

and Vegetables, Canned Fruits and Vegetables, and Flower Divisions, there will be cash awards of \$10 in each division, and 500 points credited toward the grand sweepstakes prizes.

Any entrants who plan to make individual displays are asked to contact Bob Bolt before Thursday, September 2, so table reservations can be made. If you have any questions about the Festival, Mr. Bolt will be glad to help you.

Judging will be done by representatives of the Agricultural Extension Service. As in the past, the judges will be capable and will be experts in their fields. Mr. Julian A. Glazener, county agent, who was one of the founders of the Festival, always comes through admirably in lining up qualified judges.

Last year Mr. and Mrs. Andrew Harrell of the Filter Plant carried home the Grand Sweepstakes prize with 6,600 points. Mr. and Mrs. Ralph Paxton of the Gatehouse were second with 5,900 points and Mr. and Mrs. Charlie Cook of the Main Office came in third with 5,500 points. These leaders of last year are expected to be in the thick of the battle for top honors again this year. The Festival attracted a record 1,453 entries last year.

TIPS TO HARVEST FESTIVAL ENTRANTS

Here are a few pointers to those of you who plan to submit entries in the Harvest Festival September 3rd. First, some general suggestions as outlined by Bob Bolt.

"In selecting fruits and vegetables for the show-bench, remember these factors: Proper size (it isn't always the largest that wins), good quality, maturity and freedom from blemishes, uniformity in size, shape, and color, and trueness to type. Exhibit those you would buy yourself if you were shopping for them.

"Exhibits in a flower show should represent as near to culture perfection as possible for the gardener to attain. Flowers and foliage should be free of any insect or disease injury. The flowers should be at the top of development, foliage of a good color and good texture. Avoid crowding and arrange so that bruising and damage is avoided. Mere size in a flower is not a criterion of good culture or good selection for the show. Remember quality, condition, uniformity, and trueness to type.

"In selecting your entries for canned fruits and vegetables, remember that they are judged chiefly by appearance. Consider the product, its color, size and shape, condition, and arrangement. The clearness of the liquid and fullness of pack or proportion of liquid to product are of equal value in the scoring. The jar or containers should be of appropriate size and shape for the product."

Next, some comments of the judges of the Fresh Fruits and Vegetables during the Festival last year:

"When displaying apples, don't wax or polish them. This takes away the natural 'Bloom' of the fruit.

"Green beans should be tender and show little development of the seed.

"The tops should be left on beets and carrots, and the bunches should be tied.

"It isn't necessary to remove the shuck from sweet corn.

"In selecting greens for display, choose a variety that will stay fresh and crisp for a long time.

"Okra should be uniform in size and shape; also tender enough so that the tips will snap off.

"Onions which have a soft center won't win a prize."



Above, Mrs. Doyle Wells whose husband is in Control, looks over some prospective Festival entries as daughters, Ann and Pam, look on.

Below, Mrs. L. C. Wilson, a former Ecustan whose husband is employed in Champagne now, was among the winners in last year's Festival, and is shown below deciding on some entries for this year.