

VEGETABLES - Department 26

Superintendent: Sandi Gertis

ENTRY DEADLINE: WEDNESDAY, JULY 31, 2019

Entry Fee: \$20.00 (allows as many entries as you would like)

Entry Arrival: **Monday, August 5, 2019 between 1:00 PM and 8:00 PM**

Judging: Tuesday, August 6, 2019

Judge: TBD

Prize Checks: Wednesday, August 14th to Sunday, August 18th at the Competitive Exhibits Office, 9:00 AM – 5:00 PM

General Vegetable Rules

1. When bringing entries in, use Vehicle Gate "A" (the UPS Delivery Gate) at the south end of the Event-Center Parking Lot (Route 62, South Park Avenue).
2. When and where possible variety names should be included to help educate the consumer.
3. If an article is not brought in, the entry tag for that article must be returned to the Superintendent.
4. Exhibitors are allowed only one entry in each class, except in classes 58, 80 & 114.
5. All perishable produce becomes the property of The Fairgrounds and will be donated to the local food pantry at the end of the Fair.
6. Cauliflower must be trimmed by the exhibitor.
7. Sweet corn must be picked from the stalk, a strip of husk removed. Do not strip entire ear.
8. Onions must be clean (dried or cured) but not peeled. Roots must be removed and approximately 1" top (stalk).
9. Exhibitors should remove stems from tomatoes.
10. **All articles for exhibition must remain on the grounds according to the rules of each department, or forfeit their premium unless excused by the Fair Manager of the Society.**
11. Any item receiving a placing can pick-up ribbons at the Main Office with their premium check beginning August 14th
12. Upon arrival, ANY class changes to the entry tags need to be made at the front table by officials. Changes not officially recorded will result in loss of placing and premium.

Judging Criteria:

- a. Freedom of injury, disease, insect, sunburn etc.
- b. Excellence in market size and quality
- c. Trueness to variety type
- d. Uniformity of size, shape, color and maturity
- e. Attractiveness, Cleanliness, color

Judging Standards: *The judging of plates is based on the quality uniformity, and preparation of the specimens. Each plate is judged as excellent, good, worthy, or no award. In order to receive an award, a plate must meet all the standards for that particular award.*

Excellent

Clean
Free from any damage
Very uniform in size, shape, color and maturity (not over 10% variation, or no noticeable)
Of best market size and quality
True to variety type

Good

Free from damage (loss no more than 5% of the total weight of the vegetable)
Relatively uniform in size, shape, color and maturity (not over 25% variation)
Of good market size and quality
Fairly true to variety type

Worthy

Fairly clean
Free from serious damage and fairly free of minor damage (loss no more than 10% of the total weight of the vegetable)
Fairly uniform in size, shape, color and maturity (less than 100% variation)
Of fair market size and quality

No award

Dirty
Seriously damaged by disease, insects or mechanical means
Over mature
Extremely different in size, shape or color
Not satisfactory market size (a combination of the above points may make an exhibit undesirable)

SECTION BCV – BEST COLLECTION OF VEGETABLES

Premiums \$30.00 \$25.00 \$20.00- 3 Placings ONLY

Class #1. Best collection of 8 vegetables labeled with variety. Number of specimens per plate same as indicated in the single exhibit for that kind of vegetable (see section VEG). Plates shown in single collection may not compete in the "Best Collection of Vegetables".

SECTION CCH – A COLLECTION OF CULINARY HERBS

Premiums \$15.00 \$10.00 \$5.00

Class #1. A collection of 10 culinary herbs displayed and labeled.

SECTION POT – POTATOES

Instead of awarding premiums on a large number of varieties, potatoes will be shown in groups, the varieties in each of which are similar. All varieties listed under each group will compete against each other. Each group and variety should be prominently labeled. A plate shall consist of 5 tubers.

Characteristics desirable in selection samples. In judging each sample the following characteristics will be taken into consideration and in scoring them they will be rated according to the following percentages:

Freedom from tuber disease and blemishes	30%
Uniformity (all physical character considered)	20%
Trueness to type (skin, color, eye and shape) Characters of variety	25%
Quality (smoothness and brightness of tuber, general appearance)	15%
Sizes (8 to 10 ounces preferred)	<u>10%</u>
	100%

Preparation of sample. Potatoes for exhibition should be cleaned with a soft brush or by very gentle washing, so as not to break the skin or remove the typical characteristics shown by the skin.

Premiums for Classes # 1 – 9 \$5.00 \$4.00 \$3.00

1. Best plate of 5 white potatoes
2. Best plate of 5 red potatoes
3. Best plate of yellow flesh potatoes
4. Best plate of 5 Russet potatoes
5. Largest Potato
6. Best Plate 5 potato fingers
7. Quart Red Salt Potatoes-1 ½ ” max in diameter
8. Quart White Salt Potatoes-1 ½ ” max in diameter
9. Best plate of 5, any other variety not listed above

SECTION VEG - VEGETABLES

Premiums for Classes # 1 – 121 \$5.00 \$4.00 \$3.00

1. 10 pods of Green Flat Snap Beans-. ¼” *stem left on*
2. 10 pods of Green Round Snap Beans-¼” *stem left on*
3. 10 pods of Round Wax Snap Beans-¼” *stem left on*
4. 10 pods of Flat Wax Snap Beans-¼” *stem left on*
5. 10 pods of Baby Lima Beans- ¼” *stem left on*
6. 10 pods of Lima Beans-¼” *stem left on*
7. 10 pods of French Horticulture Beans-¼” *stem left on*
8. 10 pods of Roma Beans-¼” *stem left on*
9. 10 pods of Colored Beans-¼” *stem left on*
10. 5 Beets, Crosby, Egyptian and Early Wonder-*tops approx. 1”*
11. 5 Beets, Detroit Dark Red, Ruby Green-*tops approx. 1”*
12. 5 Beets, Burpee Golden-*tops off*
13. 1 head Broccoli, *with wrappers (green leaves) on stem*
14. 1 Brussel Sprout
15. 1 Cabbage, Early Mid-Season such as Golden Acre Strains, Market Topper, Market Prize
16. 1 Cabbage, Danish Ball Head strain
17. 1 Cabbage, Sauerkraut variety such as Roundup, King Cole
18. 1 Celery or Napa Cabbage
19. 1 Red Cabbage
20. 1 Savoy Cabbage
21. 5 Carrots, Chantenay, *approx. 1-½” stems*
22. 5 Carrots, Coreless or Nantes, *approx. 1-½” stems*
23. 5 long Bunchin Carrot tops on, Imperator type
****CAULIFLOWER must be trimmed by the exhibitor****
24. 1 Cauliflower, any name – variety
25. 1 plant Swiss Chard, such as Lucullus and Fordbook
26. 1 plant Swiss Chard, such as Rhubarb Chard
27. 3 Cucumbers, variety Marketmore 70 or 76 & any other variety
28. 3 Cucumbers, early variety such as Dasher II, Raider, Slicemaster
29. 3 Cucumbers, Burpless
30. 1 Bunch Dill, **6 Heads, 8” stems**
31. 6 Pickles (pickling variety), **Dill size over 4”**
32. 6 Pickles (pickling variety) **3” and under**
33. 1 Eggplant, such as Black Beauty, Classic, Dusty
34. 1 Eggplant, White or Bi Color
35. 3 Eggplant Fingers
36. 1 Bunch Celery, green pascal
37. 1 Endive, Green Curled Salad King
38. 1 Endive, Broad-leaved Batvian or Escarole
39. 3 Garlic Bald *without stems*
40. 3 Elephant Garlic *without stems*
41. 1 Red Kale- market Bunch
42. 1 Green Kale- market Bunch
43. 3 Kohlrabi, such as White Vienna, Purple Vienna-*trim to 1-2”*
44. 3 Leeks
45. 1 Lettuce, any Butter head type, such as Dark Green Boston, White Boston Butter
46. 1 Lettuce, any Iceberg type, such as Ithaca, Fairton
47. 1 Lettuce, any Green Leaf type, such as Grand Rapids, Black – Seeded Simpson
48. 1 Lettuce, any Red Leaf type, name variety
49. Romaine Lettuce
50. 1 Muskmelon, Saticoy type
51. 1 Muskmelon, Super Star type
52. 3 Shallots
****ONIONS must be clean (dried or cured) but not peeled. Roots must be removed and approximately 1” top (stalk).****
53. 3 Onions, any Yellow Globe variety, such as Downing, Yellow Globe-*see general rule #8 above*
54. 3 Onions, any Red Globe variety-*see general rule #8 above*
55. 3 Onions, any White Globe variety-*see general rule # 8 above*
56. 3 Onions, Yellow Sweet Spanish-*see general rule #8 above*
57. 3 Onions, any Yellow Flat variety such as Ebenezer or Japanese-*see general rule #8 above*
58. Any other onion variety not listed – *limit 3 different onion varieties not listed*
59. 3 bunches Bunching Onions, varieties such as White Lisbon, White Portugal, Japanese Bunching
60. 6 pods of Okra

61. 1 Parsley Plant – *Moss Curled & roots trimmed to ¼” from base*
62. 1 Parsley Plant – *plain leaf- roots trimmed to ¼” from base*
63. 10 pods of Green Peas
64. 3 Peppers, Green Bell type
65. 3 Peppers, Yellow type, such as gypsy
66. 3 Peppers, Green, Pimento type
67. 3 Peppers, Red Sweet
68. 3 Peppers, Hungarian Wax, Hot
69. 3 Peppers, Green, Hot, round/bell shaped
70. 3 Peppers, Cayenne
71. 3 Peppers, Jalapeno
72. 3 Peppers, Habanero
73. 3 Peppers, Red Hot Cherry
74. 3 Peppers, Red Hot
75. 3 Peppers, Green, Sweet Cherry
76. 3 Peppers, Purple Beauty Peppers
77. 3 Peppers, Cabanelle
78. 3 Peppers, Sweet Banana
79. 3 Peppers, Hot Banana
80. 3 peppers any other variety not listed - *limit 6 different pepper varieties not listed*
81. 1 Pumpkin, any pie variety such as Small Sugar, Spookie
82. 1 Pumpkin, Halloween Carving type
83. 10 Radishes, tops on, any spring variety; such as Scarlet Globe, Cherry Belle
84. 5 stalks Rhubarb, such as Victoria MacDonald – tops off
85. 5 Spinach, any variety
86. 1 Squash, Buttercup
87. 1 Squash, Butternut
88. 1 Squash, Blue Hubbard
89. 2 Squash, Yellow Summer type
90. 2 Squash, Yellow, Crook Neck
91. 2 Squash, Zucchini type *maximum 6-8”*
92. 2 Squash, Gold Zucchini *maximum 6-8”*
93. 2 Squash, Bush Scallop type

94. 1 Squash, Acorn – Green
95. 1 Squash, Acorn – White or Yellow
96. 1 Squash, Spaghetti type
97. 1 Squash (ie: festival or carnival)
98. 2 Squash any other variety ex. globe, scalloped

****SWEET CORN must be picked from the stalk, a strip of husk removed. Do not strip entire ear****

99. 3 Sweet Corn Main Season, Yellow Hybrid, name variety
100. 3 White Sweet Corn, name variety
101. 3 Bi-color Sweet Corn, name variety

****Exhibitors should remove stems from TOMATOES****

102. 4 Tomatoes, Ripe, Early variety, name variety
103. 4 Tomatoes, Ripe, Main – Season, name variety
104. 4 Tomatoes, Green, any variety (*no cherry tomatoes*)
105. 4 Tomatoes, Ripe, Paste variety
106. 4 Heirloom Tomatoes, Ripe
107. Grape Tomatoes, Ripe, *pint basket*
108. Cherry Tomatoes, Ripe, *pint basket*
109. Juliet Tomatoes, Ripe, *pint basket*
110. 3 Turnips such as Purple Top, White Globe, *1” top and 1” roots*
111. 1 Watermelon, name variety
112. Gourds, *collection of 5*
113. 3 Gourds, Munchkins
114. Any other vegetable not listed – *limited to six (6) different entries (categories), list on entry form what you are entering*
115. Largest Pumpkin, star shaped stem
116. Largest Pumpkin, Big Max, soft round stem
117. Largest Winter Squash
118. Largest Muskmelon
119. Abnormal/ mutant Vegetable- any Vegetable
120. Largest head of Cabbage
121. 3 roots of Horseradish, *no tops*

****SPECIAL AWARD****

IN MEMORY OF LEONARD TOPOLESKI AWARD:

A BANNER AND \$20 WILL BE AWARDED TO THE MOST ACCOMPLISHED EXHIBITOR

ALL EXHIBITORS IN THE VEGETABLE DEPARTMENT OF THE AG-GRANGE BUILDING ARE ELIGIBLE
(*Except Junior Vegetable & Commercial Vegetable Exhibitors*)