

Community Horticulture Competition

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

Exhibit Check In: Monday, July 25 from 8:00am to 12:00pm in the CSF Events Center

Exhibit Judging: Monday, July 25 from 1:30pm to 3:30pm (judging open to the public)

Exhibit Release: Sunday, July 31 from 11:00am to 1:00pm

Superintendents:

Rules and Regulations

1. The Pueblo 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 crop exhibits MUST be grown on exhibitor's farm or garden. Misrepresented products may be disqualified.
3. Competition is open only to Pueblo County residents.
4. Danish system of judging will be used. For the Danish System, all exhibits are divided in each class into blue, red, white and participation ribbon groups according to quality. All exhibits will be awarded a ribbon.
Standards for Ribbons:
Blue: Meets requirements, high quality Red: Meets requirements, average quality
White: Exhibit does not meet all requirements; exhibit is below standard quality, improvement needed
5. Only exhibits in the blue ribbon category are eligible for reserve champion or better. There will be no comparison judging until all Danish ribbons have been assigned. Standardized judging sheets will be used and are available upon request. No reserve champion will be given unless a champion ribbon is given.
6. Division Grand Champions will be awarded a prize. Prizes given will depend on donations received. IRS W-9 forms are required for all monetary awards. Forms will be provided to winners and must be completed before checks will be released. Failure or refusal to complete the form will result in a forfeiture of the monetary prize.
7. Classes may be sub-divided or combined as determined by the number of projects entered and at the discretion of the judges and/or the superintendents.
8. If there are less than three (3) entries in any specific class in two successive years, the class may be dropped.
9. Judging is open to the public. However, silence during judging is essential. Any disruptive behavior on the part of audience or exhibitor will automatically disqualify the exhibit. Judges may make comments throughout the judging. Questions from the audience can only be asked after all entries in that class are judged.
10. Entries are limited to one entry 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 Pueblo County 4-H Foundation. Protests will be handled by the individual department's superintendent. 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.

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12. 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.
13. Entry of items and signature on entry form constitutes an agreement with this policy.
14. Open class vegetable, herb, and fruit classes are open to youth and adults.
15. Identify variety of all crops on entry card.
16. Exhibits will be shown on white paper plates and may be wrapped in plastic.
17. Any entry left after 2 p.m. on release day will be disposed of, recycled, or used for animal feed.

Division A: Surface Crops

Classes:

Vegetables

101. Beans, snap, 12 pods
102. Broccoli, 2 heads
103. Cabbage, 1 head
104. Cauliflower, 1 head, 2-4 outer leaves
105. Eggplant, 2
106. Lettuce, head, 1 head
107. Lettuce, leaf, 12 leaves
108. Kale, 1 head
109. Kohlrabi (leaves removed), 6
110. Okra, 6 pods
111. Peppers, bell, 3
112. Peppers, jalapeno, 6
113. Peppers, habaneros, 6
114. Peppers, chili, 6
115. Peppers, cherry, 6
116. Peppers, other, 6
117. Rhubarb, 6 stalks, 18-36", red or green, leaves removed
118. Spinach, 12 leaves
119. Swiss chard, 6 leaves
120. Tomatoes, cherry type, stems off, 6
121. Tomatoes, green, stems off, 4
122. Tomatoes, slicing/canning, stems off, 4
123. Largest ripe tomato (by weight)

Novelty

125. Giant zucchini (by weight, length, diameter)
126. Giant vegetable - other than zucchini (size by weight)
127. Whacky Veggie – Defined by unusual shape

Herbs

128. Dill, 3 heads
129. Oregano, 3 stems
130. Thyme, 3 stems
131. Sage, 12 leaves
132. Cilantro, 3 stems
133. Chives, 3 stems

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134. Spearmint, 3 stems
135. Parsley, 3 stems
136. Rosemary, 3 stems
137. Lavender, 3 stems
138. Peppermint, 3 stems
139. Other, 3 stems
140. Miscellaneous Surface Crop (must have 2 or more entries of the same crop to make a class; otherwise all will be judged together as one miscellaneous class)

Division B: Garden Fun Classes

201. Vegetable Caricatures - Any vegetable that looks like a person or animal.
202. Biggest Grasshopper-(live, in a clear container with lid).
203. Prettiest Bug-(live, in a clear container with lid).
204. Biggest Praying Mantis-(live, in a clear container with lid).

Division C: Vine Crops

301. Cantaloupe or muskmelon (any variety), 2
302. Cucumbers, pickling, less than 1" diameter, 12
303. Cucumbers, slicing, 3
304. Peas, 1/2 pound of pods
305. Pumpkin, largest (by weight), 1
306. Pumpkin, pie variety, 1
307. Squash, summer (yellow straight or crooked neck), 2
308. Squash, summer (zucchini or cocozelle type), 2
309. Squash, summer (any other variety), 2
310. Squash, large winter (any variety), 1
311. Squash, small winter (any variety), 2
312. Watermelon (any variety), 1
313. Miscellaneous Vine Crop (must have 2 or more entries of the same crop to make a class; otherwise all will be judged together as one miscellaneous class)

Division D: Roots, Bulb, and Tuberous Crops

401. Beets, red, 1" top, 6
- 402 Carrots, 1" top, 6
403. Scallions, includes all green onions, bunch of 6, leave tops on
404. Onions, any variety, 1" top, do not peel, 6
405. Parsnips, 1" top, 6
406. Potatoes, any red, russet, white or yellow variety, 6
407. Sweet potatoes, 3
408. Radishes, tied in a bunch, 1" top, 6
409. Turnips, 1" top, 6
410. Garlic, 2 full bulbs
411. Miscellaneous Roots, Bulb or Tuberous Crop (must have 2 or more entries of the same crop to make a class; otherwise all will be judged together as one miscellaneous class)

Division E: Fruit

501. Chokecherries, 12
502. Apples, red, with stems, 3
503. Crab apples, with stems, 3
504. Apples, green, with stems, 3
505. Cherries, 12
506. Grapes, 3 bunches
507. Peaches, 3
508. Pears, 3
509. Plums, with stems, 6

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510. Raspberries, 12

511. Strawberries, 12

512. Miscellaneous Fruit (must have 2 or more entries of the same crop to make a class; otherwise all will be judged together as one miscellaneous class)

Guidelines

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.

Beets, table – Should have 1" petioles. The beet should be tender, smooth, free of side roots, have a small crown, and should be rounded, symmetrical and uniform. The root should not be removed.

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.

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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.