OPEN GARDEN & FIELD CROP ENTRY FORM 2024

| Exhibitor Name | Exhibitor # |
|--|---|
| Address | |
| | Phone |
| Email | |
| Use One Entry | Form per Exhibitor number entered on line corresponding with class |
| EAR CORN | FRUITS DIVISION: |
| 1. Corn, 6 Stalks, named variety | 22. Berries, ½ pint (1 cup) of any same variety, |
| 2. Corn, hybrid | identified |
| 3. Corn, best ear | 23. Grapes, any variety |
| 4. Popcorn | 24. Watermelon –1 |
| 5. Corn, Sweet | 25. Melon, any type other than watermelon, |
| 6. Corn, any other unusual variety, identified | identified (cantaloupe, honeydew, etc.) -1 26. Tree ripened fruit, 5 of any same variety, |
| SUGAR BEETS | identified |
| 7. 6 beets | |
| 8. Best shaped beet | VEGETABLE DIVISION: |
| 9. Largest beet | 27. Beans, snap, any same variety, |
| | identified (stems attached) – 12 |
| SHEAVES & VINES | 28. Beets, table ,clean, 1/2" tops – 5 |
| 10. Any named variety small grain – 3 inches | 29. Broccoli – 1 head |
| 11. Any named variety grass – 3 inches | 30. Brussels sprouts – 6 |
| | 31. Cabbage –1 head (DO NOT WASH) Cut stem 1/4" below first leaf. Remove all but 1–3 |
| TINY TOTS DIVISION: | |
| 80. Tiny Tots Fruit/Herb/Vegetable Exhibit | wrapper leaves 32. Carrots, clean, 1/2" tops – 5 |
| | 32. Carrots, clean, 1/2 tops = 3 33. Cauliflower – 1 head |
| HERB DIVISION: Identify variety | 34. Cucumbers, pickling dill style under 4" (clean but |
| 12. Basil, 3 stems (6-10" stems with branches | not washed, stems evenly cut) – 3 |
| included) 13. Dill. 3 hands (4" stams and 4" hands) | 35. Cucumbers, pickling sweet style 2 - 2 1/2" long |
| 13. Dill, 3 heads (4" stems and 4" heads) 14. Dill Weed (4" Stems) | (clean but not washed, stems evenly cut) – 10 |
| 14. Diff weed (4 Steins) 15. Parsley, 3 sprigs (4" stems) | 36. Cucumbers, slicing - (clean but not washed, |
| 16. Chives, 12 spears, full length | stems evenly cut) – 2 |
| 17. Mint, indentified, 3 stems (12" stems with | $\underline{\hspace{1cm}}$ 37. Eggplant, stems on -2 |
| branches included) | 38. Leafy vegetable, any type lettuce, spinach, or |
| 18. Oregano, 3 stems (3" stems with branches) | greens – 10 leaves |
| 19. Sage, 3 stems (3-6" stems with branches | 40. Onions, White, identified, 1" tops, do not peel, |
| included) | cut roots to $1/4$ "– 3 |
| 20. Garlic, 3 bulbs | 41.Onions, Yellow, identified, 1" tops, do not peel, |
| 21. Miscellaneous Spices and Herbs, 3 stems, | cut roots to $\frac{1}{4}$ " – 3 |
| identify variety | 42.Onions, Red, identified, 1" tops, do not peel, cut |
| | roots to ¹ / ₄ " – 3 |
| | 43. Onions, green bunching, not bulbed, washed, trim roots and tops to an even length, cut roots to 1/4"- |
| | 12 |
| | 44. Peas, pods – 12 |
| | |

| 45. Peppers, sweet bell, green or ripe (1" stem, cut) – 2 | 65. Any winter squash, same variety, cut stem – 2 67. Tomatoes, green, stems off – 5 |
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| 46. Peppers, any other sweet variety, identified (1/2" stem, cut) – 5(Italian sweet pepper, pimento, cherry, etc.) 48. Peppers, warm chili, any variety, identify (1/2 " stem, cut) – 5 (Anaheim, ancho, pablano, etc.) 49. Peppers, jalapeno (1/2" stem, cut) – 5 50. Peppers, any other hot chili variety, identified (1/2" stem, cut) – 5 (Hot cherry, Serrano, cayenne, tabasco, habanero, Hungarian yellow, | 68. Tomatoes, ripe, stems off – 5 69. Tomatoes, Roma or similar processing type, stems off – 5 70. Tomatoes, small cherry type, stems on – 10 71. Turnips, clean, 1/2" tops – 5 72. Any other vegetable, identify variety, see guidebook for number to show. 73. Garden Sweet Corn, 3 ears |
| etc.) | Novelties - No points or premiums awarded |