

Hello Garden 4-H'ers. Hope your gardens are doing well.

1. Everyone MUST enter all their Garden Exhibits in the Fair Entry Computer Program.
 - * For the Single Plate Division – Enter all vegetables you are growing in Fair Entry that you possibly will be exhibiting at the fair. You may exhibit up to 5 single plates of vegetables.
 - * For the Collection Division – Enter the plate division you will be exhibiting in Fair Entry. You may exhibit a 3 plate vegetable, 4 plate vegetable or 5 plate vegetable collection. You can only exhibit one type of plate collection and all the vegetables in the collection must be different. You do not need to list the vegetables to be exhibited in the collection on Fair Entry.
 - * For the Herb Division – Enter all the herbs you are growing in Fair Entry that you possibly will be exhibiting at the fair. You may exhibit up to 3 different types of herbs.
2. On the day of Garden Check-in, all single plate division vegetable(s) and/or herb(s) division plants MUST be listed on the Fair Entry Printout I receive from the 4H office. If they are not listed on the printout, you WILL NOT be allowed to exhibit that specific vegetable(s) and/or herb(s). If you are exhibiting a collection, enter they type of collection. (see above).
3. All garden exhibits must be cleaned and trimmed per the Standard for Preparing 4-H vegetable Garden Exhibits Form 4H-970W (See Attached Form) prior to arriving at check-in. **No cleaning or trimming will be allowed at check-in.**
4. All Garden Cards and Exhibit Cards need to be filled out and ready to turn in with your exhibit at check-in. Every single plate exhibit needs its own Garden Card and Exhibit Card. A collection exhibit needs one Garden Card and One Exhibit card. All herbs need a Garden Card and Exhibit Card. If you need any of these cards they are available at the Office.
5. **ALL EXHIBITS NEED A LATIN NAME CARD.** You are responsible to make a small card which states the Latin name, the common name and the variety of **each** vegetable and/or herb you are exhibiting.

Example:	Beans – Green		Basil – Sweet
	<i>Phaseolus vulgaris</i>		<i>Ocimum basilicum</i>

Please type or neatly write each exhibit's information on a small piece of paper, card stock or index card. Every single plate and herb needs its own Latin Card. Every vegetable in your collection plate needs its own Latin Card. These cards need to be prepared at your home and be ready to turn in with your Garden Cards and Exhibit Cards.

6. Garden posters must follow all poster guidelines. See, Poster Rules on Page 30, #14, of the 4-H Handbook. Poster Check-In is Sunday, July 13, 2025 from 4:00-6:00 p.m.
7. Garden Check-In is Wednesday, July 16, 2025 from 8:00 - 10:00 a.m. in Hall C. Styrofoam plates will be provided at check-in to exhibit your vegetables. Everyone will use the same styrofoam plates. I will be checking in all 4-H'ers, please be patient.
8. Open Judging is Wednesday, July 16, 2025 starting at 10:30 a.m.
9. Garden Check-Out is Tuesday, July 22, 2025 from 9:00-11:00 a.m. and/or 5:00-7:00 p.m. Each 4-H'er or parent/guardian should pick up their garden exhibits and pick up any plaques the 4-H'er may have been awarded at the garden check-out table.

Thank you everyone for participating in the Garden Project. See you at the Fair.
Jennifer Sullivan, Garden Superintendent

Suggested 4-H Garden Exhibits

What do you exhibit? Check the county 4-H Handbook/Fair Book that your particular 4-H Council suggests for the garden exhibit requirements, because your requirements could differ from these guidelines for the State Fair.

Note: Each of the single-vegetable exhibits contains one type of vegetable and is judged as one class. Example: All tomatoes together, all onions together, and so on.

A collection consists of a group of different vegetables judged as one exhibit. Example: A collection of three might have one plate of tomatoes, one plate of potatoes, and one plate of green beans; a collection of four has four different vegetables; and a collection of five has five different vegetables.

See Table 1, *Standards for Preparing 4-H Vegetable Garden Exhibits*, on pages 3-7, or check your county 4-H Handbook/Fair Book for the number of vegetables required per plate. Read Table 1 carefully to make sure you display the correct number of specimens and properly prepare them for display. For herb exhibits, see Table 2, *Standards for Preparing 4-H Herb Exhibits* on page 8.

Now plan your exhibit and do your best!

Produce exhibit (all levels)

Options

- Single plate of vegetables you grew (maximum of five different exhibits).
- Collection of three plates, four plates, or five plates of different vegetables you grew.
- A pot (8-inch maximum) of an herb you grew (maximum of three exhibits).
- Any combination of A, B, or C.

Special activities (judged separately)

Any member may complete the exhibit options below, but members in Levels C and D of the garden project should exhibit one of the following activities in addition to their produce exhibit.

Produce options

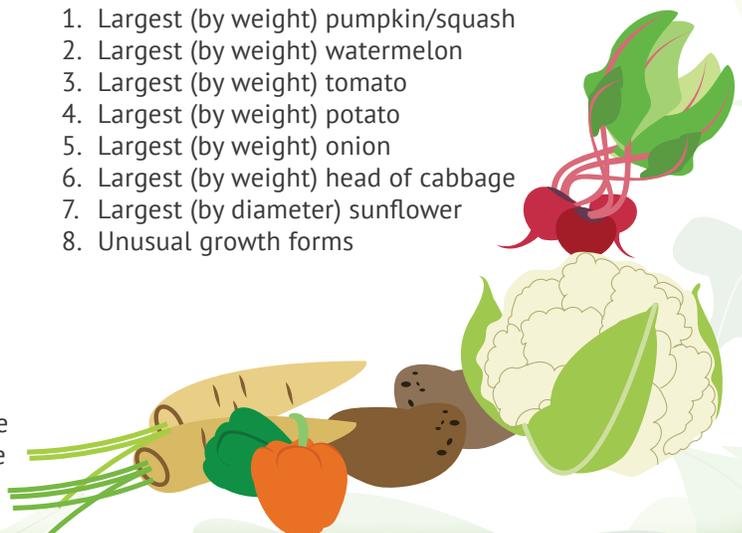
- Exhibit four plates containing two cultivars of two different kinds of vegetables from your garden. For example: Display tomato *Rutgers* and tomato *Roma* on two plates, and spinach *Melody* and spinach *America* on two plates. Label the cultivars you exhibit with the common, Latin, and cultivar names.
- Exhibit and label one unusual vegetable you grew in your garden this year. This vegetable may or may not be discussed in the 4-H garden manuals but should not be listed in the table on the following pages. Examples: spaghetti squash or head lettuce.

Poster options

- Five commonly found diseases in vegetable gardens, the damage each causes, and the control options for each.
- Five commonly found vegetable garden insects: beneficial (good guys) and/or injurious (bad guys), the benefits of or damage caused by each, and the related management practices—how to keep the beneficial and control the injurious insects.
- A maximum of 10 pests—diseases, insects, weeds, and/or rodents—you found in your garden this year, the damage they caused, the control measures you used, and your results.
- Explain a computer garden program or mobile application.
- A picture story of what you did in your garden this year. Example: how you planned, planted, and maintained your garden.
- Show your financial record.
- Pictures showing your experiences in hydroponics.
- Explain various career options that involve working with vegetables and herbs.
- Explain types of pollinators and their importance in vegetable and fruit production.
- Show the different types of plant parts that humans consume. Identify the fruit or vegetable and categorize it by root, stem, leaf, or flower.
- Different storage methods for vegetables.
- How to create a raised bed or container vegetable garden.
- Discuss how the herbs listed on page 8 of this publication are used and have been used throughout history. Include both culinary and medicinal uses as well as other unique uses, if any.

Just for fun, or additional county options (Varies by county)

- Largest (by weight) pumpkin/squash
- Largest (by weight) watermelon
- Largest (by weight) tomato
- Largest (by weight) potato
- Largest (by weight) onion
- Largest (by weight) head of cabbage
- Largest (by diameter) sunflower
- Unusual growth forms



Suggestions for preparing 4-H vegetable garden exhibits

If you choose to display your produce at the county fair, you must have produced all of it in your 4-H project. County fair handbooks and the State Fair Handbook (available at www.in.gov/statefair/fair) for 4-H garden classes give helpful suggestions for exhibiting 4-H garden vegetables. Here are some additional ones.

1. For county fair 4-H garden exhibits, read the rules in your own county 4-H handbook very carefully. Entering too many or too few specimens per plate compared to what your handbook calls for causes the judge to lower your placing. Be sure to read the rules, and follow them.
2. Some “dos” and “don’ts” for exhibiting vegetables (based on common errors noted in judging 4-H garden exhibits at county fairs) include:

Do

- Exhibit exactly the required number of specimens per plate and number of plates per exhibit (see 1, above).
- Label exhibits as required. Your exhibit should include both the common and Latin name.
- Harvest onions two to three weeks before exhibiting. This makes it easier to display clean, attractive specimens. Unpeeled onions are judged more favorably than onions that have been peeled.
- Prevent damage to the skin of vegetables by harsh washing or brushing. If vegetables are dirty—particularly carrots, beets, onions, potatoes, and sweet potatoes—wash them carefully in lukewarm water with a soft cloth or sponge without rubbing. For caked-on dirt, allow vegetables to soak until the dirt can be wiped off. After washing, rinse them in cold water and place on paper towels to dry. For other vegetables, gently wipe off dirt with a soft, moist cloth and allow to dry.
- Keep three to four wrapper leaves on cabbage. A little insect damage on wrapper leaves is okay.



Don't

- Exhibit large fruits of pickling cultivars of cucumbers as slicing cucumbers, or exhibit very small fruits of slicing cultivars as pickling cucumbers.
 - Cut windows in sweet corn. Instead, determine maturity and freedom from worms by “feeling” the ends of sweet corn and by taking samples for home use the day prior to selecting sweet corn for exhibit.
 - Apply mineral oil or wax to vegetables.
 - Exhibit sunburned vegetables. Slight yellowing of the shoulders of red tomatoes and whitish streaks on green peppers often are due to slight sunburning.
3. Vegetables in a collection exhibit must be of different species (kinds). Cherry tomatoes and large tomatoes are only one species (kind) of a vegetable. Slicing cucumbers and pickling cucumbers are also one species (kind) of vegetable, as are different cultivars (kinds) of peppers. Therefore, if you want to display cherry tomatoes, you must select another vegetable other than tomato for the other plates in your collection exhibit. Placing is lower if two vegetables of the same species are included in the same collection exhibit.

A lot of confusion exists in exhibiting summer squash, pumpkins, and winter squash. Pay close attention to what you grow and what species it is. Note that there are four species of Cucurbita vegetables included in Table 1: *Cucurbita pepo*, *Cucurbita maxima*, *Cucurbita moschata*, and *Cucurbita argyros-perma*. Collection exhibits can include members from the different species, but not from within a species. For example, if you include a pumpkin (*C. pepo*) in your collection, you cannot include an acorn squash (*C. pepo*); you could, however, combine a pumpkin and butternut squash (*C. moschata*).
 4. The overall appearance of vegetables is very important. They must first be fresh, crisp (not wilted), free of any mechanical injuries such as cracks, cuts, or bruises, and free of any damage from insects and diseases. Uniformity is just as important. For example, the closer 10 pods of beans are to the same length and diameter, the better. Exhibits lacking uniformity can be seen at a glance, and the judge might automatically rule out giving a blue or even a red ribbon.
 5. When exhibiting herb plants, be sure to grow the plants in the container to be displayed. Plants dug from the garden or transplanted from another container immediately before exhibiting are likely to be in shock and may wilt. Your container should be no larger than 8 inches in diameter.
 6. When displaying leaf vegetables—chard, collards, kale, spinach—cut the stems long enough to secure them in a bundle with string or a rubber band. Lay on a plate for judging. Leaf crops likely won't last long and need to be disposed of soon after judging.

Table 1. Standards for Preparing 4-H Vegetable Garden Exhibits

Vegetable	Latin name	Number of specimens per plate ¹	Size and/or weight specifications	Notes on appearance and maturity characteristics
Asparagus	<i>Asparagus officinali</i>	5 spears bundled together	Stems approximately 6-8" long and 1/4" to 3/8" in diameter at widest point.	Color is appropriate to cultivar and uniform throughout. Tips should be firm and compact. Not overly mature or "woody." Should snap crisply when bent. You may display cut spears in a shatter-resistant container of water.
Beans (cowpea, black-eyed pea, southern pea, etc.)	<i>Vigna unguiculata</i> subsp. <i>unguiculata</i>	10 pods or 1/2 cup shelled	In pod: pods 1/4" to 1/3" in diameter.	For pod display, select pods uniform in color for variety; should be uniform in size. Shelled cowpeas should be clear of debris and displayed on a plate.
Beans (snap, green, or wax)	<i>Phaseolus vulgaris</i>	10 pods	Pods 1/4" to 1/3" in diameter, 4-1/2" to 8" long.	Uniform, brittle, firm, free of strings; seeds not distinct in pods.
Beans (navy, kidney shell-out, etc.)	<i>Phaseolus vulgaris</i>	1/2 cup shelled	Select tender, plump seeds	Uniform in color by cultivar. Display of uniform size on plate or in shatter-resistant container.
Beans (lima, large or small)	<i>Phaseolus lunatus</i>	10 pods or 1/2 cup shelled	For shelled display select only green, tender, plump seeds of uniform size. Whitish seed indicates overmaturity.	For pod display, select green, firm pods containing at least 3 seeds. Cultivars other than green judged accordingly.
Beets (round, flat, and long types)	<i>Beta vulgaris</i>	3	3/4" to 2-1/4" in diameter.	Firm, not fibrous. Top to 1/2". Trim side roots but not taproot.
Broccoli	<i>Brassica oleracea</i> var. <i>italica</i>	1 head	Minimum head diameter 3".	All buds in head should be firm and tightly closed.
Broccoli raab	<i>Brassica ruvo</i>	3 heads	Stem length varies by cultivar; should be thin, no more than 1/2".	All buds in head should be firm and tightly closed.
Brussels sprouts	<i>Brassica oleracea</i> var. <i>gemmifera</i>	5 heads	Snap cleanly off of stalk, heads should be up to 1" diameter.	Heads should be solid, dense, crisp, and heavy for size. Leave 3-4 wrapper leaves.
Cabbage note: If a powder form of insecticide was used on your cabbage, thoroughly wash and rinse your cabbage deep down inside the leaves to remove any accumulated insecticide. Leave 3-4 wrapper leaves. Minor insect damage is tolerable only on wrapper leaves.				
Cabbage (round, flat, and pointed)	<i>Brassica oleracea</i> var. <i>capitata</i>	1 head	Heads to 2 to 5 lbs., round types; 1 to 4 lbs., pointed types; 5 to 12 lbs., flat types.	Heads should be solid, dense, crisp, and green or red in color and must be free of insect damage.
Cabbage (Chinese type – Bok choy or pak choi)	<i>Brassica rapa</i> var. <i>Chinensis</i>	1 head	Appearance similar to celery, petioles and leaves should be 8" to 18" long.	Heads should be compact, dense, crisp, green or white in color, and free of insect damage. Remove soil that may have accumulated at petiole base.
Cabbage (Chinese type – napa cabbage)	<i>Brassica rapa</i> var. <i>pekinensis</i>	1 head	Heads oblong or cylindrical shaped, 8" to 18" long.	Heads should be compact, tightly wrapped, dense, crisp, green or white in color, and free of insect damage.

¹For county fairs, exhibit exactly the amount or number of specimens given in the county 4-H handbook.

Table 1. Standards for Preparing 4-H Vegetable Garden Exhibits (continued)

Vegetable	Latin name	Number of specimens per plate ¹	Size and/or weight specifications	Notes on appearance and maturity characteristics
Carrots (all cultivars)	<i>Daucus carota</i>	3	Size of specimen should be representative of cultivar. Carrots can range from 2" to 7" long.	Bring mature specimens with color appropriate to cultivar (orange, purple, red, white, or yellow); avoid greening on carrot shoulder Top to 1/2". Remove side roots.
Cauliflower	<i>Brassica oleracea var. botrytis</i>	1 head	Minimum head diameter 5".	Curds tight, white, not discolored. Cut back leaves to 1" above top of head (trim it as it is in stores).
Celery	<i>Apium graveolens var. dulce</i>	1 bunch	Minimum of 12" total length.	Green color, free from disease and insect damage.
Chard	<i>Beta vulgaris</i>	10 leaves tied in bundle	Small in size, generally not longer than 8".	Crisp, crinkled leaves. Color varies by cultivar. Free of insect damage.
Collards	<i>Brassica oleracea var. acephala</i>	10 stems tied in bundle	Leaves on stems 8"-12" long.	Dark green, smooth to wrinkled leaves. Free of insect damage.
Corn (sweet – yellow, white, or bicolor)	<i>Zea mays</i>	3 ears	Minimum cob (part covered with kernels) length 6".	Kernels should be plump and milky; ears well filled. Do not trim silks or remove wrapper husks or make windows. Remove shank from the ear.
Cucumbers (slicing, with seeds)	<i>Cucumis sativus</i>	3	Maximum diameter 2-1/2"; minimum length 6".	Medium to dark green; no yellow showing. Free from injury, sunburn, or disease/insect damage.
Cucumbers (English, hothouse)	<i>Cucumis sativus</i>	1	Length varies by cultivar, generally 12" in length or more.	Firm and crisp; uniform green color throughout. Free of skinning and soft spots.
Cucumbers (pickling, dill)	<i>Cucumis sativus</i>	3	7/8" to 1-1/4" diameter; length 2-3/4" to 4".	Firm, crisp, medium green to dark green. Free from injury, sunburn, or disease/insect damage.
Eggplant	<i>Solanum melongena L. var. esculentum</i>	1	3-1/2" to 5" diameter for round types; 2" to 4" diameter and 4" to 10" long for long types.	Must be uniformly colored, firm and dense. Cut stem to 1/2" to 1".
Kale	<i>Brassica oleracea</i>	10 stems tied in bundle	Size varies by cultivar; avoid older leaves.	Leaves and stems are crisp and free of insect damage. Color is appropriate to cultivar, generally red/purple or green.
Kohlrabi	<i>Brassica oleracea var. gongylodes</i>	3	1-1/2" to 3" in diameter.	Crisp, not woody. Cut leaf stems back to 1/2" above enlarged stem and remove root.
Muskmelon (cantaloupe)	<i>Cucumis melo L.</i>	1	2 to 8 lbs.	Full-slip means melon can be completely separated easily from stem. Well-netted, free of cracks.
Okra	<i>Hibiscus esculentus</i>	3 pods	Pods 2" to 6" long, 1" diameter.	Green, crisp, tender, not woody.
Onions (white, yellow, red)	<i>Allium cepa</i>	3	1-1/2" to 4" diameter.	Outer scales dry; bulb firm, free from sunburn. Allow leaves to dry; top to 1/2" of stem.

Table 1. Standards for Preparing 4-H Vegetable Garden Exhibits (continued)

Vegetable	Latin name	Number of specimens per plate ¹	Size and/or weight specifications	Notes on appearance and maturity characteristics
Onions (green)	<i>Allium cepa</i>	5 onions in a bunch	1/2" to 3/4" in diameter.	Straight, white stem and dark green leaves. Trim tops to 4"-5" above white, roots to 1/2".
Parsnips	<i>Pastinaca sativa</i>	3	Crown diameter 1-1/2" to 2", length 8" to 12".	Roots should be firm and crisp, not woody. Top to 1/2".
Peas (edible pod such as snow peas)	<i>Pisum sativum</i>	10 pods	Pods range in size, 3-1/2"-5" long, about 1/2" wide.	Flat pods with seed just beginning to form, bright green color, clean with stems on.
Peas (unshelled)	<i>Pisum sativum</i>	10 pods	Pods range in size, 3-1/2" to 5" long, about 1/2" wide.	Bright green, well-filled pods with seeds in eating stage, clean with stems on.
<i>For all peppers, clip the stems to within 1/2" of the top of the pepper.</i>				
Peppers (bell type)	<i>Capsicum annuum L.</i>	3	3" to 5" diameter; 3-1/2" to 5" length.	Green, firm thick walls; smooth, not wrinkled.
Peppers (chili type)	<i>Capsicum annuum L.</i>	3	Small types 1/2" to 3/4" diameter; 1" to 2-1/2" length.	Small hot peppers; thick walls; smooth. Mature color green or red.
Peppers (Serrano type)	<i>Capsicum annuum L.</i>	3	1/2" to 1" diameter; 2" to 2-1/2" length.	Upright and conical shaped; slim. Mature color red.
Peppers (banana /long/wax/ Hungarian types)	<i>Capsicum annuum L.</i>	3	1" to 1-1/2" diameter; 3" to 7" length.	Yellow to orange-red. Firm; waxy; tapered and conical. Hot to sweet.
Peppers (Pimiento type)	<i>Capsicum annuum L.</i>	3	2" to 3-1/2" diameter; 2-1/2" to 4-1/2" length.	Heart or "top" shaped. Mature color red. Firm and smooth.
Peppers (Cayenne type)	<i>Capsicum annuum L.</i>	3	1/2" to 1" diameter; 4" to 7" length.	Thin and tapered; smooth; straight to curved. Mature color red.
Peppers (Jalapeno type)	<i>Capsicum annuum L.</i>	3	1" to 1-1/2" diameter; 2-1/2" to 3-1/2" length.	Dark green color. Firm; tapered blunt point.
Peppers (cherry type)	<i>Capsicum annuum L.</i>	3	1-1/2" to 2" diameter; 1-1/2" to 2-1/2" length.	Round, globe-shaped. Mature color red or yellow. Hot to sweet.
Peppers (New Mexican/long green/Anaheim types)	<i>Capsicum annuum L.</i>	3	1" to 2-1/2" diameter; 5-1/2" to 8" length.	Green; medium to thick walls; flattened or conical; long and smooth.
Peppers (Ancho types)	<i>Capsicum annuum L.</i>	3	2" to 2-1/2" diameter; 3" to 4" length.	Indented shoulders. Mature color red.
Peppers (Tabasco type)	<i>Capsicum annuum L.</i>	3	1/4" to 1/2" diameter; 1" to 1-1/4" length.	Slim; bullet-shaped. Mature color red.
Peppers (Habanera type)	<i>Capsicum chinense</i>	3	3/4" to 1" diameter; 1-1/2" to 2" length.	Small; firm; round with thin walls. Mature color orange/red.
Potatoes (any color)	<i>Solanum tuberosum</i>	3	2-1/4" to 4" diameter; Weight 5-10 ozs.	Firm and well-shaped, free from peeling skin and greening.

Table 1. Standards for Preparing 4-H Vegetable Garden Exhibits (continued)

Vegetable	Latin name	Number of specimens per plate ¹	Size and/or weight specifications	Notes on appearance and maturity characteristics
Pumpkin (table, canning, ornamental)	<i>Cucurbita pepo</i>	1	Medium to large type. 12" to 15" diameter; weight 11 to 25 lbs.	Skin hard, smooth, and deep orange color when mature. Stem length should be 1" to 4".
Pumpkin (other)	<i>Cucurbita pepo</i>	1	Any other.	Orange, yellow, white, or multi-colored. Stem length should be 1" to 4".
Radish	<i>Raphanus sativus</i>	5	Diameter 1" to 1-1/2".	Red, firm, globe shaped, not fibrous. Top to 1/2". Trim side roots but not taproot.
Rhubarb	<i>Rheum rhabarbarum</i>	3 stalks bundled	Up to 1" in diameter; 10-12" long; remove leaves.	Crisp stems; avoid overmature, woody stalks; clean and free of soil.
Rutabaga	<i>Brassica napobrassica</i>	3	Diameter 4" to 6".	Firm, smooth; side roots clipped but not taproot. Cream yellow or tan color.
Spinach	<i>Spinacia oleracea</i>	10 leaves bundled	Leaves generally 4" to 6" long; leaves can be flat or wrinkled.	Display bundle in shatter-resistant container with water. Stems should be uniform length.
Squash (banana or other large winter squash type)	<i>Cucurbita maxima</i>	1	Diameter 6" and up; 12 lbs. or more.	Medium thick, yellow-orange, orange, or pink flesh, hard rind.
Squash (hubbards–blue green or golden)	<i>Cucurbita maxima</i>	1	Diameter 8" to 10", length 12" to 16"; 10 to 15 lbs.	Skin usually warty, hard, and tough when mature
Squash (buttercups or turbans)	<i>Cucurbita maxima</i>	1	Diameter 6" to 8"; 2-1/2 to 5 lbs.	Blossom end marked with prominent button. Skin hard when mature. Stem length 1" to 4".
Squash (butternut)	<i>Cucurbita moschata</i>	1	Length 9" to 12"; 3 to 4 lbs.	Dark buff-colored skin with hard shell when mature.
Squash (cushaws)	<i>Cucurbita argyrosperma</i>	1	12 to 15 lbs.; diameter 9" to 10" at blossom end; 20" long.	Striped white and green, hard and smooth skin. Stem length 1" to 4".
Squash (scallops/ "Patty Pan")	<i>Cucurbita pepo</i>	1	Diameter 3" to 5".	Exhibit while skin is still very tender; color green, white, or yellow.
Squash (straight or crookneck - i.e., summer squash)	<i>Cucurbita pepo</i>	1	Diameter 1-1/2" to 2-1/2", length 5" to 7".	Exhibit while skin is still very tender; color green, white, or yellow.
Squash (acorn)	<i>Cucurbita pepo</i>	1	Diameter 3-1/2" to 6"; length 3-1/2" to 7-1/2"; 1 to 2 lbs.	Skin dark, glossy green, and sharply ridged when mature. Orange ground color also denotes maturity. Stem length 1" to 4".
Squash (zucchini or cocozelle)	<i>Cucurbita pepo</i>	1	Zucchini types diameter 1 1/2" to 2"; length 5" to 8". Cocozelle types diameter 2" to 2-1/2", length 7" to 9".	Exhibit while skin is still very tender (very young); delicate green, green, grey, black, to gold skin, and stripes of these colors.

Table 1. Standards for Preparing 4-H Vegetable Garden Exhibits (continued)

Vegetable	Latin name	Number of specimens per plate ¹	Size and/or weight specifications	Notes on appearance and maturity characteristics
Sweet potato	<i>Ipomoea batatas</i>	3	1-3/4" to 3-1/4" diameter; 3" to 9" length; 6 to 18 ozs.	Roots should have deep orange flesh with smooth, thin, copper-colored skin.
Tomatillos	<i>Physalis philadelphica</i>	3	Globe-shaped fruit 2" in diameter and up to 3-4 ozs.	Remove outer husk. Color should be uniform; varies by variety, can range from green to yellow or purple.
Tomatoes (red for canning)	<i>Lycopersicon esculentum</i>	3	4 to 12 ozs.	Firm, smooth, free of cracks, 90% deep red color. Stems off.
Tomatoes (red for market)	<i>Lycopersicon esculentum</i>	3	4 to 12 ozs.	Firm, smooth, free of cracks, 60-90% of surface showing red color. Stems off.
Tomatoes (pink or purple)	<i>Lycopersicon esculentum</i>	3	6 to 12 ozs.	Firm, smooth, free of cracks, 60-90% surface showing mature color. Stems off.
Tomatoes (yellow or orange)	<i>Lycopersicon esculentum</i>	3	5 to 10 ozs.	Firm, smooth, free of cracks, 60-90% surface colored yellow or orange. Stems off.
Tomatoes (small, cherry, pear)	<i>Lycopersicon esculentum</i>	10	Any size, uniform.	Firm, smooth, free of cracks, 90% or fully colored red or yellow. Stems off.
Tomatoes (intermediate type)	<i>Lycopersicon esculentum</i>	10	Any size, uniform.	Firm, smooth, free of cracks, 90% or fully colored red or yellow. Stems off.
Tomatoes (Roma or paste type)	<i>Lycopersicon esculentum</i>	3	2-1/2 to 4 ozs.	Firm, smooth, free of cracks, at least 90% deep red color; not puffy. Stems off.
Turnips	<i>Brassica rapa var. rapifera</i>	3	Diameter 2" to 3".	Firm, smooth, side roots clipped but not taproot. Flesh white or yellow. Trim tops to 1/2".
Watermelon	<i>Citrullus lanatus</i>	1	5 to 30 lbs.	Select only if sample melons are found to be ripe. Cut stem to 1/2".



Herbs

Follow these guidelines when displaying herbs:

- 8 inches is the maximum container diameter for the state fair.
- Label the pot with the herb's common and Latin names.
- Herbs should be in your care for a minimum of three months for state fair exhibits.
- The soil should be clear of debris such as dead leaves. Also remove all dead leaves from the plant.

Type of herb	Latin name of herb	Size and plant specifications	Special comments on appearances and maturity characteristics
Basil (all edible types)	<i>Ocimum basilicum</i>	6" to 9" tall for dwarf types; 12" to 28" tall, all others.	Not yet in bloom. Color and size should be characteristic of cultivar.
Catnip	<i>Napeta cataria</i>	Up to 3" tall.	White to pale pink flowers.
Chamomile (all edible types)	<i>Chamaemelum nobile</i>	Height: 2-1/2" to 4" for perennial types; 12" to 24", annual types.	Compact, dense plant. Flowers white or yellow.
Chives	<i>Allium schoenoprasum</i>	6" to 12".	Not in bloom. Note: Garlic chives are a different species.
Coriander (cilantro)	<i>Coriandrum sativum</i>	Up to 24" tall.	Bushy plant, deep green leaves. White flowers.
Dill	<i>Anethum graveolens</i>	18" to 36" tall.	Feathery green leaves. Because of spindly growth habit, may need support.
French tarragon	<i>Artemisia dracunculus</i>	Height when mature is 24"-36".	Stems are somewhat woody; plant grows in a clump, semi-erect nature. Perennial herb that spreads by rhizomes.
Lavender (all edible types)	<i>Lavandula sp.</i>	Height 18" to 36".	Bushy plants; should be blooming. Color and size should be characteristic of cultivar.
Mint	<i>Mentha sp.</i>	Height 6" to 30".	Upright plant. Color and size should be characteristic of cultivar. Flowers pink to purple in color.
Oregano	<i>Origanum vulgare</i>	16" to 18" tall.	Dark green leaves. Can have tiny pink flowers.
Parsley (all edible types)	<i>Petroselinum crispum</i>	Height 12" to 24".	Leaves can be either flat or curled. Should not be flowering.
Rosemary	<i>Rosemarinus officinalis</i>	Height up to 36".	Bushy perennial shrub. Dark green leaves. Flowers white, pink, blue in spring.
Sage (all edible types)	<i>Salvia officinalis</i>	Height 18" to 24".	Bushy perennial. Size and color should be typical of cultivar.
Sweet marjoram	<i>Origanum majorana</i>	Height 12" to 16".	Compact plant. Tiny white flowers.
Thyme (all edible types)	<i>Thymus sp.</i>	Height 1" to 12".	Dwarf, compact plants. Creeping varieties can form dense mats. Many types have pink, purple, or white flowers.

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