2026 RGVLS Citrus & Vegetable Show Premium Book

2026 Rio Grande Valley Livestock Show & Rodeo

Citrus & Vegetable Show

December 11 & 12, 2026

All exhibits must be in place, Friday, December 11, 2026 at 6:00pm

Table of Contents

Page(s)	
2	General Rules & Regulations
5	Preparation of Vegetable Exhibits
9	Preparation of Citrus Exhibits
11	Vegetable Garden Contest
13	Basket Contest
14	Poster Contest
16	Ag Product Identification Contest
19	Food Challenge

Entry Deadlines

All participants are encouraged to register online on the RGVLS website prior to bringing entries to the show!

Vegetable Garden Contest Entry Form Due Online – September 30, 2026

Ag Product ID Contest Entry Form Due Online - December 1, 2026

Food Challenge Entry Form Due Online – December 1, 2026

Poster Entries Due In- Person – December 1, 2026

Awards Ceremony, Saturday, December 12, 2026, 1:00 p.m.
at the RGVLS Event Center

2026 RGVLS Citrus & Vegetable Show
Frances R. Cooper Event Center
December 11 & 12, 2026

RGVLS Citrus & Vegetable Show Committee
Chairman: Brad Cowan
Members: Dr. Juan Anciso, Nelda Barrera, Ashley Gregory, Brianna Gutierrez, Jennifer Herrera, Mike Helle, Glen Martin, Kenneth Miller, Mark Miller, Sam Morrow, Richard M. Ruiz, Luis Saldana, Manuel Saldivar, Analisa Sanchez, Danny Sosebee and Jeff Taylor.

Citrus & Vegetable Check In: Friday, December 11, 2026, 3:00 p.m. to 6:00 p.m.
All exhibits must be in place by 6:00 p.m.
No late arrivals, no exceptions

General Rules & Regulations

1. Each exhibitor must be a bona fide member of a Texas 4-H Club or FFA Chapter, enrolled in elementary, secondary, or home school and reside in Cameron, Hidalgo, Starr, or Willacy counties.

2. The exhibitor must be in third grade or nine years old, but under twenty years of age, as of January 1, 2026.

3. Participation in this show is limited to students in Cameron, Hidalgo, Starr, and Willacy counties, with the exception of the Ag Product ID and Food Challenge, which are open to all eligible youth in Texas.

4. "4-H Clover Kids", Kindergarten (age 5) through 2nd grade, can participate as exhibitors in the citrus and vegetable exhibits (including garden plots and baskets) only. This age group will not be eligible for premiums, champions, or sweepstakes. No 4-year olds will be allowed to participate. All "4-H Clover Kids", Kindergarten (age 5) through 2nd grade, must self-identify on each entry card.

5. The show management reserves the right to make changes and additions to these rules and regulations that may be necessary and beneficial to the Show.

6. There shall be no protests and all decisions of the judges, and the Show shall be final.

7. Prizes shall be awarded to the listed classes. The Show reserves the right to issue prizes only to quality entries as determined by the judges. Unlisted entries of proper quality, size, and maturity will be considered for prizes in addition to listed classes. No sweepstakes points will be awarded to unlisted classes of citrus or vegetables.

8. Entries will be free. All entries become property of the Show.

9. All entries shall be checked in with an official entry card furnished by the Show, and must be filled out in pencil, no ink, no pre-printed labels, signed by the contestant, and attached to the entry. Grower's name must be on the card. Posters must have an entry card attached to the top right hand corner.

10. All entry cards must be filled out completely and correctly when presenting entries to the committee. Incomplete or inaccurate entry cards are subject to the entry being disqualified at the discretion of the judges or the committee.

11. Check in of all citrus and vegetable entries will be 3:00 p.m. to 6:00 p.m. on Friday, December 11, 2026. All exhibitors must be present to check their entries into the show. All exhibits must be displayed by 6:00 p.m. No exceptions or late arrivals will be accepted.

12. There shall be two judged divisions: Citrus and Vegetables. Additional events include Vegetable Garden Contest, Poster Contest, Agricultural Product Identification Contest and Food Challenge.

13. Each contestant is allowed only one entry in each class of citrus and vegetables and may enter a maximum of 15 classes of vegetables and 15 classes of citrus.

14. The Show is not liable for accidents, theft, or fire.

15. All entries shall be judged according to U.S. Grades and Standards. Any entry that does not meet "Preparation of Vegetable Exhibits" and "Preparation of Citrus Exhibits" as attached to these rules, in the opinion of the judges, will not be judged. All citrus entries shall reference the Citrus Industry, Vol 1 edited by Reuther, Batchelor, and Webber. Main points shall be appearance, uniformity of size, shape, color, freedom from damage caused by scars, insects, improper handling, etc., shipping quality and size. All entries must have been grown and field harvested in the Rio Grande Valley.

16. Each contestant must select, harvest from the field, and prepare their own entries. Assistance from parents, Ag Science Teachers, County Extension Agents, 4-H Leaders, and Growers is allowed and encouraged.

17. Use generic ties only, label ties are not allowed.

18. No club or chapter entries will be accepted other than the garden plot.

19. No adult or parental supervision in arranging exhibits at the show will be allowed under penalty of disqualification. ***No cell phones will be allowed in the exhibit hall.*** Exhibitors using cell phones in the exhibit hall may be disqualified.

20. Contestants must have the permission of the grower before entering the fields.

21. All entries must be cleaned and prepared before bringing them to the show. Unprepared citrus and vegetables or unwashed root vegetables will not be accepted.

22. Any exhibitor guilty of handling exhibits that have been checked in to the show without permission may be disqualified.

23. Class winners will be awarded as follows:
    a. 1st place – Blue Ribbon - $20 premium
    b. 2nd place – Red Ribbon - $15 premium
    c. 3rd place – White Ribbon - $10 premium

24. In both Vegetable and Citrus Divisions, a Grand Champion $200 premium with a buckle, and a Reserve Grand Champion $100 premium with a buckle will be awarded.

25. In the Citrus Division, Gift Fruit Box class winners will be awarded:

    a. 1st place - $50 premium and ribbon
    b. 2nd place - $40 premium and ribbon
    c. 3rd place - $30 premium and ribbon
    d. 4th place - $20 premium and ribbon
    e. 5th place - $10 premium and ribbon

    The Overall Champion Gift Fruit Box will receive $50 premium, and Reserve Champion will receive $25 premium.

26. Judges will use a secret ballot when selecting the grand and reserve division champions.

27. Sweepstakes points will not be given for basket and novelty entries.

28. Sweepstakes winners will be awarded to individual exhibitors in each division based on points. Points will be awarded based on 20, 15, and 10 points for 1st, 2nd, and 3rd place entries respectively. Most first places will be used to break ties. Sweepstakes winners for each division will be awarded as follows:

    a. High Point - $200 premium and buckle
    b. Reserve High Point - $100 premium and buckle
    c. Third High Point - $50 premium

29. A banner will be awarded to the chapter or club in each division having the most sweepstakes points. Most first places will be used to break ties. Sweepstakes points will not be awarded for vegetables or citrus entries not on the list of classes.

30. A grower award will be presented to the grower having the greatest number of placing entries in each division.

31. No ice or water will be allowed in the Event Center. No exceptions.

32. All entries must be validated with a Grower Validation Form. This form must be submitted online by, December 1, 2026. Entries will not be judged from organizations that do not turn in a validation form. The Show reserves the right to verify information listed on validation forms.

33. Any exhibitor who violates any of these rules will forfeit all privileges and premiums or be subject to such penalty as the RGVLS Board of Directors or the Citrus and Vegetable Committee (referred to simply as the “Show”) may determine.

34. Results will be posted on the show website as soon as judging and tabulation is complete on Friday evening.

Preparation of Vegetable Exhibits

1. All vegetables shall be prepared by the exhibitor as directed in the Vegetable Classes with Specifications section below.
2. All root vegetables must be washed thoroughly and be free of dirt and other foreign matter. All hair roots must be removed.
3. All leafy type vegetables must be washed and be free of insects, dead leaves, and trash.
4. Do not wash tomatoes, eggplant, peppers, cucumbers, squash, and similar vegetables. Wipe clean with a soft cloth.
5. ***All vegetables that are to be shown in bunches must be properly tied with commonly used industry tie***, no label ties. Plates to display small vegetables will be provided by the Show.
6. Cabbage and lettuce – Leave 4 protective leaves, do not trim too close.
7. Yellow Swiss Chard should only be included as part of a Rainbow Chard entry. Yellow only is not considered marketable.
8. All bunch vegetables are shown with full tops.
9. All unlisted vegetables should be entered in quantities and size of bunces of similar vegetables listed in the show rules.

Vegetable Classes with Specifications

1. **Anise** – 3 marketable plants, roots removed, untied.

2. **Beans (Snap)** – 15 to 20 marketable pods.

3. **Beets (Red)** – 3 standard bunches, 3 to 4 bulbs per bunch, bulbs 2 to 3 inches in diameter.

4. **Beets (Gold)** – 3 standard bunches, 3 to 4 bulbs per bunch, bulbs 2 to 3 inches in diameter.

5. **Broccoli** – 3 tied bunches of 3 to 4 clusters each, bunches 6 to 8 inches long, bunches 3 to 6 inches in diameter.

6. **Broccoli (Crown)** – 3 individual crowns, minimum 6 inches in diameter, stem trimmed to 1 – 1 ½ inches.

7. **Cabbage (All Others) -** 3 marketable heads, well-trimmed, tie optional.

8. **Cabbage (Bok Choy)** – 3 marketable heads, 4 protective leaves intact.

9. **Cabbage (Baby Bok Choy) -** 3 marketable heads, 4 protective leaves intact.

10. **Cabbage (Green)** – 3 marketable heads, 4 protective leaves intact, minimum 2 ½ pound heads.

11. **Cabbage (Napa)** – 3 marketable heads, 4 protective leaves intact, minimum 2 ½ pound heads.

12. **Cabbage (Red) -** 3 marketable heads, 4 protective leaves intact, minimum 2 pound heads.

13. **Cabbage (Savoy)** – 3 marketable heads, 4 protective leaves intact, minimum 1 ½ pound heads.

14. **Cantaloupe** – 3 marketable fruit, stem intact and trimmed closely.

15. **Carrots (Fresh Orange)** – 3 standard bunches, 4 to 6 roots, roots ¾ to 1 ½ inches in diameter.

16. **Carrots (Fresh Red)** – 3 standard bunches, 4 to 6 roots, roots ¾ to 1 ½ inches in diameter.

17. **Cauliflower (White)** – 3 marketable heads, minimum of 4 inches in diameter, wrapper leaves trimmed to the crown.

18. **Cauliflower (Colored)** – 3 marketable heads, minimum of 4 inches in diameter, wrapper leaves trimmed to the crown.

19. **Celery** – 3 marketable heads, tops uniformly cut ¼ inch above the top node, trim ends, roots removed, untied.

20. **Cilantro** – 3 standard bunches, 1 ½ to 2 inches in diameter at point of tie.

21. **Collards** – 3 standard bunches, 2 ½ to 3 inches in diameter at point of tie, stems uniformly cut.

22. **Corn (Roasting Ears)** – 6 marketable ears, shucks in place, butt end slightly trimmed, tip (silk) end intact.

23. **Corn (Sweet)** – 6 marketable ears, shucks in place, butt end slightly trimmed, tip (silk) end intact.

24. **Cucumbers (Pickling)** – 6 marketable fruit, maximum of 5 inches in length.

25. **Cucumbers (Slicing)** – 6 marketable fruit, minimum of 6 inches in length.

26. **Dandelion** – 3 standard bunches, 2 ½ to 3 inches in diameter at point of tie, roots removed, crown intact or cut.

27. **Dill** – 3 standard bunches, 2 to 3 inches in diameter at point of tie, leaves only, stems uniformly cut.

28. **Eggplant** – 3 marketable fruit, stems uniformly cut, approximately ½ inch in length.

29. **Endive** – 3 marketable plants, well-trimmed, roots removed.

30. **Endive (Curly)** – 3 marketable plants, well-trimmed, roots removed.

31. **Escarole** – 3 marketable plants, well-trimmed, roots removed.

32. **Fennel** – 3 marketable plants, roots removed, untied.

33. **Frissee** – 3 marketable plants, well-trimmed, roots removed.

34. **Honeydew** – 3 marketable fruit, stem intact and trimmed closely.

35. **Kale (Green)** – 3 standard bunches, 2 ½ to 3 inches in diameter at point of tie, stems uniformly cut.

36. **Kale (Red)** – 3 standard bunches, 2 ½ to 3 inches in diameter at point of tie, stems uniformly cut.

37. **Kale (Tuscan)** – 3 standard bunches, 2 ½ to 3 inches in diameter at point of tie, stems uniformly cut.

38. **Kohlrabi** – 3 standard bunches, 4-5 bulbs per bunch, bulbs 2 ½ to 3 inches in diameter, roots removed.

39. **Leeks** – 3 standard bunches, 4 ½ to 5 inches in diameter at point of tie, shanks 1 to 1 ½ inches diameter, tops uniformly trimmed, roots uniformly clipped to ¼ to ½ inch.

40. **Lettuce** – 3 marketable heads, properly trimmed, with 4 protective leaves intact.

41. **Methi Leaf** – 3 standard bunches, 2 ½ to 3 inches at point of tie, stems uniformly cut.

42. **Mustard Greens** – 3 standard bunches, 2 ½ to 3 inches at point of tie, stems uniformly cut.

43. **Onions (Green)** – 3 standard bunches, 3-5 plants per bunch, non-bulbing, tops trimmed, roots clipped to ½ inch.

44. **Onions (Knob)** – 3 standard bunches, 3-5 bulbs per bunch, bulbs 1 to 2 ½ inches in diameter, full tops, roots clipped to ½ inch.

45. **Okra** – 10 to 12 pods uniform in size.

46. **Parsley (Curly)** – 3 marketable bunches of leaves, 1 ½ to 2 inches in diameter at point of tie.

47. **Parsley (Plain)** – 3 marketable bunches of leaves, 1 ½ to 2 inches in diameter at point of tie.

48. **Parsley (Root)** – 3 standard bunches of entire plant, 2 ½ to 3 inches in diameter at point of tie, roots straight and white.

49. **Parsnips** – 3 standard bunches of entire plant, 6 to 8 roots, ¾ inch to 1 ½ inches in diameter at point of tie.

50. **Peas (Southern All Varieties)** – 15 to 20 marketable pods.

51. **Pepper (Sweet Bell – Green)** – 6 marketable fruit.

52. **Pepper (Sweet Bell – Red)** – 6 marketable fruit.

53. **Pepper (Sweet Bell – All Others)** – 6 marketable fruit.

54. **Pepper (All Others)** – 10 to 12 marketable fruit with full stems.

55. **Pepper (Jalapeño)** – 10 to 12 marketable fruit with full stems.

56. **Pepper (Serrano)** – 10 to 12 marketable fruit with full stems.

57. **Pumpkin** – 1 marketable (mature) fruit with stem.

58. **Pumpkin (Miniature)** – 4 mature fruit with stem.

59. **Radishes (All Others)** – 3 standard bunches, 6 to 10 bulbs per bunch, bulbs 1 to 1 3/8 inches in diameter, tops on.

60. **Radishes (Black)** – 3 standard bunches, 3 to 4 bulbs per bunch, bulbs 2 to 3 inches in diameter.

61. **Radishes (Daikon)** – 3 uniform plants, untied, roots 1 ¾ to 2 ½ inches in diameter.

62. **Radishes (Red)** – 3 standard bunches, 6 to 10 bulbs per bunch, bulbs 1 to 1 3/8 in diameter, tops on.

63. **Spinach** (**Savoy)** – 3 standard bunches of plants, crown intact or cut, roots removed.

64. **Spinach** (**Smooth leaf)** – 3 standard bunches of plants, crown cut, roots removed.

65. **Squash (Summer Type)** – 6 marketable fruit if of the zucchini, Mexican, scallop, or yellow variety. Other summer type varieties are permitted (one entry only, exhibitor chooses variety).

66. **Squash (Winter Type)** – 3 marketable fruit if acorn, butternut, cashew, kabocha, or spaghetti variety. Other winter type varieties are permitted (one entry only, exhibitor chooses variety).

67. **Swiss Chard (Smooth Leaf Red)** – 3 standard bunches 2 ½ to 3 ½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches.

68. **Swiss Chard (Smooth Leaf Green)** – 3 standard bunches 2 ½ to 3 ½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches.

69. **Swiss Chard (Savoy Red)** - 3 standard bunches 2 ½ to 3 ½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches.

70. **Swiss Chard (Savoy Green)** – 3 standard bunches 2 ½ to 3 ½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches.

71. **Swiss Chard (Rainbow, Mix of Red, Green, and Yellow)** – 3 standard bunches 2 ½ to 3 ½ inches in diameter at point of tie, stems uniformly cut, stem length 6-8 inches long.

72. **Tomatoes (Green Globe Type)** – 6 marketable fruit, stems intact and trimmed closely.

73. **Tomatoes (Ripe Globe Type)** – 6 marketable fruit, stems intact and trimmed closely.

74. **Tomatoes (Ripe Cherry)** – 20 tomatoes, ½ inch or less in diameter, stems intact and trimmed closely.

75. **Tomatoes (Ripe Grape) -** 20 tomatoes, ½ inch or less in diameter.

76. **Tomatoes (Ripe Processing Type)** – 12 marketable fruit (Includes Chico III, plum, and square shaped varieties) stems intact and trimmed closely.

77. **Turnip Greens** – 3 standard bunches 2 ½ to 3 inches in diameter at point of tie, well-trimmed, stems uniformly cut.

78. **Turnips** – 3 standard bunches, 3 or 4 bulbs per bunch, bulbs 2 to 3 inches in diameter.

79. **Watermelon** – 1 marketable fruit, stem intact and trimmed closely.

80. **Largest Turnip (Novelty)**

81. **Largest Head of Cabbage (Novelty)**

82. **Longest Carrot (Novelty)**

83. **Best Freak Vegetable (Novelty)**

Preparation of Citrus Exhibits

1. Each exhibit will consist of four fruits. ***Buttons must be intact and clipped closely***.
2. All fruit must be of natural color (no color-added or waxed fruit) and show quality. Fruit that does not meet quality standards will not be accepted.
3. All fruit must be cleaned and prepared before being brought to the show. Each specimen in the exhibit should be free of blemishes, chemical residues, scale insects, and sooty mold. Fruits with obvious punctures or excessive wind-scar blemishes should not be used. Unprepared or unwashed fruit will not be accepted.
4. One of the four fruit will be cut in half by the show for internal inspection. The exhibitor may write a "C" next to the button of the fruit they want cut. If a specific fruit is not marked, Show Officials will select the fruit to be cut. A button is not required on the cutter fruit.
5. A cluster will be considered as fruit on a common, unbranched limb. Split or multiple clusters (due to branching) will be considered only as to the larger or largest single cluster present.

6. The gift fruit box competition will simulate gift boxes sent by produce companies during the holiday season. Entries will be judged on quality, uniformity, and overall commercial appearance. Fruit will be presented with buttons intact, clipped closely and facing upward. The Show will supply the box and green "grass" or other suitable material for packing. Students will need to prepare the box with the best quality and marketable fruit.
7. The Grand Champion Citrus exhibit will be chosen from the Commercial Citrus Varieties Class. The Reserve Grand Champion Citrus exhibit will be chosen from all categories.

Citrus Classes

Commercial Varieties

1. **Ruby Red**
2. **Rio Red**
3. **Marrs**
4. **Valencia**
5. **Navel**
6. **Pineapple**

Other Varieties

7. **Star Ruby**
8. **Ray Henderson**
9. **Hamlin**
10. **Jaffa**
11. **Persian Lime**
12. **Duncan Grapefruit**
13. **Red Navel**
14. **Blood Orange**
15. **Temple Orange**
16. **Marsh Grapefruit**
17. **Foster Grapefruit**

Mandarins and Mandarin Hybrids

18. **Clementine / Algerian**
19. **Dancy**
20. **Orlando**
21. **Minneola**
22. **Sunburst**

Acid Citrus

23. **Eureka Lemon**
24. **Meyer Lemon**
25. **Ponderosa Lemon**
26. **Mexican Lime**

Novelty Citrus

27. **Calamondin**
28. **Meiwa Kumquat**
29. **Nagami Kumquat**
30. **Pummelo**
31. **New Zealand Grapefruit**

Rootstocks

32. **Sour Orange**
33. **Swingle Citrumelo**
34. **Cleopatra Mandarin**

Clusters

35. **Grapefruit Cluster**
36. **Orange Cluster**
37. **Other Cluster _____ (must correctly identify the citrus)**

Gift Fruit Box

38. **Orange Gift Fruit Box**
    Box dimensions of 12.5” x 12.5” x 3.75”
39. **Grapefruit Gift Fruit Box**
    Box dimensions of 17.75” x 17.75” x 4.5”
40. **Mixed Gift Fruit Box**
    Box dimensions of 17.75" x 17.75” x 4.5”

Novelty Entries

41. **Largest Grapefruit**
42. **Largest Orange**
43. **Largest Novelty Fruit**

Vegetable Garden Contest Rules

1. The objective of this contest is to encourage youth to grow their own vegetables and to provide an opportunity for youth to enter vegetables they have grown in the show. Any 4-H, FFA, or FCCLA member may enter the Vegetable Garden Contest as an individual. Club/chapter gardens may only be entered as a team (4).

2. Entry form for this contest is due by September 30th, 2026 by completing the attached form and turning it online in to the Rio Grande Valley Livestock Show.

3. The contestants must do the actual work of seeding, transplanting, cultivation, watering, weeding, hoeing, insect, and disease control, harvesting, preparation, and arrangement of the exhibit. Assistance from parents, Ag Science Teachers, County Extension Agents, and 4-H leaders is allowed and encouraged. Land preparation may be done by someone other than the contestant.

4. Supervision and certification of this project must be made by the Ag Science Teacher or 4-H Leader and periodic checks including site visits may be made by the Show Committee.

5. Each exhibitor/team will set up a display table of vegetables they have grown on an 8' table provided by the Show. Vegetables on display in this contest are not limited to the preparation guidelines. Only vegetables grown by the individual or team may be on the display table. Live plants in pots may be taken back home after judging. All other display items must remain at the show.

6. Setup and arrangement of the display table must be made only by the individual/members of the team. Setup of all tables will be held during the Citrus and Vegetable Show check in times.

7. A minimum of 3 varieties from the vegetable show list must be grown and exhibited in the garden contest. The size of the garden will not be considered by the judges.

8. Vegetables grown under these rules are eligible to be entered in the vegetable show division and must follow all the rules of that division.

9. Planting dates are determined by the exhibitor(s) as they consider days needed to mature to market readiness.

10. Production records must be kept on the form provided by the Show or records of the exhibitor's own design that includes the information requested. Records including photographs must be included on the display table.

11. All chemicals used for insects, disease, and weed control must be in compliance with EPA label regulations and records of all applications must be recorded and become part of the production records.

12. Judging will be based on quality of vegetables, number of varieties of vegetable produced, arrangement of display, and quality of production records and photos; subject to on site visits.

13. The following prizes will be awarded:
    a. 1st place - $500 premium and ribbon
    b. 2nd place - $300 premium and ribbon
    c. 3rd place - $200 premium and ribbon

All non-placing individuals/teams who exhibit an appropriate display table showing 10 or more varieties of vegetables and have complied with all the Vegetable Garden Contest rules will receive an honorable mention prize of $100.

Basket Contest

1. All the general rules and regulations, except those specifying awards will apply to this division.

2. This is an individual event only, competing in three grade divisions.
    a. Juniors – Grades 3-5 (age 9 or 8 if in the third grade, minimum)
    b. Intermediate – Grade 6-8
    c. Senior – Grade 9-12
3. Each entry will consist of one basket of citrus and/or vegetables. The show will provide the baskets, and only those baskets will be allowed to be used. All citrus/vegetables must be supported by the basket. The basket may be tipped and supported in position by blocks supplied by the show, but the rim must not touch the table. Contents may touch the table to make an artistic display, but all the citrus and vegetables must be in/on the basket.

4. All baskets will be prepared in the preparation room. The exhibitor may bring the vegetables and citrus that he/she plans to utilize in their entry. Once all supplies are in the preparation room, the exhibitor will notify the show representative. At this time, the exhibitor will be issued a basket. Once their basket is issued, the exhibitor will not be allowed to leave the preparation room. Once complete, the exhibitor will move their entry to the main display room. No further additions or changes may be made once the basket is in the main display room.

5. Absolutely no cell phones will be allowed in the preparation room. If an exhibitor is discovered using a cell phone, they may be disqualified from the show.

6. No citrus or vegetables other than those listed in the Show Class lists shall be used. Entries may be examined.

7. A minimum of 8 kinds of citrus and/or vegetables shall be visible.

8. Vegetables and citrus shall be of number one quality.

9. All entries become the property of the Show.

10. Each contestant will be limited to one space provided by the Show.

11. Basket entries must be prepared at the show in the area designated by the Show during check in time.

12. Baskets will be judged on artistic arrangement, quality of fruit and vegetables and number of different kinds of fruits and vegetables.

13. Prizes will be awarded within each age division.
    a. 1st place - $50 premium and ribbon
    b. 2nd place - $40 premium and ribbon
    c. 3rd place - $30 premium and ribbon
    d. 4th place - $20 premium and ribbon
    e. 5th place - $10 premium and ribbon

    Grand Champion baskets will be awarded as follows: $100 Grand Champion and $50 Reserve Grand Champion.

Poster Contest Rules

1. The Poster Contest is open to all 4-H, FFA and FCCLA members in good standing.

2. Posters will be classified in 3 categories: Vegetables, Citrus, and Fruit. Posters will be classified at the judges discretion.

3. This is an individual or team event of 1 to 3 members competing in three divisions. Individuals will compete against other individuals and teams will compete against other teams. Mixed age teams will compete in the older age division. Only one poster per individual or team is allowed.

    a. Junior – Grades 3rd through 5th
    b. Intermediate – Grades 6th through 8th
    c. Senior – Grades 9th through 12th

4. ***Posters are to feature the human nutritional and health benefits derived from eating fruits or vegetables commercially grown in the Rio Grande Valley. At least one fruit or vegetable from the RGVLS Citrus and Vegetable Show list must be used***. All others will be disqualified. Posters may contain tables, graphs, charts, photographs, and diagrams.

5. Entries must be on a standard 3-fold upright, self-supporting, reinforced poster or fiber board (approximately 4'x3'). Posters will be judged on their educational value, neatness, and readability, and information provided. No props will be allowed. Everything must be firmly attached to the poster and the trifold must fold flat. ***Absolutely no staples.***

6. The official show entry form must be completed and attached to each entry. Posters not having a form attached are subject to being disqualified by the judges.

7. The poster exhibit should contain a title in the center section, photos or drawings of the fruit or vegetable featured with organized headings. The title must contain the common name and the scientific names of the fruit or vegetable; include the history of the crop in south Texas, growing conditions, planting information, pests and diseases or common problems, storage, handling or preparation information, and the human nutritional and health benefits of consuming the fruit or vegetable. Other interesting information may also be included.

8. Three major sources of information should be listed in the bottom left corner of the poster, which includes author's name, publication date, and title of article or chapter in book, publication title and publisher's name. At least one resource listed must be from a book. Use 12 point type. Information should be as specific to South Texas as possible, answering the question: How does South Texas contribute to the production of the crop? Additionally, list resources for the health and nutrition of the chosen crop. For assistance with reference material, contact the Texas A&M AgriLife Extension Service Office in your county.

9. Headings and typefaces should be legible from a distance of 3 feet. They should be in 16 point or larger using a simple, clearly read font. If handwritten, information should be printed in a legible fashion.

10. The following prizes will be awarded to the winners in each age division for both the individual posters and the team posters.

    a. 1st place - $50 premium and ribbon
    b. 2nd place - $40 premium and ribbon
    c. 3rd place - $30 premium and ribbon
    d. 4th place - $20 premium and ribbon
    e. 5th place - $10 premium and ribbon

11. Posters must be delivered to the Rio Grande Valley Livestock Show Office no later than 4:00 p.m. on Tuesday, December 1st, 2026. Late posters will not be judged.

Agricultural Product Identification Contest

Event Date: December 12, 2026, at 9:00 a.m.
Frances Cooper Event Center Ballroom

Contest developed by Texas 4-H Youth Development Program, adapted by
The Rio Grande Valley Livestock Show and The Citrus & Vegetable Show

This event is subject to The Rio Grande Valley Livestock Show General Rules and Regulations and the Special Rules of this section. Where special rules conflict with other rules, Special Rules prevail.

Special Rules for Agricultural Product Identification Contest:

1. Eligibility
    a. This event is open to the first 100 teams to successfully submit an online entry. The entry deadline is December 1, 2026.
    b. Students must be in the 3rd grade and up to the 12th grade.
    c. Students must be enrolled in public, private or homeschool. College or university students are not eligible.
    d. This is an individual or team event of 1 to 4 members competing in three divisions. Mixed grade teams will compete in the older grade divisions.
        i. Junior – Grades 3rd through 5th
        ii. Intermediate – Grades 6th through 8th
        iii. Senior – Grades 9th through 12th
    e. Team scores will be calculated based on the highest total score of three (3) team members.
    f. Each team must be certified by a 4-H club manager, Ag Science Teacher, or school sponsor/official.
    g. Contestants must meet academic eligibility rules as identified in the UIL Side-by-Side document.
    h. Teams must check in by 8:30 a.m. the morning of the contest.

2. Conduct of Contestants
    a. There will be no talking between contestants during the event. Violating this rule may cause the contestants and their team to be disqualified and be ineligible to receive awards.
    b. Only contestants and contest officials will be allowed in the contest area during the competition.
    c. Contestants must have their contest number clearly visible on their clothing.
    d. Contestants must advance from one exhibit to the next when instructed to do so.
    e. Contestants must evaluate each exhibit in sequence and will not be allowed to return to any exhibit after advancing.
    f. Contestants should not in any way willfully obstruct the work of another contestant.
    g. If an ineligible contestant is permitted to participate, the team and individual members of that team will be ineligible for prizes and future entry into this contest may be denied to the school, County 4-H, or FFA Chapter.
    h. Contestants will not be allowed to bring/use any materials (written/printed) while in the contest.

3. Contest Format: Twenty (20) Texas agricultural products selected from the Texas Agriculture Product List & RGV Addendum will be exhibited at a separate station.
    a. Contestants will select the correct identification of each product from four possible answers.
    b. In addition, each station will have one multiple choice question pertaining to the product on display. Question may be:
        i. General to the industry that produced the product (i.e., Texas' national ranking, economic impact to Texas, general nutritional content, region of production, etc.)
        ii. Specific to the individual product that is on display. (i.e., cooking method, used, growing season, specific nutrition of the cut or variety).
    c. Contestants will be given 30 seconds at each station before they are asked to advance to the next station.

4. Scoring: Contestants will receive five (5) points for each product that is correctly identified and five (5) points for each question that is correctly answered. Points will only be awarded on the follow up questions (pertaining to the product displayed) if the product is correctly identified.
    a. Total points possible
        i. Individual – 200 points
        ii. Teams – 600 points

5. Ties: Seven (7) stations will be selected as tie breakers in advance of the contest. Teams with the highest cumulative scores at these seven (7) stations will win any tie. If ties remain, the winner will be determined by the toss of a coin.

6. References: The following websites are recommended references. Teams will also benefit from their own web searches and by visiting supermarkets to view products listed on the Texas Agriculture Produce List & RGV Addendum.
    a. Texas A&M AgriLife Extension's Texas Horticulture & Crops https://aggie-horticulture.tamu.edu/vegetable/guides/the-crops-of-texas/

    b. USDA Cuts of Beef https://www.certifiedangusbeef.com/en/cooking/cuts

    c. Pork Cuts Identify Pork Cuts - Texas Pork Producers Association

    d. H.E.B. https://www.heb.com/category/shop/food-and-drinks/fruit-and-vegetables/2976

7. Awards will be presented in each of the three divisions.
    a. Teams - 1st – 5th Banners
    b. Individuals – 1st Buckle and Banner
        2nd – 5th Banner

Texas Agriculture Product List

Almond	Celery	Lime	Plum
Aloe Vera	Cherry	Loquat	Pomegranate
Apple	Cilantro	Mandarin	Potato
Apricot	Coconut	Mango	Pumpkin
Artichoke	Collard Greens	Mayhew	Radish
Asparagus	Cucumber	Muscadine	Rosemary
Avocado	Dill	Napa	Serrano
Banana	Eggplant	Okra	Snap Peas
Bean	Fig	Olive	Spinach
Beets	Ginger	Onion (Dry)	Squash (Summer)
Black Eyed Peas	Grapefruit	Onion (Green)	Squash (Winter)
Blackberry	Green Bean	Orange	Strawberry
Blueberry	Guava	Papaya	Sweet Corn
Bok Choy	Honeydew	Peach	Sweet Potato
Broccoli	Jalapeno	Pear	Tangerine
Brussel Sprouts	Jicama	Peas	Tomatillo
Cabbage	Jujube	Pecan	Tomato
Cantaloupe	Kohlrabi	Pepper (Bell)	Turnip
Carrot & Maroon Carrot	Leeks	Pepper (Chile)	Walnut
Cauliflower	Lemon	Persimmon	Watermelon
	Lettuce	Pineapple	

All beef and pork products are also subject to inclusion in this contest.

RGV Addendum – Only citrus and vegetables listed in the RGVLS Citrus & Vegetable Show Premium Book will be used in this contest.

Food Challenge

Event Date: December 12, 2026, at 10:00 a.m.

Frances R. Cooper Event Center Ballroom

This event is subject to The Rio Grande Valley Livestock Show General Rules, Junior Rules and Special Rules listed in this section.

The Texas 4-H Food Challenge Guidelines can be accessed at http://texas4-h.tamu.edu/projects/food-nutrition

1. Entry: Contestants must submit an online entry by December 1, 2026. There is no registration fee for this event. Teams must check in by 9:30 a.m. the morning of the contest.

2. Eligibility: Contestants must meet all Junior Show Rule Requirements.

3. Divisions: This is an individual or team event of 1 to 4 members competing in three divisions. Individuals will compete against teams. Mixed grade teams will compete in older divisions.
    a. Junior – Grades 3rd through 5th
    b. Intermediate – Grades 6th through 8th
    c. Senior – Grades 9th through 12th

4. Assigned Cook Time: Contestants will be notified of their assigned cook time and must check-in at least 30 minutes prior to their assigned cook time.

5. Contest Format: The Fruit & Vegetable category will be the exclusive category for this event.

6. Rules of Play: The following is a summary of the contest procedures and rules:
    a. Preparation – contestants will be provided with a set of ingredients, reflective of the assigned category, and will create a single dish, not a full meal, using them. Contestants are challenged with creating their own recipe with the ingredients provided. Each ingredient provided must be incorporated into the dish; however, the exact amount of each ingredient to use may be determined by the contestant.
    b. Resources – Contestants will be provided with nutrition and food safety resources at the food preparation station to use in preparing their presentation. Prices of each ingredient will also be provided to contestants to use in analyzing the cost of the dish created. A worksheet will be provided for contestants to write down the recipe invented, as well as other key points to highlight in the presentation to the judges.
    c. Presentation – After the preparation time, contestants must present their dish and give an oral presentation to a judging panel.

7. Time: Contestants will have 40 minutes for the preparation portion of the contest (prepare a dish, plan a presentation, and clean up their assigned preparation area). Five (5) minutes are allowed for the oral presentation, followed by three (3) minutes for the judge's questions.

8. Question/Answer Period: At the conclusion of each contestant's presentation, judges will have three (3) minutes to ask questions of the contestants related to the dish prepared and knowledge of nutrition, food safety, and food preparation.

9. Supplies: Contestants must supply their own equipment for the Food Challenge. Contestants may only bring the supplies listed in the official supply box list (see below). Supply boxes will be checked by contest officials. Contestants should plan to not have access to a kitchen facility and, therefore, should plan to clean supplies upon returning home from the contest.

10. Dress Attire: Contestants should dress appropriately for food preparation and presentation to the judging panel.

11. Categories Description: The Fruit & Vegetable category includes side dishes or foods that are usually served along with a main dish or as accompaniments to the main course.

12. Awards: 1st through 5th banners will be presented in each of the three age divisions.

Food Challenge Supply Box List

Each team is required to bring the following supplies to compete in the Food Challenge Contest. Only one of each item is allowed to be in the team's supply box unless a different quantity is noted. ***Please note that some supplies are only for certain age divisions.***

Bench Scraper
Bowls (up to 4 – any size)
Calculator
Can Opener
Colander
Cookie Cutters (up to 2 - team choice)
Cutting Boards (up to 4)
Disposable tasting spoons (no limit)
Dry measuring cups (1 set)
Electric Skillet (Seniors Only)
Extension cord (multiple outlet or strip style)
  Teams should be certain the extension cord is compatible (2-prong/3-prong) with the plugs on their electrical supplies (***Seniors Only***)
First aid kit
Food thermometer
Fork
Gloves
Grater
Hand sanitizer
Hot pads (up to 5)
Kitchen shears (1 pair)
Kitchen timer
Knives (up to 6)
Liquid measuring cup
Manual pencil sharpener
Measuring spoons (1 set)
Meat Tenderizer
Non-stick cooking spray
Note cards (1 package - no larger than 5 X 7)
Paper towels (1 roll)
Pancake turner (up to 2)
Pencils (no limit)
Plastic box & trash bags for dirty equipment
Pot with lid
Potato masher
Potato peeler
Rolling Pin
Sanitizing wipes (1 container)
Serving dishes/utensils
  1 plate/platter
  1 bowl
  1 utensil
Single Burner hot plate (2) ***Seniors Only***
or Double Burner hot plate (1) ***Seniors Only***
Skewers (1 set)
Skillet with lid
Spatulas (up to 2)
Stirring spoon
Storage bags (1 box)
Tongs (up to 2)
Toothpicks (no limit)
Whisk