-3” of stem attached. Select solid, mature onions with intact dry skins and well-dried necks. Do not wash.

Green Onions – ½” – 1” diameter, clean purple or white color, dark green tops about 6” long. OK to wash. Trim roots to ½”.

Potatoes – Shallow eyes, smooth surface, clean but not washed.

Tomatoes (green) – Should be uniform and “mature green” with a slight pinkish color preferred to being too green. Exhibit without stems. Should be soil-free, but not washed or polished.

Tomatoes (ripe) – Fruits should be uniform in size and color, and the interior bright & meaty with no green gel around seeds. Exhibit without stems. Should be soil-free, but not washed or polished.

Eggplant – Fruit should retain calyx cap and ½” of stem. A good quality eggplant is firm, heavy in relation to size, with a uniform color. Should not be washed, but it should be cleaned with a soft cloth.

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Turnips – Should be smooth, have a small crown, free of side roots, round, crisp, and a color pattern typical of variety. They should be 2” to 2.5” in diameter with 1” petioles. The taproot should be untrimmed.

Peppers – ½” of stem should be attached. Fruit should be clean, uniform in size, but not polished.

Vegetable Art – Use your creativity to come up with anything of your own choice using vegetables as your medium!

Cucumbers – Slicing cucumbers should not exceed 2.5” in diameter. Pickling cukes are either small (2” to 2.5” long), or large (3” to 4” long). ½” of stem should be attached and fruits should be uniform in size and shape. Flesh should be free of voids.

Field or Pie Pumpkins – Stem must be attached. Fruit should be smooth and mature, showing no green color.

Squash, Zucchini or Summer – Zucchini should be 6” to 9” long, yellow or straightneck should be 5” to 6” long, and scalloped or patty pan 3” to 4” in diameter. Each entry should have ½” of stem attached, with the skin tender and seeds immature and edible. Flesh should be solid, light colored, and free of voids.

Squash, Winter – Should be mature and have stems attached. Skin should be hard and soil free.

HERBS – Select sprigs with leaves that are clean and free of blemishes. Best flavor is found in the “bursting bud” stage with flower buds that are on the verge of opening.

Dill – Select large mature heads with green seeds “going” brown.