

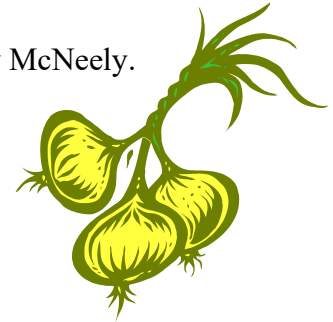
**\*\*\* Section G – GARDEN PRODUCE \*\*\***

Chairperson: Earl Hicks.

Committee: Liza Harrison, James Harrison, Laura Woodward & Amy McNeely.

ENTRY FEE IS 10% OF PRIZE MONEY

All rules of the fair shall apply.



- | Class ..... | Description   |
|-------------|---|
| 1)          | 6 Beans - yellow wax bush, tip & calyx attached.                                |
| 2)          | 6 Beans - French string, tip & calyx attached.                                  |
| 3)          | 3 Beets - red globe - tops trimmed to 1.3 cm.                                   |
| 4)          | 3 Beets - other than red globe - variety named, tops trimmed to 1.3 cm.         |
| 5)          | Broccoli - 1 head, some leaf attached.  |
| 6)          | Cauliflower - 1 head, some leaf attached.                                       |
| 7)          | Cabbage - 1 head, trim stem, course outer leaves removed.                       |
| 8)          | 3 Carrots - Nantes varieties, tops trimmed to 1.3 cm.                           |
| 9)          | 3 Carrots - other than Nantes varieties, variety named, tops trimmed to 1.3 cm. |
| 10)         | 3 Ears Sweet Corn – 1/3 <sup>rd</sup> husk & silk removed, variety named.       |
| 11)         | Cucumbers - 4 pickling, 5-10 cm, stem attached.                                 |
| 12)         | Cucumbers - 3 slicing, 15 cm. and over, stem attached.                          |
| 13)         | 3 Garlic bulbs - tops trimmed to 1.3 cm.  |
| 14)         | Lettuce – butterhead variety, named, root in jar.                               |
| 15)         | Kale - 4 stems.   |
| 16)         | 3 Leeks - tops 10-15cm, roots neatly trimmed.                                   |
| 17)         | 5 Onions – green for bunching, tops trimmed to 1.3 cm.                          |
| 18)         | 3 Red Onions – unpeeled, tops trimmed to 1.3 cm.                                |
| 19)         | 3 Spanish Onions - unpeeled, tops trimmed to 1.3 cm.                            |
| 20)         | 3 Shallots - unpeeled, tops trimmed to 1.3 cm.                                  |
| 21)         | 5 Peas - Edible pod, stem & calyx attached.                                     |
| 22)         | 5 Peas pods - stem & calyx attached.  |
| 23)         | 2 Peppers – sweet, variety named, stem attached.                                |
| 24)         | 2 Peppers – hot, variety named, stem attached.                                  |
| 25)         | 1 Zucchini Squash – stem attached.  |
| 26)         | 1 winter Squash – stem attached.  |
| 27)         | Tomatoes - cherry - 1 cluster, variety named.                                   |
| 28)         | 3 Tomatoes - table - variety named, calyx attached.                             |
| 29)         | 3 Tomatoes – heritage, variety named, calyx attached.                           |
| 30)         | 3 Red Potatoes - variety named.   |
| 31)         | 3 White Potatoes - variety named.   |
| 32)         | 3 Rhubarb stems - pulled, leaf trimmed to 5 cm.                                 |
| 33)         | A pot of one of the following: Rosemary, Parsley, Thyme, or Basil.              |
| 34)         | Maple syrup – 250 ml bottle of Canada Grade A Amber.                            |
| 35)         | Liquid Honey – 500 grams (375 ml) jar.  |
| 36)         | “Garden Salad” A jar of edible flowers in water.                                |

**NOTE:** The winners in Classes 34 & 35 will be eligible to move on to a District competition and may qualify for the O.A.A.S. Provincial Competition.

**Prize Money Classes 1 – 36**

*1<sup>st</sup> - \$5.00, 2<sup>nd</sup> - \$4.00, 3<sup>rd</sup> - \$3.00*