

The judge will judge the horticultural excellence of an exhibit by giving consideration to variety type, uniformity, quality and condition.

- ASPARAGUS - Should be fresh, tender, and firm with close compact tips. The stalks should be green for almost its entire length, taper uniformly, the same diameter at the butt and be the same length.
- BEANS, SNAP - Green and wax beans should be clean, firm, crisp and free from blemishes. Long straight pods of the same length, and color should be selected. The ends of the pods should not be broken off, and the seed should be uniform in color, shape and size.
- BEANS, LIMA - Lima bean pods should be well filled, clean, fresh, and of a dark-green color. They should be uniform in color, shape, and size.
- BEETS, TABLE - Diameter should be 2 to 2/12 inches. Side rootlets should be removed, but tap root should not be removed. All specimens should be uniform in color, shape and size. Tops trimmed leaving 1 inch of leaf stalk above crown.
- BROCCOLI - Heads should be uniform in dark-green color, condition and size. Should be compact, not less than 3 inches in diameter, and free from damage by diseased insects, worms, or wilting. Cut the stems squarely above the first whorl of leaves to give an overall length of 5 inches.
- BRUSSELL SPROUTS - All the heads should be firm, compact, fresh, and a good color, and uniform in shape and size. Heads not less than 1 inch in diameter are desired. Items should be smoothly trimmed to 2 inches.
- CABBAGE - Heads should be the same variety, uniform in color, shape and size. Should be firm, heavy in comparison to size, free from damage by freezing, diseases or insects. Midribs should not be large and the leaves should not be trimmed too closely. Leave stem 1/4 inch long to hold leaves firmly.
- CARROTS - Select carrots that are smooth, straight, firm deep orange in color, and free from greening at top. Specimens should be typical of their variety. Avoid oversize. Should be free from side roots, cracks, or other damage. Cut off tops to 1 inch.
- CAULIFLOWER - Heads should be pure white, solid, uniform, and close flowered. Should not have leaves appearing through the head. Trim the green outer leaves to 1 inch above the head. Trim the butt or stem to allow 4 to 6 leaves to remain.
- CELERY - Stalks should be uniform in color and size. Trim outside stalks until color is uniform. The heart, which is made up of stocky inner branches, should be well developed. The outer leaves should be crisp, free from prominent ribs, splits and damage by disease and insects. Wash the plant until it is clean. Trim the root to a triangle shape not over 1 inch long.
- CORN, SWEET - Ears should be well formed and filled out to tip, free from any kind of injury. Kernels should be soft, tender and filled with thick opaque, milky juice. Uniform in size. Should be husked and trimmed for judging. Free of silks. The shank should be trimmed to 1/4 inch from the base of the cob. The tip of the ear may be neatly clipped, although only a small portion of the cob should be removed, not over 2 inches.
- CUCUMBERS, PICKLING - Avoid oversize. Same variety, uniform in color, shape and size. Not more than 1 1/4 inches in diameter and not more than 4 inches long. Fairly straight, with blunt ends. Clean by gently brushing with a soft brush to avoid removing spines. Trim stem to 1/4 inch.
- CUCUMBERS, SLICING - Straight, firm, uniform, in color, shape and size, same variety. Not overgrown, but should be uniformly medium or dark green, 6 to 9 inches. Clean by gently brushing with a soft brush to avoid reducing the natural bloom. Cut the stem off to 1/4 inch.
- EGGPLANT - Specimens should be smooth, firm, heavy but not too large, uniform in shape and size and free from blemishes. Select for uniform purple coloring, free from bronzing and greening. Wipe with soft cloth, but do not wash. Trim stem to 1 inch.
- ENDIVE - Uniform in color, shape and size. Have a creamy-white heart formation with a spread of not less than 4 inches, when the head is opened as far as possible without breaking the leaves. Leaves should be fresh, tender, crisp and free from blemishes. Trim roots 1/4 inch from the outer leaf stems.
- GARLIC - Should be one whole bulb (not cloves).
- GHERKIN, WEST INDIAN - Separated from cucumbers, as the gherkin and cucumbers are different species. Avoid over-size, not more than 1 3/4 inches in diameter and not more than 3 inches long. Trim stem to 1/4 inch.
- KOHLRABI - Specimens should not be hard, woody or pithy. They should be 3 to 4 inches in diameter and very smooth. Skin should be easily punctured by thumbnail. Clean, but do not wash. Remove all leaves by trimming the stems to 1 inch long. Cut off the stem portion just below the ball.
- LEAF LETTUCE - Root off; leave shank.
- MELON, CITRON - Melon should be uniform in color, shape and size, with a healthy rind, clean and without blemishes. Trim stem to 1 inch.
- MUSKMELON, CANTALOUPE - Specimens should be the same variety, free from decay, cracks and any damage caused by insects, disease, hail. They should be fully ripe.

- ONION, DRY - Specimens should be of the same variety, uniform in color, shape and size, and should be clean and free from damage of any kind. Avoid large sizes, but should not be less than 2 inches in diameter. Bulbs should have most of their papery skin intact. Do not peel. Tops should be small and trimmed to 1 inch.
- ONION, GREEN - Should be tender, medium sized stems with long white shanks. Shanks should be smooth and uniform in size. Cut roots to 2 inches long. Do not peel heavily.
- PARSLEY - Should be uniform in color and about the same size, free from dirt, yellowing or discolored leaves and should be fresh and bright green in color. Each bunch should be 2 to 3 inches at butt. Trim stems neatly to have an overall length of 8 to 10 inches.
- PARSNIPS - Should have firm roots and be smooth, tapering evenly; they should be small in diameter (1 1/2 to 2 1/4) without side roots and should be a light creamy color, with top root left on. Trim top to 1 inch.
- PEAS - pods should be fresh bright green and well filled with tender peas. They should be uniform in color, shape and size, with green calyxes attached, free from any kind of injury, such as insects, disease or hail damage.
- PEPPERS - Specimens should be the same variety, must be the same color and should be uniform in shape and size. Sweet or yellow peppers should have healthy, clear red or yellow color, with no greenish tinges. All peppers should be free from sun scald or damages. Leave stem on and trim to 1 inch.
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- PUMPKIN - Should be uniform in color, shape and size. Do not wash, may be brushed clean. Leave stem attached and trim to 1 inch.
- RADISHES - Should be uniform in color, shape and size. Flesh should be crisp and tender, not pithy, and be free from injury. Trim leaf tops to 1 inch.
- RHUBARB - Stalks should be uniform in color, shape and size and texture. Length after trimming should be at least 10 inches. Stalks should be tender, crisp, fresh and not pithy, limp or wilted. Neatly trim the tops, leaving 1 inch of leaves and prongs. Stalks should be pulled when harvested, not cut off. The basal husks should be removed from the bottom of the stalk.
- SALSIFY - Should be small to medium size. 1 to 2 inches in diameter at the thickest part. Length should be about 6 inches or more. Roots should be straight and smooth, evenly tapered. Rootlets and side roots should be removed. Brush off dirt, do not wash. Trim to 1 inch.
- SPINACH - May be harvested as entire plant with leaves left attached to the pinkish root crown. Leaves should be dark green from either the smooth or crumpled variety.
- SQUASH, SUMMER - Pick when small (best eating 4 to 7 inches, depending upon variety). The shell should be extremely soft, fairly tender, and have undeveloped seeds. Specimens should be uniform in color, shape, and size. Free from any damage, or blemishes. Brush to clean off dirt, but do not wash. Trim stem to 1 inch long.
- SQUASH, WINTER - Pick when mature, when shells are hardened. Uniform in color, shape, and size, free from insect injury or mechanical damage. Brush to clean, but do not wash. Trim stem to 1 inch long.
- SWISS CHARD - Must be fresh, crisp, with bright green leaves and clear white stems. Specimens uniform in color and size. Clean by washing if necessary. Trim off root and trim butt to a triangle shape.
- TOMATOES - Specimens uniform in color, shape and size. Free from cracks, sunscald, and blemishes. Ripe, solid and without stems. (Leave stem on the pickling or preserving types).
- TURNIPS - Uniform in size, shape, and color. Medium size, 1 3/4 to 2 3/4 inches in diameter. Flesh should be crisp, fine grained and not pithy. Free of damage. Should be clean and bright in color, but not washed. Smooth, firm with secondary rootlets removed but with 2 to 3 inches of tap root remaining. Trim tops to 1 inch.
- WATERMELON - Specimens the same variety, and uniform in color, shape and size. Should be mature, but not overripe. Free from decay or damage from sunscald, hail, insects or disease. Wipe off dirt, but do not wash. Leave stem 1 inch long.