PRODUCE

SUPERINTENDENT:

Laurie Schmitt

Age categories:
Adults: 18 + years
Youth: 17 and younger

Awards:

PRODUCE GROWER OF YEAR AWARDS

$10.00 Gift Certificate
To Adult and Youth with the Most Blue Ribbons in Produce Department

These Gift Certificates are good through the 2026 Season.

Winners of *"Produce Grower* of the Year" are not eligible to receive the award in consecutive years.

Generously donated by:
Vicki's Country Garden
185 South 600 West
Paul, Idaho

JUDGES CHOICE
BEST OVER ALL ENTRY
Generously donated by: Master Gardeners
Recipient receives ---------- $25.00

LARGEST SUGAR BEET AWARD:
Generously donated by: Amalgamated Sugar
Largest Beet Receives ---------- 50lbs. Sugar
2nd Largest Beet---------- 30 lbs. Sugar
3rd Largest Beet ---------- 20 lbs. Sugar

BEST 3 BEETS AWARD:
Generously donated by: Amalgamated Sugar
Best 3 Receives ---------- 50 lbs. Sugar
2nd Best 3 Beets ---------- 30 lbs. Sugar
3rd Best 3 Beets ---------- 20 lbs. Sugar

PRODUCE NOT PROPERLY PREPARED WILL NOT BE JUDGED!

Rules:

1- Any individual, except commercial producers, may enter as many divisions as they wish. But only one entry per class number.
2- The superintendent and helpers will display your produce for you.
3- To expedite entries, please enter online.
4- The other category is for something that does not fit into any class number already set up.
5- Check the number of items required for an exhibit, and for the proper way it should be prepared. Exhibits must be prepared as follows:
   - Strawberries, Apples, Pears, Plums, and Cherries - leave stems on.
   - Raspberries & Peaches -stems removed.
   - Grapes - one bunch
   - Cucumber – 1-inch stem
   - Carrots – 1-inch top
   - Herbs - 6 stems
   - Squash - 2-inch stem
   - Radishes - 1/2-inch top
   - Turnips – 1-inch top
   - Rutabaga – 1-inch top
   - Parsnips – 1-inch top
   - Melons – 1-inch stem
   - Cantaloupe – 1-inch stem
   - Tomatoes - stem on
   - Peppers – 1-inch stem
   - Onion - unpeeled - 1 1/2-inch neck
   - Green Onions - 6-inch stem
   - Kohlrabi – 1-inch top
   - Egg Plant – 1-inch stem
   - Pumpkin - 2-inch stem
   - Table Beets – 1-inch top
   - Dry Beans/Peas - shelled one pint.
   - Sugar Beets - tops removed.

VEGETABLES

DIVISION 1: ADULT-Bean
DIVISION 2: YOUTH - Bean

(Bring five (5) pods for display.)

Class No.

1- Garden Green Beans
2- Yellow Wax Beans
3- Lima Beans
4- Other Beans

DIVISION 3: ADULT-Cabbage
DIVISION 4: YOUTH-Cabbage

(Bring one head unless noted)

Class No.

1- Cabbage
2- Red Cabbage
3- Brussels Sprouts – bring five (5)
4- Broccoli
5- Cauliflower
6- Kohlrabi – bring three (3)
7- Other

DIVISION 5: ADULT-Corn
DIVISION 6: YOUTH-Corn

(Bring three (3) ears for display.)

Class No.

1- Popcorn
2- Sweet Corn
3- Field Corn
4- Other Corn

DIVISION 7: ADULT-Cucumber
DIVISION 8: YOUTH-Cucumber

(Bring three (3) cucumbers for display.)

Class No.

1- Table Cucumbers
2- Dill Cucumbers
3- Sweet Cucumbers
4- Other Cucumber

Road SOLUTIONS LLC

DIVISION 9: ADULT-Herb/Spice
DIVISION 10: YOUTH-Herb/Spice

Bring one bunch for display, put herbs in a plastic baggie. See note for exceptions.

Class No.

1- Parsley
2- Sage
3- Dill – Bring one (1) head
4- Garlic – Bring two (2) bulbs
5- Sweet Basil
6- Marjoram
7- Savory
8- Stevia
9- Peppermint
10- Spearmint
11- Lemon Balm
12- Oregano
13- Thyme
14- Tarragon
15- Rosemary
16- Other Herb

DIVISION 11:
ADULT-Misc. Vegetables
DIVISION 12:
YOUTH-Misc. Vegetables

(Each has its own amount for display.)

Class No.

1- Rhubarb (3 stalks)
2- Egg Plant (2)
3- Swiss Chard (one bunch)
4- Celery (one bunch)
5- Peas (5 pods)
6- Okra (3)
7- Other Vegetable
8- Honey (one container)
9- Head Lettuce (one head)
10- Leaf Lettuce (one head)
11- Spinach

DIVISION 13: ADULT-Oddity
DIVISION 14: YOUTH-Oddity

Bring one specimen of an unusual produce.

DIVISION 15: ADULT-Onion
DIVISION 16: YOUTH-Onion

Bring three (3) for display.

Class No.

1- Yellow Spanish
2- Green Onions
3- White Sweet Spanish
4- Red Onions
5- Vidalia
6- Shallots

DIVISION 17: ADULT-Pepper
DIVISION 18: YOUTH-Pepper

Bring three (3) for display.

Class No.

1- Bell Peppers
2- Other Sweet Pepper
3- Jalapeño Pepper
4- Other Hot Pepper

DIVISION 19: ADULT-Potato
DIVISION 20: YOUTH-Potato

Bring three (3) for display.

Class No.

1- Russet Potatoes
2- Red Potatoes
3- Golden Potatoes
4- Other Potatoes

DIVISION 21: ADULT-Pumpkin
DIVISION 22-YOUTH-Pumpkin

Bring one (1) for display.

Class No.

1- Field Pumpkin .
2- Mini Pumpkins
3- Pie Pumpkin
4- Largest Pumpkin

DIVISION 23:
ADULT-Root Vegetable
DIVISION 24:
YOUTH-Root Vegetable

Bring three (3) for display.

Class No.

1- Table Beets.
2- Long Carrots
3- Short Carrots
4- Parsnips
5- Table Turnip
6- Other Root Vegetable

DIVISION 25: ADULT-Squash
DIVISION 26: YOUTH-Squash

Bring one (1) for display.

Class No.

1- Banana Squash
2- Hubbard Squash.
3- Acorn Squash
4- Butternut Squash
5- Turban Squash
6- Other Winter Squash
7- Spaghetti Squash
8- Zucchini Squash(green)
9- Zucchini Squash(yellow)
10- Crookneck Squash
11- Round Yellow Summer Squash
12- Other Round Summer Squash

DIVISION 27: ADULT-Tomato
DIVISION 28: YOUTH-Tomato

Bring the number indicated after name.

Class No.

1- Red Tomatoes (3)
2- Green Tomatoes (3)
3- Cherry Tomatoes (6)
4- Yellow Pear Tomatoes (6)
5- Roma Tomatoes (3)
6- Grape Tomatoes (6)
7- Other Tomatoes (3)

FRUITS

DIVISION 29:
ADULT-Summer Apple
DIVISION 30:

YOUTH-Summer Apple

Bring three (3) for display.

Class No.

1- Lodi Apple
2- Transparent Apple
3- Other Apple

DIVISION 31:
ADULT-Winter Apple
DIVISION 32:
YOUTH-Winter Apple

Bring three (3) for display.

Class No.

1- Red Delicious Apple.
2- Yellow Delicious Apple.
3- Jonathan Apple.
4- Macintosh Apple.
5- Rome Apple
6- Winesap Apple
7- Crab Apple
8- Other Apple

DIVISION 33: ADULT-Grape
DIVISION 34: YOUTH-Grape

Bring one (1) bunch.

Class No.

1- Red Grape
2- White Grape
3- Purple Grape.
4- Seedless Grape

DIVISION 35:
ADULT-Prunes & Plums
DIVISION 36:
YOUTH-Prunes & Plums

Bring five (5) for display.

Class No.

1- Prune/Plum
2- Japanese Plum
3- European Plum
4- Cherry Plum/Hybrids
5- Other Plum

DIVISION 37: Pears

DIVISION 38: Pears

Bring three (3) for display.

Class No.

1- Bartlett Pears
2- Seckel Pears
3- Other Pears

DIVISION 39: Melon
DIVISION 40: Melon

Bring one (1) for display.

Class No.

1- Watermelon
2- Cantaloupes
3- Honeydew Melon
4- Other Melon

DIVISION 41: ADULT-Berries
DIVISION 42: YOUTH-Berries

Bring 10 for display.

Class No.

1- Strawberry
2- Red Raspberries
3- Black Raspberries
4- Goose Berries
5- Dew Berries
6- Blackberries
7- Other Berries

DIVISION 43: ADULT-Peaches
DIVISION 44: YOUTH-Peaches

Bring three (3) for display.

Class No.

1- Freestone Peaches
2- Cling Stone Peaches
3- Other Peaches

DIVISION 45: ADULT-Other Fruits
DIVISION 46: YOUTH-Other Fruits

Bring no. indicated after kind.

Class No.

1- Bush Cherries (10)
2- Pie Cherries (10)
3- Sunflower (one head)
4- Currants (3 clusters)
5- Apricots (3)
6- Sweet Cherries (10)

7- Other Fruit

DIVISION 47: ADULT-Nuts
DIVISION 48: YOUTH-Nuts

Bring five (5) for display

Class No.

1- Black Walnut
2- English Walnut
3- Almonds

CROPS

4- Other Nut

DIVISION 49: ADULT-Grain
DIVISION 50: YOUTH-Grain

Bring one (1) 3-inch bundle or (1) pint thrashed.

Class No.

1- Winter Wheat
2- Spring Wheat
3- Barley
4- Oats
5- Corn
6- Other

DIVISION 51: ADULT-Alfalfa
DIVISION 52: YOUTH-ALFALFA

BRING ONE (1) FLAKE

Class No.

1- Alfalfa

DIVISION 53: ADULT-Pulse
DIVISION 54: YOUTH-Pulse

BRING ONE (1) Pint thrashed or (3) vines

Class No.

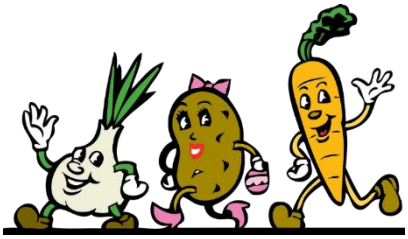
1- Pinto Beans
2- Great Northern
3- Pinks
4- Reds
5- Kidney Beans
6- Peas
7- Other Beans
8- Other Legumes

DIVISION 55: ADULT-Sugar Beet
DIVISION 56: YOUTH Sugar Beet

Open class sugar beets will be judged only against open class sugar beets. Beets must be clean, and tops taken off, just above the crown.

Class No.

1- Biggest Sugar beet
2- Best 3 Beets



DRESS THE FRUIT AND/OR VEGETABLE CONTEST

Age categories: Please put your age on the entry tag.

Adults: 19 + years
Youth 14-18 years
Youth 7-13 years
Youth 6 – 3 years

Rules:

1. The fruits and vegetables DO NOT have to be grown in your garden.
2. Your creation must have a fruit or vegetable as the beginning item.
3. All-natural means the material you use are from nature. Decorative items are anything else (i.e., craft supplies, fabric)
4. The class numbers below are just to get you started but are not meant to limit your ideas. Let your imagination "GO

WILD!" Use flowers, weeds, sticks, or any kind of craft item to embellish your creation.

DIVISION 57: ADULTS
DIVISON 58: Youth 14-18
DIVISION 59: Youth 7-13
DIVISION 60: Youth 6 – 3

Class No.

1- Animal, all-natural stuff
2- Animal, natural, and decorative items
3- Person, all-natural stuff
4- Person, natural and decorative items
5- Funniest Creation
6- Ugliest Creation
7- Cutest Creation
8- Most Creative Fantasy Creature
9- Best Fair Theme Creation
10- Other

VEGETABLE EXHIBITS

Rules for vegetables are not as well defined as for fruits. The judge will place them on uniformity, trueness to type, freedom from blemishes and defects and on edible qualities. Harvest vegetables as close to fair time as possible and keep them in a cool moist place until they are placed on exhibit. Leave about (1) inch of tops on root crop vegetables such as turnips, beets, carrots, and parsnips.

Here are some pointers for different kinds of vegetables:

BEETS: You may have (2) classes - those for immediate use (baby beets), not over 1 1/2 to 3 1/2 inches in diameter. At most fairs, there is only (1) class and that includes both groups. Dark red beets are preferred. The judge likes to see smooth beets with a small, clean tap root.

TOMATOES: Good commercial size. Stems are generally removed. Fruits should be red and firm, free of cracks and other defects. The blossom scar should be small. If there is a class for green tomatoes, choose those that are green and not partially ripened.

SWEET CORN: Should be average size, without worm damage, straight and filled to the ends, and husked. The corn should be at edible stage with kernels tender and juicy.

EGGPLANT: Dark color is preferred, a uniform purple color free from bronzing and greening is best. Exhibit marketable size eggplant, clean, solid, and free from disease and insect damage. Wilted or soft eggplants indicate poor quality.

TURNIPS: Smooth and of average size. Wash and do not cut off the tip or tail.

CARROTS: Usually there are two classes of carrots - baby carrots, not over (1) inch in diameter and tall carrots mature enough for winter storage. - (1 to 2) inches in diameter, depending on the variety. Carrots over (2) inches in diameter are generally classed as storage carrots. Greening at the top of the carrot detracts. Select carrots that are straight and smooth, without forked tails. Do not exhibit oversize or coarse specimens and do not trim off tap roots. Many varieties will be exhibited. Regardless of variety, the judge will pick the best plate.

PARSNIPS: The roots should be smooth, firm, tapering evenly, with no side roots. A light creamy skin color is preferred. Small to medium sized roots are desired. Do not exhibit soft shriveled roots.

SWISS CHARD: Select medium to large, fresh, crisp, bright green leaves, and clear white stems.

CANTALOUPE: Stems should be removed (be at full slip). Entries should be true to variety and uniformly covered with a good net. Good commercial size preferred. Make sure entries are free of soft spots, discoloration, and mechanical injuries.

CUCUMBERS: Should be cut off the vine, leaving 1/2 inch of stem. Select sweet pickles - 1 to 3 inches long; dill pickles - 3 to 5 inches long; slicing - 5 inches and above. Cucumbers should be straight, crisp, and uniform in size and color. Solid green specimens are often preferred. Do not exhibit overripe cucumbers. They are generally yellow or dull in color.

SQUASH & PUMPKINS: Leave 1 to 2 inches of stem on the fruit. A ripe winter squash shell is too hard to be pierced by the fingernail. Select an average size. Normally there are special classes for the largest squash, pumpkin, or watermelon, judged by weight. If the class is for the largest squash, enter a squash; if a pumpkin, enter a pumpkin. A pumpkin has a hard, ridged, angular stem, and a squash has a smooth, soft, round fleshy stem.

SUMMER SQUASH: Skin must be tender enough to be punctured by the fingernail. If you look in the stores, you will note Crooknecks, Straight necks, and scallops are sold when young and tender, while the seed cavity is solid, and seeds are not yet noticeable. If larger specimens are exhibited, make sure the outer skin can still be punctured by the fingernail. Scallops are right at (3) inches in diameter. Crooknecks when about 4 to 5 inches long. Zucchini squash when about 6 to 8 inches long.

WATERMELON: Leave about (1) inch of stem. Watermelons that weigh about (20) pounds usually win the prize where only large melons are exhibited. Do not be afraid to exhibit the smaller varieties such as New Hampshire midget. The judge will give them consideration. Smaller varieties should be in a separate class.

PEPPERS: Pick a uniform plate. Solid green specimens are best. They should be smooth. If the "hot" varieties are included, the judge will disregard the solid green color because some will be red. Some of the sweet ones will be red too.

CABBAGE: Should be solid, of average size and smooth. Only the outer set of leaves should be removed. Leave on at least (2) nice wrapper leaves. The wrapper leaves have some curl on the outside. If the wrapper leaves are taken off, you have a smooth head that is not attractive. Cut stem and leaf bases squarely and neatly.

CAULIFLOWER: Stem should be cut off neatly. A few protective leaves should be left extending about 2 to 3 inches above the curd. A good clear white color is preferred, and no leaves should be mixed with the curd. A small to medium type head is generally preferred.

RHUBARB: Pull rhubarb, do not cut. It must be fresh, firm, and crisp with fairly thick stalks. Leave a small portion of the leaf to prevent bleeding and for a better appearance.

KOHLRABI: Remove roots just below the ball and leave about (6) leaf petioles about (2) inches long. Some tiny leaves may be left in the center. Kohlrabi should be tender enough to be easily punctured by the thumbnail. A diameter of 2 to 3 inches is a good size. Specimens should not be hard, woody, or pithy.

POD CROPS: Peas, beans, and okra should be displayed with short stems. Peas should have bloom on pods and should be fresh, long, uniform, and filled with tender sweet peas. Do not exhibit flat, wilted, discolored pods. Beans should be tender, straight, and full. They must have good color, and all be at the same stage of maturity. Snap beans should never be called "string beans" on the premium list because there are excellent varieties that are string less. End should not be broken off in picking.

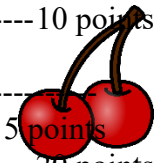
FRUIT EXHIBITS

Please follow guidelines set forth in the fair book. If the premium books say 3-fruits, it means **THREE**. So do not enter two or four.

APPLES: Apples are usually listed by variety and three (3) apples constitute an exhibit. Leave the stems one because the hole left by the stem makes an entrance for rot. Don't exhibit fruit with worm holes, hail marks, scale, scab, or other injury or defect. The fruit must be in perfect condition, as condition constitutes thirty percent of the score. Exhibit fruit of commercial size, not necessarily the largest. Apples must be uniform in size, shape, and color. Be sure the apples on the plate are all the same variety. Form must be typical of the variety. Polish the apples if rules of the fair permit. Before exhibiting, talk to your grocer. He can tell you the kind of apples the consumer wants, and this is the judge's basis for judging - consumer preference. Below is the type of score card generally used by the judge. An experienced judge does not write out his scores but goes through the process mentally. Often classes are close, requiring minor points to place the prize.

SCORE CARD:

Form: (typical for the variety) ------10 points
Size: (most acceptable/commercial size) ---------- 15 points
Color: (red for red varieties) ------- 20 points
Uniformity: ----------25 points
Condition: (free of worm holes, bruises, breaks, scabs, etc.) ----------30 points



PEARS: Pears are judged much the same as apples. Be sure to leave the stem on.

PEACHES: You need not leave the stem on peaches. Don't exhibit peaches that have split pits, because the hole near the stem usually goes into the pit and increases the danger of rot.

GRAPES: Grapes are judged for compactness of bunch in addition to other points. They should have the bloom left on and be larger than average.

PLUMS AND CHERRIES: Plums and cherries should have stems on. Do not polish the bloom off prunes and plums. It does not improve their appearance, but it does show their defects. The judge will watch for splits near the stem.

BERRIES: Berries are harder to exhibit. Strawberries should have stems on them and look bright and fresh. Raspberries are hard to handle without bruising. Look them over carefully to be sure they are perfect. In exhibiting small fruits, remember the judge usually goes to the bottom of things. Do not think that you can get by with just the good ones on top.