

Alamo Area Home Gardener Vegetable Contest & More
 June 7, 2025

Fanick's Garden Center

1025 Holmgreen Rd, San Antonio, TX 78220

<https://fanicknursery.com>

Basic Entry Rules:

- Entries will be accepted from 9:30 –11:30 am at Fanick's Garden Center on Saturday, June 7.
- Complete the [entry form](#) (one form for each entry) and bring with you on the day of the contest. Entry forms will also be available on the day of the contest.
- Judging will begin at 12:00 and winners will be announced when judging ends.
- All entries must be home grown, planted and maintained by the contestant. ***Commercial growers are not eligible.***
- No more than one entry per division. **Up to 7 potential entries per person!**
- Open to Texas residents of all ages. **Youth are welcome.**
- Entries not collected by the contestants by 1:00 pm will become the property of Bexar County Master Gardeners.

Prizes will be awarded to 1st and 2nd place in each category
 and an award for best overall.

**Winners will be notified if not present.
 However, it is preferred that contestants are present!**

Tomato			
Vegetable	Quantity	Judging Criteria	Preparation
Tomato Cherry or Small	6 min	Uniformity in size, color, shape, and maturity. Tomatoes should be free of blemishes.	Stems (1/2 inch) should be left on and be green and fresh.
Tomato Medium or Large	3 min	Uniformity in size, color, shape, and maturity. Tomatoes should be free of blemishes.	Stems (1/2 inch) should be left on and be green and fresh.

Tomato - Heaviest			
Vegetable	Quantity	Judging Criteria	Preparation
Tomato Heaviest	1	Tomato will be judged on weight first. In a tie occurs, the largest circumference will determine the winner.	Stems (1/2 inch) should be left on if possible and be green and fresh.

Pepper			
Vegetable	Quantity	Judging Criteria	Preparation
Pepper	3-5	Stems should be cut cleanly and level with shoulder of fruit. Size, shape, and color of fruit should be uniform.	Pick mature but firm fruits. Keep 1/2" stems. Clean with soft cloth.

Cole Crops & Greens			
Vegetable	Quantity	Judging Criteria	Preparation
Broccoli	1	Dark, green, crisp heads with tight buds. Mature heads are approx. 6-8" diameter.	Rinse with cool water.
Cabbage Head or Chinese	1	Hard, firm, solid heads; that are heavy with size. Small mid-veins. Bok Choy selections, like Joi Choy, enter plant with healthy petioles and leaf in tacked.	Remove only damaged leaves. Leave at least two layers of outside leaves. Cut stem square, no more than a 1/2" long.
Cauliflower	1	Firm, white smooth curds at least 4-5" in diameter with 4-6 leaves to protect curd.	Trim outer leaves slightly above head. Brush off dirt.
Kale	1 bunch of 3 to 5 leaves	Clean, fresh, dark, green leaves with bright tender petioles. Harvest when leaves are 5-10" long.	Bundle with a rubber band.
Kohlrabi	1-3	Uniform color and size, 2-3" diameter gobbles preferred. Leaf petioles attached.	Cut stem 1/2" below the ball. Trim leaf stems to 2".
Lettuce & Other Greens	1 bunch of 3 to 5 leaves	Crisp, tender compact plants. Harvest when outer leaves are 4-6" long.	Pull out entire plant, trim off roots to crown; remove damaged leaves and wash.

Gourds (Cucurbits)			
Vegetable	Quantity	Judging Criteria	Preparation
Cucumber	1-3	Straight, uniform shape and size, typical of variety. Fruit crisp, firm, and free of insect or mechanical damage. 1.5-2" in diameter and 6-8" long.	Trim stem to 1/2" long attachment. Wipe with soft cloth to clean.
Yellow Squash or Zucchini	1-3	Straight, uniform shape and size, typical of variety. Fruit crisp, firm, and free of insect or mechanical damage. 1 1/2 to 2 inch in diameter and 5-6 inch long.	Trim stem to 1/2" long attachment. To clean, wipe with soft cloth.
Melon/Other	1-3	Uniform shape and size – typical for variety. Fruit should be crisp, firm, and free of insect or mechanical damage.	Trim stem to 1/2" long attachment. To clean – wipe with soft cloth.

Root			
Vegetable	Quantity	Judging Criteria	Preparation
Carrots	3-6	Uniform root, true to size and shape for variety. Deep orange (or appropriate) color, smooth skin. Mature at 6" length & 3/4 - 1" diameter.	Leave tops in place. Remove soil by brushing or wash in cold water. Remove side roots and taproot to a 1/4" diameter.
Beets	3-6	Smooth, round, uniform medium to small-sized roots. 2-2.5" diameter optimum. Longer beets should be the same diameter.	Leave tops in place. Remove small side roots, but do not cut taproot. Remove soil by brushing and gently wash in cold water.
Irish Potato (Red or White)	3-5	True to variety in size, shape, and color. Smooth, unblemished skin with uniform color.	Dig tubers without bruising or damage. Lightly wash off soil without damaging or removing the soft skin. Dry with soft cloth.
Onions - Bunching	4-8 onions	Dark green leaves. Long, straight, white shanks. Stems approx. the thickness of a pencil.	Separate onions and remove loose skin. Cut tops 4-5 inches above white shank. Trim roots to 1/2".
Onions - Bulbing	3-6 onions	Appropriate size, shape, and color.	Cleaned with trimmed roots and tops.
Radish - Red	2-3	Round, red root, diameter is 1/2 to 1".	Gently wash in cool water and trim tops to 1".

Radish - White	1-3	White, slightly tapered, up to 18-24" long.	Gently wash in cool water. Trim tops to 1".
Turnips	3-5	True to variety in size, shape, and color. 2-3" diameter preferred size. Smooth skin and firm flesh.	Cut tops to 2", leave 2" of taproot, soak and wash in cold water.

Herbs			
Vegetable	Quantity	Judging Criteria	Preparation
Herbs	1	A full uniform bunch.	Wrap stems in a moist paper towel.

Other vegetable			
Vegetable	Quantity	Judging Criteria	Preparation
Beans- Bush or Pole Green, Purple, Yellow	5-10	Straight, fleshy, tender, smooth, well-filled pods with seeds about half mature. Harvest when approx. 4-6" long.	Remove dirt with soft brush or soft dry cloth. Leave stems attached.
Eggplant	1-3	Firm, dark, glossy purple fruit.	Do not wash. Wipe with a damp cloth, if necessary.
Silly Vegetable	1	Misshapen or irregular in size, shape, and/or color. May look like a face, pants, corkscrew, etc.	Rinse in cool water and clean with a soft cloth. Cut tops to 2". Trim off any roots, leave the taproot.
Any other vegetable not listed in above categories.	1-3	Uniform shape and size, typical of variety.	Wipe with soft cloth to clean.

All decisions of the judges, including eligibility at the time of entering, are final.

Creative			
Vegetable	Quantity	Judging Criteria	Preparation
NEW! Creative Choice	NA	Showcase a special part of your garden or landscape with a creative representation or collection. Creativity and uniqueness are key.	Use the tips in the chart above to guide your preparation of specimens or collections.

Flower Arrangement	Assorted Bunch	Unusual and beautiful.	Keep cuttings hydrated and out of the sun. Water well 3 days before and again the day before cutting.
Basket of Plenty*	NA	Display the abundance of your garden in a basket or container. Arrangement should consist of a <i>creative</i> mix of herbs, vegetables, fruit, greenery, or flowers from your garden.	Freshness matters. Plan a design that will have your basket contents looking their best.

***Basket of Plenty**

- Arrangement must contain **at least 50%** vegetables, with the rest an optional mix of herbs, fruit, greenery, and/or flowers from your garden.
- Water well the plants you plan to use. Watering three days before and again one day before you cut or harvest will help maintain freshness.
- See examples below for ideas.



(1)



(2)



(3)

Photo Credits:

- (1) – <https://www.southernliving.com/home-garden/holidays-occasions/easter-centerpiece>
- (2) – <https://vegebouquet.co.nz/products/zero-waste-bouquet>
- (3) – <https://pixabay.com/photos/vegetables-vegetable-basket-harvest-752153/>
- (4)