

SECTION 15  
VEGETABLES

DIRECTORS

\*Helen Zeran, Inez Simpson



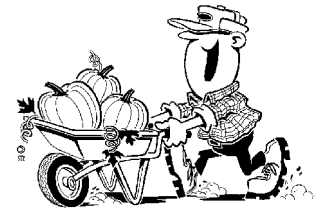
All entries in this Class to be in place by 11:30 a.m., Friday of the current fair year.

All vegetables to be washed. Quality considered more important in the table varieties. No more than one entry per Section.

Prizes Section 1 - 25 1<sup>st</sup> - \$4.00; 2<sup>nd</sup> - \$3.25; 3<sup>rd</sup> - \$2.75; 4<sup>th</sup> - \$2.50

Class

1. 4 Table Carrots, Chantenay
2. 4 Table Carrots, Nantes
3. 4 Table Beets- 1/2" stem on
4. Assortment of 5 kinds of tomatoes, named
5. 3 Peppers, Hot- Named
6. 3 Peppers, Sweet
7. 3 Peppers, not listed
8. 4 Cucumbers, table size 1/4" stem on
9. 2 English Cucumbers 1/4" stem on
10. 4 Ripe Tomatoes, stem on
11. 1 Cabbage Head, any variety
12. 1 Cabbage Head, red
13. 1 Cauliflower
14. 4 Yellow Onions, large, skins on, cleaned
15. 4 Red Onions, large, skins on, cleaned
16. 3 Ripe Cucumbers
17. 2 Pie Pumpkins
18. 1 Field Pumpkin
19. 2 Squash, any variety
20. 2 Squash, Hubbard
21. 2 Squash, Butternut
22. 4 Ears Sweet Corn, 1/3 husk removed, stem 1" on
23. 2 Zucchini, 10" and over
24. 2 Zucchini, under 10"
25. Sunflower, 1 head, maturity counts



VEGETABLE SPECIALS

1. 4 qt. basket of Early Potatoes  
1<sup>st</sup> - Gift Certificate from Midtown Diner, Ingleside 2<sup>nd</sup> - \$4.00
2. Collection of Garden Vegetables. Quality, variety and arrangement are of more importance than number in each variety ( no more than 3 of each).

