

VEGETABLES

Superintendent: Katie O’Gorman

ONLINE ENTRY REGISTRATION STARTS JUNE 1st, 2021

ENTRY DEADLINE: WEDNESDAY, AUGUST 4, 2021

Entry Fee: \$15 fee allows for unlimited entries throughout department (unless otherwise specifically noted). Fee includes one (1) promo code for an admission ticket to the fair, parking included.

Entry Arrival: Monday, August 9, 2021 between 1:00 PM and 8:00 PM

Judging: Tuesday, August 10, 2021

Judge: TBD

Prize Checks: Wednesday, August 18th to Sunday, August 22nd at the Competitive Exhibits Office, 9:00 AM – 5:00 PM

General Vegetable Rules

1. When bringing entries in, use Vehicle Gate “A” (the UPS Delivery Gate) at the south end of the Event-Center Parking Lot (Route 62, South Park Avenue).
2. When and where possible variety names should be included to help educate the consumer.
3. Upon arrival, ANY class changes to the entry tags need to be made at the front table by officials. Changes not officially recorded will result in loss of placing and premium.
4. If an article is not brought in, the entry tag for that article must be returned to the Superintendent.
5. Exhibitors are allowed only one entry in each class, except in class #63
6. ***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.***
7. All perishable produce becomes the property of The Fairgrounds and will be donated to the local food pantry at the end of the Fair.
8. Any item receiving a placing can pick-up ribbons at the Main Office with their premium check beginning August 18th

Judging Criteria:

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

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

Excellent

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

Good

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

Worthy

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

No award

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

BEST COLLECTION OF VEGETABLES

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

Class #1. Best collection of 8 vegetables labeled with variety.

Number of specimens per plate same as indicated in the single exhibit for that kind of vegetable (see section VEG). Plates shown in single collection may not compete in the “Best Collection of Vegetables”.

A COLLECTION OF CULINARY HERBS

Premiums \$15.00 \$10.00 \$5.00

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

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

CULINARY HERBS

Premiums \$5.00 \$4.00 \$3.00

Herbs must be displayed in regular mouth pint size mason jars. Jar must be clean and free of labels. Foliage should not go below water level. 10 stems per entry.

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 otherwise listed, specify type

POTATOES

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

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

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

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

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

1. Best plate of 5 white potatoes
2. Best plate of 5 red potatoes
3. Best plate of 5 yellow flesh potatoes
4. Quart Red Salt Potatoes-1 ½ ” max in diameter
5. Quart White Salt Potatoes-1 ½ ” max in diameter
6. Best plate of 5, any other variety not listed above

ONIONS, GARLIC etc

Premiums for Classes # 1 – 11 \$5.00 \$4.00 \$3.00

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

TOMATOES

Premiums for Classes # 1 – 7 \$5.00 \$4.00 \$3.00

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

OTHER VEGETABLES

Premiums for Classes # 1 – 100 \$5.00 \$4.00 \$3.00

1. 10 pods of Green Round Snap Beans- $\frac{1}{4}$ " *stem left on*
2. 10 pods of Round Wax Snap Beans- $\frac{1}{4}$ " *stem left on*
3. 5 Beets, Detroit Dark Red, Ruby Green-*tops approx. 1"*
4. 5 Carrots, Chantenay, *approx. 1- $\frac{1}{2}$ " stems*
5. 5 Carrots, Coreless or Nantes, *approx. 1- $\frac{1}{2}$ " stems*
6. 10 Radishes, any spring variety, tops on
7. 3 roots of Horseradish, no tops
8. 1 head Broccoli, *with green leaves on stem*
9. 1 Cabbage, Early Mid-Season
10. 1 Red Cabbage
11. 1 plant Swiss Chard, white stalk variety
12. 1 plant Swiss Chard, red stalk variety
13. 5 stalks Rhubarb- tops off
14. 1 Endive, Green Curled Salad King
15. 1 Endive, Broad-leaved Batavian or Escarole
16. 1 Green Kale- 6 leaves, bundled
17. 1 Lettuce, any Butter head type, name variety
18. 1 Lettuce, any Green Leaf type, name variety
19. 1 Lettuce, any Red Leaf type, name variety
20. 1 Lettuce, Romaine variety
21. 3 Cucumbers, name variety
22. 3 Cucumbers, Burpless
23. 6 Pickles *over 4" length*
24. 6 Pickles *3" and under in length*
25. 1 Eggplant, such as Black Beauty, Classic, Dusty
26. 3 Turnips, *1" top and 1" roots*
27. 3 Kohlrabi, *trim leaves to 1-2"*
28. 10 pods of Green Peas
29. 3 Peppers, Green Bell type
30. 3 Peppers, Yellow type
31. 3 Peppers, Green, Pimento type
32. 3 Peppers, Hungarian Wax, Hot
33. 3 Peppers, Green, Hot, round/bell shaped
34. 3 Peppers, Cayenne
35. 3 Peppers, Jalapeno
36. 3 Peppers, Habanero
37. 3 Peppers, Red Hot Cherry
38. 3 Peppers, Red Hot
39. 3 Peppers, Cubanelle
40. 3 Peppers, Sweet Banana
41. 3 Peppers, Hot Banana
42. 3 peppers any other variety not listed
43. 1 Pumpkin, any pie variety
44. 1 Pumpkin, Halloween Carving type
45. 1 Pumpkin, Decorative type, name variety
46. 3 Gourds, decorative small types
47. 3 gourds, decorative large types
48. 3 Pumpkins, munchkins
49. 1 Squash, Buttercup
50. 1 Squash, Butternut
51. 2 Squash, Yellow Summer type
52. 2 Squash, Zucchini type *maximum 6-8" long*
53. 2 Squash, Gold Zucchini *maximum 6-8" long*
54. 1 Squash, Acorn – Green
55. 1 Squash, Acorn – White or Yellow
56. 1 Squash, Spaghetti type
57. 1 Squash, any other variety not listed, name variety
58. 1 Muskmelon, name variety
59. 1 Watermelon, name variety

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

60. 3 Yellow Hybrid Sweet Corn. name variety
61. 3 White Sweet Corn, name variety
62. 3 Bi-color Sweet Corn, name variety
63. Any other vegetable not listed- *limited to four (4) different entries (categories), list on entry form what you are entering*
64. Abnormal/Mutant Vegetable, any Vegetable, name variety
65. Hydroponically Grown Vegetable, any vegetable, name variety
66. Vegetable Art

****SPECIAL AWARD****

IN MEMORY OF LEONARD TOPOLESKI AWARD:

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

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