

DEPT. 10 FRUIT/ VEGETABLES

Linda Fix, Superintendent

Mail entries to Columbia County Fair

P.O. Box 257 Chatham, NY 12037

APPLICATIONS MUST BE POSTMARKD BY AUGUST 10, 2009

EXHIBITED ITEMS IN PLACE –TUESDAY SEPTEMBER 1, 2009

ENTRY FEE - \$2.50 PER ENTRY

JUDGING WEDNESDAY SEPTEMBER 2 -10:00AM

PREMIUMS

1st 2nd 3rd

\$10 \$8 \$5

Ribbons: Will be presented to 1st, 2nd, 3rd places in each class

RULES AND REGULATIONS

1. All entries must have a tag or label attached to entry and are available from Superintendent
2. No more than one (1) entry permitted in each variety, in each class
3. All items to be placed on display Tuesday September 1 from 1:00pm to 6:00 pm
4. Discharge time will be 9:30 pm Monday, September 7.
5. All entries must be removed from the grounds by 5:00 pm on Tuesday September 8.
6. All Vegetables will be judged for uniformity and table quality.
7. Pumpkins, Winter Squash and Watermelons will also be judged by size.
No oils or polishes may be used to enhance the appearance of the fruits and vegetables.
8. The Superintendent has the right to remove and replace any rotted or decaying items.

STANDARDS FOR EXHIBITING AND JUDGING

1. Freedom from Blemish: show fruit should be absolutely free from marks of fungus or physiological trouble, including stippin and water-core, insect injuries of all kinds and mechanical injury such as loss of stem, burn, russet, limb rub and bruises.
2. Color: All specimens in an entry should be of a uniform color. With red apples, the more color the better, provided it is to be used as a typical for the variety. In yellow or green apples, the color should be clear and even all over, the presence or absence or a blush will not count except uniformity of color.
3. Size: The specimens in any one plate or exhibit should be uniform in size and of the size that is most acceptable on the market for that variety.
4. Form: The shape and conformation of the apples in any one plate or exhibit should be typical for that variety. All specimens should be uniform in shape.
5. Condition: This refers to the degree of ripeness. An apple to be in perfect condition should be mature and firm for that variety.
6. All vegetables will be judged on uniformity and table quality. Collections will be judged on creativity and eye appeal as well as quality

Dept. 10A FRUIT

Section 1: Commercial Apple Pack Display

One full layer, 100 size or larger

Outside sleeve removed for judging

Class a. Empire

Class b McIntosh

Class c Red Delicious

Class d Golden Delicious

Class e Any variety ripening before McIntosh
(Must list variety name)

Section 2: Largest Apple

Class a. Any variety Entries to be judged for size only.

Premiums awarded for largest diameter.

Section 3: Apple Plates of 5 Specimens of Apples

Class a. Ginger Gold

Class b. Red Deliciou

Class c. Jonamac

Class d. Gala

Class e Honeycrisp

Class f Jona Gold

Class g. Fuji

Class h. Lady

Class i. Macoun

Class j. Cortland

Class k. McIntosh

Class l. Empire

Class m. Mutsu/crispin

Class n. Golden Delicious

Class o. Staman

Class p. Ida Red

Class q. Any apple variety not listed
(Must list variety name)

Section 4: Most Unusual Apple Shape

Class a. Apple judged to have most unusual and unique shape.

Section 5: Pears Plates of 5 Specimens

Class a. Bartlett

Class b. Bosc

Class c. Sichel

Class d. Any New Variety not listed (Must list variety name)

Section 6: Plums & Prunes Plates of 12 Specimens

Class a. Any Japanese variety – must list variety name

Class b. Any European variety – must list variety name

Section 7: Peaches & Nectarines Plates of 5 Specimens

Class a. Any Yellow Peach variety – Must list variety name

Class b. Any White Peach Variety – Must list variety name

Class c. Any Nectarine Variety – Must list variety name

Section 8: Novelty Stone Fruit Examples must list your variety name

Class a, Plum cot

Class b. Aprium

Class c. Pluot

Class d. Dinosaur egg

Class e. Peentos – Donut Peach

Section 9: Small Fruit One-Half pint of each specimen & One Plate display

Class a. Fall Red Raspberries

Class b. Fall Yellow Raspberries

Class c. Blackberries

Class d. Late Blueberries

Class e. Day Neutral Strawberries

Class f Concord Grapes

Class g.: Niagara Grapes

Class h. Delaware Grapes

Class i Wine Grapes – list variety name

Section 10 – Fruit Grand Champion Award (Winner with most First Place Premiums in all sections)

Winner: Rosette Plus \$50

Runner up: Rosette

Dept. 10B Vegetable

Section 1: Display

Class

1. Beets, Table - 5 specimens tops trimmed to approx. 1 inch
 - a. Red – list variety name
 - b. Novelty – list variety name
2. Lima Beans, in pods – 1 quart
3. Lima Beans, shelled – 1 pint
4. String Beans, Green – 1 quart
5. String Beans, Wax – 1 quart
6. Beans – any novelty – list variety
7. Broccoli – 1 head of any color, or equivalent bunch in water
8. Cabbage, Green – 1 head, untrimmed
9. Cabbage, Red – 1 head, untrimmed
10. Cabbage, Savoy – 1 head, untrimmed
11. Carrots – 5 specimens, tops trimmed to approx 1 inch
12. Cauliflower – 1 head, untrimmed
13. Celery, 1 plant potted, or in water
14. Swiss Chard, any variety, 1 plant, potted or in water
15. Cucumbers, Pickling – 5 specimens, under 4 inches
16. Cucumbers, Slicing – 5 specimens under 10 inches
17. Eggplant, any variety – 1 specimen
18. Garlic – hard neck or silver skin - 3 specimens, air dried roots removed
19. Garlic – rose or German – specimens, air dried roots removed
20. Greens, any variety – 1 plant or bunch, potted or in water
21. Herbs, any variety – 1 plant or bunch, not less than 15 stems potted or in water
22. Leek – 5 specimens, roots trimmed to approx 1 inch & tops trimmed to approx 6 inches
23. Lettuce, head any variety – 1 plant, potted or in water
24. Lettuce, leaf any variety – 1 plant, potted or in water
25. Muskmelon, - Cantealoupe - 1 specimen, any variety
26. Honeydew, any variety – 1 specimen
27. Watermelon, any variety – 1 specimen
28. Melon, any variety not listed – 1 specimen must be named
29. Okra – 5 specimens
30. Onions, Red – 5 specimens, air dried unpeeled roots removed
31. Onions, white – 5 specimens, air dried unpeeled roots removed
32. Onions, Yellow Pungent– 5 specimens, air dried unpeeled roots removed
33. Onions, Yellow Sweet – 5 specimens, air dried unpeeled roots removed
34. Onions, Yellow Spanish – 5 specimens, air dried unpeeled roots removed
35. Ornamental – vegetables example – birdhouse, gourds, turkstubin – 3 specimens
36. Parsley, 1 plant or bunch, not less than 15 stems potted or in water
37. Pepper, any sweet green Bell variety – 5 specimens
38. Peppers, any sweet purple, black or brown colored Bell variety – 5 specimens
39. Peppers, Any sweet red Bell variety – 5 specimens
40. Peppers, any sweet yellow, orange, white or cream colored Bell variety – 5 specimens
41. Peppers, sweet Italian frying type – 5 specimens
42. Peppers, Jalapeno – 5 specimens
43. Peppers, any other hot variety – 5 specimens – list variety name
44. Potatoes, any fingerling variety – 5 specimens – list variety name
45. Potatoes, any blue or purple variety – 5 specimens – list variety name
46. Potatoes, any yellow flesh – 5 specimens – list variety name
47. Potatoes, any white skinned, yellow flesh – 5 specimens – list variety name
48. Potatoes, any white skinned, white flesh – 5 specimen – list variety name

49. Potatoes, any red skinned – white flesh – 5 specimens - list variety names
50. Potatoes, any red skinned - yellow flesh – 5 specimens list variety names
51. Potatoes, sweet or yams – 5 specimens – list variety names
52. Pumpkin, minature – less than one Lb. – 3 specimen – list variety name
53. Pumpkin, pie type – 1 specimen
54. Pumpkin, field type – 1 specimen
55. Pumpkin – big max type – 1 speceimen
56. Radishes, Any Variety – 5 specimens tops trimmed to approx. 1 inch
57. Rhubarb - 5 stalks pulled from plant, leaves out to approx. 3 inch
58. Romanesco – 1 head or equivalent bunch in water
59. Squash, Blue Hubbard – 1 specimen
60. Squash, Gold Hubbard – 1 specimen
61. Squash, Acorn – 2 specimens
62. Squash, Butternut – 2 specimens
63. Squash, Buttercup – 2 specimens
64. Squash, any winter variety not listed – 2 specimens – list variety name
65. Squash, Summer Yellow Straight neck - 2 specimens under 10 inches
66. Squash, Summer Yellow Crook neck – 2 specimens under 10 inches
67. Squash, Summer Green Zucchini- 2 specimens under 10 inches
68. Squash, Summer Yellow Zucchini – 2 specimens under 10 inches
69. Squash, any summer variety not listed – 2 specimens – list variety name
70. Sweet Corn, any yellow variety – 5 specimens husked to expose 1/2 surface
71. Sweet Corn, any white variety – 5 specimens husked to expose 1/2 surface
72. Sweet Corn, any bicolor variety– 5 specimens husked to expose 1/2 surface
73. Tomatoes, Red Beefteak type – 5 specimens - stems removed
74. Tomatoes, yellow Beefsteak Type – 5 specimens - stems removed
75. Tomatoes, Paste Type – 5 specimens - stems removed
76. Tomatoes, Small fruited red, any cherry, grape or pear type – 10 specimens
77. Tomatoes, Small fruited yellow, any cherry, grape or pear type-10 specimens
78. Tomatoes, any heirloom variety – 5 specimens – stems removed – list variety name
79. Turnips – 5 specimens tops trimmed to approx 1 inch
80. Any other vegetables not listed – 3 specimens variety - list variety name

Section 2: Collections

Class

81. Best collection of vegetables in one exhibit
82. Best collection of any 12 different vegetables- 2 specimens of each
83. Best Collection of any 5 different varieties of vegetables-3 specimens of each
84. Best Collection of Peppers- varieties must be listed in display
85. Best Collection of Tomatoes- varieties must be listed in display
86. Best collection of Herbs- varieties must be listed-dried or in water

Section 3 Special Interest

Class

87. Most unusual vegetable: most unusually grown due to size, shape or color

Section 4 Vegetable Grand Champion Award

Winner with most First Place Premiums in classes 1 to 87

Winner: Rosette plus \$50

Runnerup: Rosette