

**Division C - GARDEN FRUITS & VEGETABLES**

**Thursday, August 23 - Friday, August 24**

Chairman: Christine Benzing  
3636 Co. Rt. 4  
Oswego, NY 13126

**ENTRY DEADLINE: 4:30 p.m. on Wednesday, July 25**

*Exhibitor Fee:* \$10.00  
*Entry Placement:* Thursday, August 23, 7:00 a.m. to 11:00 a.m.  
*Judging:* Thursday, August 23, 11:00 a.m.  
*Entry Removal:* Friday, August 24, 8:30 p.m. – 9:00 p.m.  
*Premium Awards:* Will be mailed between October 15 – November 15

1. The rules printed herein and the flower show general rules are made a 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.
2. This Division open only to amateurs. Amateurs are growers who do not grow primarily for sale.
3. All entries must have been grown by the exhibitor.
4. Entries not picked up by 9:00 p.m. on August 24 will be donated to a local food pantry.
5. Varieties should be named.
6. Entries with more or less than the number specified shall be disqualified.
7. Exhibitors may make two entries in a class **provided each is clearly a different variety or type**. Class may be subdivided providing there will be four or more in each subdivision classification. Classification Chairman’s decision is final.
8. Up to five additional classes may be created to provide equitable competition, when warranted in the judgment of the Superintendent.
9. Exhibits will be judged on the Scale of Points as outlined in the Judging Handbook of the Men's Garden Clubs of America, as follows:

Color .....	20
Condition.....	20
Form.....	20
Size.....	20
Uniformity.....	<u>20</u>
<b>Total</b> .....	<b>100</b>

10. The decision of the judges is final.
11. Cash prizes - 1st - \$2.00; 2nd - Ribbon; 3rd - Ribbon
12. Entries to be staged on trays provided.

13. Overall Best of Show Garden Vegetables will be awarded the George Spader Trophy, by Men's Garden Clubs of America Upstate New York Region. George A. Spader was the Professor Emeritus Morrisville College, First Executive Secretary Men's Garden Club of America, Flower Show Superintendent NYS Fair '50 to late '70's and Past President Morrisville MGC & Upstate NY, Region.

### **TIPS FOR EXHIBITING VEGETABLES**

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. Root vegetables should have the tops removed leaving approximately  $\frac{3}{4}$ ".
5. 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.
6. Beets – taps neatly removed to within  $1\frac{1}{2}$ ". They should be symmetrical and uniform in color and size, with small top root.
7. Cabbage – heads should be solid and heavy for the size. Stems are cut square about  $\frac{1}{4}$ " below bottom leaves. Outer leaves are removed, but 3 to 4 wrapper leaves **may** remain.
8. Carrot – tops neatly removed to within 1". They should be uniform in size, shape and color.
9. Cauliflower – leaves are removed except about 6 or enough to protect the head, and these should be trimmed neatly about 1" above the curd.
10. 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  $\frac{1}{3}$  to  $\frac{1}{2}$  the kernels.
11. Garlic – necks well dried and trimmed to 1", roots trimmed close to bulb, with bulb enclosed in clean, intact sheath and cloves fitted compactly.
12. Kohlrabi – roots trimmed  $\frac{1}{2}$ " below ball. Leaves remain except some of the larger ones should be neatly cut off.
13. Leek – green tops should remain with yellowed leaves carefully removed. Roots trimmed off neatly.
14. Okra – should be uniform in size and shape and straight or nearly so, not twisted and should have about  $\frac{1}{2}$ " of stem attached.
15. Peppers – uniformity is important and a portion of the stem should remain. In lobed sweet types, the lobes should not be prominent. All slender peppers should taper gradually.
16. Swiss chard – roots should be neatly trimmed off and outer leaves removed if damaged.
17. Tomato – cherry tomatoes should be in full clusters with none of the individual fruits missing. All specimens in a single exhibit should be uniform in color, shape and size, fully ripe but firm.
18. Turnip – foliage, it should be cut off neatly about  $\frac{1}{2}$ " to 1" above the bulb.

**Class**

60. Beans, green pod snap	12 pods
61. Beans, yellow pod snap	12 pods
62. Beans, other	12 pods
63. Beans, Lima	12 pods
64. 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. Carrots (tops off)	5
71. Cauliflower, white	1
72. Cauliflower, purple or orange	1
73. Celery, green variety	1 plant
74. Celery, blanched	1 plant
75. Corn, yellow or mixed	3 ears
76. Corn, white	3 ears
77. Corn, pop	5 ears
78. Corn, decorative	3 ears
79. Cucumbers, slicers	3
80. Cucumbers, small pickles	9
81. Eggplant	1
82. Endive	1 head
83. Garlic	3 clusters
84. Gourds	5
85. Herbs	3 stems of a variety
86. Kale	1 plant
87. Kohlrabi	3
88. Leeks	5 stalks
89. Lettuce, leaf, green or red	1 plant
90. Lettuce, head	1 plant
91. Onions, dry, yellow	5
92. Onions, dry, red	5
93. Onions, dry, white	5
94. Onions, bunching	12 stems
95. Parsnips (tops off)	3
96. Peas, edible pod	12
97. Peas, snap	12
98. Peas, late	12
99. Peppers, sweet bell green	3
100. Peppers, sweet bell colored	3
101. Peppers, sweet, specialty and ethnic	3
102. Peppers, hot – Jalapeno	3
103. Peppers, hot – Any other or ornamental	3
104. Potatoes, white	5
105. Potatoes, any other color	5
106. Pumpkin, pie (under 12")	1
107. Pumpkin, field (over 12")	1
108. Radishes, red (tops off)	7
109. Radishes, white (tops off)	7
110. Rhubarb (trim heads)	5 stems
111. Rutabaga (tops off)	1
112. Squash, summer, green	3
113. Squash, summer, yellow	3
114. Squash, summer, white	3

**Class**

115. Squash, winter, acorn	1
116. Squash, winter, butternut	1
117. Squash, winter, Hubbard, blue, red, orange	1
118. Swiss Chard (root trimmed)	1 plant
119. Tomatoes, red	5
120. Tomatoes, any other color	5
121. Tomatoes, plum or pear	5
122. Tomatoes, small fruiting	1 cluster
123. Turnips (tops off)	5
124. Any other vegetable not listed	1, 3 or 5
125. Apples	3
126. Blueberries	10 berries
127. Cantaloupe	1
128. Peaches	3
129. Pears	3
130. Plums	3
131. Berries (other than blueberries)	10 berries
132. Table grapes	1 bunch
133. Watermelon	1
134. Any other fruit not listed	1, 3 or 10
135. Garlic Braid; not less than 12" nor more than 16" in length – <b>one entry per exhibitor</b>	

**CB – LARGEST VEGETABLE/FRUIT CLASSES**

Cash Prizes: 1<sup>st</sup> - \$5.00; 2<sup>nd</sup> - \$4.00; 3<sup>rd</sup> - \$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.

**Class**

136. Largest pumpkin (five-angled stem with little or no expansion at fruit attachment and flattened at both ends.)  
Examples: Conn., Field, Big Tom, Spookie.
137. Largest squash (smoothly grooved stem, flared at fruit attachment, tapered to a curved neck at each end.)  
Examples: Atlantic, Big Max, Big Moon and Mammoth.
138. Largest head of cabbage – without cover leaves
139. Largest potato
140. Largest tomato
141. Largest ear of corn by weight, grown in current year – without husk

## CC - OTHER FRUIT AND VEGETABLE CLASSES

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

### Class

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 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 four entries. Accessories allowed.**
145. Artistic arrangement **featuring** fruit and/or vegetables with other plant material. Some flowers allowed. No accessories allowed. Staged in a niche 24" x 24" x 36"h. **Limited to first four entries..**
146. 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 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.**

## CD - HOME CANNED FRUITS, VEGETABLES & PICKLES

1. Registration must be made with the Entry Department.
2. There is **NO ENTRY FEE** for the following classes.
3. No Fair passes will be issued.
4. If necessary, entries may be delivered to the Flower Office, Horticulture Building on Wednesday, August 22, 2018 and arrangements made for pick up if desired.
5. In judging these entries, the following items should be considered.
  - a. Container. Only neat, clean, standard home-canning jars of suitable size and shape should be used. They should be well sealed and have neat, readable and complete labels.
  - b. Pack. The pack should show an attractive color and shape of the pieces firmly packed. The produce should not float. It should have correct head space and have no trapped air bubbles.
  - c. Condition of Solid Pieces. The contents should be canned at the best stage of maturity for eating and contain the natural color of the fresh product. The pieces should be uniform in size and color.
  - d. Condition of Liquid. The liquid should cover all of the solid pieces in the container and should be clear. The color should be characteristic for the product canned.

Cash Prizes: 1<sup>st</sup> - \$1.25      2<sup>nd</sup> - Ribbon      3<sup>rd</sup> - ribbon      4<sup>th</sup> - ribbon

### Class No.

147. Vegetables – 1 quart
148. Fruits – 1 quart
149. Pickles – 1 quart
150. Vegetables – 1 pint
151. Fruits – 1 pint
152. Pickles – 1 pint

Check with Jane Scheu if you did not pick up your entries in "Canning" last year. She can be reached at (585) 798-3691. Thank you.