

Division C – OUTDOOR GROWN GARDEN FRUITS & VEGETABLES

Thursday- Friday, August 22-23, 2024

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ENTRY DEADLINE: 4:30 p.m. on Saturday, August 3, 2024.

Exhibitor Fee: \$15.00 on-line
Entry Placement: Thursday, August 22, 8:00 a.m. to 11:00 a.m.
Judging: Thursday, August 22 11:30 a.m.
Entry Removal: Friday, August 30, 8:00 p.m. – 8:30 p.m.

SPECIFIC RULES FOR OUTDOOR GROWN GARDEN FRUITS AND VEGETABLES

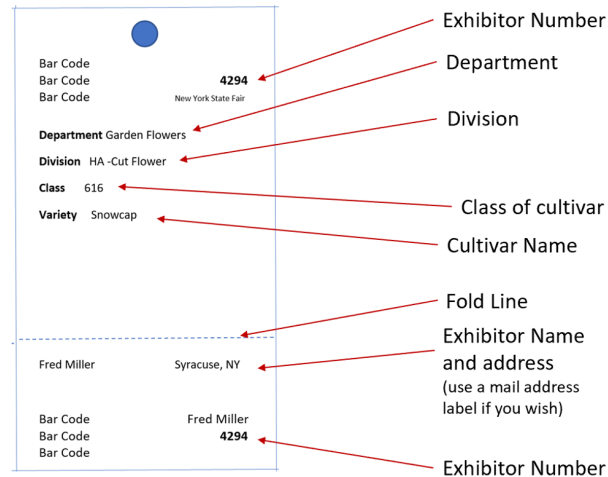
1. The rules printed herein and the flower show general rules are part of the conditions under which all entries of exhibitors are made, and exhibitors are respectfully requested to read them carefully, thereby avoiding confusion at the time of the Fair and to ensure that all entries are in the appropriate class. Clerks will be available to answer questions at time of placement. Chairs can be contacted prior to show.
2. Use the entry form enclosed with the premium schedule. Entry tags should be requested at the time of registration and will be available when placing entries. General rules of the NYS Fair will be provided by the Fair.
3. Judges of this show must recuse themselves from any class in which they have an entry
4. This Division is open only to amateurs. Amateurs are growers who do not grow primarily for sale.
5. All entries must have been grown in the current year by the exhibitor. Exhibitors may make more than one entry in a class **provided each is clearly a different variety**. Class may be subdivided providing there will be four or more in each subdivision. Chair’s decision is final.
6. Entries in Class A and Class C will be donated to a local food pantry. All other entries should be picked up between 8:00 p.m. and 8:30 p.m.
7. Varieties should be named. All things being equal a named variety will win over an unnamed entry.
8. Entries with more or less than the number specified shall be disqualified.
9. Exhibits will be judged on the Scale of Points as follows:

Color	20
Condition.....	20
Form	20
Size.....	20
Uniformity.....	20
Total	100

A 2nd or 3rd award only may be made in a class when none is judged worthy of a first.

10. Trays or vases will be provided for staging entries. **Any exhibitor containers should be labeled on the bottom with exhibitor's name and contact information.** Only Class 146, Herb Window box, will be a planted specimen

Example tag:



TIPS FOR EXHIBITING VEGETABLES

For tips on preparing vegetables for judging SEE: <http://www.hort.cornell.edu/gbl/toolshed/vegfare.pdf>
This publication was developed for 4H competitions in NYS but contains much useful information.

1. Exhibits should be clean and free of damage, insects or disease
2. Exhibits requiring more than one specimen which are uniform in respect to size, color and condition will generally be preferred to less uniform exhibits.
3. While size is considered in judging most exhibits, biggest is not necessarily best. Size should be appropriate for the variety or cultivar. In some cases size may diminish the value of an entry.
4. Beans – varieties should not be mixed in an entry. All should be uniform in maturity, diameter and color, the same length and not unduly curved. Stems should be trimmed to ¼ inch
5. Beets – tops neatly removed to within 1 ½ “. They should be symmetrical and uniform in color and size, with small tap root.
6. Broccoli – minimum diameter of the head should be 3 inches with the stalk 6 to 8 inches long. Remove all leaves below the head. No yellow florets should be developed on the head.
7. Brussels sprouts – Sprouts should be at least 1 inch in diameter and stems should be trimmed to about ¼ inch

8. Cabbage – heads should be solid and heavy for the size. Stems are cut square about ¼” below bottom leaves. Outer leaves of cabbage are removed, but 2 layers of wrapper leaves **are to** remain.
9. Carrot – tops neatly removed to within 1”. They should be uniform in size, shape and color, clean but not scrubbed.
10. Cauliflower – leaves are removed except about 6 or enough to protect the head, and these should be trimmed neatly about 1” above the curd.
11. Corn – since sweet corn deteriorates more rapidly when kernels are exposed to air, it should properly be exhibited unhusked but with the large shank at the base with its adhering husks neatly cut off. Silks are not removed. Husk should be neatly pulled back on one side to show 1/3 to 1/2 the kernels.
12. Garlic – necks well dried and trimmed to 1”, roots trimmed close to bulb, with bulb enclosed in clean, intact sheath and cloves fitted compactly.
13. Herb- should be displayed in vases to maintain freshness
14. Kohlrabi – roots trimmed ½” below ball. Leaves remain except some of the larger ones should be neatly cut off.
15. Leek – green tops should remain with yellowed leaves carefully removed. Roots trimmed off neatly.
16. Okra – should be uniform in size and shape and straight or nearly so, not twisted and should have about ½” of stem attached.
17. Peppers – uniformity is important and ½ to 1 inch of the stem should remain. In lobed sweet types, the lobes should not be prominent. All slender peppers should taper gradually.
18. Potatoes – select for uniformity of shape and size with no greening in the skins, should be clean but not scrubbed
19. Rhubarb – stalks should be straight, not twisted or curved and tops should neatly trimmed leaving 1-2 inches of leaves and prongs.
20. Sweet potatoes – Select as for potatoes, taking care not to break the stems and tail roots into the main flesh
21. Swiss chard – roots should be neatly trimmed off and outer leaves removed if damaged.
22. Tomato – cherry tomatoes should be in full clusters with none of the individual fruits missing. All other tomatoes in a single exhibit should be uniform in color, shape and size, fully ripe but firm. Show them stem end down with the stem and calyx removed
23. Turnip – foliage should be cut off neatly about ½” to 1” above the bulb.
24. Root vegetables not described above should have the tops removed leaving approximately ¾”.

DIVISION A

Cash prizes - 1st - \$2.00; 2nd - Ribbon; 3rd - Ribbon

Class

SECTION I

60. Beans, green pod	10 pods
61. Beans, yellow pod	10 pods
62. Beans, other color	10 pods
63. Beans, Shelling	10 pods
64A Beans, dry	½ cup
64B Beets (tops off)	5
65. Broccoli	1 head
66. Brussels Sprouts	12 sprouts
67. Cabbage, white	1
68. Cabbage, red	1
69. Cabbage, Savoy type	1
70. Cabbage – Asian	1
71. Carrots (tops off)	5

SECTION II

72. Cauliflower, white	1 head
73. Cauliflower, purple, orange or Romanesco	1 head
74. Celery, green	1 plant
75. Celery, blanched	1 plant
76. Corn, yellow or bi-color	3 ears
77. Corn, white	3 ears
78. Corn, pop (dried)	5 ears
79. Corn, decorative (dried)	3 ears
80. Cucumbers, slicers	3
81. Cucumbers, small pickles	9
82. Cucumbers, other	3 large, 9 small
83. Eggplant	1 large, 2 small

SECTION III

84. Endive	1 head
85. Garlic	3 heads
86. Gourds	5 small, 1 large
87. Herbs	3 stems of a variety in a vase
88. Kale, root trimmed	1 plant
89. Kohlrabi	3
90. Leeks	3 stalks
91. Lettuce, leaf, green or red	1 plant
92. Lettuce, head	1 plant
93. Onions, dry, yellow	3
94. Onions, dry, red	3
95. Onions, dry, white	3
96. Onions, bunching	6 stems

SECTION IV

97. Parsnips (tops off)	3
98. Peas, edible pod	10
99. Peas, snap	10
100. Peas, late	10
101. Peppers, sweet bell green	3
102. Peppers, sweet bell colored	3
103. Peppers, sweet, specialty or ethnic	3
104. Peppers, hot – Jalapeno	3
105. Peppers, hot – Any other or ornamental	3
106. Potatoes, white	3
107. Potatoes, any other color	3
108. Potatoes, fingerling	3
109. Pumpkin, pie (under 12”)	1
110. Pumpkin, field (over 12”)	1
111. Pumpkin, mini	3
112. Pumpkin, decorative	1 (will be returned)

SECTION V

113. Radishes, red (tops off)	7
114. Radishes, white (tops off)	7
115. Rhubarb, trimmed	3 stems
116. Rutabaga (tops off)	1
117. Squash, summer, green	3
118. Squash, summer, yellow	3
119. Squash, summer, white	3
120. Squash, winter, acorn	1
121. Squash, winter, butternut	1
122. Squash, winter, other	1
123. Swiss Chard (root trimmed)	1 plant

SECTION VI

124.A. Tomatoes, red	3
125. Tomatoes, any other color	3
126. Tomatoes, plum or pear, any color	3
127. Tomatoes, small fruiting	1 cluster
128. Turnips (tops off)	5
129. Any other vegetable not listed	1, 3 or 5

SECTION VII

130. Apples	3
131. Blueberries	10 berries
132. Muskmelon	1
133. Peaches	3
134. Pears	3
135. Plums	3
136. Berries (other than blueberries)	10 berries
137. Table grapes	1 bunch
138. Watermelon	1
139. Any other fruit not listed	1, 3 or 10

B - FRUIT AND VEGETABLE COLLECTIONS

Cash Prizes: 1st - \$5.00; 2nd - \$4.00; 3rd - \$3.00

SECTION VIII

Class

140. Garlic Braid; not less than 12” nor more than 16” in length – **one entry per exhibitor**
141. Pepper Ristra, not less than 12” nor more than 18” – **one entry per exhibitor**
142. Collection of 8 different vegetables staged on a tray 18” x 14” provided by the Fair.
143. Collection of 8 different fruits staged on a tray 18” x 14” provided by the Fair.
144. Create a scene of caricatures: fruits and/or vegetables naturally occurring or crafted for display in space 24” x 24”. Any cuts made must be sealed. **Limited to first six entries. Accessories allowed.**
145. Herb collection in a window box, maximum 30”w x 10”s x 10”d, 40#’s (furnished by exhibitor). Plants used must have been possessed by the exhibitor for at least three months and planted in the box a minimum of six weeks. Identify plants used. **Limited to the first six entries.**

CY OR CF – GARDEN FRUITS AND VEGETABLES – YOUTH OR FIRST TIME EXHIBITOR SECTION IX

YOUTH- AGE 17 AND UNDER
FIRST TIME EXHIBITORS HAVE NOT PREVIOUSLY EXHIBITED AT THE NYS FAIR
GARDEN FRUIT AND VEGETABLE SHOW

Any Class 60 – 140, Add CY for youth or CF for first time exhibitor to the class number

Cash prizes - 1st - \$2.00; 2nd - Ribbon; 3rd - Ribbon

D – LARGEST VEGETABLE/FRUIT CLASSES

Cash Prizes: 1st - \$10.00; 2nd - \$4.00; 3rd - \$3.00

1. The size of each specimen will be determined by measuring once around the specimen from the stem to the blossom and once around at right angles to this midway from the stem to blossom end. The sum total of inches of these two measurements will be considered the total score for each specimen.
2. In case of a tie, the heavier specimen will be awarded the prize.
3. Not eligible for Best in Show

Class

150. Largest zucchini

151. Largest head of cabbage – without cover leaves

152. Largest potato

153. Largest tomato

154. Largest ear of corn by weight – without husk

COURT OF HONOR AWARDS

COURT of HONOR

FRUIT AND VEGETABLE CHAMPION (A).....	... Rosette & \$10.00
FRUIT AND VEGETABLE COLLECTIONS CHAMPION (B)... Rosette
SECTION CHAMPION (8, one from each section)	Rosette
YOUTH CHAMPION.....	Rosette & \$10.00
FIRST TIME EXHIBITOR CHAMPION.....	Rosette & \$10.00
LARGEST VEGETABLE/FRUIT.....	Rosette