

# **Custer County Open Class Competition**

## **2018 Custer County Fair**

**Exhibit Check In: Monday, July 16<sup>th</sup>, 2018, 7am-8am**

**Exhibit Judging: Monday, July 16<sup>th</sup>, 2018 , 9am until completed (judging is not open to the public)**

**Exhibit Release: Monday, July 23, 2018 from 7am-9am**

**Fees & Entry Forms: No entry fee or pre-fair entry required**

**\*\*\*\*\* Check in will be held outside the white project building on the southwest side of the fair/ rodeo grounds (weather permitting) Please come to the table with your entry. For faster check-in you may print, fill out, and bring the entry card on the last page of this document. It is the responsibility of the exhibitor to ensure your entry is entered into the correct class. If you have any questions please ask at check in.**

### **GENERAL RULES AND REGULATIONS**

1. The Custer County Fair Management will use all care possible to insure the safety of the entries. However, under NO circumstances will they be responsible for loss, injury, or damage done to, occasioned by, or arising from any article on exhibition.
2. All articles must be deemed to be suitable for exhibition or can be denied entry by the Superintendents or Judges. All exhibits must have been completed since August 1, 2017. (Except quilts - Aug. 2016.) Articles that have been previously entered in the Custer County Fair are ineligible.
3. Exhibit must be the product of the exhibitor/group named on entry.
4. Competition is open only to Custer County residents. Entry must be made by exhibitor.
5. For all Open classes the American system of judging will be used. Placings will go from 1<sup>st</sup> to 6<sup>th</sup> in each division and be judged competitively against other exhibitors in that same division.
6. Only exhibits in the 1<sup>st</sup> and 2<sup>nd</sup> placings are eligible for grand and reserve champion for the division.
7. Classes may be sub-divided or combined as determined by the number of entries entered and at the discretion of the judges and/or the superintendents.
8. An entry entered in the wrong class may be disqualified.
9. No marijuana or marijuana products may be used in any entry.
10. Entries are limited to 3 entries per class per exhibitor. Extra items and items not fitting in listed classes will not be accepted or displayed.

11. All protests must be made in writing and presented to the Superintendent of each department within 24 hours after the incident or judging. Protest forms are available from the Judge or the Superintendents. Protests must accompany a \$50 fee, made payable to the Custer County Fair Board. Protests will be handled by the individual department's Superintendent and the Fair Board. Protests may be appealed to the Fair Board for a final decision. The Fair Board will review them at an officially called meeting. If the protest is upheld, the \$50 fee will be returned.

15. Entering County Fair does not qualify or disqualify you from Colorado State Fair Open Class. County Fair classes are not necessarily descriptive of, or included as, classes for entry at State Fair. You do not have to enter county fair to go to state fair and the same item can be entered in both contests independently.

16. Entry of items and signature on entry form constitutes an agreement with this policy.

### **OPEN PANTRY DIVISION 100**

#### **Rules for Classes 100-110: Baked Goods**

1. Each exhibitor is allowed **three entries** per class of food products. Entries prepared from conventional methods except where designated. Must be made from scratch (no mixes).
2. Place on paper plate inside a plastic bag. Cool before wrapping.
3. Exhibitors may take home the major portion of baked products immediately after judging. A portion will remain for display.
4. A 3" x 5" recipe card must accompany entry.
5. **Due to food safety concerns, foods requiring refrigeration (i.e. cream cheese fillings, custards) will not be accepted.**

**Baked Goods Division** classes are as follows:

101 Cookies (3) any baked variety, unfrosted. Includes- chocolate chip, sugar, etc

102 Cookie Jar- The jar should be a glass or clear plastic, wide-mouth, ½ gallon or gallon size, and decorated based on the this year's fair theme. The decorated cookie jars should be filled with 5 different kinds of homemade cookies. 50% of the cookies should be visible. Write the name of the 5 type of cookies you made and in a Ziplock type bag place 1 cookie of each for judge to sample. You will be judged on the following criteria: Outside Appearance: 30%; Texture & Flavor: 45%; Decorated Container: 25%.

103 Bars (3) - any baked variety (except brownies)

104 Brownies (3) - any variety (no cream cheese or frosting)

105 Cake - from scratch, no mixes, unfrosted

106 Candies (5) - any variety

107 Fruit Pies

108 Modified, any baked product - modified for health; make note of modifications on recipe card (ie: gluten free, egg free, sugar free or reduced sugar)

109 Yeast Bread – white, 1 loaf or 3 rolls

110 Yeast Bread – other variety (wheat, rye, etc.), 1 loaf or 3 rolls

#### **Rules for Classes 120-124: Decorated Baked Goods**

1. Each exhibitor is allowed **three entries** per class of food products.

2. All entries will be judged on precision of decorations and neatness.
3. Entries will not be cut for judging. Cake forms may be used.
4. A 3 x 5 recipe card must accompany entry.
5. **Due to food safety concerns, foods requiring refrigeration (i.e. cream cheese fillings, custards) will not be accepted.**

**Decorated Baked Goods Division** classes are as follows:

120 Decorated Cakes

121 Layer Cake or Bundt Cake

122 Sheet Cake or Character Cake

123 Decorated Cookies (3) - with the same or coordinating decorations.

124 Decorated Cupcakes (3) - with the same or coordinating decorations.

### **Rules for Classes 130-138: Canned Goods**

1. Each exhibitor is allowed **three entries** per class of food products.
2. All preservation standards are based on Colorado State University Extension, University of Georgia Extension and University of Utah fact sheets and opinions of food science specialists. Fact sheets are available at [www.ext.colostate.edu](http://www.ext.colostate.edu), <http://www.uga.edu/nchfp/>, <http://extension.usu.edu/>
3. Any canned good that is not properly sealed and labeled will not be accepted for entry. All canned goods must have labels stating: name of product; method of pack where applicable (hot pack or raw pack); method of processing (water bath or pressure canner); altitude and process time; pounds of pressure where applicable; date canned and recipe source. Pickles must be labeled with vinegar/water solution ratio.
4. All canned products shall be packed in clean, clear, standard brand name jars, sealed with new clean seals, processed since August 1, 2017. Label sizes should be no more than 1½ x 2½ for pints and half-pints; 2½ x 3½ for quart jars. Labeling of jars should occur at home. To assist judging, include recipe and recipe source on a 3"x5" recipe card.
5. All soft spreads must be water bath processed. Soft spreads and pickles will be opened and tasted at the judge's discretion.
6. Canned fruit and vegetables will not be opened.

**Canned Goods Division** classes are as follows:

130 Jellies

131 Jams

132 Fruit butters

133 Preserves or conserves

134 Any canned high-acid fruit or juice, including tomatoes

136 Any canned vegetable or vegetable juice, other than tomato

137 Any pickle - (must show vinegar/water solution ratio on label) (not relishes)

138 Relishes and salsas, canned (not fresh)

## **OPEN NEEDLE ARTS DIVISION 200**

**Rules for Classes 200-253**

1. Up to **three entries** per class per exhibitor. Any items of a set will be entered as one exhibit (example: pillow cases, clothing, etc.)
2. Garments or articles must be worthy of entry. Used, worn or soiled items will not be entered. All exhibits must have been completed since August 1, 2017. (Except quilts - Aug. 2016.) Articles that have been previously entered in the Custer County Fair are ineligible.
3. All items with three layers will constitute a quilt and will only be entered in quilt division classes.
4. Quilts may be made by an individual or a group of two or more. If made by a group, all exhibitors' names must be listed on entry form.

**Knit and Crochet Division** classes are as follows:

- 201 Any crocheted afghan
- 202 Any crocheted garment
- 203 Any crocheted accessory (home or apparel)
- 205 Any knit afghan
- 206 Any knit garment
- 207 Any knit accessory (home or apparel)

**Quilt Division** classes are as follows:

- 210 Any pieced quilt, tied
- 211 Any pieced quilt, machine-quilted
- 212 Any pieced quilt, hand-quilted
- 213 Any hand pieced, hand-quilted
- 214 Machine embroidered quilt
- 215 Hand embroidered quilt
- 215a Hand embroidered quilt, hand quilted
- 215b Hand embroidered quilt, machine quilted
- 216 Pieced project- wall hanging
- 217 Miniature quilt- no larger than 24"x24"
- 218 Other quilted projects – place mats, table runners, tote bag, etc.
- 219 Any other quilt (cathedral window, crazy quilt, or puffed/biscuit)
- 220 Any quilt using repurposed materials (ie. T-shirts, denim jeans, ties, etc. Not scrap material)
- 221 Any quilt with hand appliqué
- 222 Any quilt with machine appliqué
- 223 Any quilt, hand quilted by someone other than exhibitor
- 224 Any quilt, machine quilted by someone other than exhibitor
- 225 Any quilt, long arm quilted by someone other than exhibitor
- 226 Antique quilt – not judged, display only

**Sewing Division** classes are as follows:

- 231 Any teen or adult garment
- 232 Any child garment
- 233 Any costume
- 234 Any household item – made from fabric, not quilted or tied (ie. Placemats and napkin sets)
- 235 Any sewn accessory, not quilted- totes, handbags

**Hand Embroidery Division** classes are as follows:

241 Counted cross-stitch - any framed picture

242 Any other counted cross-stitch

243 Any hand embroidery

244 Plastic canvas

245 Any other hand work (crewel, needlepoint, hardanger, etc.)

**Machine Embroidery Division** classes are as follows:

251 Any cross stitch

252 Any other machine embroidery, other than quilts, such as tablecloths, napkins, shirts, etc.

**Golden Age Class**

253 Any craft or needle arts item made by a senior citizen over 75 years of age or residing in a senior housing facility.

## **OPEN HERITAGE ARTS DIVISION 300**

### **Rules for Classes 300-307: Paper Arts**

1. **Three entries** per class per exhibitor. All items of a set will be entered as one exhibit.
2. All entries must be worthy of entry. Used, worn or soiled items will not be entered. All exhibits must have been completed since August 1, 2017. Articles that have been previously entered in the Custer County Fair are ineligible.
3. Classes may be sub-divided or combined as determined by the number of entries entered and at the discretion of the judges and/or the superintendents.

**Paper Arts Division** classes are as follows:

301 Greeting Card, handmade, decorated, single card, any occasion

302 Greeting Card set, handmade, decorated, group of 3 or 4 cards decorated in a coordinating fashion

303 Pop-Up Greeting Card, any occasion

304 Scrapbook, 1-page layout, in sheet protector, any design, traditional or digital

305 Scrapbook, 2-page layout, in sheet protectors, any design, traditional or digital

306 Scrapbook Album, bound or in binder, any design, traditional or digital

307 Quilling, any item made or decorated with quilling (ie: greeting card, framed picture, ornament)

## **OPEN WOODWORKING DIVISION 400**

### **Rules for Classes 400-405: Woodworking**

1. **Two entries** per class per exhibitor. Any items of a set will be entered as one exhibit (example: bookends, candlestick sets).
2. Articles must be worthy of entry. Obviously used, worn or soiled items will not be entered. All exhibits must have been completed since August 1, 2017.

**Woodworking Division** classes are as follows:

*401 Floor/Freestanding Furniture (tables, chairs, hutches, hope chests, potato bins, bookshelves, etc.)*

*402 Functional Wood Products- Wooden devices that perform a function but use no metal, plastic, or other non-wooden components (vices, clamps, gear works, etc.)*

*403 Wooden Art (puzzles, carvings, scroll work, etc.)*

*404 Turning/Lathe Work (bowls, pens, baseball bats, candlesticks, vases, etc.)*

*405 From the Woodpile- Projects developed from the log to finished product without the use of any power tools or modern fasteners. Any assembly of projects must be done using methods of joinery such as dowels, mortar and tenon, dove tail, spline joint, etc.*

## **OPEN JEWELRY DIVISION 500**

### **Rules for Classes 500-505: Jewelry**

1. Up to three entries per class per exhibitor. Any items of a set will be entered as one exhibit (example: earrings).
2. Articles must be worthy of entry. Obviously used, worn or soiled items will not be entered. All exhibits must have been completed since August 1, 2017.
3. Exhibits must be entered "display ready", ie: necklace display bust, earring tree, bracelet bar, ring stand, earring stand, etc.

**Jewelry Division** classes are as follows:

*501 Stringing: Beads- including glass, gemstone, metal beads, or freshwater pearls or other small items strung together to form a bracelet or necklace.*

*502 Bead Weaving- seed beads, Delicas and other small beads sewn together into a pattern to form jewelry for beaded art, necklaces, earrings, or bracelets.*

*503 Wire Wrapping- plated or precious wire manipulated to form a bracelet, earrings, or necklace. Beads may be incorporated into the design.*

*504 Other techniques to include anything not included above (ie. Polymer clay, crystal clay, raku)*

*505 Metal work jewelry, must contain 80% metal*

## **OPEN PHOTOGRAPHY DIVISION 600**

### **Rules for Classes 600-625: Photography**

1. Entries are limited to **three prints** per class and **10 prints total** per person.
2. Photos carrying identifying marks, copyrights or watermarks will be refused.
3. All photos must be the original work of the exhibitor.
4. Judging will be based on technical quality, composition, originality and relevance to the category.
5. The Superintendent reserves the right to refuse any photograph deemed unsuitable for competition, and all photographs will be displayed at the discretion of the management of the Fair. Entries that do not meet requirements will not be accepted or displayed. Photos depicting nudity, violence, drug use, or other inappropriate content will not be accepted.
6. No photo over 24" x 36" will be accepted.

**People Division** classes are as follows:

601 Baby- infant under 2 years

602 Single person, posed- child or adult

603 Multiple people, posed, 2 or more

604 Candid - Unposed - photos that capture people being themselves without being aware that they are being photographed.

605 Heroes of Custer County

**Scenic Division** classes are as follows:

606 Landscape/Waterscape

607 Skyscape -sunsets, clouds, etc.

608 Weather -snow scene, lightning, etc.

**Nature Division** classes are as follows:

609 Plants/Flowers

610 Animals/Wildlife

611 Animals/Farm or Pet

612 Insects/Birdlife

613 Other nature

**Miscellaneous Division** classes are as follows:

614 Sports/Action

615 Architecture/Landmark/Monument -building or close-up of part of building, bridges, other structures

616 Still Life- A combination of inanimate/objects arranged by the photographer.

617 Transportation -Past or present

618 Special Effects -Any photo that has been altered from its original real-time appearance. Effects can be generated by multiple exposures, time-lapse, flash effects, use of filters, etc., OR special processing, dark room techniques or computer manipulated which changes the initial photographic content or composition, such as superimposing, hand coloring, vignettes, etc. Include description of special effect used on back of photo.

619 County Fair- we want to see the fair through your eyes

620 Misc. -Any photo that does not fit one of the above categories

## **OPEN FLORICULTURE DIVISION 700**

1. Each exhibitor is allowed one entry per class.
2. Identify variety of all flowers on entry card.
3. Any entry left after 9 a.m. on release day will be disposed of. Prior to release day, any item that starts to mold will be disposed of by a Superintendent or Judge.

4. The exhibitor need not grow flowers that will be used in arrangements. All accessories are used at the exhibitor's risk. Silk, dried, or fresh flowers may be used to create all flower arrangements.

**Artistic Arrangements Division** classes are as follows:

701. Colorado Natives — Any arrangement using Colorado's natural plants in an appropriate container.

702. Themed "Autumn Harvest" — Create an arrangement showcasing the theme "Autumn Harvest." Your arrangement can include silk, dried, or fresh flowers. Any add-ons are welcome. Use any container. No size limit.

703. Colorado's Agriculture — Any arrangement using silk and/or fresh flowers and greenery that reflects the importance of agriculture in our state using an appropriate container. No size limit.

704. Fairyland — Use a piece of driftwood for your container. Driftwood should be no larger than 2' x 2'. Create a magical scene that mesmerizes, incorporating silk, dried, or fresh flowers, and any other "fairy" items.

705. Mason Jar — Creatively arrange your flowers (real or artificial) in a mason jar (any size or color mason jar).

706. Carnival — Create a carnival-inspired arrangement using silk and/or fresh flowers and greenery. Use an appropriate container. No size limit.

707. Keep It Simple — An arrangement not over 5 inches tall or 5 inches wide in a container of your choice, all dried and/or treated plant material; no plastic or silk plant material; no accessories.

### **Potted Plants**

708. Cactus Garden

709. Foliage Garden

710. Fern Garden

711. Ornamental Vegetable Garden

712. Fairy Gardens

Cut Flowers

713. Single bloom- any flower.

714. Double blooms- can be mixed or the same.

714. Multiple blooms, minimum of 3, can be mixed or the same.

## **OPEN HORTICULTURE DIVISION 800**

### **Rules for Classes 800-899: Horticulture**

1. Each exhibitor is allowed **one entry** per class.
2. Identify variety of all crops on entry card.
3. Exhibits will be placed and shown on white paper plates. They may be wrapped in plastic.
4. Any entry left after 9 a.m. on release day will be disposed of. Prior to release day, any item that starts to mold will be disposed of by a Superintendent or Judge.

5. Only home grown produce raised by the exhibitor will be allowed to be exhibited.
6. Display Tips: Uniformity is a key in displaying more than one of any item. Do not deform fruits or vegetables by cutting off parts. Display consumer sized items, not too large or not too small, and free of damage, insects, and disease. Guidelines for judging many of the varieties are listed at the end of this document.
7. Two or more entries of the same crop are required to make a class; otherwise those items will be judged together as one miscellaneous class.

**Vegetable Division** classes are as follows:

801. Beans, snap, 6 pods

802. Broccoli, 2 heads

803. Cabbage, 1 head

804. Cauliflower, 1 head, 2-4 outer leaves

805. Eggplant, 2

806. Lettuce, head, 1 head

807. Lettuce, leaf, 6 leaves

808. Kale, 1 head

809. Kohlrabi (leaves removed), 3

810. Okra, 3 pods

811. Peppers, bell, 3

812. Peppers, jalapeno, 3

813. Peppers, habaneros, 3

814. Peppers, chili, 3

815. Peppers, other, 3

816. Rhubarb, 3 stalks, 18-36", red or green, leaves removed

817. Spinach, 6 leaves

818. Swiss chard, 3 leaves

819. Tomatoes, cherry type, stems off, 4

820. Tomatoes, green, stems off, 3

821. Tomatoes, slicing/canning, stems off, 3

822. Largest ripe tomato (by weight)

823. Miscellaneous Vegetable crops (Do not enter this class. The Judges and Superintendents will move entries into this class, if needed)

**Herb Division** classes are as follows:

830. Dill, 3 heads

831. Oregano, 3 stems

832. Thyme, 3 stems

833. Sage, 6 leaves

834. Cilantro, 3 stems

835. Chives, 3 stems

836. Mint, 3 stems

837. Parsley, 3 stems

838. Rosemary, 3 stems

839. Lavender, 3 stems

840. Other, 3 stems

841. Miscellaneous Herb crops (Do not enter this class. The Judges and Superintendents will move entries into this class, if needed)

**Garden Fun Division** classes are as follows:

845. Vegetable Caricatures - Any vegetable that looks like a person or animal.

846. Giant zucchini (by weight, length, diameter)

847. Giant vegetable - other than zucchini (size by weight)

848. Whacky Veggies – Defined by unusual shape

849. Miscellaneous Garden Fun crops (Do not enter this class. The Judges and Superintendents will move entries into this class, if needed)

**Vine Crops Division** classes are as follows:

855. Cantaloupe (any variety), 2

856. Cucumbers, pickling, less than 1" diameter, 6

857. Cucumbers, slicing, 2

858. Peas, 1/4 pound of pods

859. Pumpkin, largest (by weight), 1

860. Pumpkin, pie variety, 1

861. Squash, summer (yellow straight or crooked neck), 2

862. Squash, summer (zucchini or cocozelle type), 2

863. Squash, summer (any other variety), 2

864. Squash, large winter (any variety), 1

865. Squash, small winter (any variety), 2

866. Watermelon (any variety), 1

867. Miscellaneous Vine crops (Do not enter this class. The Judges and Superintendents will move entries into this class, if needed)

**Roots, Bulb, and Tuberous Crops Division** classes are as follows:

870. Carrots, 1" top, 3

871. Scallions, includes all green onions, bunch of 3, leave tops on

872. Onions, any variety, 1" top, do not peel, 3

873. Parsnips, 1" top, 3

874. Potatoes, any red, russet, white or yellow variety, 3

875. Sweet potatoes, 3

876. Radishes, tied in a bunch, 1" top, 3

877. Turnips, 1" top, 3

878. Garlic, 2 full bulbs

879. Miscellaneous Roots, Bulb or Tuberous Crop (Do not enter this class. The Judges and Superintendents will move entries into this class, if needed)

**Fruit Division** classes are as follows:

881. Chokecherries, 6

882. Apples, red or green, with stems, 3

883. Crab apples, with stems, 3

884. Cherries, 6

885. Grapes, 2 bunches

886. Peaches, 3

887. Pears, 3

888. Plums, with stems, 3

889. Raspberries, 6

890. Strawberries, 6

891. Miscellaneous Fruit crops (Do not enter this class. The Judges and Superintendents will move entries into this class, if needed)

#### *Guidelines for some entries*

*Apples* - Should be mature, as indicated by their aroma and color. Stems must be attached.

*Beans*, any type – Well-formed pods that are tender, firm, succulent and should be stringless. They should snap when broken. They should be bright, the seeds should be small, and the flesh should not have any voids. The pods should be uniform in shape and size. They should be picked with  $\frac{1}{4}$ " to  $\frac{1}{2}$ " stem. Varieties having straight, round pods are preferred.

*Broccoli* – Six inches long and the head at least 3" in diameter. Stem should be solid and loose leaves removed. Heads should be compact, and dark green with uniform buds of medium size. Over maturity, leafiness in head, and damage to buds are to be avoided. Cabbage – any type – Four to six lb. each with 1-2 wrapped leaves per head. The stems should be cut with  $\frac{1}{4}$ " petiole remaining.

*Carrots* – Should have 1" petiole remaining. Carrots should be coreless. The root should be clean and free of side roots. Avoid large crowns, second growth, and green shoulders. Any color.

*Cauliflower* – Wrapper leaves trimmed even with the curd. The curd should be pure white, smooth, and compact. Avoid over maturity and richness. The stem should be trimmed  $\frac{1}{2}$ " below the last remaining leaf.

*Cucumber* – slicing - cucumbers should not exceed 2  $\frac{1}{2}$ " in diameter with  $\frac{1}{4}$  inch stem attached. It is usually white spined, dark green, tapered at both ends, with no warts or a corrugated surface. Good slicers are fairly straight.

*Cucumber* – pickling – cucumbers are either small, 2" to 2  $\frac{1}{2}$ " long or large 3" to 4" long with  $\frac{1}{4}$  inch stem attached. Typically cucumbers will have warts, be slightly triangular in cross section, and have a slight curve from petiole to blossom end, is blunt at both ends and has a length roughly 3 times its diameter. The cucumber has spines and a natural bloom that should not be removed.

*Eggplant* – With calyx cap and a  $\frac{1}{2}$ " stem present. A good quality eggplant is firm, heavy in relation to size, with a uniform, dark, rich purple color. The blossom scar should be small and the calyx green. Eggplant should not be washed, but it should be cleaned by wiping with a soft cloth.

*Herbs* – Stems should be a minimum of 6" in length. They should be well leafed and uniform in color. Coarse, fibrous stems and finished blooms indicate advanced maturity and lower quality.

*Lettuce* – with stem ending  $\frac{1}{2}$  " below the head. Loose wrapper leaves may be removed if yellow or damaged; however the leaves protecting the head, which have a dark green color, must be present during exhibition.

*Onion* – dry – Displayed with  $\frac{1}{2}$  inch stem. Select bright, clean, hard, mature onions with intact dry skins and small well-dried necks. Do not wash. Remove only jagged and dirty outer scales.

*Onions* – green bunch – Should be tied top and bottom and should have long white stems, not less than  $\frac{1}{2}$ " preferred. The bulb should not be more than slightly enlarged. Exhibit should be washed thoroughly and tops and roots trimmed to an even length.

*Peas* – Should be podded with stems. Select pods that are bright green and fully filled with well sized but tender peas. The pods should carry the original bloom.

*Peppers* – sweet or hot – Stems attached, clean, but not polished. *Pumpkin* – Must have five sided stem and the stem must be attached. While size is the major factor in the largest pumpkin class, the pumpkins must be symmetrical, mature, and free from defects. The most important requirement for the small pie pumpkin is that they are mature, of good size, and symmetrical. Put variety on entry tag.

*Radishes* – Good quality radishes are smooth, firm, tender, crisp and mild in flavor. Radishes may be washed to remove soil, but do not trim roots. Leave 1" tops.

*Raspberries* – Should be exhibited with hulls. Collapsed fruit and dispersing aggregates are sign of maturity.

*Rhubarb* – Stalks should be uniform in size and color. Tender and crisp, not pithy. Stalks should be trimmed 1 inch leafy top remaining. Butt end should be pulled and trimmed.

*Spinach* – exhibit as a bunch including roots.

*Squash* – summer – Yellow or straight neck should be 5"- 6" long, the zucchini 6"-9" long, and the scalloped or patty pan 3"-4" in diameter. Each entry should have ½" stem, the skin should be tender, the seeds immature and edible, and the flesh solid, light colored, and free of voids.

*Squash* – winter, small or large – Should be mature and have their stems attached. The skin should be hard and soil free.

*Strawberries* – Should be mature, uniform and exhibited without caps. When a number of varieties are contained in a class, flavor could very well be the determining factor.

*Tomatoes* – ripe – Should be uniformly colored and the interior should be bright and meaty with no green around the seeds. Exhibit without stems. They should be soil free but not washed or polished.

*Tomatoes* – green – Should be uniform and "mature green" a pinkish color preferred to too green. Exhibit without stems. They should be soil free but not washed or polished.

*Turnips* – Should be smooth, have a small crown, free of side roots, round, crisp, with a color pattern typical of the variety. They should be 2" – 2 ½" in diameter with 1" petioles. The tap root should be untrimmed.

*Watermelon* – Should have a velvety appearance and a yellowish ground spot. An inch stem should be left on.

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Dept: \_\_\_\_\_

Div: \_\_\_\_\_

Class #: \_\_\_\_\_

Exhibitor: \_\_\_\_\_

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