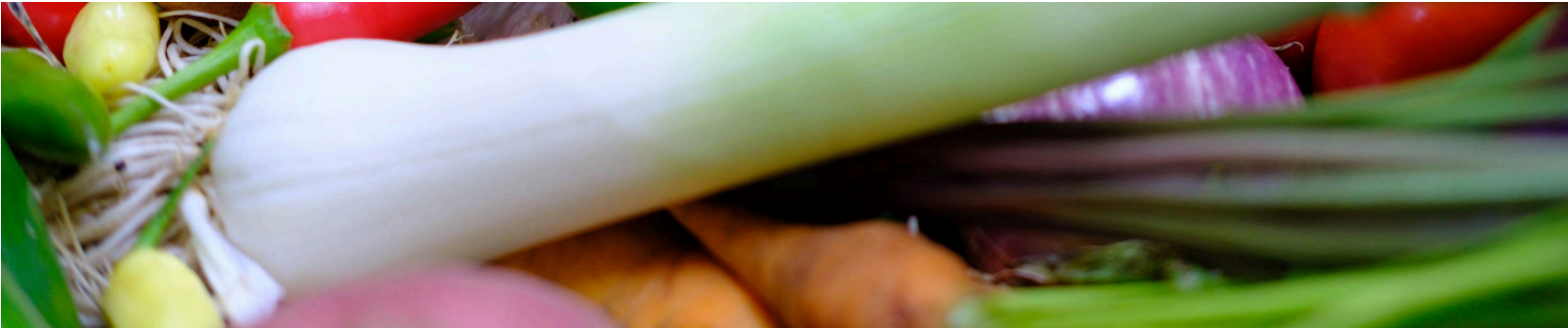


VEGETABLE CLASSES – TIPS FOR GROWING



Judges are looking for the best quality produce for the consumer. Maturity, freshness, internal characteristics, and freedom from disease, insect damage and blemishes are all important. Uniformity of size is important. Table quality is more important than size – biggest is not always best.

GARDEN BED PREPARATION

- There is a wealth of information available online for setting up beds and soil mixtures
- Use plenty of compost to achieve vigorous plants, refer to online tips
- All vegetables prefer full sun, especially morning sun
- Use fine mesh netting to control birds and insects

TIMING FOR BERRY SHOW

Beans – Butter and bush beans – late November with complete NPK fertilizer

Climbing beans - early November with complete NPK fertilizer

Beetroot – mid to late winter with complete NPK fertilizer but not too heavy application

Carrots – mid to late winter with complete NPK fertilizer but not too heavy application

Corn – late October with complete NPK fertilizer

Cucumbers – October/November with complete NPK fertilizer

Garlic – Early winter with complete NPK fertilizer, weed free, well drained soil

Herbs – November with complete NPK fertilizer plus extra Nitrogen

Lettuce – early December with complete NPK fertilizer plus extra Nitrogen

Marrow – October/November with complete NPK fertilizer

Onions – early winter with complete NPK fertilizer

Parsnips – early winter with complete NPK fertilizer

Potatoes – mid to late July if no frosts low Nitrogen fertilizer

Pumpkin – August if no frosts with complete NPK fertilizer

Rhubarb – heavy fertilizer application

Silverbeet – late winter/ early autumn with complete NPK fertilizer plus extra Nitrogen

Spring Onions – early winter with complete NPK fertilizer

Squash – October/November with complete NPK fertilizer

Zucchini - October/November with complete NPK fertilizer

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Check for faults such as sand and soil deposits, chemical residues, holes, spots, cracking, insects, damaged leaves, nutrient deficiencies, bruising or wilting. Please note that the judge may cut a sample from your entry, eg beets, onions, potatoes, cucumbers. Note that pumpkins will NOT be cut.

BEANS (10)

- Straight, fresh, tender pods, with even length.
- 10 beans to an exhibit
- No outward sign of seeds
- Leave 2-5mm of stalk attached
- Bottom tips attached
- Wipe over with a damp cloth but leave any natural fur on
- o be shown on a plate (provided) with sticker/tag on top.
- Tie bunch together with string



CORN (3)

- Pull cobs off the plant, do not cut
- 3 cobs to an exhibit
- Do not remove husks/leaves/tassels
- Uniform, cylindrical cobs with straight rows of plump kernels
- Corn should be well ripened and fully formed to the tip of the husk
- Check that there is no insect damage nor insects present

BEETROOT (3)

- 3 beets of uniform size with leaves attached
- Tie bunch with string
- Wash or wipe leaves and beet to remove any dirt, insects or foreign matter
- Tap root to be visible, remove side shoots or hairy bits.
- Flesh should be of a uniform colour and skin smooth
- When cut, there should be no prominent rings present

CARROTS (3)

- 3 Straight, deep orange (or other colour) and uniform of size
- Small core and smooth skin
- No greening of tops
- No forks in root – single tap root only
- Leaf tops to be left intact and in good condition
- Wash or wipe to remove any insects or dirt

CUCUMBERS – APPLE and LONG (3)

- Fresh, young and crisp with of uniform size and colour
- Long to be straight
- When cut, the inside should be free of developing hollow stars
- Fruit should be cut off the vine, leaving the stem on.
- Remove any leaves and flowers from the stem.

GARLIC (3)

- Leave 10-25mm stalk
- Outer skins should be dry and papery
- Trim roots to 10mm
- Ensure bulbs are plump and free of insect damage
- Note 3 full heads – not bulbs – are required

HERBS (6 varieties)

- A maximum variety of SIX herbs
- Display in a container of water
- Aim for maximum leaf, no flowers
- Ensure no leaf damage – holes, insects etc

LETTUCE (1)

- Head should be firm, clean, solid, fresh and tender
- Trim any loose leaves
- Leave the root on, and display in a jar or bowl of water

MARROW (1)

- Otherwise known as the Zucchini That Got Away
- Bright, glossy and smooth skin
- Leave 10-25mm stalk
- Long and straight

PARSNIPS (3)

- 3 Long, straight, well developed and well shouldered
- Evenly tapered with a single small taproot
- Smooth skinned and evenly coloured
- Free from side shoots
- Wipe/wash clean any dirt or insects



ONIONS (3)

- Onions should be firm, of a uniform shape and size, with a small neck.
- Cut onion top 20-50mm from the top of the bulb, fold over and tie with an elastic band or string to seal the onion.
- Trim roots to 5-20mm, remove dirt, wash roots only.
- Can wipe over the onion to remove any dirt, but ensure you leave the outer skin – do NOT strip down to the shiny skin
- Ensure no softness around the neck
- When cut, it should show no double centres

POTATOES (3)

- Should be uniform in size and shape, of medium size
- Wipe over with a damp cloth, DO NOT WASH
- No damage from insects or harvesting
- Shallow eyes, if any, and no greening.
- One potato from each exhibit will be cut to determine quality and starchiness

PUMPKINS (1)

- Leave 10-25mm of stalk attached
- Remove any leaves or dead flowers
- Wipe over pumpkin with a damp cloth to remove dirt and any insects
- Do NOT polish or wax pumpkin
- Blemish free
- Looking for mature, weighty and firm, of even colour and ripeness

RHUBARB (3)

- 3 stalks plus leaves
- Pull, don't cut, stems from the plant
- Stalks should be long, thick, fresh, clean, straight and well shaped
- Deep red colour, extending as far as possible up the stem
- Tie together with string

SILVERBEET (3)

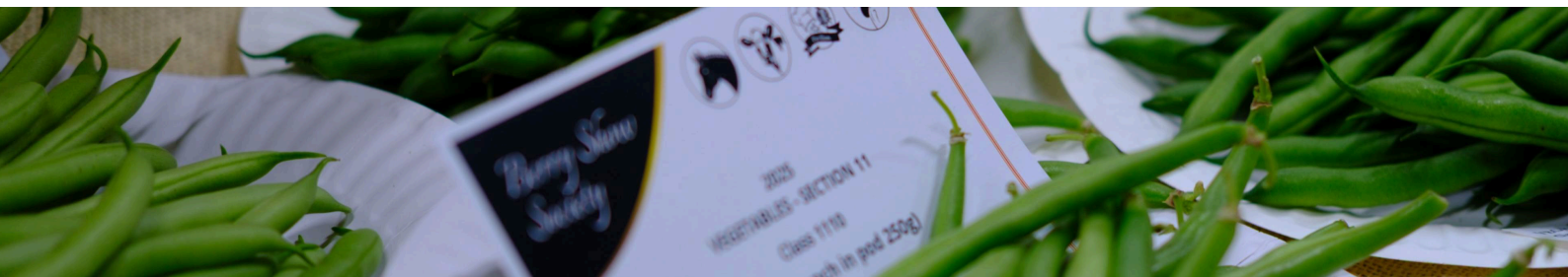
- 3 stalks plus leaves
- Pull, don't cut, stems from the plant
- Stalks should be long and broad
- Leaves should be green, uniform and crisp
- Best picked and brought in on morning of judging

PUMPKINS (1)

- Leave 10-25mm of stalk attached
- Remove any leaves or dead flowers
- Wipe over pumpkin with a damp cloth to remove dirt and any insects
- Do NOT polish or wax pumpkin
- Blemish free
- Looking for mature, weighty and firm, of even colour and ripeness

SQUASH (3)

- Bright, glossy, clear and smooth skins
- Leave 10-25mm of stalk
- Remove any leaves or flowers
- Wipe with a damp cloth to remove dirt, insects etc.



SPRING ONIONS (6)

- Also known as Shallots – small bulb and long green stem
- Clean roots but leave 5-20mm
- Ensure bulb and stems are clean and free of blemishes
- Uniform length and thickness
- Leave the protective outer skin

ZUCCHINIS

- Less than 180mm in length
- Leave 10-25mm of stalk attached
- Remove leaves and dead flowers; however, fresh flowers can be left on IF all the zucchinis in the entry have them
- Wipe over with damp cloth, removing any dirt
- Entry must be of uniform size and colour
- Note that yellow zucchinis mark more easily than green

COLLECTION OF GARDEN PRODUCE – NEW!

- Be as creative as you like in this class
- Vegetables, fruit, nuts, eggs, herbs, jams and preserves, fresh flowers can all be included.
- Maximum of ten different varieties to be included
- Exhibit in a box, basket or other container

THE BERT GOODGER MEMORIAL – Collection of 15 types of produce

- Entry can contain fruit, vegetables and herbs
- Follow the rules for the other classes in terms of presentation and number; ie if the zucchini class calls for 3 zucchinis, use that in this exhibit (same for beans, tomatoes etc)
- Ensure your display is appealing in terms of aesthetics