

Section 9 - Fruits & Vegetables

Convenor: Roy Charters: 519-338-3809 Director:
Anne South

Classes - Section 9

Prizes: \$4, \$3, \$2 (Unless Otherwise Noted)

VEGETABLES

1. White Potatoes – 3 Litre Basket
2. Red Potatoes – 3 Litre Basket Variety
3. Five Round Table Beets
4. Five Long Beets Variety
5. Five Table Carrots
6. Five Red Tomatoes with Stems Variety
7. Five Green Tomatoes with Stems
8. Five Plum Tomatoes
9. Five Low Acid Tomatoes
10. Cherry Tomatoes – 1 Pint (small container)
11. Two Early Cabbage Heads
12. Two Late Cabbage Heads
13. Two Red Cabbage
14. Two Cauliflower Heads
15. Two Pepper Squash
16. Two Squash (Any Other Variety & Named)
17. Two Pie Pumpkins
18. One Field Pumpkin
19. Largest Pumpkin or Squash
20. Onions – 1 Quart Grown from Seed
21. Multiplying Onions – 1 Quart
22. Garden Corn – 6 Cobs, 1/3 Husks Removed
23. Gherkins – 12
24. Three Slicing Regular Cucumbers
25. Two English Cucumbers
26. Three Green Peppers with Stems
27. Three Red Peppers with Stems

FRUIT

33. Pears – Three Litre Basket, Specify
34. Plums – Three Litre Basket, Specify
35. Apples – Three Litre Basket, Specify

36. Roy Charters Special
Draw from exhibitors in Fruits &
Vegetables- Prize: \$10

28. Steckle's Produce & Flowers Special
Highest Points in Classes 1 – 27
Last Years Winner Excluded
Prize: \$25 Steckle's Produce Gift Card

ORNAMENTAL

29. Three Indian Corn Cobs
30. Three Mini Corn Cobs

31. Five Small Gourds

32. Three Mini Pumpkins

Section 10 - Culinary Arts

Convenor: Jackie Scholten

Directors: Doris Jean Clyne, Emily Sinclair

Rules

All nursing home residents exempt from \$5 entry fee in all classes. Only one serving size piece of each exhibit will be kept for display & retained for health concerns. The remaining pie, ect. must be picked up between 6pm - 7pm Friday night. This ruling excludes merchant specials. Please use two entry tags for each entry. Cakes maybe left in pan with name and phone number clearly displayed or placed on foil covered cardboard. No commercial mixes, pastries, or fillings or seven-minute frosting to be used, unless otherwise stated. No paper cups. Bread in plastic bags. Cookies, squares muffin etc. displayed on small disposable plates. No warm baking. Pan size approximate. Use minimum 7" aluminum plates and temper at 400 degrees for 15 minutes.

Entries maybe dropped off Thursday between 6pm and 8pm or Friday between 8am and 11am. Entries must be picked up Sunday between 330pm and 430pm.

Classes - Section 10

Prizes: \$4.50, \$3.50, \$3.00 (unless otherwise noted)