



VEGETABLES COMPETITION

Competitive Exhibits Office
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ONLINE ENTRY REGISTRATION OPENS APRIL 1, 2026
ONLINE ENTRY REGISTRATION CLOSES JULY 27, 2026
ENTRY DROP OFF AUGUST 10, 2026, 1PM-8PM at the AG-GRANGE BUILDING
ENTRY REMOVAL AUGUST 24, 2026, 7:30AM-9AM

Entry Fee: \$25.00 allows entries throughout Departments in Creative Arts, Ag-Grange, and Environment and Sportsman. A promo code redeemable for three (3) admission passes will be emailed to the exhibitor on Tuesday, August 11, 2026

Ages: 13 & Up

Prize Checks: Available Thursday, August 20, 2026, between 11:00 AM – 10:00 PM at the AG-Grange Info Desk along with satin ribbons earned. Checks not picked up by Sunday, August 23, 2026, will be mailed.
***Checks are VOID 60 days from issue date and WILL NOT BE REISSUED. Ribbons will not be mailed.**

Vegetables Competition Rules:

1. Please read and abide by all the Erie County Fair rules and regulations.
2. **All entries must be registered by Monday, July 27, 2026.** For more information see the Important Entry Information page at www.ecfair.org.
3. Anyone 13 years of age or older may enter.
4. Variety names should be included to help educate the Fair guests.
5. To minimize errors, exhibitors must affix the correct entry tag with exact variety name written on the front, securely to every entry. If an article is not brought in, the entry tag for that article must be returned to the Superintendent/Check-In Staff.
6. All perishable produce becomes the property of The Fairgrounds to be donated to the local food pantry at the end of the Fair.
7. Only one entry allowed per class except Class #90.
8. Upon arrival, ANY class changes to the entry tags need to be made by the superintendent at the table where it is received.
9. 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.
10. Commercial Grower Exhibitors are not eligible for the Leonard Topoleski Award.

Judging Criteria

Excellent	Good	Worthy	No Award
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	Free from damage (loss no more than 5% of the total weight of the vegetable Relative uniform in size, shape, color, and maturity (not over 25% variation) Of good market size and quality Fairly true to variety type	Fairly clean Free from serious damage and 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	Dirty Seriously damaged by disease, insects, or mechanical means Over mature Extremely different in size, shape, or color Not satisfactory market size

VEGETABLES COMPETITION CLASSES

Premiums Offered:

Division #1: 1st Place Blue \$30, 2nd Place Red \$25, 3rd Place Yellow \$20

Division #2: 1st Place Blue \$15, 2nd Place Red \$10, 3rd Place Yellow \$5

Division #3-7: 1st Place Blue \$5, 2nd Place Red \$4, 3rd Place Yellow \$3

Best Collection of Vegetables-1

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.

Best Collection of Herbs-2

1. A collection of 10 culinary herbs artistically displayed and labeled.

Herbs may be displayed in a decorative and aesthetically pleasing manner.

Culinary Herbs-3

**10 stems in a pint jar with water: no foliage below water*

1. Basil, specify type
2. Cilantro, specify type
3. Dill (foliage and green seed head), specify type
4. Lemon Balm, specify type
5. Oregano/Marjoram, specify type
6. Parsley, moss curled varieties
7. Parsley, plain leaf varieties
8. Rosemary, specify type
9. Sage, specify type
10. Thyme, specify type
11. Any other not listed, specify type

Tomatoes-4

Exhibitors should remove stems from tomatoes. Small tomato varieties, such as cherry tomatoes, should be exhibited in groups of 5. Large tomato varieties should be exhibited in groups of 3.

1. Tomatoes, Ripe, Early variety, name variety
2. Tomatoes, Ripe, Main- Season, name variety
3. Tomatoes, Green, any variety (no Cherry Tomatoes)
4. Tomatoes, Ripe, Paste variety
5. Heirloom Tomatoes, Ripe
6. Grape Tomatoes, Ripe
7. Cherry Tomatoes, Ripe

Onions & Garlic-5

Onions, garlic, and shallots must be clean, (dried or cured) but not peeled. Roots must be removed, and stalks should be trimmed to approximately 1 inch.

1. 3 Garlic Bald

2. 3 Elephant Garlic
3. 3 Leeks
4. 3 Shallots
5. 3 Onions, any Yellow Globe variety
6. 3 Onions, any Red Globe variety
7. 3 Onions, any White Globe variety
8. 3 Onions, Yellow Sweet Spanish
9. 3 Onions, any Yellow Flat variety
10. 3 bunches Bunching Onions
11. Any other onion variety not listed – 3 of a kind

Potatoes-6

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:

30% Freedom from tuber disease and blemishes

25% Trueness of Type (skin, color, eye, and shape) Characters of Variety

20% Uniformity (all physical character considered)

15% Quality (smoothness and brightness of tuber, general appearance)

10% Sizes (8 to 10 ounces preferred)

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

Other Vegetables-7

1. 10 pods of Green Flat Snap Beans-. ¼" stem on
2. 10 pods of Green Round Snap Beans-¼" stem on
3. 10 pods of Round Wax Snap Beans-¼" stem on
4. 10 pods of Flat Wax Snap Beans-¼" stem on
5. 10 pods of Baby Lima Beans- ¼" stem on
6. 10 pods of Lima Beans-¼" stem on
7. 10 pods of French Horticulture Beans-¼" stem on
8. 10 pods of Roma Beans-¼" stem on
9. 10 pods of Colored Beans-¼" stem 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. 5 Carrots, Chantenay, approx. 1-½" stems
14. 5 Carrots, Coreless or Nantes, approx. 1-½" stems
15. 5 long Bunching Carrot, tops on, Emperor type
16. 10 Radishes, any spring variety, tops on
17. 3 roots of Horseradish, no tops
18. 1 head Broccoli, with green leaves on stem
19. 1 Cauliflower, leaves removed, stem trimmed to base of head
20. 1 Brussel Sprout, stalk with roots removed

21. 1 Cabbage, Early Mid-Season
22. 1 Cabbage, Danish Ball Head strain
23. 1 Cabbage, Sauerkraut variety
24. 1 Celery or Napa Cabbage
25. 1 Red Cabbage
26. 1 Savoy Cabbage
27. 1 plant Swiss Chard, white stalk variety
28. 1 plant Swiss Chard, red stalk variety
29. 5 stalks Rhubarb- tops off
30. 1 Endive, Green Curled Salad King
31. 1 Endive, Broad-leaved Batavian or Escarole
32. 1 Red Kale- 6 leaves, bundled
33. 1 Green Kale- 6 leaves, bundled
34. Spinach, any variety, 6 leaves bundled
35. 1 Lettuce, any Butter head type, name variety
36. 1 Lettuce, any Iceberg type, name variety
37. 1 Lettuce, any Green Leaf type, name variety
38. 1 Lettuce, any Red Leaf type, name variety
39. 1 Lettuce, Romaine variety
40. 1 bunch Celery, roots trimmed off
41. 3 Cucumbers, name variety
42. 3 Cucumbers, Burpless
43. 6 Pickles *over 4" length*
44. 6 Pickles *3" and under in length*
45. 1 Eggplant, such as Black Beauty, Classic, Dusty
46. 1 Eggplant, White or Bi Color
47. 3 Eggplant Fingers
48. 3 Turnips, *1" top and 1" roots*
49. 3 Kohlrabi, *trim leaves to 1-2"*
50. 6 pods of Okra
51. 10 pods of Green Peas
52. 3 Peppers, Green Bell type
53. 3 Peppers, Yellow type
54. 3 Peppers, Green, Pimento type
55. 3 Peppers, Red Sweet
56. 3 Peppers, Hungarian Wax, Hot
57. 3 Peppers, Green, Hot, round/bell shaped
58. 3 Peppers, Cayenne
59. 3 Peppers, Jalapeno
60. 3 Peppers, Habanero
61. 3 Peppers, Red Hot Cherry
62. 3 Peppers, Red Hot
63. 3 Peppers, Green, Sweet Cherry
64. 3 Peppers, Cubanelle
65. 3 Peppers, Sweet Banana
66. 3 Peppers, Hot Banana
67. 3 Peppers, any other variety not listed
68. 1 Pumpkin, any pie variety
69. 1 Pumpkin, Halloween Carving type
70. 1 Pumpkin, Decorative type, name variety
71. 3 Gourds, decorative small types
72. 3 Gourds, decorative large types
73. 3 Pumpkins, munchkins
74. 1 Squash, Buttercup
75. 1 Squash, Butternut

76. 1 Squash, Blue Hubbard
77. 2 Squash, Yellow Summer type
78. 2 Squash, Zucchini type *maximum 6-8" long*
79. 2 Squash, Gold Zucchini *maximum 6-8" long*
80. 2 Squash, Bush Scallop type
81. 1 Squash, Acorn – Green
82. 1 Squash, Acorn – White or Yellow
83. 1 Squash, Spaghetti type
84. 1 Squash, any other variety not listed, name variety
85. 1 Muskmelon, name variety
86. 1 Watermelon, name variety

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

87. 3 Yellow Hybrid Sweet Corn, name variety
88. 3 White Sweet Corn, name variety
89. 3 Bi-color Sweet Corn, name variety
90. Any other vegetable not listed- *limited to six (6) different entries (categories), list on entry form what you are entering*
91. Largest Pumpkin
92. Largest Winter Squash
93. Largest Muskmelon
94. Largest Head of Cabbage
95. Abnormal/Mutant Vegetable, any Vegetable, name variety
96. Hydroponically Grown Vegetable, any vegetable, name variety
97. Vegetable Art

Special Award

In Memory of Leonard Topoleski Award

A banner & \$20 will be awarded to the most accomplished exhibitor.

All exhibitors in the Vegetable Department of the Ag-Grange Building are eligible.