

Division G – Horticulture

Home Arts Coordinator: Contessa Abbott **Email:** cabbott@viex.ca

Location: Little Red Barn

Entry Fee: Open Classes \$1.00 per entry

Entry Form Deadline: Thursday, September 18th at 8:00pm

No entries or Class changes will be accepted after entry deadline.

Prize Money: 1st \$3.00 2nd \$2.00 3rd Ribbon

Classes: Open – Ages 19 years and older

Flowers, Fruit & Vegetables Regulations:

1. Are judged against perfection, not against other entries.
2. An exhibitor may make/have more than one entry per class provided entries are of a different variety.
3. Entries requiring more than one should be as uniform as possible in colour, shape and size.
4. Enter in the correct class and enter the precise number called for, no more, no less; otherwise, the entry will be disqualified.
5. Evaluate the type, quantity, size, colour, condition and form of the items. Discard damaged or flawed produce.
6. Quality being equal, unnamed entries will lose marks.

Judging standards for Non-Specialized shows, published by the BC Council of Garden Clubs, explains how to select and prepare horticultural items for exhibition. i.e.: What constitutes a perfect product, how items should be displayed, how points are awarded and how flaws are evaluated.

Fruit

Presentation Notes: All fruits in a class should be approximately the same size, color and be free from blemishes such as insect damage, fungus or disease. All fruit should have stems attached and bloom left on, **do not wipe**. For AV and AOV classes, please include the variety on your entry tag. AV – Any Variety/AOV – Any Other Variety.

Section 1: Fruit, Nuts & Berries.

G1-1	Apples – AOV	3 per plate	G1-9	Strawberries/With Stem	5 per plate
G1-2	Crab Apples – AV	4 per plate	G1-	Blueberries/No Stem	5 per plate
G1-3	Plums/Damson	4 per plate	10	Berries – AOV	6 per plate
G1-4	Plums/Italian Prunes	4 per plate	G1-	Grapes	Any Color/ 2 Bunches
G1-5	Plums – AOV	4 per plate	11	Any Other Fruit	3 per plate
G1-6	Peaches – AV	3 per plate	G1-	Rhubarb - Leaves	5 stocks
G1-7	Pears – Any colour	3 per plate	12	Removed	
G1-8	Raspberries/No Stem	5 per plate	G1-		
			13		
			G1-		
			14		

Vegetables

Presentation Notes: Tomatoes should have stems attached. Carrots should have tops removed to 1” from crown. Beets should have roots intact. 1” stems. Onions should have roots removed and tops folded over with an elastic band. Peas and Bean pods should be uniform in size and length stem attached. Cabbage should have some outer leaves intact.

Collection herbs clearly label your varieties.

Class may be divided at the discretion of the judge. Display plates will be provided.

Section 2: Garden Produce– Open Division

G2-1	Beans – AV	6 Pods	G2-15	Netted or Russet	3 Per Plate
G2-2	Beans – Broad	4 Pods	G2-16	Pumpkin – Under 12”	1 each
G2-3	Carrots	3 Per Plate	G2-17	Pumpkin – Over 12”	1 Each
G2-4	Cabbage – AOV	1 Head	G2-18	Radish – Stem On – AV	1 Each
G2-5	Corn – Husks Removed	3 Ears	G2-19	Squash – AV	5 Per Plate
G2-6	Cucumbers – Slicing or	2 Per Plate	G2-20	Squash – Zucchini Any Size	2
G2-7	Table	5 Per Plate	G2-21	Tomatoes – AOV	5 Per Plate
G2-8	Leeks	3 Per Plate	G2-22	Tomatoes – Cherry	5 Stem On
G2-9	Onions – Yellow	3 Per Plate	G2-23	Lettuce – Roots Washed & in	10 Stem On
G2-	Onions – AOV	3 Per Plate	G2-24	Water	1 Head
10	Garlic	4 Pods	G2-25	Collection Culinary Herbs	5 Kinds
G2-	Peas – Shelling	3 Stem On	G2-26	Labelled	1 Each
11	Peppers – AO Same Color	3 Stem On		Pumpkin -Heaviest	
G2-	Peppers – Hot – AV	3 Per Plate		Zucchini - Heaviest	
12	Potatoes - AV				
G2-					
13					
G2-					
14					

Entry Deadline – Thursday, September 19th

Section 3: Hay & Corn

G3-1	One Bale of Local Hay	First Cut	G3-4	One Bale of Straw
G3-2	One Bale of Local Hay	Second Cut	G3-5	Corn, Five Stalks
G3-3	One Bale of Oat Hay			

