

<p style="text-align: center;">SECTION 016 GARDEN ENTRIES</p>

***PROJECT RECORD SHEETS REQUIRED FOR YOUTH BUILDING ENTRIES.**

A General Project Record or Cloverbud Project Record and an Exhibit Tag **must** accompany each exhibit entered in the Youth Building. A copy of the General Project Record and Cloverbud Project Record is enclosed in the fair book. Additional copies of the Project Record and Cloverbud Record can be found in past issues of the 4-H Leaders' Digest, our web site at www.ccedelaware.org or by visiting or calling the 4-H office.

Fair book classes that required a 3" x 5" index card attached to an entry in the past is no longer required. The Project Record Sheet will take the index card's place.

Exhibitors who wish to exhibit at State Fair should request the State Fair book from the 4-H office early.

-Exhibits must be judged in the Youth Building between 11:00 a.m. and 7:00 p.m. on Monday.

-Exhibits that require it, must be grown by the exhibitors in their individual, family, school or community gardens, unless otherwise noted.

-Individual may display 5 entries in any one class, except where the number of entries is stated differently. Each exhibit must be of a distinctly different variety type.

-Exhibits and awards will be evaluated based on standards below.

-Exhibit must be labeled with correct common name and variety name (i.e., snap beans, Blue Lake, or petunia, Red Picotee). **Otherwise, awards will be downgraded.**

-**Excellent** – clean, only very minor defects in general appearance; best market size and quality; true to variety characteristics. For exhibits with more than one specimen: not more than 10 percent variation in sizes for fruits and vegetables and cut flowers; only slightly detectable variation, uniform in shape, color and degree of maturity.

-**Good** – clean; slight defects in general appearance; defective and unusable parts should not exceed 5 percent; good market size and quality. Exhibits with more than one specimen; not more than 25 percent variation in sizes for fruits and vegetables, and cut flowers; only slightly detectable variation in shape, color and degree of maturity.

-**Worthy** – fairly clean; some defects in general appearance; defective and unusable parts should not exceed 10 percent; fair market size and quality. Exhibits with more than one specimen – not more than 100 percent variation in sizes for fruits and vegetables and cut flowers; noticeable variation in shape, color or degree of maturity.

-**No Award** – dirty, serious damage apparent; defective and unusable parts exceed 10 percent; unsatisfactory market size or quality. Exhibits with more than one specimen – more than 100 percent variation in sizes for fruits and vegetables; extreme differences in shape, color or degree of maturity.

HOW TO PREPARE YOUR EXHIBIT

Poor preparation often spoils what could otherwise have been an excellent exhibit. Please follow these simple suggestions.

- 1 Study this premium book, to see what you may exhibit and what is required.
- 2 Gather the exhibit carefully, without bruising or cutting. Vegetables that do not wilt should be gathered the day before the fair.
- 3 Prepare by removing the tops as directed from root crops and bottoms from leaf crops (see class for directions). Never scrub an exhibit. It is best to let the dirt dry and then wipe it off with a soft woolen cloth.
- 4 Select vegetables for an exhibit that are **all the same size, shape and color**, without any disease, insect or other injuries. They should also be of the most desirable size and condition to eat, not too large, not too small, not too ripe, and not too green.
- 5 Prepare your entry tag, and pack your exhibits so they will not be damaged on the way to the fair.

Class No.

2176 Beans, lima, 5 green pods containing edible beans.

2177 Beans, snap, 5 green pods.

2178 Beans, snap, 5 yellow pods.

2179 Beans, snap, pole or vining type; 5 pods

2180 Beans, green shell, 5 pods any variety including edible soy, Horticultural Kentucky Wonder.

2181 Beans, dry shelled, 1/2 cup in container, dry field bean variety including mung, adzuki, fava.

2182 Beets, 3, tops trimmed to 1 inch, no green shoulders.

2183 Broccoli, 1 head, or bunch of small heads, 5 in. or more in diameter.

2184 Brussels Sprouts, 1 pint basket

2185 Cabbage, 1 head, 2 to 4 pounds, any fresh market variety (must have 3 to 4 wrapper leaves).

- 2186 Carrots, 3, tops trimmed to 1 inch. No green shoulders.
- 2187 Cauliflower, 1 head, leaves cut just above head.
- 2188 Celery, 1 plant, market quality. Roots off.
- 2189 Chard, 1 plant, roots and damaged leaves off.
- 2190 Chinese Cabbage, 1 head
- 2191 Chinese Cabbage, loose leaf, roots off, 1 plant.
- 2192 Corn, Sweet, 3 ears, husks removed completely, shank trimmed to ½ inch, display in transparent bag.
- 2193 Cucumbers, 2 slicing types, 5 inches or longer, 2 inches or less in diameter.
- 2194 Cucumbers, 3 pickling type, less than 3 inches.
- 2195 Cucumbers, 3 pickling type, less than 3 inches.
- 2196 Dill, bunch of 3 seed heads, tied or in transparent bag.
- 2197 Eggplant, 1 large oval and oblong types such as Black Beauty, Black Magic, Black Enorma, Dusky.
- 2198 Eggplant, 2 small, slender and round types such as Easter Egg, Ichiban, Long Tom, White Beauty.
- 2199 Endive, 1 plant, roots off, good market size.
- 2200 Garlic, 3 bulbs, dried, braided together or tops trimmed to 1 inch, cleaned, not peeled
- 2201 Herbs, any kind, plant in pot or tied bunch.
- 2202 Kale, 1 plant, roots off.
- 2203 Kohlrabi, 2, top and tap root trimmed to 2 inches.
- 2204 Leek, 3 large, trimmed.
- 2205 Lettuce (leaf), 1 plant, roots off, good market size.
- 2206 Lettuce (head), 1 plant, roots off, good market size.
- 2207 Muskmelon & Honey Dew melon, 1 good market quality.
- 2208 Mustard, 1 plant, roots off.
- 2209 Okra, 4, 1½ to 3 inches long
- 2210 Onion bulbs, 3, tops trimmed to ½ inch, well cured and dried, not peeled.
- 2211 Onions, 4, green bunching type, tops on but trimmed evenly.
- 2212 Parsley, 1 plant, roots off, good market size and quality.
- 2213 Parsnips, 3, tops trimmed to 1 inch.
- 2214 Peas, 5 pods.
- 2215 Peppers, 2, large types such as Bell, Cubanelle, Italian Sweet.
- 2216 Peppers, 3, small types such as Banana, Hungarian Wax, Cherry, Jalapeno
- 2217 Potatoes, 3 tubers, 5 to 10 ounces.
- 2218 Potatoes, 1 pint basket, salt potato types, ¾ to 1¼ inch diameter.
- 2219 Pumpkin, 1, ripe, any field variety.
- 2220 Radishes, 4, tops trimmed to ½ inch.
- 2221 Rhubarb, 4 stalks, tops trimmed.
- 2222 Rutabaga, 1, tops trimmed off.
- 2223 Shallots, 3, tops trimmed to ¼ inch, dried, not peeled.
- 2224 Spinach, common, ½ pound in transparent bag.
- 2225 Spinach, New Zealand, ½ pound, bunch or tender tips, 3 to 6 inches, tied or in transparent bag.
- 2226 Squash, summer, 2, young, skin tender; such as: Zucchini, Yellow, Scallop.
- 2227 Squash, winter, 2, small type, such as Buttercup, Butternut, Spaghetti, Table Queen, and Golden Nugget.
- 2228 Squash, winter, 1, any large type such as Hubbard, Delicious, Banana.
- 2229 Squash, 1, soft and round stem such as Big Max, Big Moon, Mammoth.
- 2230 Sweet Potatoes, 3 roots, any variety.
- 2231 Tomatoes, green, 3, medium & large fruited varieties, stems off.
- 2232 Tomatoes, ripe, 2, medium and large fruited varieties, including Roma types. Stems off.
- 2233 Tomatoes, cherry, ripe, 1 pint basket, any variety, stems off.
- 2234 Turnips, 2, tops trimmed to 1 inch.
- 2235 Watermelon, 1, mature, market size.
- 2236 Potatoes, 3 tubers, 5-10 oz.
- 2237 Potatoes, 1 pint basket, salt potato types, ¾ to 1¼ inch diameter.
- 2238 Heirloom Vegetables, any variety from the Heirloom Garden Bulletin, exhibited in same manner as other vegetable classes.

- 2239 Vegetable display must consist of 8 or more vegetables in a member's exhibit box or any appropriate display of the members choosing such as: cornucopia, shadow box, etc. Vegetables will also be judged in classes listed. Vegetables should be displayed on damp peat moss supplied by exhibitor. The exhibit box may also be exhibited in Woodworking if it was made by a member this year.
- 2240 A collection of 3 related types, such as 3 varieties of pepper, or 3 vegetables that appear in an ethnic cuisine.
- 2241 Miniature Vegetables, 6 of one type, harvested at small or baby stage.
- 2242 Ornamental Vegetables, 3, such as miniature pumpkins, gourds, decorative corn, ornamental kale (1 specimen).
- 2243 Miscellaneous, any other vegetable not listed, display same number of specimens as similar crop listed.
- 2244 Most unusual vegetable (shape, color, type).
- 2245 Vegetable Art: Vegetable Character or Sculpture
- Evaluation Criteria:
- Geometric Design
 - Neatness of Assembly
 - Number of Horticulture Products Used
 - Imaginative Use of Plants & Plant Materials
 - Overall Appearance

HORTICULTURAL METHODS

This division allows participants a chance to explore a unique approach to growing plants. This enhances gardening skills and encourages the participant to think creatively.

Because of the difficulty of reproducing some of the horticultural methods for exhibiting purposes, a poster or poster series format may be used.

- Use heavy poster paper (14" x 22" minimum) as a background.
- Glue or tape photos and diagrams, along with sheets of white paper that include your description within these sections: 1) introduction, 2) growing method used, 3) what you learned or discovered.
- Instead of a poster, an exhibit of the method itself (such as a small hydroponics set-up) can be displayed.
- For ideas and information consult the website:
http://www.cerp.cornell.edu/4h/search_results.asp?or=b&al=2&a=93&pg=4.

Class No.

- 2251 Hydroponic Gardening
 2252 Season Extender Methods
 2253 Propagation
 2254 Miscellaneous-any horticultural methods not listed.

FUNGUS COLLECTIONS

- 2255 **Fun With Fungi - Fungus Collections.** Must have a minimum of 12 distinctly different kinds of fungi (at least one gill fungus, one pore fungus and one bracket fungus). For full credit the dried collections should contain spring, summer and autumn specimens and be labeled in the manner described in *Fun With Fungi*. Displays should attempt to exhibit knowledge gained about fungi and their role in the environment. Collection boxes should have removable covers to allow close examination of each specimen during judging. Photo Exhibits – Photographs of fungi may be displayed according to the General Information in the Visual Arts Section. Fungi in photos must be identified by their common name and/or scientific name. Include with the title or caption the date and location of the photo.
- Suggestions include:
- a) Photograph of single fungus or group of fungi.
 - b) A collection of three or more photographs of different fungi.
 - c) 4 close-up photographs, taken hours, days or weeks apart, showing the growth and development of the same mushroom.
 - d) 3 photographs taken one each during spring, summer and fall. Or 4 photographs including one in winter.
- 2256 **Open Class.** Any other approved 4-H project made as a part of a related 4-H project that does not fit any other class.