

VEGETABLES

Superintendent: Katie O’Gorman
Competitive Exhibits office 716-649-3900 ext. 6407
ceoffice@ecfair.org

ENTRY DEADLINE: WEDNESDAY, AUGUST 2, 2023

Entry Fee: \$23.00 (allows as many entries as you would like fair-wide) Includes 3 admission passes into the fair. Promo codes will be emailed to the exhibitor on Tuesday, August 8th, 2023.
Entry Arrival: Monday, August 7, 2023, between 1:00 PM and 8:00 PM
Judging: Tuesday, August 8, 2023
Prize Checks: Wednesday, August 16th to Sunday, August 20th at the Competitive Exhibits Office, 9:00 AM – 5:00 PM. Silk ribbons are also available at this time. Any checks remaining after the close of the fair will be mailed.

General Vegetable Rules

1. When bringing entries in, use Vehicle Gate “A” (The Purveyor 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 #90.
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.

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 Blue - \$30.00 Red - \$25.00 Yellow - \$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 Blue - \$15.00 Red - \$10.00 Yellow - \$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 Blue - \$5.00 Red - \$4.00 Yellow - \$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:

| | |
|---|------------|
| <i>Freedom from tuber disease and blemishes</i> | 30% |
| <i>Trueness to type</i> (skin, color, eye, and shape) Characters of variety | 25% |
| <i>Uniformity</i> (all physical character considered) | 20% |
| <i>Quality</i> (smoothness and brightness of tuber, general appearance) | 15% |
| <i>Sizes</i> (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 Blue - \$5.00 Red - \$4.00 Yellow - \$3.00

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

ONIONS, GARLIC etc.

Premiums for Classes # 1 – 11 Blue - \$5.00 Red - \$4.00 Yellow - \$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 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

TOMATOES

Premiums for Classes # 1 – 7 Blue - \$5.00 Red - \$4.00 Yellow - \$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 Blue - \$5.00 Red - \$4.00 Yellow - \$3.00

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. 10 pods of Green Flat Snap Beans- $\frac{1}{4}$" <i>stem left on</i> 2. 10 pods of Green Round Snap Beans-$\frac{1}{4}$" <i>stem left on</i> 3. 10 pods of Round Wax Snap Beans-$\frac{1}{4}$" <i>stem left on</i> 4. 10 pods of Flat Wax Snap Beans-$\frac{1}{4}$" <i>stem left on</i> 5. 10 pods of Baby Lima Beans- $\frac{1}{4}$" <i>stem left on</i> 6. 10 pods of Lima Beans-$\frac{1}{4}$" <i>stem left on</i> 7. 10 pods of French Horticulture Beans-$\frac{1}{4}$" <i>stem left on</i> 8. 10 pods of Roma Beans-$\frac{1}{4}$" <i>stem left on</i> 9. 10 pods of Colored Beans-$\frac{1}{4}$" <i>stem left on</i> 10. 5 Beets, Crosby, Egyptian and Early Wonder-<i>tops approx. 1"</i> 11. 5 Beets, Detroit Dark Red, Ruby Green-<i>tops approx. 1"</i> 12. 5 Beets, Burpee Golden-<i>tops off</i> 13. 5 Carrots, Chantenay, <i>approx. 1-$\frac{1}{2}$" stems</i> 14. 5 Carrots, Coreless or Nantes, <i>approx. 1-$\frac{1}{2}$" stems</i> 15. 5 long Bunching Carrot, tops on, Imperator type 16. 10 Radishes, any spring variety, tops on 17. 3 roots of Horseradish, no tops 18. 1 head Broccoli, <i>with green leaves on stem</i> 19. 1 Cauliflower, <i>leaves removed, stem trimmed to base of head</i> 20. 1 Brussel Sprout, <i>stalk with roots removed</i> 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 Batvian 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 | <ol style="list-style-type: none"> 42. 3 Cucumbers, Burpless 43. 6 Pickles <i>over 4" length</i> 44. 6 Pickles <i>3" and under in length</i> 45. 1 Eggplant, such as Black Beauty, Classic, Dusty 46. 1 Eggplant, White or Bi Color 47. 3 Eggplant Fingers 48. 3 Turnips, <i>1" top and 1" roots</i> 49. 3 Kohlrabi, <i>trim leaves to 1-2"</i> 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, Cubanella 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 <i>maximum 6-8" long</i> 79. 2 Squash, Gold Zucchini <i>maximum 6-8" long</i> 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 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 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)