Class 12 Garden Vegetables

Chair: Tracy Shier 905.806.0589 cowgirl54.ts@gmail.com

Committee: Chris Shier, Abbi Shier, Dan Shier

Prizes: \$4.00 \$3.00 \$2.00

Basics in Judging Garden Vegetables:

10% Uniformity and trueness to type

20% Excellent condition and colour

50% Other factors: freshness, blemishes, scarring, maturity, tenderness, size, texture, appearance, flavour, smell, properly trimmed (some judges will disqualify specimens if not properly trimmed).

Helpful Hints

Tomato – leave calyx or pipe attached.

Pumpkins, squash – stem attached and matched.

Pepper - leave one inch of stem attached.

Onion – do not peel or wash, remove outer skin, tops one inch above bulbs.

Carrot – leave one half inch of top and tap root, wash lightly.

Beets – leave one inch above crown, trim root back to not less than one inch.

Cucumber, Melon, watermelon – leave one quarter inch stem.

Cabbage – leave outer leaves on.

Corn – remove one third of husk from tip to butt.

Potato – do not wash.

3 pods 3 roots 3 roots 3 specimens
3 specimens 1 specimens
2 bunches
2 specimens 2 specimens
2 specimens 3 specimens
3 specimens
3 specimens 1 specimen
1 specimen 1 specimen
1 specimen 1 specimen 1 specimen 5 specimens 2 specimens 2 specimens

- 23. Sunflower Head, Seed Stage 1 specimen
 24. Zucchini, AV
 25. Any other Vegetable
 26. Apples, AV
 27. Any Other Fruit
 28. Ornamental Corn
 29. Ornamental Gourds
 3 specimens
 3 specimens
 3 specimens
 3 specimens
 3 specimens
- 30. Collection of Garden Roots and Vegetables 2 specimens of each
- 31. **SPECIAL** Collection of Apples, 3 or more Varieties, 2 specimens of each

1st - \$20.00, 2nd - \$15.00, 3rd - \$10.00 Sponsored by Off The Wall Landscaping

32. **SPECIAL** Collection of Onions, 3 or more Varieties, 2 specimens of each Sponsored by John Nowakowski \$25.00