



**Oglala Lakota College
Agriculture Extension Department**

Contact Information for Veggie Contest:

Phone: 605-455-6085 or 6064

Leslie Rae Henry, OLC Agriculture Extension Director

Email: lhenry@olc.edu

Theresa Lone Hill, OLC Agriculture Extension Adm. Assistant./
Field Educator

This publication is issued to further Cooperative Extension work mandated by acts of Congress of July 2, 1862 (First Morell Act) , August 1890 (Second Morell Act) , May 8 & June 30, 1914, & June 30, 1996 through the "Equity in Educational Land-Grant Status Act of 1994. It was produced with the cooperation of the U.S. Department of Agriculture and Oglala Lakota College Agriculture Extension Department. OLC Agriculture Extension Department provides equal program and employment opportunities. Leslie Rae Henry, Director.



Oglala Lakota College

Agriculture Extension

Department

Wazi Paha Festival

Garden Produce



Fall 2016 Produce

Display Rules

Exhibiting Garden Vegetables

By Leslie Rae Henry, OLC Agriculture Extension Director

&

Theresa Lone Hill, OLC Agriculture Adm. Assistant/Field Educator

The purpose of this publication is to guide Pine Ridge Reservation gardens and others in growing, selecting, and preparing vegetables for community display at Oglala Lakota College's annual Wazi Paha Fall Festival honoring mother earths contributions to the OLC community for the coming and past year of hard work supporting OLC students and community members.

Enter only vegetables that will be a credit to you and your community through a produce display. This display should be educational to future Pine Ridge Reservation gardeners and therefor should include only high quality specimens in their prime condition.

List the variety name on the entry tag for each specimen entered in the individual contest.

Only the following vegetable types will be judged and receive the contests honorarium awards for first, second, third, & forth place:

1. Corn
2. Hot Pepper
3. Sweet peppers
4. Tomato
5. Potato
6. Summer squash
7. Winter squash (includes pumpkins)
8. Arranged variety basket (A variety of vegetables and herbs grown in your garden or selected from the wild used in your daily food preparation.)

OLC Agriculture Extension Department Wazi Paha Festival Vegetable Contest Label	
	Veggie Number
	Variety
	Type of Vegetable
	Name of contestant
	Mailing Address/ 911 address
	Town & State
	Zip Code
	Email or Phone contact
	Other information (interview notes)

**OLC
Agriculture Extension Department
Wazi Paha Festival Vegetable Contest Label**



Veggie Number	
Variety	
Type of Vegetable	
Name of contestant	
Mailing Address/ 911 address	
Town & State	
Zip Code	
Email or Phone contact	
Other information (interview notes)	

FOLLOW THE RULES

Pine Ridge Reservation community members and OLC students exhibiting vegetables should keep in mind the following general rules:

1. Select specimens of top quality and at prime maturity (the best stage for eating or storing as the case may be) for only the seven types listed.
2. Have all exhibits for table use as fresh as possible.
3. Clean and properly trim exhibit where necessary. (see specific items.)
4. Select specimens free from disease, insect, or mechanical injury.
5. Specimens must be typical for the variety or type. Do not choose very small or very large specimens. **Observe size limitations where listed.**
6. **Uniformity is essential in size, shape, maturity, color, and type.** When a lot calls for a collection of specimens, be sure that all specimens are as nearly similar as possible for every requirement.
7. See that specimens are free from soil, dust, and spray, or dust residues as well as any other foreign matter, including oils as polishing agents.
8. Avoid skinning and bruising specimens when cleaning them. Specimens such as potatoes, beets, and other which are easily skinned should be soaked in water for a short time to avoid skinning and bruising when cleaning.
9. Follow the premium list so that the correct number of specimens will be selected for display. Exhibits with incorrect numbers of specimens will receive a lower placing. (Following South Dakota State Fair Rules.)
10. Specimens may be wrapped in saran or a plastic bag when being placed; However, this should be removed during judging. Wrap the entire exhibit loosely to facilitate removal.
11. Exhibit labels available on line through OLC Agriculture Extension Garden page at <http://www.olc.edu/~lhenry/ag/garden2013.php>

INSTRUCTIONS FOR PREPARING EACH SPECIFIC VEGETABLE CROP

Sweet Corn — **Three ears** only per exhibit of one variety. Ears should be husked, clean of all silk, uniform in length and thickness. Ears should have kernels well-filled to the tips and in the milk stage of development. Nice straight rows should be displayed for most varieties. Shanks should be trimmed uniformly to about 1 inch in length. Exhibit should be wrapped in a plastic bag on a paper plate to retain freshness. Only home grown fresh sweet corn should be exhibited. No field corn, frozen sweet corn, or purchased corn of any kind allowed in exhibit and will be **disqualified** from placing in the contest. Variety names should be accurate on each entry label to aide judges in selection of those true to variety.



Variety Basket — Exhibit should be attractive to the eye and make the community want to buy the contents within the basket (display). A mixture of vegetables from your garden or wild plant used within your every day food preparation. The larger the number of vegetable varieties the better as long as they are arranged in a manner that is attractive to the human eye.

This is a display of your summer work and is the way to sell your garden to the Pine Ridge Reservation community. It is a reflection of your hard work during the summer 2013 garden season.

Top four arrangements will be selected by a random selection of community members from the Wazi Paha festival as how the display attracts their attention. Each vegetable should be listed with accurate variety names on exhibit label or attached to the label as supplemental information.



Summer Squash — Three specimens per exhibit should be displayed of one variety. Stems should be attached to squash but no part of the vine. Do not exhibit over mature specimens (ones that are hard). You should be able to insert your finger nail into the tender skin. They should be ready for table use when 6-10 inches long and 2-3 inches in diameter. Typical for the variety being shown (as patty pan would be round or spaceship shaped and less than five inches in diameter. Variety names should be accurate on exhibit label.



Winter Squash — One specimen per exhibit should be displayed of one variety. Specimens should be cured for winter storage with a hard shell. (A hard shell is usually not easily punctured by the thumb nail.) Stem should be attached but short enough that they will not do any damage to other specimens when handled. Specimens should be true to their variety type.



Tomato — Three large variety tomatoes (as Better Boy, Beef Steak, etc.) per exhibit or five small variety tomatoes (as cherry or pear tomatoes) per exhibit.

Large variety tomato diameter of specimens should be at least 2 1/2 inches and size should be uniform and typical for the variety being shown. Only one variety per exhibit. Color should be uniform red without green streaks. Shoulders should not be green or yellow, which would indicate uneven ripeness or sun scalding. Remove stems to prevent bruising injury to other specimens. Blossom end scar should be almost invisible. Specimens should be firm and free from cracks and scars. Midget or green tomatoes are not to be shown. Variety names should be accurate on exhibit label.

Small variety tomatoes should have **five (5)** specimens per exhibit. All should be uniform to variety shape and evenly ripe. Other follow large variety suggestions for each exhibit other than the number of tomato per exhibit. Variety names should be accurate on exhibit label.



Hot Peppers — Five hot peppers of one variety per exhibit. Hot pepper specimens should be true to their variety. Pointed or tapering types should have fairly straight sides on all five specimens. Stems should be left on and trim level with the shoulders to avoid bruising other specimens. Color should be uniform to variety. All specimens in the exhibit should have the same number of lobes. Display only evenly shaped and firm specimens. Only one variety per exhibit. Variety names should be accurate on exhibit label.



Potato — Three specimens per exhibit of only one variety of potato. Specimens should be typical of the variety in terms of shape, size, and color. Tubers should be mature and without skin damage. Tubers should be free from greening (caused by exposure to intense light). Tubers should be clean—brushing with a soft brush or wiping is more satisfactory than washing or scrubbing. (Soaking in water will soften hard soil). Variety names should be accurate on exhibit label.



Sweet Peppers — Three sweet peppers per exhibit. Sweet pepper specimens should be true to variety listed on label. If it is a blocky type it should not be tapered or pointed. Stems should be left on and trim level with the shoulders to avoid bruising other specimens. Uniform color for the variety on display. Each specimens should have the same number of lobes within the exhibit. Specimens should be uniform in shape and should not be soft. Only one variety per exhibit. Variety names should be accurate on exhibited on label.

