

JUDGING CRITERIA

Judging of all divisions of vegetables and fruits is based on top quality commercial produce.

The following guidelines for prize winning entries are as follows:

- The exhibit should be clean. Care should be taken when cleaning your entry so as to not injure the outer skin.
- The exact number of specimens as stated in the Exhibit Guide must be shown.
- The specimens should be as identical as possible in size, shape, color, freshness, and degree of maturity.
- Entries should not be overripe, wilted nor immature.
- The entry should be free from insect or mechanical damage, cracks or blemishes disease spots or wilt and mold.
- Exhibts should be typical of their variety and conform to the cultural standard of perfection.

In Division J2 - Farm & Garden Display, and Division S - Vegetable & Crop Art, entries are judged on originality & artistic expression, as well as condition of materials used. Department 3B Novelty Vegetable Divisions are judged on size only & are not eligible for Grand Champion.

SAMPLE JUDGING SHEETS

Department 3A Vegetables & Fruits

WEN # _____ Division _____ Class _____ Judge's Initials _____		
	PERFECT SCORE	JUDGE'S SCORE
Preparation (clean, trimmed, correct amt)	20	_____
Condition (Free from damage & disease)	20	_____
Quality (top quality commercial produce)	25	_____
Uniformity (alike in shape, size and color)	20	_____
Conformity (exhibit typical of the variety)	15	_____
TOTAL (100 = perfect score)		_____
COMMENTS _____		

SAMPLE JUDGING SHEETS

Department 3A Farm & Garden Display Department 3B Vegetable & Crop Art

WEN# _____ Division _____ Class _____ Judge's Initials _____		
	PERFECT SCORE	JUDGES SCORE
Overall quality & condition of exhibit	20	_____
Originality, pleasing design and layout	40	_____
Preparation & neatness	20	_____
Variety of materials used	20	_____
TOTAL (100 = perfect score)		_____
COMMENTS _____		

PERISHABLE EXHIBIT PICK UP

Because of the length of the Fair & the desire to keep the displays as fresh as possible, we have two different entry days for perishable exhibits. Junior exhibits may be picked up on Adult Entry Day during the Fair. **Admission onto the grounds will be granted at the gate if the exhibitor has their receipt or their QRcode from ShoWorks Passport on their smartphone.** All others must pay admission.

Perishable exhibits that are not picked up by the schedule Pick-Up Date will be donated to the Fairbanks Community Food Bank, or discarded.

The Tanana Valley State Fair seeks to highlight and enhance appreciation for Interior Alaska by showcasing competitive & commercial exhibits. The Fair educates and entertains all participants by providing opportunities to share a rich variety of individual and community endeavors. The Fair encourages and welcomes involvement by all.

Tanana Valley State Fair Association
1800 College Rd, Fairbanks, AK 99709-4173
452-3750/www.tvfsa.org



VEGETABLES AND FRUITS

DEPARTMENTS 3A, 3B, 3C EXHIBITOR'S HANDBOOK

Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

Your primary source of information about entering an exhibit is through the Exhibit Guide, available online or at the Fair Office. This handbook will provide you with some additional information as well as judging criteria and sample judging sheets.

ENTRY RULES

- Sign up for ONLINE ENTRIES for the Tanana Valley State Fair at <https://www.tvfsa.org/>
- Fill out the easy-to-follow entry forms for all your entries, review the information, and follow the check-out instructions (no online payment needed). Print your receipt, and bring it with you on entry day -- or download the ShoWorks Passport app from the Apple Store or on Google Play and check in from your mobile device, just like you can check in at the airport!
 - If you need assistance with the entry process, or if you don't have a computer/printer, you can stop by the Events Office on the fairgrounds during open hours to receive help. We are looking forward to seeing your exhibits, and want to offer you every opportunity to enter them!
 - Pick your Best: You may enter only one exhibit per class. Note any other restrictions listed in the Exhibitors Guide. Know your entry days & pick-up days. Prepare your entry: Read the paragraph on preparation & presentation and present your exhibit in the best way possible. Tell us about your entry: If a Division has special instructions, be sure to include this information on a 3"x5" card attached to your entry.
 - We have tried to create a class for everything, but if you cannot find an appropriate class in which to enter an item, please contact the Department Superintendent or call the Office anytime between the hours of 9 am & 5 pm, Monday through Friday - Call 452-3750 or email exhibits@tvfsa.org.

PREPARING YOUR ENTRY

All exhibits should be prepared as outlined in the revised edition of Alaska Cooperative Extension Publication No 39, "Vegetables Selection and Preparation for Display". Some amounts suggested in this publication have been changed in the Exhibit Guide to avoid excess waste. When there is a discrepancy, follow the amount listed in the Exhibit Guide. Copies are available at the Cooperative Extension Service Office located at 724 27th Ave in back of the Food Bank Building.

Varieties should be named on the Entry Ticket. This will help the judge and will make the exhibit more interesting and educational to the viewer.

THE EXHIBITOR

In addition to producing a good product, an exhibitor must know how to select a "show" sample, how to prepare the sample, and how to show it to its best advantage.

General Rules

*Read the fair rules carefully.

*Follow the rules. If the exhibit calls for six specimens, do not enter five or seven. It is best to take at least one extra specimen with you as a replacement in case of damage or loss.

*If possible, get the perishable vegetables ready on entry day and keep them cool.

*Carry exhibits to the fair in a way that will protect them from bruises and preserve their garden freshness. Wrap tomatoes separately in paper and pack them loosely in a box which has excelsior or crumpled paper on the bottom. Wrap vegetables in wet burlap bags and keep them moist.

*Be on time in making your entry. Leave home in plenty of time, so that any short delay will not make you late.

THE EXHIBIT

It is important to select vegetables for show that are uniform in size, shape, and color, and are free from insect, disease, or mechanical injury.

Preparation

The specimens should be clean. Remove excess soil by brushing or washing. Avoid scrubbing; it can injure the outer skin.

Generally, root crops need to be washed. Leafy vegetables may be dipped or sprayed to remove dirt, dust, or any foreign materials or insects.

Peppers may be wiped with a damp cloth. Be careful and do not injure or bruise the specimen.

AK COOPERATIVE EXTENSION INFO (CONT.)

Uniformity

One of the most important factors in a winning exhibit is uniformity. The specimens should be as identical as possible in size, shape, color, freshness, and degree of maturity. Choose your finest vegetable and select others like it.

SPECIFIC DETAILS FOR DIVISIONS—DEPARTMENT

Divisions A, E, & F - Potatoes, Root Crops, Bulbs, & Vine Crops

may be picked a day ahead and stored in a cool place. More perishable vegetables should be picked the morning of entry day.

Divisions C & I - Greens & Culinary Herbs

Greens & herbs should be displayed in water for freshness. Culinary herbs should be in a tied bunch with 1/2" at butt.

Division G - Miscellaneous Vegetables

Corn should consist of three ears—remove husk from one side of ear, trim silk to 1", trim shank to bottom end of ear. Rhubarb should consist of five fresh, firm, crisp stalks with uniform color throughout. Stalks should be thick and be pulled, not cut, from the plant crown. Remove sheath and wash thoroughly. Leave small portion of leaf (1/2 - 1") on each stalk to prevent bleeding. Tie the five stalks together in two places. Store rhubarb in ice water to restore freshness.

Division H - Tomatoes

Ripe tomatoes should be shown without stems, green tomatoes with stems. **Green cherry tomatoes cannot be entered into the other category. All green tomatoes must be entered into Class 1.**

Division J1 - Collections

- All produce must be grown by the exhibitor, with the exception of wild berries and plants which must be collected by the exhibitor.
- Use fresh plant materials and berries.
- Use correct common or scientific names when labeling collections.
- Use "Wild, Edible, and Poisonous Plants of Alaska", 1973, Cooperative Extension Service, University of Alaska, Pub. No. 40 for identifying plants and berries.
- Keep collections simple and easy to understand but still of an informative nature.

Division J2 - Farm & Garden Display

- Your display may include purchased props but all produce must be grown by the exhibitor. This category is not eligible for Division Champion or Grand Champion.

SPECIFIC DETAILS FOR DIVISIONS (CONT.)

Division P - Wild Berries

- Select berries that are fresh, firm, free from blemishes, & of uniform size shape & color.
- All berries should be washed except for raspberries.
- All stems should be removed. Remove both stem and flower remnants from rosehips.
- Soft-bodied berries should be carefully picked & placed in a container lined with absorbent toweling.

Division Q - Domestic Berries

Write the variety of domestic berry on the Entry Ticket, if known. Stems should be removed from all berries. The stem of strawberries should be removed but the sepal (small leaves next to berry) should be left intact.

Division R Small Fruits

Do not remove stems from chokecherries but remove them from cluster. Stems of apples & crabapples should not be removed.

Department 3B—Novelty Vegetables

Division S - Vegetable & Crop Art This division offers creative artists the opportunity to work with vegetables and grains to create works of art. The work may be abstract, realistic, or whimsical. This division is not eligible for Grand Champion.

Division T - Novelty Vegetables - This Division includes vegetables judged solely on size. See Exhibit Guide for criteria.

Department 3C—Giant Cabbage

Weigh-in is scheduled the first Saturday of the Fair from 10am to 6pm. Both juniors & adults may enter the weigh-in.

JUDGING AT THE FAIR

Judging at the Tanana Valley State Fair is accomplished through a network of volunteer judges chosen for their expertise in a particular area. It is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are expected to follow these guidelines set down by the Fair Association:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.