

DEPARTMENT 14 – OPEN VEGETABLES

2017 KITTITAS COUNTY FAIR EXHIBITOR'S GUIDE

OPEN VEGETABLES

DIRECTOR IN CHARGE

Bret Hollar (509) 306-9200

SUPERINTENDENTS

Torrance Tillman (509) 968-3077

Debby Tillman (509) 968-3077

Elizabeth Hall (509) 929-1180

ENTRY AND EXHIBITS

- Entry form deadline: AUGUST 15, 2017 (After 8/15/17, late fees will apply.)
- All viable fruits and vegetables are donated at the end of Fair to the Kittitas County Food Bank.
- Displayed in the 4-H Building
- Exhibits will be physically accepted in the 4-H building from 9:00am - 12:00pm on Wednesday prior to fair.
- Please have all entry tags filled out.
- Those who do not will be asked to step out of line and complete an entry tag.
- Plates will be provided for vegetables.
- Herb entries need to be brought in their own container, such as a small bottle, and will not be accepted without.
- Read General Rules & Regulations.
- <http://www.kittitascountyfair.com/guide.asp>

VEGETABLE RULES

1. Only vegetables having a marketable value will be considered. An exhibit may receive any or no award. It is judged on its own merits and not against other exhibits.
2. All vegetables and roots must be clean.
3. Exhibitors must comply with all general rules.
4. Select your exhibits carefully. Make certain that they are of desired size and color. Above all select specimens that are uniform. Root crops-carrots, onions, potatoes, beets,

should be dug when soil is in the workable condition. Wash them carefully, but do not scrub (may cause damage).

5. Leave the tops 2" long on beets, parsnips, turnips, rutabagas and trimmed to 1" in length on carrot tops.
6. Beans: green beans should be tender and without strings. Uniformity of the pods (size and color) is of extreme importance. The little stem should be left on.
7. Shelled beans and popcorn should be dry.
8. Cabbage heads should be solid. Remove only damaged leaves, and leave at least two layers of outer leaves. Cut stems square and not more than 1" long.
9. Corn: sweet corn should be straight with tips and butts of full size and filled to the end. Select ears of good average size. Trim shank to 1" from base of ear.
10. Cucumber: handle cucumber carefully. They should be solid green, approximately 6" in length and approximately 1 ½" to 2" in diameter. Use a knife when picking them and leave ½" of the stem.
11. Onions: onions should be dry. Remove only as many of the outer husks as is necessary to make to onions look clean. Leave 1" of the root and 1" of the stem.
12. Rhubarb: cut off leaves where they join the stalk. Stalks pulled from plant (not cut).
13. Sunflower heads should have mature seeds, ready to dry. Back of head should still be green. Leave 3" to 5" of the stem.
14. Tomatoes, slicing and miniature, leave stems on. Do not leave on vine. Sun Gold tomatoes should be gold or orange in color. Miniature tomatoes should be uniform in size. Tomatillos should have husks on.
15. Parsley: 1" diameter bunch (stem-end measure)
16. Dill: 3 stems without root, in any stage of growth.
17. Garlic: do not remove sheath from bulbs, cut off roots. Italian varieties: neck should be well dried. Elephant garlic: uncured neck may be trimmed off.
18. Summer squash include: crookneck, scallop, straight neck, and zucchini types.

19. Winter squash include: true hubbard, butternut, acorn, gold nugget, and buttercup.
20. Vegetable exhibitors may want to familiarize themselves with WSU/Extension Service publication EB 1103, "Selecting, Preparing, and Judging Quality Vegetables" which is available at the WSU/Extension Office: 901 E. 7th Avenue, Ellensburg WA 98926

DIVISION 14-ASINGLE CLASS

Herbs should be 3 stems in a jar of water

PREMIUM POINTS

Blue 15

Red 10

White 5

CLASSES

One entry per class

- 01 - Basil, 3 stems in jar of water**
02 - Beans, string, 10 pods
03 - Beans, dry 1 pint
04 - Beets, 4
05 - Bell Peppers, 3
06 - Broccoli, 1 head
07 - Cabbage, red & green, 1 head
08 - Cauliflower, 1 head
09 - Carrots, 4 (tops trimmed to 1in)
10 - Corn, yellow sweet, 3 ears shucked
11 - Cucumbers, slicing, 3
12 - Cucumbers, pickling, 5
13 - Cucumbers, English, 3
14 - Cucumbers, Lemon, 3
15 - Dill, 3 branches
16 - Eggplant, 1
17 - Garlic, 3 heads, dry
18 - Kale, 3 stems
19 - Jalapeno, 4
20 - Onions, white, 3
21 - Onions, yellow, 3
22 - Onions, red, 3
23 - Onions, Walla Walla, 3
24 - Oregano, 3 stems in water
25 - Parsley, 1" diameter bunch, in water
26 - Peppers, hot, 4
27 - Peppers, mild, 4
28 - Peppers, other varieties, 4
29 - Popcorn, 1 pint, shelled
30 - Potatoes, Yukon Gold, 4
31 - Potatoes, Red 4
32 - Potatoes, Early Gem (Norgold) 4
33 - Potatoes, Russet Burbanks, 4
34 - Pumpkins, pie, 1
35 - Pumpkins, miniature 1
36 - Pumpkins, large, 1
37 - Rhubarb, 3 stalks
38 - Rosemary, 3 stems in water

- 39 - Sage, 3 stems in jar of water**
40 - Spinach, 1 plant in water
41 - Squash, summer, 4 small or 1 large
42 - Squash, Winter (see varieties in rules section)
43 - Squash, Zucchini, 3 (8" long – 1-2" diameter)
44 - Squash, any other variety
45 - Sunflower, 1 head
46 - Thyme, 3 stems in water
47 - Tomatillos, husks on 4
48 - Tomatoes, Miniature, 6
49 - Tomatoes, Ripe, 4
50 - Tomatoes, green, 4
51 - Tomato, Sun Gold, Miniature, 6
52 - Any other not listed, up to 3 entries in this CLASS.

DIVISION 14-B“BUDDY & ME” Youth

Youth under age 8 and a Buddy (older mentor) working together growing vegetables. Entry should be under youth's name, not Buddy. Use these vegetables to also enter in Baking Department, A Buddy & Me. You have already grown them so now bake with them.

PREMIUM POINTS

Blue 15

Red 10

White 5

CLASSES

One entry per class.

- 01 - Carrots, 4**
02 - Pumpkins, pie, 1
03 - Pumpkins, miniature
04 - Pumpkins, large, 1
05 - Squash, winter Hubbard, 1
06 - Squash, summer, 1
07 - Squash, zucchini, 3
08 - Tomatoes, Ripe, 4
09 - Any other not listed

DIVISION 14-CSWEEPSTAKES

PREMIUM POINTS

Blue 50

Red 30

White 20

CLASS 01 – Sweepstakes

Judges will enter exhibitors with the greatest number of accumulated points: each Blue counts 3 points, each Red is 2 points, and each White is 1 point.

DIVISION 14-DOPEN VEGTABLES EDUCATION DISPLAY

Space is limited. Pre-register by calling the Superintendent, so space can be incorporated into the Department area.

- Create a display on a topic of educational value related to the Department.
- History, How-to, Compare and Contrast, New Developments, etc. are all appropriate prompts for an educational display.
- Display may include sound, motion, 3-D, etc.
- Use large lettering to convey the main message. All wording should be readable from 6 feet away.
- All content must be original and copyright free.

Class 01 – Large Open Educational Display

Large Display: Maximum 20 square feet combined horizontal and vertical space (e.g. tri-fold display board on top of your own card table) down to 6 square feet (combined horizontal and vertical).

PREMIUM POINTS

Blue60
Red40
White20

Class 02 – Small Open Educational Display

Small Display: size allowed up to 24" x 36" maximum (combined horizontal and vertical), down to 11" x 17" minimum.

PREMIUM POINTS

Blue45
Red30
White15

AWARDS

JUDGES CHOICE AWARD

Friends of the Fair, through a donation from Pomona Grange will award a \$25.00 Cash Award & Ribbon to the Judges Choice vegetable exhibit.

SUPERINTENDENT’S CHOICE AWARD

Pomona Grange will award a \$25.00 Cash Award & Ribbon to the Superintendents Choice of the Best of Show vegetable exhibit.

BEST OF SHOW AWARD “BUDDY & ME”

Pomona Grange will award a \$25.00 Cash Award & Ribbon to the Best of Show Buddy & Me exhibit.

SPECIAL AWARDS

If you are a special award winner, please see the Superintendents at close of Fair for your award check. All those not claimed will be returned to donor.