

DEPT. 10A FRUIT

Bridget Arnold & Beth Meehan-Co-Superintendent
518-392-2121

**Mail entries to Columbia County Fair
P.O. Box 257 Chatham, NY 12037**

APPLICATION & **PAYMENT** MUST BE POSTMARKD BY AUGUST 20, 2022
EXHIBITED ITEMS IN PLACE –TUESDAY August 30, 2022
ENTRY FEE - \$2.50 PER ENTRY
JUDGING WEDNESDAY August 31 10:00AM

Premiums	1 st	2 nd	3 rd
	\$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 August 30th from 4:00 pm to 8:00 pm.
Any other accommodations must be approved by the Superintendent prior to August 30
4. Discharge time will be 9:00 pm Monday, September 5th.
5. All entries must be removed from the grounds by Tuesday, 5pm.
6. All Vegetables will be judged for uniformity and table quality.
7. Pumpkins, Winter Squash and Watermelons will also be judged by size.
8. **No oils or polishes may be used to enhance the appearance of the fruits and vegetables.**
9. 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 stippling 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

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Section 1: Commercial Apple Pack Display

One full layer, 100 size or larger Outside sleeve removed for judging

Class a. Empire Class d. Golden Delicious
Class b. McIntosh Class e. Any variety ripening before McIntosh
Class c. Red Delicious (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 g. Fuji Class m. Mutsu/crispin
Class b. Red Delicious Class h. Lady Class n. Golden Delicious
Class c. Jonamac Class i. Macoun Class o. Staman
Class d. Gala Class j. Cortland Class p. Ida Red
Class e. Honeycrisp Class k. McIntosh Class q. Any apple variety not listed
Class f. Jona Gold Class l. Empire (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 c. Sichel
Class b. Bosc 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 d. Dinosaur egg
Class b. Aprium Class e. Peentos – Donut Peach
Class c. Pluot

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

Class a. Fall Red Raspberries Class f. Concord Grapes Class j. Any other
Class b. Fall Yellow Raspberries Class g.: Niagara Grapes
Class c. Blackberries Class h. Delaware Grapes
Class e. Day Neutral Strawberries Class i: Blueberries

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

Winner: Rosette Plus \$50.00 Runner up: Rosette

