Exhibitor's Guide for Floral Entries and Fruits and Vegetables

Floral Entries

- 1. Cut your flowers in late afternoon the day before they are to be exhibited. Cut stems cleanly at an angle, underwater, with a sharp knife. Immediately place the flowers in water that has been sitting out in the garden all day. Then mist and set the flowers in a cool, dark place, with no drafts. Flowers should be kept in water overnight. This allows the flowers to last much longer. Remove all the foliage that is below the water line. Flowers must have their own attached foliage, and the foliage should be clean. Remove any broken or disfigured foils or pedals. Cut stems as long as possible. Foliage and stems count in judging, as well as blooms. It is better to have more stem and foliage rather than too little. Groom plants well. All stems should be in proportion to the flower.
- 2. All containers should be clean.

Roses: The entry should include the name of the rose. The flowers are to have healthy stems and foliage. Pick the blooms when they are 1/4 to 1/2 open.

Gladiolus: Half open buds and florets should be 50% of total flowerhead. Stems should be long, stiff, straight with one leaf attached. Remove the side shoots.

African violets: Must be single crown, except for trailers.

Tuberous Begonias: Removal of pistillate bloom is optional.

Points for Judging

Potted plants

- Cultural perfection (35%)
- Flower (25%), Foliage (25%), Color (15%). If this is a foliage plant, allow 50% for foliage and eliminate the percentage for flowers.

Cut Flowers, Exclusive of Bouquets and Baskets

- Color 30%.
- Stem and foliage 30%,
- Form 20%,
- Size for variety type 20%

Bouquets

- Arrangement, harmony, and effectiveness 40%
- Color and form of flowers 35%
- Stem and foliage 20%
- Finish/neatness and workmanship 5%

Arrangements

- Design 35%
- Color harmony 20%,
- Expression, 20%,
- Conform 10%,
- Distinction 15%

Containers and baskets with handles

- Arrangement Harmony, and effectiveness 40%
- Color and form of flowers 35%
- Stem and foliage 20%
- Finish/neatness and workmanship 5%

Roses

- Form 25%
- Color 20
- Substance 15%
- Stem/foliage 20%
- Size 10%
- Balance and proportion 10%

Fruits and Vegetables

What Makes a Good Vegetable Exhibit?

When selecting vegetables for exhibit, keep in mind that the judges will evaluate them based on cleanliness, uniformity, condition, and trueness to variety.

- 1. **Cleanliness**. Only enter vegetables that are clean and bright in appearance. Clean vegetables by washing them or wiping them with a soft, clean cloth,
- 2. Uniformity. Uniformity means that each specimen on a plate, for each vegetable within a display, is of similar size, color, stage of maturity, shape, and condition. Judges placed considerable importance on the uniformity of vegetables exhibited. The larger the supply of vegetables, the better chance you have to choose specimens that are uniform in every respect.
- 3. **Condition**. Vegetables should be free of dirt, cuts, bruises, and defects, as well as insect or disease damage.
- 4. **Trueness to variety**. An exhibit should consist entirely of vegetables of the same variety.

How to Prepare your Fruits and Vegetables for Exhibit

Beans. Trim stems to \(\frac{1}{4} \) inch.

Beats. Medium two small sizes preferred. Cut top leaves to one inch. Leave the tap route on. Clean by soaking and washing.

Broccoli. Stalk or head is to be at least six inches long with buds tightly closed and leaves removed.

Cabbage. Entry is to be free of insect damage. Leave on one to two outer leaves.

Carrots. Trim top to one inch. Leave tap root on. Clean by washing.

Cucumbers. Trim stems to one ½ to ½ inch.

Corn. Remove ½ of the husk.

Onions. Dry the onion and brush off the dirt. Do not wash the bulbs. Trim the tops evenly. Trim roots to $\frac{1}{4}$ inch.

Potatoes. Clean by brushing lightly. Do not scrub.

Rhubarb. Stalks are to be at least ten inches long. Trim leaves to two inches in an arrowhead shape. Pull stems from plant. The base should remain intact.

Squash. Leave one inch of the stem attached.

Tomatoes. Leave all stems on.