

**RGVLS Citrus and Vegetable Show**  
**RGVLS Event Center**  
**1000 N. Texas Avenue**  
**Mercedes, Texas 78570**

*December 14-15, 2018*

**GENERAL RULES AND REGULATIONS**

**Rule 1.** Any exhibitor who violates any of the following rules will forfeit all privileges and premiums, or be subject to such penalty as the RGVLS Citrus & Vegetable Show (times in these rules referred to simply as the "Show") may order.

**Rule 2.** The show management reserves the right to make changes and additions to the rules and regulations prior to the show that may be necessary and beneficial to the Show.

**Rule 3.** There shall be no protests and all decisions of the judges shall be final.

**Rule 4.** Prizes shall be awarded on listed entries. The Show reserves the right to issue prizes only to quality indicated. Unlisted entries of proper quality, size and maturity will be considered for prizes in addition to listed varieties. No sweepstake points to be awarded on unlisted fruits and vegetables.

**Rule 5.** Entries will be free, but all entries become the property of the show.

**Rule 6.** All entries shall be made out on an official entry card furnished by the Show, and must be filled in by pencil or typewriter (no ink) and signed by the contestant and attached to the entry. **Grower's name must be on the card. Entry cards must be filled out completely and correctly before presenting entry to the sifting committee.**

**Rule 7.** Entries shall be made between 3:00 - 7:00 p.m. on Friday, December 14, 2018, by the Exhibitor and Exhibitor must be present to enter

**Rule 8.** Each contestant will be allowed only one entry in each class of citrus & vegetables. Additionally, each contestant will be allowed entries in a maximum of 15 classes of vegetables and 15 classes of citrus. The contestant will choose the 15 classes of each.

**Rule 9.** The Show is in no way liable for accidents, theft or fire.

**Rule 10.** There shall be only two judged division in the Show: Citrus & vegetables. These divisions shall be limited to student (boys and girls in elementary to high school in Cameron, Hidalgo, Starr or Willacy Counties). These students must be members in good standing of either a 4-H club, F FA or FCCLA Chapter. Grade minimum K-12

**Rule 11.** All entries shall be judged according to U.S. Grades and Standards. Any entry that does not meet "**Classification of Vegetable Exhibits**" and "**Preparation of Vegetable Exhibits**" shall be sifted from the Show. All fruit entries shall reference the Citrus Industry, Vol 1 edited by Reuther, Batchelor and Webber. Main points shall be: **Appearance, uniformity of size, shape and color, freedom from damage caused by scars, insects, improper handling, etc.; shipping quality and size. ALL ENTRIES MUST HAVE BEEN GROWN AND FIELD HARVESTED IN THE RIO GRANDE VALLEY.**

**Rule 12.** Each contestant must select, gather from the field and prepare their own exhibit. **General Ties only NO Label Ties.** No club or chapter entry will be accepted other than garden plot. No adult or parental supervision in arranging exhibits at show under penalty of **disqualification.**

**Rule 13.** A contestant must not gather an entry from any field without permission of the owner and grower's name must be on entry card.

**Rule 14.** All entries must be cleaned and prepared before bringing to the show. Unprepared Citrus & Vegetables or unwashed root vegetables will not be accepted.

**Rule 15.** All entries must have the classification at the top of the entry card on line provided. Any vegetable which is labeled incorrectly on the entry card will not be judged. Also, entries with incorrect quantities will not be judged.

**Rule 16.** A contestant must be present to make his or her entry.

**Rule 17.** Any boy or girl guilty of handling exhibits without permission will be disqualified.

**Rule 18.** Prizes will be as follows: 1<sup>st</sup> place Blue Ribbon \$20.00, 2<sup>ND</sup> place Red Ribbon \$15.00, 3<sup>rd</sup>. place White Ribbon \$10.00,. The Grand Champion Citrus & Vegetable exhibitor will each receive \$200.00 and Reserve Champion Citrus & Vegetable exhibitor will each receive \$100.00. (Both Division)

**Award Ceremony will be held on Saturday December 15, 2018 at 1:00P.M. In the Event Center**

**Rule 19.** A prize of ten dollars (\$10.00) will be given for each of the following:

- |                             |                                     |
|-----------------------------|-------------------------------------|
| (1) Largest turnip          | (3) Longest carrot                  |
| (2) Largest head of cabbage | (4) Best freak or novelty vegetable |
| (5) Largest grapefruit      | (6) Largest orange                  |

**(No points for sweepstakes in this entry).** Carrot entries in this group must be checked in at time of entry with a Show official for official measurement. No entries without an official's measurement and signature on the card will be considered for the prize.) **This does not count as one of the 15 entries.**

**Rule 20.** Sweepstake winner and runner-up awards will be awarded in each division based on points. Points are awarded on basis of 20, 15, 10, for 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>, place entries. Most first places, etc. will be used to break ties. Individual sweepstakes winners for Citrus and Vegetable divisions will be awarded Buckles.

**Rule 21.** Sweepstake points counted above will be accumulated for a plaque to be awarded to the Club or Chapter which has the most points. Most first places, etc. will be used to break ties. Sweepstake points will not be awarded for vegetables not shown on the entry list.

**Rule 22.** No ice and water will be allowed in the Event Center or placed on tables containing - basket, garden plot, fruit or vegetable entries. No exceptions.

**Rule 23.** All entries from growers must be validated. Grower validation forms must be turned in to RGVLS Citrus & Vegetable Show by 7:00 p.m. Friday, December 14, 2018. Citrus and Vegetables will not be judged from organizations that do not turn in a validation form. The Show reserves the right to verify information listed on the validation form.

**ALL VALLEY WINTER FRUIT & VEGETABLE SHOW  
GROWER VALIDATION FORM**

**Instructions:**

List the grower's name, address, phone number and all varieties of fruit and vegetables that are to be harvested from the grower's farm. Use one form per grower. This form may be duplicated. Turn in validation form to the RGVLS Citrus & Vegetable Show by 7:00 p.m. Friday, December 14, 2018.

Chapter/Club \_\_\_\_\_

Advisor/Leader \_\_\_\_\_

Grower's Name \_\_\_\_\_ Grower's Phone # \_\_\_\_\_

Grower's Address \_\_\_\_\_

Varieties to be harvested:

1. \_\_\_\_\_

11. \_\_\_\_\_

2. \_\_\_\_\_

12. \_\_\_\_\_

3. \_\_\_\_\_

13. \_\_\_\_\_

4. \_\_\_\_\_

14. \_\_\_\_\_

5. \_\_\_\_\_

15. \_\_\_\_\_

6. \_\_\_\_\_

16. \_\_\_\_\_

7. \_\_\_\_\_

17. \_\_\_\_\_

8. \_\_\_\_\_

18. \_\_\_\_\_

9. \_\_\_\_\_

19. \_\_\_\_\_

10. \_\_\_\_\_

20. \_\_\_\_\_

## PREPARATION OF VEGETABLE EXHIBITS

1. All vegetables shall be prepared as directed in the **Classification of Vegetable** section.
2. All root vegetables must be washed thoroughly and be free of dirt and other foreign matter. All hair roots must be removed.
3. All leafy type vegetables must be washed and be free of insects, dead leaves and trash.
4. Do not wash tomatoes, eggplant, peppers, cucumbers, squash and similar vegetables; just wipe clean with soft cloth.
5. All vegetables that are to be shown in bunches must be properly tied with commonly used industry tie, NO Label ties. Plates to display small vegetables will be provided by the show.
6. Cabbage and lettuce - **do not trim too close**. Leave 4 protective leaves
7. All bunch vegetables are shown with full tops.
8. All unlisted vegetables should be entered in quantities and size of bunches of similar vegetables listed in the show rules.

### CLASSIFICATION OF VEGETABLE EXHIBITS WITH SPECIFICATIONS

1. **Anise or Fennel** - 3 marketable plants, roots removed, untied.
2. **Beans (snap)** – 15-20 marketable grade pods.
3. **Beets** - 3 standard bunches (3 - 4 bunch) bulbs 2 to 3 inches in diameter. Roots intact, hair roots may be removed.
4. **Broccoli** - 3 bunches of 3 to 4 clusters each. Bunches 6 to 8 inches long. Buds should be 3 to 6 inches in diameter.
5. **Cabbage (Bok Choy)** - 3 marketable heads, well-trimmed, tie optional.
6. **Cabbage (green)** - 3 marketable heads, with 4 protective leaves, minimum 2 1/2 pound heads.
7. **Cabbage (red)** - 3 marketable heads, with 4 protective leaves, minimum 2 pound heads.
8. **Cabbage (Napa)** - 3 marketable heads, well-trimmed, tie optional.
9. **Cabbage (Savoy)** - 3 marketable heads, with 4 protective leaves, minimum 1 1/2 pound heads
10. **Cantaloupe** - 3 uniform marketable fruit.
11. **Carrots (orange)** - 3 standard bunches (4 to 6 roots, 3/4 to 1 1/2 inches in diameter).
- 11.(A) **Carrots (Red)** - 3 standard bunches (4 to 6 roots, 3/4 to 1 1/2 inches in diameter).
12. **Cauliflower** - 3 marketable heads not less than 4 inches in diameter, with wrapper leaves trimmed to crown.

13. **Celery** - 3 marketable Heads, tops uniformly cut 1/4", trim ends, no roots, untied.
14. **Cilantro** - 3 standard bunches 1 1/2 to 2 inches in diameter at point of tie. Root may be intact or removed.
15. **Collards** - 3 standard bunches; about 2 1/2 to 3 inches in diameter at point of tie, stems uniformly cut.
16. **Corn (sweet)** - 6 marketable ears with shucks in place, butt end slightly trimmed, tip (silk) end intact.
17. **Cucumbers (pickling)** - 6 marketable fruit, maximum of 5 inches in length.
18. **Cucumbers (slicing)** - 6 marketable fruit, minimum of 6 inches in length.
19. **Dandelion** - 3 standard bunches about 2 1/2 to 3 inches in diameter at point of tie; roots removed, crown intact or removed.
20. **Dill** - 3 standard bunches 2 or 2 1/2 to 3 inches in diameter at point of tie, leaves only, stems uniformly cut
21. **Eggplant** - 3 marketable fruit, stems uniformly cut, approximately 1/2 inch in length.
22. **Frissee** - 3 marketable plants; well-trimmed without roots.
23. **Honeydew** - 3 marketable fruit.
24. **Kale Black Lacinato (Tuscan)** - 3 standard bunches; 2 1/2 to 3 inches in diameter at point of tie, stem uniformly cut
25. **Kale (Green)** - 3 standard bunches, 2 1/2 to 3 inches in diameter at point of tie, stem uniformly cut
26. **Kale (Red)** - 3 standard bunches, 2 1/2 to 3 inches in diameter at point of tie, stem uniformly cut.
27. **Kohlrabi** - 3 standard bunches (4-5 bulbs per bunch, bulbs 2 1/2 to 3 inches in diameter) roots removed.
28. **Leeks** - 3 standard bunches; 4 1/2 to 5 inches in diameter at point of tie, shanks 1 - 1 1/2 inches diameter, top. Uniformly trimmed, roots uniformly clipped to 1/4 - 1/2 inch.
29. **Lettuce** - 3 marketable heads; properly trimmed, leave 4 wrapper leaves.
30. **Mustard greens** - 3 standard bunches 2 1/2 to 3 inches at point of tie. Stems uniformly cut.
31. **Onions (green)** - 3 standard bunches, 3-5 bulbs per bunch. Full tops - roots clipped to 1/2 inch in length. Bulbs uniform in size 1 3/4 to 2 3/4 inches in diameter.
32. **Onions (Knob)** - 3 standard bunches, 3-5 bulbs per bunch. Full tops - roots clipped to 1/2 inch in length. Bulbs uniform in size 1 - 1 1/2 inches in diameter.

33. **Okra** – 10-12 Pods uniform in size.
32. **Parsley (curly)** - 3 marketable bunches of leaves, 2 1/2 to 3 inches in diameter at point of tie.
33. **Parsley (plain)** - 3 marketable bunches of leaves, about 2 1/2 to 3 inches in diameter at point of tie.
34. **Parsley (root)** - 3 standard bunches of entire plant. 2 1/2 to 3 inches in diameter at point of tie. Roots straight and white.
35. **Pepper (sweet bell- green)** - 6 marketable fruit.
36. **Pepper (sweet bell - red)** - 6 marketable fruit.
37. **Pepper (sweet bell - all others)** - 6 marketable fruit.
38. **Pepper-(all others)** – 10-12 marketable fruit with full stems.
39. **Pepper (jalapeno)** – 10-12 marketable fruit with full stems.
40. **Pepper (Serrano)** – 10-12 marketable fruit with full stems.
41. **Pumpkin** - 1 marketable (mature) fruit with stem.
42. **Radishes (all others)** - 3 standard bunches, bulbs 6 to 10 radishes per bunch, bulbs 1 - 1 3/8 inches in diameter, tops on, roots intact.
43. **Radishes (black)** - 3 standard bunches (3-4 bunch) bulbs 2 to 3 inches in diameter.
44. **Radishes (daikon)** - 3 uniform plants, untied, roots 1 3/4 to 2 1/2 inches in diameter.
45. **Southern Peas** – 15-20 marketable pods (all varieties).
46. **Spinach** – 3 marketable standard bunches of plants with roots removed, crown intact.
47. **Squash (summer type)** - 6 marketable fruit if of the zucchini, Mexican, scallop or yellow variety. Other summer type varieties are permitted (one entry only, exhibitor chooses variety.).
48. **Squash (winter type)** - 3 marketable fruit if acorn, butternut, cashew, kabocha or spaghetti variety. Other winter type varieties are permitted (one entry only, exhibitor chooses variety).
49. **Swiss chard** - 3 standard bunches 2 1/2 to 3 1/2 inches in diameter, at point of tie, stems uniformly cut. Stem length 6-8 inches.
50. **Tomatoes (green, globe type)** - 6 marketable fruit, stems removed.
51. **Tomatoes (ripe, globe type)** - 6 marketable fruit, stems removed.
52. **Tomatoes (ripe, cherry)** - 20 tomatoes, 1/2 inch or less in diameter, stems removed.

53. **Tomatoes (ripe, processing type)** - 12 marketable fruit (includes Chico III, plum, and square shaped varieties) stems removed.

54. **Turnip greens** - 3 standard bunches 2 1/2 to 3 inches in diameter at point of tie, well-trimmed, stems uniformly cut.

55. **Turnips** - 3 standard bunches, 3 or 4 turnips per bunch, 2 to 3 inches in diameter.

56. **Watermelon** - 1 marketable fruit.

### **Possible Entries**

1. **Avocado** – 3 Marketable Fruit, must leave the stem, clipped closely.
2. **Figs** – 10-12 Marketable Fruit, Must leave the stem, clipped closely.
3. **Persimmons** - 10-12 Marketable Fruit, Must leave the stem, clipped closely.

## PREPARATION OF CITRUS EXHIBITS

**Rule 1.** Each exhibit will consist of four (4) fruit. Buttons must be intact and clipped closely.

**Rule 2.** All fruit must be of natural color (no color-added or waxed fruit) and show quality. Fruit that does not meet quality standards will not be accepted.

**Rule 3.** All entries must be cleaned and prepared before being brought to the show. Each specimen in the exhibit should be free of blemishes, chemical residues, scale insects and sooty mold. Fruits with obvious punctures or excessive wind-scar blemishes should not be used. Unprepared or unwashed fruit will not be accepted.

**Rule 4.** One of the 4 fruit will be cut in half for internal inspection. **The exhibitor must write a "C" next to the button of the fruit they want cut or the Show Officials will select the fruit to be cut. The cutter fruit does not need a button.**

### Classification of Fruit Exhibits

#### A. Commercial Citrus Varieties:

- |                         |             |               |
|-------------------------|-------------|---------------|
| 1. Ruby Red             | 5. Hamlin   | 8. Navel      |
| 2. Star Ruby            | 6. Marrs    | 9. Jaffa      |
| 3. Rio Red              | 7. Valencia | 10. Pineapple |
| 4. Ray (Ruby)/Henderson |             |               |

#### B. Other Varieties:

- |                         |                         |
|-------------------------|-------------------------|
| 11. Grapefruit (Duncan) | 13. Grapefruit (Marsh)  |
| 12. Oranges (blood)     | 14. Grapefruit (Foster) |

#### Mandarins and Mandarin Hybrids:

- |                                     |                        |
|-------------------------------------|------------------------|
| 13. Clementine (Algerian) Tangerine | 18. Orlando Tangelo    |
| 14. Dancy Tangerine                 | 19. Ponkan (Warnurco)  |
| 15. Sunburst Tangerine              | 20. Minncola Tangerine |

#### C. Acid Citrus:

- |                  |                     |
|------------------|---------------------|
| 20. Eureka Lemon | 22. Ponderosa Lemon |
| 21. Meyer Lemon  | 23. Mexican Lime    |

#### Novelty Citrus:

- |                   |                            |
|-------------------|----------------------------|
| 24. Calamondin    | 26. Nagami Kumquat         |
| 25. Meiwa Kumquat | 27. Pummelo                |
|                   | 28. New Zealand Grapefruit |

#### E. Rootstocks:

- |                 |                       |                        |
|-----------------|-----------------------|------------------------|
| 28. Sour Orange | 29. Swingle Citrumelo | 30. Cleopatra Mandarin |
|-----------------|-----------------------|------------------------|

#### F. Clusters (Grapefruit, Oranges)

A cluster will be considered as fruit on a common, unbranched limb. Split or multiple clusters (due to branching) will be considered only as to the larger or largest single cluster present. One cluster could win both quality and quantity awards. Prize for largest number of fruit – \$10.00. Prize for best quality cluster \$10.00. **This does not count as the 15 limit entry.**



## **BASKET ENTRY**

1. This division shall be judged in arrangement, quality of fruit and vegetables used and number of different kinds of fruit and vegetables used.

2. All of the general rules and regulations except those numbered 18 and 19 will apply to this division.

3. Five prizes will be given: First prize \$50.00, Second prize \$40.00, Third prize \$30.00, Fourth prize \$20.00, Fifth prize \$10.00.

**4. No vegetables other than marketable vegetables listed in the Classification of Vegetables shall be used. No Citrus other than those listed in the Classification of Citrus shall be used. Entries may be examined.**

5. A minimum of 8 kinds of Citrus and/or Vegetables shall be showing.

6. Vegetables and Citrus shall be of Number One Quality.

7. The entries must consist of only 1 standard bushel of Citrus and/or Vegetables. All must be supported by the basket or container. The container may be tipped and supported in position by blocks or other means, but the rim must not touch the table. Leaves may touch the table to make an artistic display, but the fruit and vegetable itself must be on the basket. Container will be provided by Rio Grande Valley Livestock Show.

8. Each contestant will be limited to one space provided by the Show. All entries become the property of the show.

9. Basket entry must be prepared at the show in a designated area.

**NOTE: Baskets will be given at the Show on Friday.**

**RGVLS Citrus and Vegetable Show Agricultural  
Product Identification Contest** *Event Date: December  
15, 2018 at 9:00 a.m.  
Frances Cooper Event Center (2nd Floor)*

Contest developed by Texas 4-H Youth Development Program and adapted by the Rio Grande Valley  
Livestock Show & Rodeo

**Chairman:** Barbie Wymore

**Members:** Nelda Barrera, Kimberly Guillen, Niki Kaiser and Luis Saldana

This event is subject to the Rio Grande Valley Livestock Show General Rules and Regulations and the Special Rules of this section. Where special rules conflict with other rules, Special Rules prevail.

**Special Rules for Agricultural Product Identification Contest: Juniors**

**– 3<sup>rd</sup> grade to 8<sup>th</sup> grade**

**Seniors – 9<sup>th</sup> grade to 12<sup>th</sup> grade**

1. Eligibility:
  - A. This event is open to the first 100 teams to successfully submit an entry form.
  - B. Students must be in the 3<sup>rd</sup> grade up to the 12<sup>th</sup> grade as of the date of the contest.
  - C. Students must be enrolled in public, private, or homeschool in Cameron, Hidalgo, Starr, or Willacy Counties. Enrolled college or university students are not eligible.
  - D. Each team shall consist of a minimum of three (3) and a maximum of four (4) students. Team scores will be calculated based on the highest total score of three (3) team members.
  - E. Each team must be certified by a 4-H club manager, Ag Science Teacher, or school sponsor/official.
  - F. Contestants must meet academic eligibility rules as identified in the UIL Side-by-Side document.
  - G. Individual entries will also be accepted.
2. Conduct of Contestants:
  - A. There will be no talking between contestants during the contest. Violating this rule may cause the contestants and their teams to be disqualified and ineligible to receive awards.
  - B. Only contestants and contest officials will be allowed in the contest area during the competition.
  - C. Contestants must have their contest number clearly visible on their clothing.
  - D. Contestants cannot smoke or use any tobacco products in the contest facilities.
  - E. Contestants must advance from one exhibit to the next when instructed to do so.
  - F. Contestants must evaluate each exhibit in sequence and will not be allowed to return to any exhibit after advancing.
  - G. Contestants should not in any way willfully obstruct the work of another contestant.
  - H. If an ineligible contestant is permitted to judge, the team and individual members of that team will be ineligible for prizes and future entry into this contest may be denied to the school, County 4-H, or FFA Chapter.
  - I. No electronic communication devices will be allowed in the contest area.
  - J. Contestants will not be allowed to bring/use any materials (written/printed) while in the contest.

3. Contest Format: Twenty (20) Texas agricultural products selected from the **Texas Agriculture Product List & RGV Addendum** will be exhibited at separate stations. Contestants will select the correct identification of each product from four possible answers. In addition, each station will have one multiple choice question pertaining to the product on display. Question may be: a) general to the industry that produced the product (i.e. Texas' national ranking, economic impact to Texas, general nutritional content, region of production); or b) Specific to the individual product that is on display (i.e. cooking method, use, growing season, specific nutrition of the cut or variety). Contestants will be allowed 30 seconds at each station before they are asked to advance to the next station.
4. Scoring: Contestants will receive five (5) points for each product that is correctly identified and five (5) points for each question that is correctly answered. Points will only be awarded on the follow-up questions (pertaining to the product displayed) if the product is correctly identified.

### Total Points Possible

Individual.....200 points  
 Team.....600 points

5. Ties: Seven (7) stations will be selected as tie breakers in advance of the contest. Teams with the highest cumulative scores at these seven (7) stations will win any ties. If ties still remain, winners will be determined by the toss of a coin.
6. References: The following websites are recommended references. Teams will also benefit from their own web searches and by visiting supermarkets to view products listed on the Texas Agriculture Product List & RGV Addendum.
  - A. Texas A&M AgriLife Extension's Texas Horticulture & Crops\_ <http://aggie-horticulture.tamu.edu/extension/Texascrops.html>
  - B. USDA Cuts of Beef\_ <http://consumer.certifiedangusbeef.com/cuts/Default.aspx>
  - C. Pork Cuts\_ <http://www.texaspork.org/Consumer.html>
  - D. Texas Agriculture Products\_ <http://www.beagsmart.org>
  - E. H.E.B. <https://www.heb.com/category/shop/food-and-drinks/fruit-and-vegetables/2976>
7. Awards:
  - SR. - Teams - 1<sup>st</sup>-5<sup>th</sup> (Banners) JR. - Teams - 1<sup>st</sup>-4<sup>th</sup> (Banners)
  - SR. - Individual - 1<sup>st</sup>-(Buckle and Banner) 2<sup>nd</sup>-5<sup>th</sup> (Banner)
  - JR. - Individual - 1<sup>st</sup> (Buckle and Banner ) 2<sup>nd</sup>-5<sup>th</sup> (Banner)

## Texas Agriculture Product List

Almond Aloe	Celery	Lime	Plum
Vera Apple	Cherry	Loquat	Pomegranate
Apricot	Cilantro	Mandarin	Potato Pumpkin
Artichoke	Coconut	Mango	Radish Rosemary
Asparagus	Collard Greens	Mayhaw	Serrano Snap
Avocado	Cucumber	Muscadine	Peas Spinach
Banana Bean	Dill	Napa	Squash (Summer) Squash
Beet	Eggplant	Okra	(Winter) Strawberry
Black-Eyed Peas	Fig	Olive	Sweet Corn Sweet
Blackberry Blueberry	Ginger	Onion (Dry)	Potato Tangerine
Bok Choy Broccoli	Grapefruit	Onion (Green)	Tomatillo Tomato
Brussels Sprout	Green Bean	Orange	Turnip Walnut
Cabbage	Guava	Papaya	Watermelon
Cantaloupe	Honeydew	Peach	
Carrot & Maroon	Jalapeno	Pear	
Carrot Cauliflower	Jicama	Peas	
	Jujube	Pecan	
	Kohlrabi	Pepper (Bell)	
	Leeks	Pepper (Chile)	
	Lemon	Persimmon	
	Lettuce	Pineapple	

\* All beef and pork products are also subject to inclusion in this contest

### **RGV Addendum**

**See page 4-8 for Vegetable and Citrus list**

# **RULES FOR THE POSTER COMPETITION**

## **RGVLS Citrus and Vegetable Show**

*RGVLS Event Center 1000 N.*

*Texas Avenue Mercedes, Texas*

*78570*

1. Competition is open to all 4-H, FFA, and FCCLA members in good standing.
2. Individual members or teams of up to 3 members per team may compete. Only one poster per individual or team is allowed. A contestant may not enter both an individual poster and a team poster.
3. Posters are to feature the human nutritional and/or health benefits derived from eating one of the fruits or vegetables commercially grown in the Rio Grande Valley. A fruit or vegetable from the list on pages 4 through page 8 must be used. Posters may contain tables, graphs, charts, photographs and diagrams
4. Entries must be on a standard 3-sided upright, self-supporting, reinforced poster or fiber board (approximately 4' x 3'). Posters will be judged on their neatness and readability, along with the inclusion of information (5) and references (6).
5. The poster exhibit should contain a title in the center section, photos or drawing of the fruit or vegetable featured with organized headings. Posters will be judged on the following information: The title must contain the common name and the scientific name of the fruit or vegetable; begin with an introduction or history of the crop in south Texas; growing conditions; planting information; pests and diseases or some common problem; storage, handling or preparation information; and the human nutritional and health benefits of consuming the fruit or vegetable. Other interesting information may be included.
6. Three major sources of information should be listed in the bottom left corner of the poster, which includes the author's name, publication date, and title of article or chapter in book, publication title and publisher's name. Although more resources of information may be used, keep the listing to the 3 major sources. Print this information in 12 pt. type. **At least one resource listed must be from a book. Your information should be as specific to south Texas as possible, answering the question: How does south Texas contribute to the production of the crop? Additionally, you will need to list resources for the health and nutrition of your chosen crop. For assistance with reference material, you may contact the Texas A&M Agrilife Extension at (956) 383-1026, or an A & M AgriLife Extension office located in each county**
7. Headings and typeface should be legible from a distance of 3 feet. They should be in 16 point or larger using a simple, clearly read font. If handwritten, information should be printed in a legible fashion.
8. Divisions are as follows:  
Division 1 - Grades K-5<sup>th</sup> (age 9, or 8 if in third grade minimum)  
Division 2 - Grades 6<sup>th</sup> – 8<sup>th</sup>  
Division 3 - Grades 9<sup>th</sup> – 12<sup>th</sup>
9. The following prizes will be presented to the winners in each division.  
•1st Place \$40.00                      •2nd Place \$30 .00                      •3rd Place \$20.00
10. Posters must be entered between 2:00 - 7:00 P.M. on Friday, December 14, 2018.  
Exhibitor does not need to be present to enter in the poster competition.

## Garden Contest Rules

1. Any 4-H, FFA or FCCLA boy or girl and any 4-H Club or FFA or FCCLA Chapter or Individual may enter the contest.
2. Size (acreage) of the garden is not to be considered.
3. The contestant must do the actual work such as seeding, transplanting, cultivation, watering, weeding, hoeing, insect and disease control, harvesting, marketing, preparation and arrangement of exhibit. Land preparation may be done by someone other than the contestant
4. Supervision and certification of the above must be made by the Ag Science Teacher or 4-H Leader as the case may be and periodic checks may be made by the Show Committee.
5. A minimum of 3 varieties from the vegetable list on pages 4 - 7 must be grown in the garden and exhibited in the garden contest at the show. **All vegetables shown must come from the garden plot planted and grown by the exhibitor.**
6. Records must be kept on forms provided by the Show and must be part of the Show Exhibit.
7. All chemicals used for insect and disease control must be in compliance with TDA & EPA labeling regulations.
8. Registration of garden plots and locations must be made to the Rio Grande Valley Livestock Show by November 1, 2018
9. Judging will be based on-
  - \***Quality**
  - \***Number of Vegetable**
  - \***Arrangement of Display and Creativity**
  - \***Records and Forms provided by the Show and completed by the exhibitor.**
10. All contestants who exhibit a garden plot entry showing 10 or more varieties of vegetables and who have complied with all the other Garden Contest rules will receive an honorable mention prize of \$75.00. 1<sup>st</sup>- \$500 & Banner, 2<sup>nd</sup>- \$300 & Ribbon, 3<sup>rd</sup>- \$200 & Ribbon.
11. Each exhibitor will set up a display of vegetables and records on an 8' table provided by the show. Vegetable on display in this division are not limited to the preparation guidelines listed on pages 4-7
12. Entry arrangement at the show must be made by the **exhibitor only.**

**APPLICATION FOR GARDEN PLOT**

This application must be completed and mailed to the Rio Grande Valley Livestock Show, 1000 N Texas Ave, Mercedes, Texas 78570 on or before **November 1, 2018**.

Exhibitor: \_\_\_\_\_

Organization: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Cell Phone Number of Exhibitor and or Parent: \_\_\_\_\_

Location: Provide the GPS Coordinates for the location of the garden plot. Latitude: .

\_\_\_\_\_

Longitude: \_\_\_\_\_

I understand that I am to plant and grow these vegetables.

List vegetables you intend to plant and grow. **Note:** This list is only your best estimate at this time. You may modify this list as you see fit and it will not be considered as a part of the judging process.

\_\_\_\_\_

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\_\_\_\_\_  
Signature of 4-H, FCCLA or FFA Leader  
Supervising this project

\_\_\_\_\_  
Signature of Exhibitor

\_\_\_\_\_  
Cell Phone of the Supervising Leader

\_\_\_\_\_  
Cell Phone of Exhibitor or Parent

# FOOD CHALLENGE

**ENTRY DEADLINE: DECEMBER 15, 2018 by 9:00am (on-site)**

**Superintendent: Sam Morrow**

## FOOD CHALLENGE SCHEDULE

Registration Begins:	Saturday, December 15 <sup>th</sup>	8am	Event Center (2 <sup>nd</sup> Floor)
Contest:	Saturday, December 15 <sup>th</sup>	10am	Event Center (2 <sup>nd</sup> Floor)

**This event is subject to the Rio Grande Valley Livestock Show & Rodeo General Rules, Junior Rules, and Special Rules listed in this section.**

The Texas 4-H Food Challenge Guidelines can be accessed at <http://texas4-h.tamu.edu/projects/food-nutrition/>.

1. **Entry:** Contestants must complete an entry form and submit on-site by the Entry Deadline. There is no registration fee for this event.
2. **Eligibility:** Contestants must meet all Rio Grande Valley Livestock Show Junior Show Rule Requirements.

3. **Divisions:** This event is an Individual or Team event of up to 4 members.

4. Junior (Individual Competition) Grades 3<sup>rd</sup>-8<sup>th</sup>

Senior (Individual Competition) Grades 9<sup>th</sup>-12<sup>th</sup>  
*As of August 31, 2018*

5. **Assigned Cook Time:** Contestants will be notified of their assigned cook time and must register at least 30 minutes prior to their assigned cook time.

6. **Contest Format:** Contestants will be assigned to a single contest category. The **Fruit & Vegetable** category will be the exclusive category for this event.

7. **Rules of Play:** The following is a summary of the contest procedure and rules:

A) **Preparation:** Each contestant will be provided with a set of ingredients, reflective of the assigned category, and will create a single dish (not a full meal) using them. Contestants are challenged with creating their own recipe with the ingredients provided. Each ingredient provided must be incorporated into the dish; however, the exact amount of each ingredient to use may be determined by the contestant.

B) **Resources:** Each contestant will be provided with nutrition and food safety resources at the food preparation station to use in preparing their presentation. Prices of each ingredient will also be provided to contestants to use in analyzing the cost of the dish created. A worksheet will be provided for contestants to write down the recipe invented, as well as other key points to highlight in the presentation to the judges.

C) **Presentation:** After the preparation time, each contestant must present their dish and give an oral presentation to a judging panel.



8. **Time:** Each contestant will have 40 minutes for the preparation portion of the contest (prepare a dish, plan a presentation and clean up their assigned preparation area). Five (5) minutes are allowed for the oral presentation, followed by three (3) minutes for judge's questions.
9. **Question/Answer Period:** At the conclusion of each contestant's presentation, judges will have three (3) minutes to ask questions of the contestant related to the dish prepared and knowledge of nutrition, food safety and food preparation.
10. **Supplies:** Each contestant must supply their own equipment for the Food Challenge. Contestants may only bring the supplies listed in the official supply box list (see below). Supply boxes will be checked by contest officials. Contestants should plan to not have access to a kitchen facility and, therefore, should plan to clean supplies upon returning home from the contest.
11. **Dress Attire:** Contestants should dress appropriately for food preparation and presentation to the judging panel.
12. **Categories Description:** The **Fruit & Vegetable** category includes side dishes or foods that are usually served along with a main dish or as accompaniments to the main course.
13. **Awards:**
  - Junior Division:*** 1<sup>st</sup> Place – Buckle & Banner  
2<sup>nd</sup> - 5<sup>th</sup> Banner
  - Senior Division:*** 1<sup>st</sup> Place – Buckle & Banner  
2<sup>nd</sup> - 5<sup>th</sup> Banner

## Supply Box List

Each participant is required to bring the following supplies to compete in the Food Challenge contest. Only one of each item is allowed to be in the participant's supply box unless a different quantity is noted.

**Please note that some supplies are only for certain age division.**

Beverage glass Bowls

- Dip size (1)
- Mixing (2)
- Serving (1)

Calculator Can opener

Cookie sheet Colander

Cutting boards (2)

Disposable tasting spoons (no limit)

Dry measuring cups (1 set)

Electric skillet (**SENIORS ONLY**)

Extension cord (**SENIORS ONLY**)

First aid kit

Food thermometer

Fork

Gloves

Grater

Hand sanitizer Hot pads (up to 5)

Kitchen shears (1 pair)

Kitchen timer

Knives (2)

Liquid measuring cup (2 cup size) Measuring spoons (1 set)

Non-stick cooking spray

Note cards (1 package – no larger than 5 x 7)

Paper towels (1 roll)

Pancake turner

Pencils (no limit)

Plastic box or trash bag for dirty supplies Pot with lid

Potato masher

Potato peeler

Sanitizing wipes (1 container)

Serving platter

Serving utensil

Single-burner hot plates (2) **or**

Double-burner (1) hot plate – Electric ONLY  
**(SENIORS ONLY)**

Skewers (1 set)

Skillet with lid

Spatulas (2) Stirring spoon

Storage bags (1 box)

Tongs

Whisk