

DEPT. 10B VEGETABLES

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

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

APPLICATION & **PAYMENT** MUST BE POSTMARKED BY AUGUST 20, 2024
EXHIBITED ITEMS IN PLACE –TUESDAY August 27th
ENTRY FEE - \$2.50 PER ENTRY
JUDGING WEDNESDAY August 28th 10:00AM

Sponsored by Keyser Well Drilling & Pump Co.

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 the 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 29th from 4:00-8:00 pm.
Any other accommodations must be approved by the Superintendent prior to August 28th
4. Discharge time will be 9:00 pm Monday, September 2nd.
5. All entries must be removed from the grounds by Tuesday, 5:00 pm
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 or 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

Dept. 10B Vegetable

Section 1: Display Class

1. Basil - 1 plant or bunch, not less than 15 stems potted or in water
2. Bean (Lima), in pod – 1 quart
3. Bean (Lima), shelled – 1 pint
4. Bean (String), Green – 1 quart
5. Bean (String), Wax – 1 quart
6. Bean, Novelty (list variety name) – 1 quart

7. Beet, Red - 5 specimens with tops trimmed to approx. 1 inch
8. Beet, Novelty (list variety name) - 5 specimens with tops trimmed to approx. 1 inch
9. Broccoli – 1 head of any color, or equivalent bunch, in water
10. Cabbage, Green – 1 head, untrimmed
11. Cabbage, Red – 1 head, untrimmed
12. Cabbage, Savoy – 1 head, untrimmed
13. Carrot – 5 specimens with tops trimmed to approx. 1 inch
14. Cauliflower – 1 head, untrimmed
15. Celery, 1 plant potted, or in water
16. Chard (Swiss), any variety - 1 plant, potted or in water
17. Cucumber, Pickling – 5 specimens, under 4 inches
18. Cucumber, Slicing – 5 specimens under 10 inches
19. Eggplant, any variety – 1 specimen
20. Garlic, Hardneck or Silverskin - 3 specimens, air dried with roots removed/trimmed
21. Garlic, Rose or German – 3 specimens, air dried with roots removed/trimmed
22. Green, any variety – 1 plant or bunch, potted or in water
23. Herb, any variety – a.) 1 plant or bunch, not less than 15 stems potted or in water
b.) DRY Hanging Herbs 5-10 stems -Any
24. Leek – 5 specimens, roots trimmed to approx. 1 inch & tops trimmed to approx. 6 inches
25. Lettuce (Head), any variety – 1 plant, potted or in water
26. Lettuce (Leaf), any variety – 1 plant, potted or in water
27. Melon (Honeydew), any variety – 1 specimen
28. Melon (Muskmelon/Cantaloupe), any variety- 1 specimen
29. Melon (Watermelon), any variety – 1 specimen
30. Melon, any variety not listed – 1 specimen, must be named
31. Okra – 5 specimens
32. Onion, Red – 5 specimens, air dried, unpeeled, roots removed/trimmed
33. Onion, White – 5 specimens, air dried, unpeeled, roots removed/trimmed
34. Onion (Yellow), Pungent– 5 specimens, air dried, unpeeled, roots removed/trimmed
35. Onion (Yellow), Spanish – 5 specimens, air dried, unpeeled, roots removed/trimmed
36. Onion (Yellow), Sweet – 5 specimens, air dried, unpeeled roots removed/trimmed
37. Ornamental Vegetable (examples: birdhouse, gourds) – 3 specimens
38. Parsley - 1 plant or bunch, not less than 15 stems potted or in water
39. Pepper (Hot), Jalapeno – 5 specimens
40. Pepper (Hot), any other variety - 5 specimens, list variety name
41. Pepper (Sweet), any Green Bell variety – 5 specimens
42. Pepper (Sweet), any Italian frying type – 5 specimens
43. Pepper (Sweet), any Purple, Black, or Brown colored Bell variety – 5 specimens
44. Pepper (Sweet), any Red Bell variety – 5 specimens
45. Pepper (Sweet), any Yellow, Orange, White, or Cream colored Bell variety – 5 specimens
46. Potato (Blue or Purple), any variety – 5 specimens – list variety name
47. Potato (Fingerling), any variety – 5 specimens – list variety name
48. Potato (Red Skin, Red Flesh), any variety – 5 specimens – list variety name
49. Potato (Red Skin, Yellow Flesh), any variety – 5 specimens - list variety name
50. Potato (Red Skin, White Flesh), any variety – 5 specimens - list variety name
51. Potato (Sweet or Yam) – 5 specimens – list variety name
52. Potato (White Skin, Yellow Flesh), any variety – 5 specimens – list variety name
53. Potato (White Skin, White Flesh), any variety – 5 specimens – list variety name
54. Potato, any other variety not listed – 5 specimens – list variety name
55. Pumpkin (Big Max Type) – 1 specimen
56. Pumpkin (Field Type) – 1 specimen
57. Pumpkin (Miniature), less than 1 pound – 3 specimens – list variety name
58. Pumpkin (Pie type) – 1 specimen
59. Radish, any variety – 5 specimens, tops trimmed to approx. 1 inch
60. Rhubarb - 5 stalks, pulled from plant, leaves trimmed to approx. 3 inches
61. Romanesco – 1 head or equivalent bunch in water
62. Squash, Acorn – 2 specimens
63. Squash, Blue Hubbard – 1 specimen
64. Squash, Buttercup – 2 specimens
65. Squash, Butternut – 2 specimens
66. Squash, Gold Hubbard – 1 specimen
67. Squash, any winter variety not listed – 2 specimens – list variety name
68. Squash, Summer Yellow Crooked neck – 2 specimens under 10 inches
69. Squash, Summer Yellow Straight neck - 2 specimens under 10 inches
70. Squash, Summer Green Zucchini- 2 specimens under 10 inches
71. Squash, Summer Yellow Zucchini – 2 specimens under 10 inches
72. Squash, any summer variety not listed – 2 specimens – list variety name
73. Sweet Corn, any Bicolor variety– 5 specimens husked to expose 1/2 surface
74. Sweet Corn, any Yellow variety – 5 specimens husked to expose 1/2 surface
75. Sweet Corn, any White variety – 5 specimens husked to expose 1/2 surface
76. Tomato, Small Fruited Red, any cherry, grape or pear type – 10 specimens (any)

- 77. Tomato, Small Fruited Yellow, any cherry, grape or pear type-10 specimens (any)
- 78. Tomato, Paste Type – 5 specimens - stems removed
- 79. Tomato, Red Beefsteak type – 5 specimens - stems removed
- 80. Tomato, Yellow Beefsteak Type – 5 specimens - stems removed
- 81. Tomato, any heirloom variety – 5 specimens – stems removed – list variety name
- 82. Turnip – 5 specimen tops trimmed to approx. 1 inch
- 83. Any other vegetable not listed – 3 specimens - list variety name

Section 2: Collections

Class

- 84. Best Collection of any 5 different varieties of vegetables - 3 specimens of each
- 85. Best collection of any 12 different vegetables - 2 specimens of each
- 86. Best Collection of Peppers - varieties must be listed in display
- 87. Best Collection of Tomatoes - varieties must be listed in display
- 88. Best collection of Herbs- varieties must be listed -dried, potted, or in water
- 89. **NEW*****Best "DISPLAY" of vegetables, fruits +/or herbs**

Section 3 Special Interest

Class

- 90. Most unusual vegetable: most unusually grown due to size, shape or color
- 91. **NEW*****Honey- Half-Pint size only, for clarity & taste A. light B. Medium C. Dark D. Creamed**
- 92. **NEW*****Maple Syrup 4oz. jar (only) A. Light B. Medium C. Dark**

Section 4 Vegetable Grand Champion Award

Winner with most First Place Premiums in classes 1 to 87
 Winner: Rosette plus \$50
 Runner-up: Rosette

COLUMBIA COUNTY FAIR

**Dept.03B Woolbooth - Dept.08A Scarecrow - Dept.10A-B-C Fruits/Vegetables/Giant Pumpkin
 Dept.14A Quilting - Dept.15A Domestic Arts & Crafts - Dept.17A Photography –
 Dept. 19A The Cookie Contest - Dept.21A Sunflower Contest - Dept.22A Amateur Craft Beer, Wine, & Cider
 Contest – Dept. 23A Duct Tape Fashion Show**
Consult each department for rules of entry

Name _____

Place the name here- that the premium check is made out to

Address _____

Zip _____

Signature _____ Phone No. _____

NOTE: Every possible protection and courtesy will be extended to the exhibitors at the Columbia County Fair. But the board shall not be responsible for the loss of exhibits, animals and equipment in the case of fire, theft, loss or damage from any other cause: and the Society will not assume any liability for personal injury sustained either by the exhibitors, helpers, visitors or guests

Entries & Payment MUST Be Postmarked by August 20th

Please Print				
Dept.	Section	Class	Article and Description	Entry Fee
X	X	X	for every \$10.00 = 1 free admission, max 6	000

