

Community Open Class Competition

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

Exhibit Check In: Sunday, July 16 from 1:00 p.m. to 4:00 p.m. in the CSF Events Center

Or Monday, July 17 from 8:00 a.m.-10:00 a.m.

Exhibit Judging: Monday, July 17 begins at 12:00 p.m. until completed (judging open to the public)

Exhibit Release: Sunday, July 23 from 11:00 a.m. to 1:00 p.m.

GENERAL 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 exhibits must have been completed since August 1, 2016. (Except quilts - Aug. 2015.) Articles that have been previously entered in the Pueblo County Fair are ineligible.
3. Exhibit must be the product of the exhibitor/group named on entry.
4. **Competition is open only to Pueblo County residents. Entry must be made by exhibitor. Amateurs only.**
5. 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
6. 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.
7. **Division Grand Champions** and **Queen/King of the Kitchen** will be awarded a \$10.00 cash prize. 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.
8. 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.
9. An entry entered in the wrong class may be disqualified. No ribbon will be awarded, but entry will be evaluated by the judge.
10. If there are less than three (3) entries in any specific class in two successive years, the class may be dropped.
11. No marijuana or marijuana products may be used in any entry.
12. 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.

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13. 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.
14. 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.
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.

PANTRY DEPARTMENT

Food Preparation Division

Rules for Classes 201-214:

1. Each exhibitor allowed **one entry** 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 donate prepared foods to the Pueblo County 4-H Travel Group for a bake sale.
4. Exhibitors may take home the major portion of baked products immediately after judging. A portion will remain for display.
5. A 3 x 5 recipe card must accompany entry.
6. **Due to food safety concerns, foods requiring refrigeration (i.e. cream cheese fillings, custards, etc.) will not be accepted in any class. No marijuana or marijuana products may be used.**

Breads

- 201 Quick bread - any variety, one loaf, biscuits (3)
- 202 Quick bread - muffins (3 of the same variety)
- 203 Yeast bread (not machine) - any variety: rolls (3), or loaf (1)
 - 203a White
 - 203b Other variety (wheat, rye, etc.)
- 204 Machine Yeast Bread, one loaf-any variety
 - 204a White
 - 204b Other variety (wheat, rye, etc.)
- 205 Sweet yeast breads, any variety; rolls (3) or loaf (1)
- 206 Bread Basket- The basket may be purchased or handmade, made from any material. It may be decorated based on the theme: "Blast from the Past" . Basket size limit: 12 inches wide by 15 inches high. Basket must contain a variety of at least three shapes and at least two kinds of dough. Muffins or other quick breads may be included, but are not required. Basket must contain 12 to 15 rolls or loaves. Rolls should be individually wrapped in clear plastic wrap. Recipe cards for each variety must be included on a 3x5 index card. Entries may be made by individuals or groups. Judging will be based 25% on basket and 75% on bread selections.

3 X 5 Recipe Card REQUIRED (Do not put your name on card)

Food Preparation Division-Continued

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Cookies

- 207 Cookies (3) any baked variety, unfrosted
 - 207a Chocolate chip cookies
 - 207b Sugar cookies, unfrosted
 - 207c Any other variety cookies, unfrosted
- 208 Cookie Jar- The jar should be a glass or clear plastic, wide-mouth, ½ gallon or gallon size, and decorated based on the theme “Blast from the Past”. 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 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%.

Other Baked Goods

- 209 Bars (3) - any baked variety (except brownies)
- 210 Brownies (3) - any variety (no cream cheese or frosting)
- 211 Cake - from scratch, no mixes, unfrosted
- 212 Candies - any variety, 5 pieces
- 213 Fruit Pies
- 214 Modified, any baked product - modified for health; make note of modifications on recipe card (ie: gluten free, egg free, sugar free or reduced sugar)

Decorated Baked Goods

Rules for Classes 215-217:

1. All entries will be judged on precision of decorations and neatness.
2. Entries will not be cut for judging. Cake forms may be used.

215 Decorated Cakes

215a- layer cake or bundt cake

215b- sheet cake or character cake

216 Decorated Cookies – three cookies with the same or coordinating decorations.

217 Decorated Cupcakes – three cupcakes with the same or coordinating decorations.

Open class divisions continue on next page.

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Food Preservation Division

1. Classes 251 through 256: Each exhibitor allowed **one entry** 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.uga.edu/nchfp/>, <http://extension.usu.edu/> or by calling 583-6566.
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. See examples:

Label Example	Pickled Products	Pressure Canned	Water Bath Canned
Product	Pickled Dilly Beans	Green Beans	Peaches
Method	Water bath – hot pack	Pressure – raw pack	Water bath – raw pack
Solution/Pressure	1 part vinegar : 1 part water	13#	Light syrup
Time	10 minutes (pints)	20 minutes (pints)	35 minutes (pints)
Elevation	5,000 feet	6,000 feet	5,000 feet
Date	June 2016	July 2016	August 2015
Recipe Source	CSU Fact sheet #9	So Easy to Preserve	Ball Blue Book 2006

4. All canned products shall be packed in clean, clear, standard brand name jars, sealed with new clean seals, processed since August 1, 2016. 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 standard 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.
7. Classes are as follows:
 - 251 Jellies
 - 252 Jams
 - 253 Fruit butters
 - 254 Preserves or conserves
 - 255 Any canned high-acid fruit or juice, including tomatoes
 - 256 Any canned vegetable or vegetable juice, other than tomato
 - 257 Any pickle - (must show vinegar/water solution ratio on label) (not relishes)
 - 258 Relishes and salsas, canned (not fresh)

**3 X 5 Recipe Card
REQUIRED**
(Do not put your name on card)

QUEEN/KING of the KITCHEN

Class 299

1. To be eligible for Queen/King of the Kitchen, exhibitors must enter at least twelve (12) of the 20 classes in the Pantry Department and place (blue ribbon or higher) in at least six (6) classes. The Pantry Department includes Food Preparation (classes 201-205, 207, 209-214) and Food Preservation (classes 251-258). Classes 206, 208, 215-217 are not included in Queen/King of the Kitchen.
2. Points are awarded as follows: Blue = 1 point; Reserve Champion = 2 points; Champion = 3 points; Reserve Grand Champion = 4 points; Grand Champion = 5 points. Queen/King of the Kitchen will be awarded to highest points earner. In case of tie, pantry judges will determine winner based on variety and degree of difficulty. Queen/King of the Kitchen will be awarded a rosette and \$10.00 cash prize. See general rule #7.

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NEEDLE ARTS DEPARTMENT

1. 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, 2016. (Except quilts - Aug. 2015.) Articles that have been previously entered in the Pueblo County Fair are ineligible.
2. One entry per class per exhibitor. Any items of a set will be entered as one exhibit (example: pillow cases, clothing, etc.)
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

- 301 Any crocheted afghan
- 302 Any crocheted garment
- 303 Any crocheted accessory (home or apparel)
- 305 Any knit afghan
- 306 Any knit garment
- 307 Any knit accessory (home or apparel)

Quilt Division

- 310 Any pieced quilt, tied
- 311 Any pieced quilt, machine-quilted
- 312 Any pieced quilt, hand-quilted
- 313 Any hand pieced, hand-quilted
- 314 Machine embroidered quilt
- 315 Hand embroidered quilt
 - 315a Hand embroidered quilt, hand quilted
 - 315b Hand embroidered quilt, machine quilted
- 316 Pieced project- wall hanging
- 317 Miniature quilt- no larger than 24"x24"
- 318 Other quilted projects – place mats, table runners, tote bag, etc.
- 319 Any other quilt (cathedral window, crazy quilt, or puffed/biscuit)
- 320 Any quilt using repurposed materials (ie. T-shirts, denim jeans, ties, etc. Not scrap material)
- 321 Any quilt with hand appliqué
- 322 Any quilt with machine appliqué
- 323 Any quilt, hand quilted by someone other than exhibitor
- 324 Any quilt, machine quilted by someone other than exhibitor
- 325 Any quilt, long arm quilted by someone other than exhibitor
- 326 Antique quilt – not judged, display only

Sewing Division

- 331 Any teen or adult garment
- 332 Any child garment
- 333 Any costume
- 334 Any household item – made from fabric, not quilted or tied (ie. Placemats and napkin sets)
- 335 Any sewn accessory, not quilted- totes, handbags

Hand Embroidery Division

- 341 Counted cross-stitch - any **framed** picture
- 342 Any other counted cross-stitch
- 343 Any hand embroidery
- 344 Plastic canvas
- 345 Any other hand work (crewel, needlepoint, hardanger, etc.)

Community Open Class Competition

Needle Arts Division- continued

Machine Embroidery Division

351 Any cross stitch

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

Golden Age Class

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

HERITAGE ARTS DEPARTMENT

1. 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, 2016. Articles that have been previously entered in the Pueblo County Fair are ineligible.
2. One entry per class per exhibitor. All items of a set will be entered as one exhibit.
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

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

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

708 Pop-Up Greeting Card, any occasion

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

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

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

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

WOODWORKING DEPARTMENT

1. 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, 2016.
2. One entry per class per exhibitor. Any items of a set will be entered as one exhibit (example: bookends, candlestick sets).

Woodworking Division

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.

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JEWELRY DEPARTMENT

1. 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, 2016.
2. One entry per class per exhibitor. Any items of a set will be entered as one exhibit (example: earrings).
3. Exhibits must be entered "display ready", ie: necklace display bust, earring tree, bracelet bar, ring stand, earring stand, etc.

Jewelry Division

- 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

PHOTOGRAPHY DEPARTMENT

1. This competition is for AMATEUR photographers ONLY. For the purpose of competition, professionals are defined as those who sell their work, or who are employed as photographers or teachers of photography. Photos carrying identifying marks, copyrights or watermarks will be refused.
2. All photos must be at least 8" X 10" and no larger than 8" X 12" and firmly attached to 11" X 14" mats or mounted on 11" X 14" mat board. MATS, SMALLER OR LARGER THAN 11" X 14", WILL BE REFUSED. No oval mats or framed pictures. Construction paper and poster board are not acceptable forms of mats. NO GLASS.
3. Entries are limited to only one print per class and 10 prints total per person.
4. All photos must be the original work of the exhibitor.
5. Judging will be based on technical quality, composition, originality and relevance to the category.
6. The management of the Fair 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.
7. For photographers wanting feedback to improve photos, please include ISO, shutter speed and aperture on back of photo.

See next page for divisions and classes.

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Photography Division

People

- 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 Pueblo County heroes

Scenic

- 606 Landscape/Waterscape
- 607 Skyscape -sunssets, clouds, etc.
- 608 Weather -snow scene, lightning, etc.

Nature

- 609 Plants/Flowers
- 610 Animals/Wildlife
- 611 Animals/Farm or Pet
- 612 Insects/Birdlife
- 613 Other nature

Miscellaneous

- 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
- 621 Any black and white photo (including sepia)

Horticulture Department

Superintendent: Kata Schmidt

Rules and Regulations for classes 800-891

1. Open class vegetable, herb, and fruit classes are open to youth and adults.
2. Identify variety of all crops on entry card.
3. Exhibits will be shown on white paper plates and may be wrapped in plastic.
4. Any entry left after 2 p.m. on release day will be donated to food banks (if useable) or disposed of.
5. Only home grown produce raised by the exhibitor will be allowed to be exhibited.
6. Exhibits will be judged based on the guidelines listed at the end of this document.
7. 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.

See next page for class list.

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Division A: Surface Crops

Classes:

Vegetables

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)

Herbs

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 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

845. Vegetable Caricatures - Any vegetable that looks like a person or animal.
846. Biggest Grasshopper-(live, in a clear container with lid).
847. Prettiest Bug-(live, in a clear container with lid).
848. Biggest Praying Mantis-(live, in a clear container with lid).
849. Giant zucchini (by weight, length, diameter)
850. Giant vegetable - other than zucchini (size by weight)
851. Whacky Veggie – Defined by unusual shape

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Division C: Vine Crops

- 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 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

- 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 (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

- 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 (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 for 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 ¼" to ½" 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 ¼" petiole remaining.

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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 ½" below the last remaining leaf.

Cucumber –slicing - cucumbers should not exceed 2 ½" in diameter with ¼ 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 ½" long or large 3" to 4" long with ¼ 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 ½" 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 ½ " 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 ½ 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 ½" 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.