

## JUDGING CRITERIA

Judging of all classes of vegetables and fruits is based on top quality commercial produce.

The following guidelines for prize winning entries are as follows:

- The exhibit should be clean. Care should be taken when cleaning your entry so as to not injure the outer skin.
- The exact number of specimens as stated in the Exhibitors Guide must be shown.
- The specimens should be as identical as possible in size, shape, color, freshness, and degree of maturity.
- Entries should not be overripe, wilted nor immature.
- The entry should be free from insect or mechanical damage, cracks or blemishes disease spots or wilt and mold.
- Exhibits should be typical of their variety and conform to the cultural standard of perfection.

In Class J2 - Farm & Garden Display, and Class S - Vegetable & Crop Art, entries are judged on originality & artistic expression, as well as condition of materials used. Division 3B Novelty Vegetable Classes are judged on size only & are not eligible for Grand Champion.

## SAMPLE JUDGING SHEETS

### Division 3A Vegetables & Fruits

Exhibit Tag # \_\_\_\_\_ ID # \_\_\_\_\_ Class \_\_\_\_\_ Lot \_\_\_\_\_  
Judge's Initials \_\_\_\_\_

	PERFECT SCORE	JUDGE'S SCORE
Preparation (clean, trimmed, correct amt)	20	_____
Condition (Free from damage & disease)	20	_____
Quality (top quality commercial produce)	25	_____
Uniformity (alike in shape, size and color)	20	_____
Conformity (exhibit typical of the variety)	15	_____
<b>TOTAL (100 = perfect score)</b>		_____

COMMENTS \_\_\_\_\_

## SAMPLE JUDGING SHEETS

### Division 3A Farm & Garden Display Division 3B Vegetable & Crop Art

Exhibit Tag # \_\_\_\_\_ ID # \_\_\_\_\_ Class \_\_\_\_\_ Lot \_\_\_\_\_  
Judge's Initials \_\_\_\_\_

	PERFECT SCORE	JUDGES SCORE
Overall quality & condition of exhibit	20	_____
Originality, pleasing design and layout	40	_____
Preparation & neatness	20	_____
Variety of materials used	20	_____
<b>TOTAL (100 = perfect score)</b>		_____

## PERISHABLE EXHIBIT PICK UP

Because of the length of the Fair & the desire to keep the displays as fresh as possible, we have two different entry days for perishable exhibits.

Junior exhibits may be picked up on Adult Entry Day during the Fair. **Admission onto the grounds will be granted if the exhibitor has their claim check in hand at the gate.** All others must pay admission.

Perishable exhibits that are not picked up by the schedule Pick-Up Date be donated to the Fairbanks Community Food Bank, or discarded.

*The Tanana Valley State Fair seeks to highlight and enhance appreciation for Interior Alaska by showcasing competitive & commercial exhibits. The Fair educates and entertains all participants by providing opportunities to share a rich variety of individual and community endeavors. The Fair encourages and welcomes involvement by all.*

**Tanana Valley State Fair Association**  
1800 College Rd, Fairbanks, AK 99709-4173  
452-3750/www.tvfsa.org



## DIVISION 3A, 3B, 3C EXHIBITOR'S HANDBOOK

*Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.*

*Your primary source of information about entering an exhibit is through the Exhibitors Guide, available online or at the Fair Office. This handbook will provide you with some additional information as well as judging criteria and sample judging sheets.*

## ENTRY RULES

- Get your Fair I.D. number & exhibit tags from the Office. Fill out Exhibit Tags before you arrive on entry day.
- Pick your Best: You may enter only one exhibit per lot. Note any other entry restrictions listed in the Exhibitors Guide.
- Know your entry days & pick-up days.
- Prepare your entry: Read the paragraph on preparation & presentation and present your exhibit in the best way possible.
- Tell us about your entry: If a class has special instructions, be sure to include this information on a 3"x5" card attached to your entry.

We have tried to create a lot for everything, but if you cannot find an appropriate lot in which to enter an item, please contact the Division Superintendent or call the Office anytime between the hours of 9 am & 5 pm, Monday through Friday - **452-3750** or email [exhibits@tvfsa.org](mailto:exhibits@tvfsa.org)

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## PREPARING YOUR ENTRY

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All exhibits should be prepared as outlined in the revised edition of Alaska Cooperative Extension Publication No 39, "Vegetables Selection and Preparation for Display". Some amounts suggested in this publication have been changed in the Exhibitor's Guide to avoid excess waste. When there is a discrepancy, follow the amount listed in the Exhibitor's Guide. Copies are available at the Cooperative Extension Service Office located at 724 27th Ave in back of the Food Bank Building.

Varieties should be named on the exhibit tag. This will help the judge and will make the exhibit more interesting and educational to the viewer.

### THE EXHIBITOR

In addition to producing a good product, an exhibitor must know how to select a "show" sample, how to prepare the sample, and how to show it to its best advantage.

#### General Rules

\*Read the fair rules carefully.

\*Follow the rules. If the exhibit calls for six specimens, do not enter five or seven. It is best to take at least one extra specimen with you as a replacement in case of damage or loss.

\*If possible, get the perishable vegetables ready on entry day and keep them cool.

\*Carry exhibits to the fair in a way that will protect them from bruises and preserve their garden freshness. Wrap tomatoes separately in paper and pack them loosely in a box which has excelsior or crumpled paper on the bottom. Wrap vegetables in wet burlap bags and keep them moist.

\*Be on time in making your entry. Leave home in plenty of time, so that any short delay will not make you late.

### THE EXHIBIT

It is important to select vegetables for show that are uniform in size, shape, and color, and are free from insect, disease, or mechanical injury.

#### Preparation

The specimens should be clean. Remove excess soil by brushing or washing. Avoid scrubbing; it can injure the outer skin.

Generally, root crops need to be washed. Leafy vegetables may be dipped or sprayed to remove dirt, dust, or any foreign materials or insects.

Peppers may be wiped with a damp cloth. Be careful and do not injure or bruise the specimen.

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## AK COOPERATIVE EXTENSION INFO (CONT.)

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### Uniformity

One of the most important factors in a winning exhibit is uniformity. The specimens should be as identical as possible in size, shape, color, freshness, and degree of maturity. Choose your finest vegetable and select others like it.

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## SPECIFIC DETAILS FOR CLASSES—DIVISION 3A

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**Classes A, E, & F - Potatoes, Root Crops, Bulbs, & Vine Crops** may be picked a day ahead and stored in a cool place. More perishable vegetables should be picked the morning of entry day.

### Classes C & I - Greens & Culinary Herbs

Greens & herbs should be displayed in water for freshness. Culinary herbs should be in a tied bunch with 1/2" at butt.

### Class G - Miscellaneous Vegetables

Corn should consist of three ears—remove husk from one side of ear, trim silk to 1", trim shank to bottom end of ear. Rhubarb should consist of five fresh, firm, crisp stalks with uniform color throughout. Stalks should be thick and be pulled, not cut, from the plant crown. Remove sheath and wash thoroughly. Leave small portion of leaf (1/2 - 1") on each stalk to prevent bleeding. Tie the five stalks together in two places. Store rhubarb in ice water to restore freshness.

### Class H - Tomatoes

Ripe tomatoes should be shown without stems, green tomatoes with stems. **Green cherry tomatoes cannot be entered into the other category. All green tomatoes must be entered into Lot 1.**

### Class J1 - Collections

- All produce must be grown by the exhibitor, with the exception of wild berries and plants which must be collected by the exhibitor.
- Use fresh plant materials and berries.
- Use correct common or scientific names when labeling collections.
- Use "Wild, Edible, and Poisonous Plants of Alaska", 1973, Cooperative Extension Service, University of Alaska, Pub. No. 40 for identifying plants and berries.
- Keep collections simple and easy to understand but still of an informative nature.

### Class J2 - Farm & Garden Display

- Your display may include purchased props but all produce must be grown by the exhibitor. This category is not eligible for Class Champion or Grand Champion.

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## SPECIFIC DETAILS FOR CLASSES (CONT.)

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### Class P - Wild Berries

- Select berries that are fresh, firm, free from blemishes, & of uniform size shape & color.
- All berries should be washed except for raspberries.
- All stems should be removed. Remove both stem and flower remnants from rosehips.
- Soft-bodied berries should be carefully picked & placed in a container lined with absorbent toweling.

### Class Q - Domestic Berries

Write the variety of domestic berry on the exhibit tag, if known. Stems should be removed from all berries. The stem of strawberries should be removed but the sepal (small leaves next to berry) should be left intact.

### Class R Small Fruits

Do not remove stems from chokecherries but remove them from cluster. Stems of apples & crabapples should not be removed.

### Division 3B—Novelty Vegetables

**Class S - Vegetable & Crop Art** This class offers creative artists the opportunity to work with vegetables and grains to create works of art. The work may be abstract, realistic, or whimsical. This Class is not eligible for Grand Champion.

**Class T - Novelty Vegetables** - This class includes vegetables judged solely on size. See Exhibitor's Guide for criteria.

### Division 3C—Giant Cabbage

Weigh-in is scheduled the first Saturday of the Fair from 10am to 6pm. Both juniors & adults may enter the weigh-in.

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## JUDGING AT THE FAIR

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Judging at the Tanana Valley State Fair is accomplished through a network of volunteer judges chosen for their expertise in a particular area. It is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are expected to follow these guidelines set down by the Fair Association:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.