

2019 Rio Grande Valley Livestock Show

CITRUS & VEGETABLE SHOW

December 13-14, 2019

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Entry Deadlines

Vegetable Garden Contest Entry Form Due October 1, 2019

Ag Product Id Contest Entry Form Due November 22, 2019

Food Challenge Entry Form Due November 22, 2019

2019 RGVLS CITRUS & VEGETABLE SHOW

Frances Cooper Event Center

December 13-14, 2019

RGVLS Citrus & Vegetable Show Committee

Chairman: Brad Cowan

Members: Dr. Juan Anciso, Nelda Barrera, Noel Carreon, Ashley Gregory, Jennifer Herrera, Mike Helle, Mark Miller, Sam Morrow, Richard M. Ruiz and Jeff Taylor

Citrus & Vegetable Check in: Friday, December 13, 2019, 3:00 p.m. to 7:00 p.m.

Awards Ceremony: Saturday December 14, 2019 at 1:00 p.m.

GENERAL RULES AND REGULATIONS

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 Committee (referred to simply as the "Show") may order.
2. The Show management reserves the right to make changes and additions to these rules and regulations that may be necessary and beneficial to the Show.
3. There shall be no protests and all decisions of the judges and the Show shall be final.
4. Prizes shall be awarded on listed classes. The Show reserves the right to issue prizes only to quality entries as determined by the judges. Unlisted entries of proper quality, size and maturity will be considered for prizes in addition to listed classes. No sweepstakes points will be awarded to unlisted classes of citrus or vegetables.
5. Entries will be free. All entries become the property of the show.
6. All entries shall be checked in with an official entry card furnished by the Show, and must be filled out in pencil or typewriter (no ink), signed by the contestant and attached to the entry. Grower's name must be on the card. All entry cards must be filled out completely and correctly when presenting entries to the sifting committee.
7. Check-in of all citrus and vegetable entries will be 3:00 p.m. - 7:00 p.m. on Friday, December 13, 2019. All exhibitors must be present to check their entries into the show.
8. There shall be two judged divisions: Citrus & Vegetables. Additional events include: Vegetable Garden Contest, Poster Contest, Agricultural Product Identification Contest and Food Challenge.
9. Each contestant is allowed only one entry in each class of citrus & vegetables. Each contestant will be allowed to enter a maximum of 15 classes of vegetables and 15 classes of citrus.
10. The Show is not liable for accidents, theft or fire.
11. Participation in this show is limited to elementary, high school or home schooled students in Cameron, Hidalgo, Starr or Willacy Counties. All students must be members in good standing of a 4-H club, FFA or FCCLA Chapter.

12. All entries shall be judged according to U.S. Grades and Standards. Any entry that does not meet "**Preparation of Vegetable Exhibits**" and "**Preparation of Citrus Exhibits**" as attached to these rules, in the opinion of the judges will not be judged. All citrus entries shall reference the Citrus Industry, Vol 1 edited by Reuther, Batchelor and Webber. Main points shall be: **appearance, uniformity of size, shape, 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.
13. Each contestant must select, harvest from the field and prepare their own entries. Use generic ties only. Labelties are not allowed. No club or chapter entry will be accepted other than garden plot. No adult or parental supervision in arranging exhibits at the show under penalty of disqualification.
14. Contestants must have the permission of the grower before entering all fields.
15. All entries must be cleaned and prepared before bringing them to the show. Unprepared citrus & vegetables or unwashed root vegetables will not be accepted.
16. All entries must have the name of the class at the top of the entry card on the line provided. The grower's name must also be on the entry card. Entries labeled incorrectly on the entry card or with incorrect quantities will not be judged.
17. Any exhibitor guilty of handling exhibits that have been checked in to the show without permission may be disqualified.
18. Class winners will be awarded as follows: 1st place- Blue Ribbon, \$20.00; 2ND place- Red Ribbon, \$15.00; 3rd place- White Ribbon, \$10.00. A Grand (\$200) and Reserve (\$100) Champion will be awarded in each division. Judges will use a secret ballot when selecting the grand and reserve division champions.
19. A prize of ten dollars (\$10.00) will be given for each of the following. Sweepstakes points will not be given.

Largest turnip	Best freak or novelty vegetable	Best freak or novelty citrus
Largest head of cabbage	Largest grapefruit	
Longest carrot	Largest orange	
20. Sweepstakes winners will be awarded in each division based on points. Points will be awarded on basis of 20,15, 10, for 1st, 2nd, 3rd place entries. Most first places, etc. will be used to break ties. Sweepstakes winners for each division will be awarded buckles.
21. A plaque will be awarded to the Club or Chapter having the most sweepstakes points. Most first places, etc. will be used to break ties. Sweepstakes points will not be awarded for vegetables or citrus entries not on the list of classes.
22. Grower Awards will be presented to the grower having the most number of entries in each division.
23. No ice or water will be allowed in the Event Center. No exceptions.
24. All entries must be validated with a Grower Validation Form. **This form must be turned in to the Show** by 7:00 p.m. Friday, December 13, 2019. Entries will not be judged from organizations that do not turn in a validation form. The Show reserves the right to verify information listed on validation forms.

GROWER VALIDATION FORM

RGVLS CITRUS & VEGETABLE SHOW

List the grower's name, address, phone number and all varieties of citrus 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 Show by 7:00 p.m. Friday, December 13, 2019.

Chapter/Club _____

Advisor/Leader _____ Leader's Phone # _____

Grower's Name _____ Grower's Phone # _____

Grower's Address _____

Fruit/Vegetables to be harvested

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

11. _____

12. _____

13. _____

14. _____

15. _____

16. _____

PREPARATION OF VEGETABLE EXHIBITS

1. All vegetables shall be prepared by the exhibitor as directed in the **Vegetable Classes with Specifications** section below.
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. Wipe clean with a 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 - Leave 4 protective leaves, do not trim too close.
7. Yellow Swiss Chard should only be included as part of a Rainbow entry. Yellow only is not considered marketable.
8. All bunch vegetables are shown with full tops.
9. All unlisted vegetables should be entered in quantities and size of bunches of similar vegetables listed in the show rules.

VEGETABLE CLASSES WITH SPECIFICATIONS

1. **Anise** - 3 marketable plants, roots removed, untied.
2. **Beans (snap)** -15-20 marketable pods.
3. **Beets** - 3 standard bunches, 3 to 4 bulbs per bunch, bulbs 2 to 3 inches in diameter.
4. **Broccoli** - 3 bunches of 3 to 4 clusters each, bunches 6 to 8 inches long, bunches 3 to 6 inches in diameter.
5. **Cabbage (all others)** - 3 marketable heads, well-trimmed, tie optional.
6. **Cabbage (green)** - 3 marketable heads, with 4 protective leaves intact, minimum 2½ pound heads.
7. **Cabbage (red)** - 3 marketable heads, with 4 protective leaves intact, minimum 2 pound heads.
8. **Cabbage (savoy)** - 3 marketable heads, with 4 protective leaves intact, minimum 1½ pound heads
9. **Cantaloupe** - 3 marketable fruit.
10. **Carrots (fresh orange)** - 3 standard bunches, 4 to 6 roots, roots ¾ to 1½ inches in diameter.
11. **Carrots (fresh red)** - 3 standard bunches, 4 to 6 roots, roots ¾ to 1½ inches in diameter.

12. **Cauliflower (white)** - 3 marketable heads, minimum of 4 inches in diameter, wrapper leaves trimmed to the crown.
13. **Cauliflower (colored)** - 3 marketable heads, minimum of 4 inches in diameter, wrapper leaves trimmed to the crown.
14. **Celery** - 3 marketable heads, tops uniformly cut $\frac{1}{4}$ inch, trim ends, roots removed, untied.
15. **Cilantro** - 3 standard bunches, $1\frac{1}{2}$ to 2 inches in diameter at point of tie.
16. **Collards** - 3 standard bunches, $2\frac{1}{2}$ to 3 inches in diameter at point of tie, stems uniformly cut.
17. **Corn (roasting ears)** - 6 marketable ears, shucks in place, butt end slightly trimmed, tip (silk) end intact.
18. **Corn (sweet)** - 6 marketable ears, shucks in place, butt end slightly trimmed, tip (silk) end intact.
19. **Cucumbers (pickling)** - 6 marketable fruit, maximum of 5 inches in length.
20. **Cucumbers (slicing)** - 6 marketable fruit, minimum of 6 inches in length.
21. **Dandelion** - 3 standard bunches, $2\frac{1}{2}$ to 3 inches in diameter at point of tie, roots removed, crown intact.
22. **Dill** - 3 standard bunches, 2 or $2\frac{1}{2}$ to 3 inches in diameter at point of tie, leaves only, stems uniformly cut
23. **Eggplant** - 3 marketable fruit, stems uniformly cut, approximately $\frac{1}{2}$ inch in length.
24. **Endive** - 3 marketable plants, well-trimmed, roots removed.
25. **Escarole** - 3 marketable plants, well-trimmed, roots removed.
26. **Frissee** - 3 marketable plants, well-trimmed, roots removed.
27. **Honeydew** - 3 marketable fruit.
28. **Kale (green)** - 3 standard bunches, $2\frac{1}{2}$ to 3 inches in diameter at point of tie, stems uniformly cut.
29. **Kale (red)** - 3 standard bunches, $2\frac{1}{2}$ to 3 inches in diameter at point of tie, stems uniformly cut.
30. **Kale (tuscan)** - 3 standard bunches, $2\frac{1}{2}$ to 3 inches in diameter at point of tie, stems uniformly cut.
31. **Kohlrabi** - 3 standard bunches, 4-5 bulbs per bunch, bulbs $2\frac{1}{2}$ to 3 inches in diameter, roots removed.
32. **Leeks** - 3 standard bunches, $4\frac{1}{2}$ to 5 inches in diameter at point of tie, shanks 1 to $1\frac{1}{2}$ inches diameter, tops uniformly trimmed, roots uniformly clipped to $\frac{1}{4}$ to $\frac{1}{2}$ inch.
33. **Lettuce** - 3 marketable heads, properly trimmed, with 4 protective leaves intact.
34. **Mustard greens** - 3 standard bunches, $2\frac{1}{2}$ to 3 inches at point of tie, stems uniformly cut.
35. **Onions (green)** - 3 standard bunches, 3-5 bulbs per bunch, bulbs $1\frac{3}{4}$ to $2\frac{3}{4}$ inches in diameter, full tops, roots clipped to $\frac{1}{2}$ inch.
36. **Onions (knob)** - 3 standard bunches, 3-5 bulbs per bunch, bulbs 1 to $1\frac{1}{2}$ inches in diameter, full tops, roots clipped to $\frac{1}{2}$ inch.
37. **Okra** - 10-12 pods uniform in size.

38. **Parsley (curly)** - 3 marketable bunches of leaves, 2½ to 3 inches in diameter at point of tie.
39. **Parsley (plain)** - 3 marketable bunches of leaves, 2½ to 3 inches in diameter at point of tie.
40. **Parsley (root)** - 3 standard bunches of entire plant, 2½ to 3 inches in diameter at point of tie, roots straight and white.
41. **Parsnips** - 3 standard bunches of entire plant, 6 to 8 roots, ¾ inch to 1½ inches in diameter at point of tie.
42. **Peas (southern- all varieties)** - 15-20 marketable pods.
43. **Pepper (sweet bell- green)** - 6 marketable fruit.
44. **Pepper (sweet bell - red)** - 6 marketable fruit.
45. **Pepper (sweet bell - all others)** - 6 marketable fruit.
46. **Pepper-(all others)** - 10-12 marketable fruit with full stems.
47. **Pepper (jalapeno)** - 10-12 marketable fruit with full stems.
48. **Pepper (serrano)** - 10-12 marketable fruit with full stems.
49. **Pumpkin** - 1 marketable (mature) fruit with stem.
50. **Pumpkin (miniature)** - 4 mature fruit with stems.
51. **Radishes (all others)** - 3 standard bunches, 6 to 10 bulbs per bunch, bulbs 1 - 1 3/8 inches in diameter, tops on.
52. **Radishes (black)** - 3 standard bunches, 3-4 bulbs per bunch, bulbs 2 to 3 inches in diameter.
53. **Radishes (daikon)** - 3 uniform plants, untied, roots 1¾ to 2½ inches in diameter.
54. **Spinach** - 3 standard bunches of plants, crown intact, roots removed.
55. **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.).
56. **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).
57. **Swiss chard (red)** - 3 standard bunches 2½ to 3½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches.
58. **Swiss chard (green)** - 3 standard bunches 2½ to 3½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches.
59. **Swiss chard (rainbow- mix of red, green & yellow)** - 3 standard bunches 2½ to 3½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches.
60. **Tomatoes (green, globe type)** - 6 marketable fruit, stems removed.
61. **Tomatoes (ripe, globe type)** - 6 marketable fruit, stems removed.
62. **Tomatoes (ripe, cherry)** - twenty (20) tomatoes, ½ inch or less in diameter, stems removed.

63. **Tomatoes (ripe, processing type)** - 12 marketable fruit (includes Chico III, plum, and square shaped varieties) stems removed.
64. **Turnip greens** - 3 standard bunches 2½ to 3 inches in diameter at point of tie, well-trimmed, stems uniformly cut.
65. **Turnips** - 3 standard bunches, 3 or 4 bulbs per bunch, bulbs 2 to 3 inches in diameter.
66. **Watermelon** - 1 marketable fruit.

Other Possible Entries

1. **Avocados** - 3 marketable fruit, must leave the bud.
2. **Figs** - 10-12 marketable fruit, must leave the bud.
3. **Persimmons** - 10-12 marketable fruit, must leave the bud

PREPARATION OF CITRUS EXHIBITS

1. Each exhibit will consist of four fruit. Buttons must be intact and clipped closely.
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.
3. All fruit 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.
4. One of the four fruit will be cut in half by the show for internal inspection. The exhibitor may write a "C" next to the button of the fruit they want cut. If a fruit is not marked, Show Officials will select the fruit to be cut. A button is not required on the cutter fruit.

CITRUS CLASSES

- A.**
- | | | | |
|--------------|-------------|---------------|------------------|
| 1. Ruby Red | 5. Hamlin | 8. Navel | 11. Persian Lime |
| 2. Star Ruby | 6. Marrs | 9. Jaffa | |
| 3. Rio Red | 7. Valencia | 10. Pineapple | |

Valencia

4. Ray/Henderson

B. Other Varieties:

- | | |
|-----------------------|-----------------------|
| 12. Duncan Grapefruit | 14. Marsh Grapefruit |
| 13. Blood Orange | 15. Foster Grapefruit |

C. Mandarins and Mandarin Hybrids:

- | | |
|-------------------------------------|----------------------|
| 16. Clementine (Algerian) Tangerine | 19. Orlando Tangelo |
| 17. Dancy Tangerine | 20. Thornton Tangelo |
| 18. Sunburst Tangerine | 21. Minneola Tangelo |

D. Acid Citrus:

- | | |
|------------------|---------------------|
| 22. Eureka Lemon | 24. Ponderosa Lemon |
| 23. Meyer Lemon | 25. Mexican Lime |

E. Novelty Citrus:

- | | |
|-------------------|----------------------------|
| 26. Calamondin | 28. Nagami Kumquat |
| 27. Meiwa Kumquat | 29. Pummelo |
| | 30. New Zealand Grapefruit |

Commercial Citrus Varieties:

F. Rootstocks:

- | | | |
|-----------------|-----------------------|------------------------|
| 31. Sour Orange | 32. Swingle Citrumelo | 33. Cleopatra Mandarin |
|-----------------|-----------------------|------------------------|

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 **A cluster entry does not count in the 15 entry limit.**

BASKET CONTEST

1. All of the general rules and regulations except those specifying awards will apply to this division.
2. Each entry will consist of one basket of citrus and/or vegetables. The show will provide the baskets and only those baskets will be allowed to be used. All citrus/vegetables must be supported by the basket. The basket may be tipped and supported in position by blocks or other means, but the rim must not touch the table. Contents may touch the table to make an artistic display, but all the citrus and vegetables must be in/on the basket.
3. No citrus or vegetables other than those listed in the Show Class lists shall be used. Entries may be examined.
4. A minimum of 8 kinds of citrus and/or vegetables shall be showing.
5. Vegetables and citrus shall be of number one quality.
6. All entries become the property of the Show.
7. Each contestant will be limited to one space provided by the show.
8. Basket entries must be prepared at the show in the area designated by the Show during the check-in time.
9. Baskets will be judged on artistic arrangement, quality of fruit and vegetables and number of different kinds of fruits and vegetables.
10. Prizes to be awarded: First place \$50.00, Second \$40.00, Third \$30.00, Fourth \$20.00 and Fifth \$10.00.

VEGETABLE GARDEN CONTEST RULES

RGVLS Citrus & Vegetable Show

Entry Deadline: October 1, 2019

1. Any 4-H, FFA or FCCLA member and any 4-H Club, FFA or FCCLA Chapter or may enter the Vegetable Garden Contest as an individual or a team. The objective of this contest is to encourage youth to grow their own vegetables and to provide an opportunity for youth to enter vegetables they have grown in the show.
2. **Entry form for this contest is due by October 1, 2019** by completing the attached form and turning it in to the Rio Grande Valley Livestock Show Office.
3. The contestants must do the actual work of seeding, transplanting, cultivation, watering, weeding, hoeing, insect and disease control, harvesting, preparation and arrangement of the exhibit. Land preparation may be done by someone other than the contestant.
4. Supervision and certification of this project 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. Each exhibitor/team will set up a display table of vegetables they have grown on an 8' table provided by the Show. Vegetables on display in this contest are not limited to the preparation guidelines. Only vegetables grown by the individual or team may be on the display table.
6. Setup and arrangement of the display table must be made only by the individual/members of the team. Setup of all tables will be held during the Citrus and Vegetable Show check in times.
7. A minimum of 3 varieties from the vegetable show list must be grown in the garden and exhibited in the garden contest at the show.
8. Vegetables grown under these rules **are eligible** to be entered in the vegetable show division and must follow all the rules of that division.
9. Planting dates are determined by the exhibitor(s) as they consider days needed to market readiness.
10. The size of the garden will not to be considered by the judges.
11. Production records must be kept on the form provided by the Show or records of the exhibitor's own design that includes the information requested. Records including photographs must be included on the display table.
12. All chemicals used for insect, disease and weed control must be in compliance with EPA label regulations and records of all applications must be recorded and become part of the production records.
13. Judging will be based on:
 - *Quality of Vegetables
 - *Number and Variety of Vegetables Produced
 - *Arrangement of Display
 - *Quality of production records and photos
14. The following prizes will be awarded: 1st Place- \$500 and banner, 2nd Place- \$300 and ribbon, 3rd Place- \$200 and ribbon. All individuals/teams who exhibit an appropriate display table showing 10 or more varieties of vegetables and have complied with all the Vegetable Garden Contest rules will receive an honorable mention prize of \$75.00.

VEGETABLE GARDEN CONTEST APPLICATION FORM

RGVLS Citrus and Vegetable Show

Entry Deadline: October 1, 2019

This application must be completed and mailed or delivered to the Rio Grande Valley Livestock Show, 1000 N Texas Ave, Mercedes, Texas 78570 on or before **October 1, 2019**.

Entering as: ____ Individual or ____ Team (List all members of the team)

Exhibitor(s) _____

Organization _____

Mailing Address _____

Phone Number _____

Location- Provide the GPS coordinates for the location of this vegetable garden.

Latitude: _____ Longitude: _____

List below vegetables you plan to grow. This list is only an estimate and may be modified as you see fit. This list will not be considered in the judging process.

We have read and agree to comply with all the Vegetable Garden Contest Rules.

Signature of 4-H, FFA or FCCLA Leader

Signature of Exhibitor

Cell Phone of 4-H, FCCLA or FFA Leader

Cell Phone of Exhibitor or Parent

VEGETABLE GARDEN CONTEST PRODUCTION RECORDS

RGVLS Citrus & Vegetable Show

Name(s) of Exhibitor		Club or Chapter

G Team entry or G Individual entry. For team entries, each team member may complete this form to describe their participation in the project or cooperate to complete one record for the group that each member contributes to. Participants are encouraged to add additional pages to these records as needed.

In the table below list each vegetable you planted. Include any that were not grown to harvest.

No	Name of Vegetable	Seed Company	Name of Variety	Date Planted	Date Harvested
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					

16					
17					
18					

Describe your garden location, size and what type of soil is located there. (raised bed, container culture, in-ground, row cover, etc.)

Describe tillage practices, soil preparation prior to planting, etc. (Describe what was done and note if you did it or someone else did it)

Describe your irrigation methods used and the frequency of irrigation needed.

Describe your weed control. If you used mulch describe what you used. If you used herbicides, list them.

Describe any insects observed and what you did to control them if control measures were initiated. List any insecticides used and note which vegetable and which insect it was used for.

Describe any plant diseases observed and what you did to control them if control measures were initiated. List any fungicides used and note which vegetable and which disease it was used for.

Describe other information you want the judges to know about, both successes and failures.

Attach up to ten photos of the garden plot. Include at least one photo at planting and one photo at harvest. Photos should show progression of the vegetables during the growing season and exhibitor(s) working in the garden are preferred.

Signature of Exhibitor(s)		Date
Signature of Supervising 4-H, FFA or FCCLA Leader		Date

POSTER CONTEST RULES

RGVLS Citrus & Vegetable Show

1. The Poster Contest is open to all 4-H, FFA and FCCLA members in good standing.
2. This is an individual or team event of 1 to 3 members competing in three age divisions (ages as of August 31):
Individuals will compete against teams. Mixed age teams will compete in the older age division.

Sub-Junior	Grades 3-5 (age 9 or 8 if in third grade, minimum)
Junior	Grades 6-8
Senior	Grades 9-12
3. Only one poster per individual or team is allowed. A contestant may not enter both an individual poster and a team poster. Individuals and teams compete against each other.
4. 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. At least one fruit or vegetable from the RGVLS Citrus and Vegetable Show list must be used. Posters may contain tables, graphs, charts, photographs and diagrams.
5. Entries must be on a standard 3-fold upright, self-supporting, reinforced poster or fiber board (approximately 4' x 3'). Posters will be judged on their educational value, neatness and readability, along with the inclusion of information and references. No props will be allowed. Everything must be firmly attached to the poster.
6. The poster exhibit should contain a title in the center section, photos or drawing of the fruit or vegetable featured with organized headings. 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 also be included.
7. 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. 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, list resources for the health and nutrition of the chosen crop. For assistance with reference material, contact the Texas A&M AgriLife Extension Service at (956) 383-1026.
8. 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.
9. The following prizes will be awarded to the winners in each age division.

•1st Place \$40.00	•2nd Place \$30.00	•3rd Place \$20.00
--------------------	--------------------	--------------------
10. Posters must be delivered to the Rio Grande Valley Livestock Show Office during these times: 8:00 a.m. - 5:00 p.m. December 11, 2019 or 8:00 a.m. - 6:00 p.m. December 12, 2019. Posters turned in late may not be judged.

Agricultural Product Identification Contest

RGVLS Citrus & Vegetable Show

Entry Deadline: November 22, 2019 Event

Date: December 14, 2019 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 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:

1. Eligibility:

- This event is open to the first 100 teams to successfully submit an entry form. The entry deadline is November 22, 2019.
- Students must be in the 3rd grade up to the 12th grade.
- Students must be enrolled in public, private, or homeschool in Cameron, Hidalgo, Starr, or Willacy Counties. College or university students are not eligible.
- This is an individual or team event of 1 to 4 members competing in three age divisions (ages as of August 31). Mixed age teams will compete in the older age division. Sub-Junior Grades 3-5 (age 9 or 8 if in third grade, minimum)

Junior	Grades 6 -8
Senior	Grades 9 -12
- Team scores will be calculated based on the highest total score of three (3) team members.
- Each team must be certified by a 4-H club manager, Ag Science Teacher, or school sponsor/official.
- Contestants must meet academic eligibility rules as identified in the UIL Side-by- Side document.
- Teams must check in by 8:30 a.m. the morning of the contest.

2. Conduct of Contestants:

- There will be no talking between contestants during the contest. Violating this rule may cause the contestants and their team to be disqualified and be ineligible to receive awards.
- Only contestants and contest officials will be allowed in the contest area during the competition.
- Contestants must have their contest number clearly visible on their clothing.
- Contestants cannot smoke or use any tobacco products in the contest facilities.
- Contestants must advance from one exhibit to the next when instructed to do so.
- Contestants must evaluate each exhibit in sequence and will not be allowed to return to any exhibit after advancing.
- Contestants should not in any way willfully obstruct the work of another contestant.
- 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.
- No electronic communication devices will be allowed in the contest area.

- Contestants will not be allowed to bring/use any materials (written/printed) while in the contest.

- 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:

- General to the industry that produced the product (i.e. Texas’ national ranking, economic impact to Texas, general nutritional content, region of production); or

- 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.

- 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

- 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.

- 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://aggiehorticulture.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>

- Awards will be presented in each of the three age divisions:

Teams 1st - 5th banners

Individuals 1st buckle and banner 2nd - 5th banners

Texas Agriculture Product List

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

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

RGV Addendum- All the citrus and vegetables listed in the RGVLS Citrus and Vegetable show rules

AG PRODUCT ID CONTEST ENTRY FORM

RGVLS Citrus & Vegetable Show Entry Deadline: November 22, 2019

This entry form must be completed and mailed or delivered to the Rio Grande Valley Livestock Show at 1000 N. Texas Ave., Mercedes, TX 78570 to arrive on or before **November 22, 2019**.

Complete an entry form for each team being entered. Each team may consist of one to four contestants.

ORGANIZATION: _____

MAILING ADDRESS: _____

CHECK THE AGE DIVISION OF THIS ENTRY:

_____ Sub-Junior Grades 3-5 (age 9 or 8 if in third grade, minimum)

_____ Junior Grades 6-8

_____ Senior Grades 9-12

PARTICIPATING STUDENTS: _____

We have read and agree to comply with all the AG Product ID Contest Rules.

Signature of FFA, FCCLA or 4H Leader

Cell Phone of Club/Chapter Leader

FOOD CHALLENGE

RGVLS Citrus & Vegetable Show

Entry Deadline: November 22, 2019 by 5:00p.m. Event

Date: December 14, 2019 at 10:00 a.m.

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 it to the RGV Livestock Show Office by the Entry Deadline. There is no registration fee for this event. Teams must check in by 9:30 a.m. the morning of the contest.
- 2. Eligibility:** Contestants must meet all Junior Show Rule Requirements.
- 3. Divisions:** This is an individual or team event of 1 to 4 members competing in three age divisions (ages as of August 31. Individuals will compete against teams. Mixed age teams will compete in the older division.

Sub-Junior Grades 3-5 (age 9 or 8 if in third grade, minimum)

Junior Grades 6-8

Senior Grades 9-12

- 4. 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.
- 5. Contest Format:** The Fruit & Vegetable category will be the exclusive category for this event.
- 6. Rules of Play:** The following is a summary of the contest procedure and rules:
 - A. Preparation:** Contestants 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:** Contestants 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, contestants must present their dish and give an oral presentation to a judging panel.
- 7. Time:** Contestants 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.

- 8. Question/Answer Period:** At the conclusion of each contestant's presentation, judges will have three minutes to ask questions of the contestants related to the dish prepared and knowledge of nutrition, food safety and food preparation.
- 9. Supplies:** Contestants 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.
- 10. Dress Attire:** Contestants should dress appropriately for food preparation and presentation to the judging panel.
- 11. 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.
- 12. Awards:** 1st – 5th banners will be presented in each of the three age divisions.

Food Challenge Supply Box List

RGVLS Citrus & Vegetable Show

Each team 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 team's supply box unless a different quantity is noted.

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

- | | | |
|--|-------|--|
| Beverage glass | Bowls | Liquid measuring cup (2 cup size) |
| • Dip size (1) | | Measuring spoons (1 set) |
| • Mixing (2) | | Non-stick cooking spray |
| • Serving (1) | | Note cards (1 package – no larger than 5 x 7) |
| Calculator | | Paper towels (1 roll) |
| Can opener | | Pancake turner |
| Cookie sheet | | Pencils (no limit) |
| Colander | | Plastic box or trash bag for dirty supplies |
| Cutting boards (2) | | Pot with lid |
| Disposable tasting spoons (no limit) | | Potato masher |
| Dry measuring cups (1 set) | | Potato peeler |
| Electric skillet (Seniors Only) | | Sanitizing wipes (1 container) |
| Extension cord (Seniors Only) | | Serving platter |
| First aid kit | | Serving utensil |
| Food thermometer | | Single-burner hot plates (2) (Seniors Only) |
| Fork | | <u>or</u> |
| Gloves | | Double-burner hot plate (1) (Seniors Only) |
| Grater | | Skewers (1 set) |
| Hand sanitizer | | Skillet with lid |
| Hot pads (up to 5) | | Spatulas (2) |
| Kitchen shears (1 pair) | | Stirring spoon |
| Kitchen timer | | Storage bags (1 box) |
| Knives (2) | | Tongs |
| | | Whisk |

FOOD CHALLENGE ENTRY FORM
RGVLS Citrus & Vegetable Show
Entry Deadline: November 22, 2019

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PARTICIPATING STUDENTS: _____

We have read and agree to comply with all the Food Challenge Contest Rules.

Signature of FFA, FCCLA or 4H Leader

Cell Phone of Club/Chapter Leader