

DEPT. 10A FRUIT

Bridget Arnold & Beth Meehan-Co-Superintendent
518-444-(FAIR)

**Mail entries to Columbia County Fair
32 Church St., Chatham, NY 12037**

Sponsored By: Keyser Well Drilling & Pump Co.

APPLICATION & **PAYMENT** MUST BE POSTMARKED BY **AUGUST 15, 2025**

EXHIBITED ITEMS IN PLACE –TUESDAY August 26th, 2025

ENTRY FEE - \$2.50 PER ENTRY

JUDGING WEDNESDAY August 27th 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 26th from 4:00 pm to 8:00 pm.
Any other accommodations must be approved by the Superintendent prior to August 27th
4. Discharge time will be 9:00 pm Monday, September 1st
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 of 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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Division 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)

Division 2: Largest Apple

Class a. Any variety of Entries to be judged for size only. Premiums awarded for largest diameter.

Division 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)

Division 4: Most Unusual Apple Shape

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

Division 5: Pears Plates of 5 Specimens

Class a. Bartlett	Class c. Sickel
Class b. Bosc	Class d. Any New Variety not listed (Must list variety name)

Division 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

Division 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

Division 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	

Division 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	

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

Winner: Rosette Plus \$50.00

Runner up: Rosette