

In judging, the points mentioned in Tips to Horticultural Exhibitors (below) are considered, with **quality, condition and uniformity** being the most important. Keep these criteria in mind as you gather your vegetables for entry. Using the ideas in the Ontario Judging & Exhibiting Standards Booklet and the tips below, prepare your specimen vegetables to show them to the best advantage.

Preparing Vegetable and Fruit Exhibits

Beans - pods should be well matched and of good colour, fresh with no spotting, smooth, fleshy, clean, and well filled but not overfilled, calyx and piece of stem should be attached.

Beets - tops trimmed approx. 1.3 cm (1/2") above crown, carefully washed but not scrubbed. Roots not to be cut but fibrous side hairs trimmed.

Carrots – long, 17 cm (7") and over, 3 roots, tops removed to 1.3 cm (1/2"); short under 7 cm (3") 3 roots, tops removed to 1.3 cm (1/2").

Corn ear, evenly filled from tip to base with long rows of closely set kernels; show with 1/3 of husk removed.

Cucumber - even shaped, at least 15 cm (6") long, straight, a short stem and spines left on.

Garlic - firm, clean-looking head showing 4 - 8 large individual buds depending on the cultivar. Parchment-like skin covering should not be broken, roots and stem to be trimmed to 1.3 cm (1/2").

Onions - mature, should not be peeled, remove only rough and dirty outer skin, trim roots and top to 1.3 cm (1/2"), the neck should be thin but firm and dry.

Peppers - heavy (thick flesh) with smooth surface and uniform in colour, 1.3 cm (1/2") of neatly trimmed stem should be present.

Potatoes should be cleaned with a soft brush and **not washed**, free from greening, eyes shallow and few, no insect damage or disease.

Squash- summer, the stem should be left on and trimmed, wiped clean but not scrubbed.

Tomatoes – ripe, firm, free from cracks and blemishes, **calyx attached**. Truss varieties may have natural variation in colour and size.

Gourd - the stem should be left on and trimmed, wiped clean but not scrubbed.

VEGETABLES CLASS 19 Sections 1 to 22

See listed descriptions

1. Beans, green, 3 pods
2. Beans, yellow, 3 pods
3. Beets, 3 roots
4. Carrots, long variety 17 cm (7") and over, 3 roots, tops removed to 1.3 cm (1/2")
5. Carrots, short cultivar, under 7cm (3") 3 roots, tops removed to 1.3 cm (1/2")
6. Corn, 1 ear
7. Cucumbers,(slicing), at least 15 cm (6") long, 1 specimen
8. Garlic, 2 heads
9. Herb cuttings 3 cultivars, in individual containers displayed on a plate
10. Onion, yellow, 1
11. Onion, red, 1
12. Onion, Spanish 1
13. Peppers, hot, 3 of the same cultivar
14. Peppers, sweet, 3 of the same cultivar
15. Potatoes, any colour, 3 of the same cultivar
16. Squash, summer, 1, no zucchini
17. Gourd, 1 specimen, your choice