

*“To promote the diverse agricultural and cultural heritage of Blue Earth County through active participation of its citizens.”*

# Blue Earth County Fair

Registration starts at 8am Wednesday of the Fair - Closes at 6:00 pm sharp

Open Class Registration Forms are available online at [www.BlueEarthCountyFair.org](http://www.BlueEarthCountyFair.org)



## Prepare Vegetables, Fruits and Flowers for the Fair

### Flowers—

Read the instructions carefully for correct display of individual specimens. **List variety names whenever possible.**

#### Conditioning—

Cut in early morning or late evening.

Cut stem at a sharp angle with a knife and remove excess foliage. Immediately place in a bucket of warm water.

After recutting the stems 1/2 - 1", place in a container of lukewarm water with flower conditioner, let sit for at least 2 hours in a cool location (12 - 24 hours is ideal). Use cool water for bulb flowers unless you want the flowers to open quickly.

Plants with woody stems such as lilacs should be placed in very hot water. Can also slit stems to facilitate water uptake.

Plants with sticky sap such as poppies, balloon flower, lupines, hollyhocks, milkweed, hibiscus, daylily and heliotrope can either be placed in hot water or have the stem singed over a flame.

Dahlias – place bottom 1 inch of stem in boiling water for 2-3 minutes, shielding blossoms from heat, then put in deep cool water.

Broad leaves such as hosta should be completely immersed in lukewarm water for several hours.

After conditioning, remove broken, damaged leaves and recut stem to appropriate length. Make sure there is no foliage below water line. If 2 or more stems are to be displayed, they should be uniform in size, color, maturity and vigor.



### Vegetables—

Should be uniform in size, shape, color and maturity. **List variety names whenever possible.**

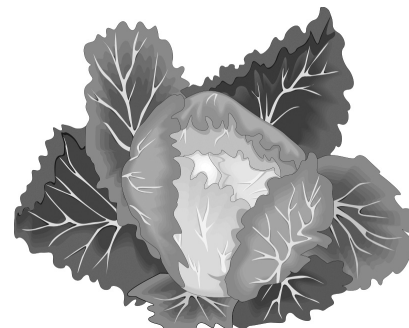
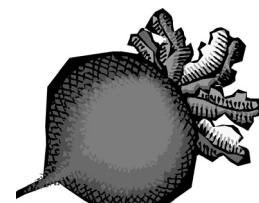
Leafy vegetables can be gently washed—most others should be wiped clean of dirt with a soft cloth. Those that bruise easily such as cauliflower, kohlrabi, cucumbers and onions should be brushed with a soft paint brush.

Root crops—beets, carrots, parsnips, rutabagas: trim tops to 1 - 1 1/2 inches. Trim off side roots

Snap Beans—seeds should be about half grown. Trim stems to 1/4 - 1/2 inch.

Broccoli—head should be compact. Stem should be cut about 5 inches from top of head.

Cabbage—Stem should be cut 1/4 inch below head. Remove broken leaves, but leave 3 outer wrapper- leaves on. May be washed carefully under running water.



Cauliflower—head should be white and compact. Leave 3 – 6 leaves and trim them 1 – 2 inches above the head.

Celery—remove roots and trim butts to a pyramid shape. Do not cover root end.

Sweet Corn—Remove outer husks, but leave inner husks. Cut shank off 1 inch below cob.

Cucumbers—Pickling size should be 3 – 5 inches long. Slicers should be straight, dark green and 6 – 10 inches long. Trim stems to 1/4 - 1/2 in length.

Eggplant—Trim stem to 1/2 inch length.

Kohlrabi—Ball should be 2 – 3 inches in diameter. Remove roots just below ball. Remove all but 4 – 6 top leaves and trim to 2 – 3 inches long.

Onions—remove only outer scales that are broken or discolored – do not peel. Small basal roots should be trimmed to 1/2 inch. Trim dry tops to 1 – 2 inches.

Peas—Trim stem to 1/4-1/2 inch.

Peppers—Trim stem to 1/2 inch.

Radishes—remove discolored or injured leaves – leave others intact.

Rhubarb—Trim leaves to 2 inches above the stalk.

Summer squash—should be 6-8 inches in length, round scallop types should be 2-3 inches in diameter. Leave 1/2 inch of stem.

Tomatoes—Do not remove stems



## **Fruits—**

**List variety names whenever possible.**

Fruits should not be washed so as to preserve the natural wax coating . However, melons, etc. may be gently wiped clean with a soft cloth. Leave stems attached.

