

# DEPT. G-VEGETABLES- 2026



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**QUICK REFERENCE-VEGETABLES**

The Vegetable Department requires pre-registration ONLINE ENTRIES are preferred. Entry deadline is the Friday prior to the SCFF. Additions or deletions to pre-registration forms will be made on the day of entry.

## ATTENTION: PLEASE READ ALL RULES

1. Entries will be accepted between 10:00 a.m. and 5:00 p.m. on **Monday** the day before the OPENING DAY OF THE FAIR.  
**NOTE: Class 11 may be entered by 8:30 a.m. on Tuesday, if the exhibitor wishes.**
2. Entries may be picked up on Monday, the day after the fair from 10:00 am.-12:00 p.m.
3. All vegetables MUST be grown by the exhibitor.
4. Only one entry per family will be allowed in the same lot, unless any other member of the family has a separate garden plot.
5. Any entry, not having the exact number as specified in each lot, will be disqualified.
6. Vegetables in each entry should be uniform in size, shape, color, properly trimmed and cleaned, in usable stage of maturity, and free from disease, defects, and blemishes.
7. Co-Superintendents of this department reserve the right to dispose of any vegetable during the fair that shows sign of spoilage, wilting, or damage.
8. The Vegetable Department requires pre-registration. ONLINE ENTRIES are preferred. Entry deadline is the Friday prior to the SCFF. Additions or deletions to pre-registration forms will be made on the day of entry.

### PREMIUM AWARDS

- |   | <u>1<sup>st</sup>-Blue</u> | <u>2<sup>nd</sup>-Red</u> | <u>3<sup>rd</sup>-White</u> |
|---|----------------------------|---------------------------|-----------------------------|
| • For Classes 1-9, 11                       | \$6.00                     | \$4.00                    | \$3.00                      |
| • For Class 10 (1 <sup>st</sup> place only) | \$4.00                     | n/a                       | n/a                         |
- For Classes 1, 2, 3, 4, 5, 6, 7, 8, 9, and 11 a ribbon and \$10.00 will be awarded to the champion exhibit and a ribbon and \$5.00 will be awarded to the reserve champion exhibit.
  - Grand Champion ribbon and a \$20.00 gift certificate, donated by Cash Wise, will be awarded to the best overall entry.

### **CLASS 1 - POTATOES**

Potatoes may be washed but not skinned and should be free of scabs.

Display of 10 tubers is required; display box is provided.

#### **LOT NO.**

- |                             |                                      |
|-----------------------------|--------------------------------------|
| 1. All Blue                 | 5. Red Pontiac                       |
| 2. Kennebec                 | 6. Yukon Gold                        |
| 3. Russet (specify variety) | 7. Any other red (specify variety)   |
| 4. Red Norland              | 8. Any other white (specify variety) |

## CLASS 2 – DISPLAY OF VEGETABLES

Display should consist of at least 6 different vegetables from one garden.

Labeling should include name and variety of vegetables entered. A 12" x 22" display box is provided.

Entries will be judged as follows:

Quality	50 points	Variety	15 points
Arrangement	25 points	Labeling	10 points

### LOT NO.

1. Adult Display – age 18 and over
2. Youth Display – thru age 17

## CLASS 3 – ROOT CROPS

Trim tops of most root crops to 1 1/4-inch, side roots may be trimmed off but not the tap root.

### LOT NO.

1. Beets – 5 specimens
2. Carrots, slender-5 specimens
3. Carrots, blocky-5 specimens
4. Parsnips-5 specimens
5. Radishes-3 specimens
6. Rutabagas-3 specimens
7. Sweet potatoes-3 specimens
8. Turnips-3 specimens
9. Any other root crop-3 specimens (specify variety)

## CLASS 4 – GREENS AND SALAD CROPS

- BROCCOLI-Stems cut about 5 inches from top of head, avoid yellow flowers
- CABBAGE-Stems cut ¼ inch below head, keep about 4 wrapper leaves
- CAULIFLOWER-Stems cut to leave 3 or 4 leaves
- CELERY-Remove roots of stalk and display with top
- SWISS CHARD-Trim off diseased and broken leaves until color is uniform

### LOT NO.

1. Broccoli-1 head
2. Brussels Sprouts-10 sprouts
3. Cabbage, flat-1 head
4. Cabbage, red-1 head
5. Cabbage, round-1 head
6. Cauliflower-1 head
7. Celery-1 stalk
8. Parsley-1 potted plant
9. Swiss Chard-1 plant, root removed
10. Any other green or salad crop (specify variety)

## CLASS 5 – LEGUME CROPS

Stem ends should remain on the pods.

### LOT NO.

1. Green snap beans-10 pods
2. Purple snap beans-10 pods
3. Yellow wax bean-10 pods
4. Lima beans-10 pods
5. Pole beans-10-pods
6. Okra -6 pods
7. Peapods-10 pods
8. Peapods, edible-10 pods
9. Any other-6 specimens (specify variety)

## CLASS 6 – VINE CROPS

Keep stems uniform to at least ¼ to ½ inch. Pumpkin stem cut at 2-3 inches.

### LOT NO.

1. Melon, green flesh-1 specimen
2. Melon, orange flesh-1 specimen
3. Cucumber, Burpless-3 specimens
4. Cucumber, pickling, 2 to 3 inches-8 specimens
5. Cucumber, pickling, 3 to 5 inches-6 specimens

- |  |   |
|--|---|
| 6. Cucumber, slicing-3 specimens                   | 10. Pumpkin, Carving type- specimen       |
| 7. Cucumber, ripe-2 specimens                      | 11. Watermelon, oblong-1 specimen         |
| 8. Pumpkin, Miniature "Jack-Be-Little"-3 specimens | 12. Watermelon, round-1 specimen          |
| 9. Pumpkin, Small pie-1 specimen                   | 13. Any other vine crop (specify variety) |

**CLASS 7 – SQUASH**

Keep stems uniform to 1-2 inches

**LOT NO.**

- |                                  |   |
|----------------------------------|---|
| 1. Squash, Acorn-1 specimen      | 6. Squash, Hubbard-1 specimen                     |
| 2. Squash, Banana-1 specimen     | 7. Squash, Patty Pan-2 specimens                  |
| 3. Squash, Buttercup-1 specimen  | 8. Squash, Spaghetti-1 specimen                   |
| 4. Squash, Butternut-1 specimen  | 9. Squash, Zucchini-2 specimens                   |
| 5. Squash, Crookneck-2 specimens | 10. Any other squash-1 specimen (specify variety) |

**CLASS 8 – BUSH CROPS**

- PEPPERS AND EGGPLANT-Stems uniform between ½ and 1 inch
- TOMATOES-Stems removed

**LOT NO.**

- |   |   |
|---|---|
| 1. Eggplant, purple-1 specimen            | 9. Any other pepper-5 specimens (specify variety) |
| 2. Eggplant, white-1 specimen             | 10. Tomatoes, Cherry-10 specimens                 |
| 3. Peppers, Chili, green-5 specimens      | 11. Tomatoes, Red-4 specimens                     |
| 4. Peppers, Chili, red-5 specimens        | 12. Tomatoes, Paste-4 specimens                   |
| 5. Peppers, Jalapeno-5 specimens          | 13. Tomatoes, Yellow-4 specimens                  |
| 6. Peppers, Sweet Banana-4 specimens      | 14. Tomatoes, Yellow pear-10 specimens            |
| 7. Peppers, Sweet Bell, green-4 specimens | 15. Tomatoes, Grape-10 specimens                  |
| 8. Peppers, Sweet Bell, red-4 specimens   | 16. Any other bush crop (specify variety)         |

**CLASS 9 – OTHER CROPS**

- KOHLRABI-Top 4 to 6 leaves trimmed to ½ inch. Roots removed just below the ball
- ONIONS-Pull onions prior to fair opening, so stems can be dry and cut to 1" length. Rub clean
- SWEET CORN-Allow a short shank and only 2 or 3 leaves removed

**LOT NO.**

- |  |   |
|--|---|
| 1. Dill, 8-inch stem-3 heads   | 11. Onions, Red-4 specimens                       |
| 2. Garlic-5 bulbs  | 12. Onions, White-4 specimens                     |
| 3. Garlic, other- 5 specimens  | 13. Onions, Yellow-4 specimens                    |
| 4. Gourds, mixed-6 specimens   | 14. Onions, Bunching, with tops-4 specimens       |
| 5. Herb, 1 potted plant, labeled   | 15. Onions, Leeks, with tops-4 specimens          |
| 6. Herbs, potted display consisting of at least 3 different varieties, labeled | 16. Any other onion-4 specimens (specify variety) |
| 7. Kohlrabi, purple-4 specimens  | 17. Sunflower-1 head                              |
| 8. Kohlrabi, white-4 specimens   | 18. Sweet Corn, bi-color-4 ears                   |
| 9. Onions, Pickling-8 specimens  | 19. Sweet Corn, yellow-4 ears                     |
| 10. Onions, Shallots-8 specimens   | 20. Any other vegetable crop (specify variety)    |

### CLASS 10 – LARGEST SPECIMEN

**LOT NO.**

- |                |                |
|----------------|----------------|
| 1. Beet        | 9. Onion       |
| 2. Broccoli    | 10. Pepper     |
| 3. Cabbage     | 11. Potato     |
| 4. Cantaloupe  | 12. Pumpkin    |
| 5. Carrot      | 13. Rutabagas  |
| 6. Cauliflower | 14. Squash     |
| 7. Cucumber    | 15. Tomato     |
| 8. Kohlrabi    | 16. Turnip     |
|                | 17. Watermelon |

### CLASS 11 – NOVELTY CLASS

Judging is based on the following scale:

Creativity	20 points
Originality	20 points
Color Harmony	20 points
Design	20 points
Use of fair theme	20 points

▪ **TABLE CENTERPIECE ARRANGEMENT**

Arrangement should include 4 or more garden-grown vegetables with a suitable container or base, not to exceed 24 inches. Herbs may be included, but no flowers. General rules for vegetables will apply, except for the required number of specimens allowed.

▪ **GARDEN CREATURES**

Garden Creatures must be created to include at least 6 vegetables.

▪ **PAINTED JACK O’LANTERN**

Please have fair theme, “A Timeless Tradition the 2026 Edition”, included when possible.

**LOT NO.**

1. Table Centerpiece Arrangement - Adult Display - age 18 and over
2. Table Centerpiece Arrangement - Youth Display - thru age 17
3. Garden Creatures - Adult Display - age 18 and over
4. Garden Creatures - Youth Display - thru age 17
5. Painted Jack O’Lantern - Adult Display - age 18 and over
6. Painted Jack O’Lantern – Youth Display – thru age 17

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