

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.

## VEGETABLES CLASS 19 Sections 1 to 21

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. Tomato, ripe, largest by weight with calyx attached, 1 specimen