

VEGETABLES, FRUITS, FIELD CROPS & NUTS

Superintendent: Maddie Webb

VEGETABLE RULES

- a) All entries will be judged as they are brought in. After judging, vegetables will become the property of 4-H.
- b) Entries must be correctly labeled with correct common name and variety name (i.e., snap beans, Blue Lake). Entries without variety name will be lowered one award.
- c) Garden entries must have been grown by the exhibitor in their individual, family, school, or community gardens. Exhibitors will be expected to have knowledge of variety characteristics, growing methods, and market quality of entry.
- d) **A maximum of 20 entries may be entered in class #1 VEGETABLES. Each entry must be of a distinctly different variety type.**
- e) **Exhibit must be labeled with correct common name and variety name (ex. Snap beans, Blue Lake; or petunia, Red Picotee). Entries without correct common name and variety name will be lowered one award.**
- f) Please consult the following 4-H resources for exhibiting vegetables: Selecting and Preparing Vegetables for Exhibit, Harvesting Your 4-H Garden and Vegetable Fare. Please ask your 4-H Educator for resources.
- g) Entries with more than one specimen will be judged on the group basis and classified in the following four (4) groups:

Excellent – clean; only vary minor defects in general appearance; best market size and quality; true to varietal characteristics. For exhibits with more than one specimen not more than 10% variation in sizes for fruits and vegetables only slightly detectable variation, uniform in shape, color and degree of maturity.

Good – clean; slight defects in general appearance; defective and unusable parts should not exceed 5 percent; good market size and quality. Exhibits with more than one specimen: not more than 25 percent variation in sizes for fruits and vegetables, and cut flowers; only slightly detectable variation in shape, color and degree of maturity.

Worthy – fairly clean, some defects in general appearance; defective and unusable parts should not exceed 10 percent; fair market size and quality. Exhibits with more than one specimen – not more than 100 percent variation in sizes for fruits and vegetables and cut flowers; noticeable variation in shape, color or degree of maturity.

No Award – dirty, serious damage apparent; defective and unusable parts exceed 10 percent; unsatisfactory market size or quality. Exhibits with more than one specimen – more than 100 percent variation in sizes for fruits and vegetables; extreme differences in shape, color or degree of maturity.

AWARDS

Blue \$2.00 Red \$1.50 White \$1.00

Class # 1: VEGETABLES

- Beans, lima, 5 green pods containing edible beans
- Beans, snap, green, 5 pods
- Beans, snap, yellow, 5 pods
- Beans, snap, pole or vining type, 5 pods
- Beans, green shell, 5 pods, any variety including edible soy, Horticultural, Kentucky Wonder
- Beans, dry shelled, ½ cup in container, dry field bean, bean variety including Mung, Adzuki, Fava
- Beets, 3, tops trimmed to 1 inch, no green shoulders
- Broccoli, 1 head or bunch of small heads, 5 inches or more in diameter
- Brussels Sprouts, 1 pint basket
- Cabbage, 1 head, 2 to 4 pounds, with 3 to 4 wrapper leaves, any fresh market variety
- Carrots, 3, tops trimmed to 1 inch, no green shoulders
- Cauliflower, 1 head, leaves cut just above head
- Celery, 1 plant, market quality, roots off
- Chard, 1 plant, roots and damaged leaves off
- Chinese Cabbage, 1 head
- Chinese Cabbage, loose leaf, roots off, 1 plant
- Corn, Sweet, 3 ears, husks removed completely, shank trimmed to ½ inch, display in transparent bag
- Cucumbers, 2 slicing types, 5 inches or longer, 2 inches or less in diameter
- Cucumbers, 5 pickling type, 3 to 5 inches long
- Cucumbers, 5 pickling type, less than 3 inches long
- Dill, bunch of 3 seed heads, tied or in a transparent bag
- Eggplant, 1 large oval and oblong types such as Black Beauty, Black Magic, Black Enorma, Dusky
- Eggplant, 2 small, slender and round types such as Easter Egg, Ichiban, Long Tom, White Beauty
- Endive, 1 plant, roots off, good market size
- Garlic, 3 bulbs, dried, braided together or tops trimmed to 1”, cleaned, not peeled
- Herbs, any kind, plant in pot or tied bunch
- Kale, 1 plant, roots off
- Kohlrabi, 2, tops and tap root trimmed to 2 inches
- Leek, 3 large, trimmed

Erie County Fair Dates: August 7-18, 2024

- Lettuce, leaf, 1 plant, roots off, good market size
- Lettuce, head, 1 plant, roots off, good market size
- Muskmelon and honey dew melon, 1 good market quality
- Mustard, 1 plant, roots off
- Okra, 4, 1 ½ to 3” long
- Onions, bulbs, 3 tops trimmed to ½ inch, well cured and dried, not peeled
- Onions, 4, green bunching type, tops on but trimmed evenly
- Parsley, 1 plant, roots off, good market size and quality
- Parsnips, 3 tops trimmed to 1”
- Peas, 5 pods
- Peppers, 2, large types such as Bell, Cubanelle, Italian Sweet
- Peppers, 3, small types such as Banana, Hungarian Wax, Cherry, Jalapeno
- Potatoes, 3 tubers, 5 to 10 ounces
- Potatoes, 1 pint basket, salt potato types, ¾ inch to 1 ¼ inch diameter
- Pumpkin, 1, ripe, any variety
- Radishes, tops trimmed to ½ inch
- Rhubarb, 4 stalks, tops trimmed
- Rutabaga, 1, tops trimmed off
- Shallot, 3, tops trimmed to ¼ inch, dried, not peeled
- Spinach, common, ½ pound in transparent bag
- Spinach, New Zealand, ½ pound, bunch or tender tips 3 to 6 inches long, tied or in transparent bag
- Squash, summer, 2, young, skin tender, such as zucchini, yellow, scallop
- Squash, winter, 1, any large types such as Hubbard, Delicious, Banana
- Squash, winter, 2, any small types such as Buttercup, Butternut, Spaghetti, Table Queen, Golden Nugget
- Squash, 1, soft and round stem, such as Big Max, Big Moon, Mammoth
- Sweet Potatoes, 3 roots, any variety
- Tomatoes, 2, ripe, stems off, medium and large fruited varieties including Roma types
- Tomatoes, 2, green, stems off, medium and large fruited varieties including Roma types
- Tomatoes, cherry ripe, 1-pint basket, stems off, also Presto and small fruited types
- Turnips, 2, tops trimmed to 1 inch
- Watermelon, 1 mature, market size
- A collection of 3 related types, such as 3 varieties of pepper, or 3 vegetables that appear in an ethnic cuisine
- Miniature vegetables, 6 of one type, harvested at small or baby stage
- Ornamental Vegetables, 3, such as miniature pumpkins, gourds, decorative corn; ornamental kale (1 specimen)
- Heirloom Vegetables, any variety from the Heirloom Garden bulletin, exhibited in same manner as other vegetable classes
- Miscellaneous, any other vegetable not listed, display same number of specimens as similar crop listed.

FRUIT & NUTS RULES

- a) All fruits and nuts must be cared for by exhibitor.
- b) Nuts grown in the previous year may be entered.
- c) For more information on culture, consult: “Strawberry Yields Forever” – a day neutral strawberry 4-H project, available at <https://gardening.cals.cornell.edu/lessons/activities/>. Other publications at this website may be useful as well.

AWARDS for class # 2

Blue \$2.00 Red \$1.50 White \$1.00

Class #2 Fruits & Nuts

- Apples, 3, ripe, any variety
- Apricots, 5, ripe
- Blueberries, 1 pint
- Cherries, 1-pint basket, with stems, any single variety
- Elderberries, attached to cluster, 1 quart
- Grapes, 1 bunch
- Nectarines, 3, ripe
- Peaches, 3, ripe
- Pears, 3, ripe, with stems, any single variety
- Raspberries, ½ pint, any single variety
- Strawberries, 1 pint, caps on
- Other: minor fruit not listed such as quince or persimmon, 3, ripe
- Miscellaneous – any fruit not listed, display same number of specimens as similar crop listed
- Nuts, all-ripe, dry, unshelled, 1 pint, any single variety
- A collection of 3 types, such as 3 different varieties of apples

VEGETABLES, FRUITS, FIELD CROPS & NUTS (continued)

AWARDS

Class #3 Field Crops

Blue \$2.00 Red \$1.50 White \$1.00

FIELD CROP RULES

- a) Sample of hay must be well cured, not moist
- b) Grasses, legumes, and silage crops will be judged on the basis of their values as forage or silage.
- c) Exhibits should be displayed in either tightly packed, clean baskets or slice of bale with approximately dimension 8 x 10 x 14, or as described.

- Oats – 1 peck
- Wheat – 1 peck
- Any other small grains – 1 peck
- Field Corn – 3 ears
- Haylage – quart jar with mixture names on 3” x 5” card
- Corn Silage – quart jar with mixture names on 3” x 5” card
- Alfalfa
- Clover
- Birdsfoot trefoil
- Timothy
- Mixed hay – state mixture on 3” x 5” card
- Feeds suitable for a 4-H animal project. Project must be specified, feed sampler attractively displayed on a board. Nutritional value and use of each sample must be described. **Miscellaneous entries will be judged according to similar project criteria.**

AWARDS for class # 4-5

Blue \$2.50 Red \$2.00 White \$1.00

CLASS #4 Vegetable Art- vegetable character, sculpture, or geometric design. Exhibit is evaluated on neatness of assembly, number of horticulture products used, imaginative use of plants and plant materials, and overall appearance. Vegetables used are NOT required to be grown by exhibitor.

CLASS #5 Vegetable Project Record Book- the purpose of the exhibit is to collect information on growing vegetables, their management, and harvest. The following are required:

- Minimum of 3 vegetable profiles.
- Minimum of 1 production issues and how to manage, i.e. environmental (water, soil), insect, disease or weed pest
- Log of growing season.
- Not required but possible additions to the record book: map of garden, photos and other field notes.

NOTE: Special Requirement for 4-H exhibitor who will not be talking with the Fair Evaluator

For any 4-H member who is unable to bring his/her exhibits/entries to the 4-H Youth Development Building on Saturday, August 3, 2024, to speak personally with the evaluator, the following Exhibitor Information Statement is required to be completed for each exhibit/entry. The evaluator will be requiring this in order to accept the exhibit/entry. (Cloverbuds should complete this information to the best of their abilities; regular 4-H'ers (ages 8-18 as of January 1st) should complete these statements fully in their own handwriting if possible. Age and experience will be taken into consideration.)

1. What is the Kind _____ and Variety _____ of your exhibit (relates to vegetables, flowers, etc.)
2. Describe what you did to complete this project. Provide a list of materials, products and/or equipment used and why they were selected. Briefly explain your methods of construction process and your source of ideas. (3-5 sentences is sufficient)
3. In approximately 3 – 5 sentences, describe your feelings about this project: what you learned, what challenged you, and /or how you would improve your exhibit in the future.
4. Additional information requested in the Section for this class (Be sure to read complete guidelines in the section)
5. Additional information or special needs to be noted by the evaluator.