

# 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 26<sup>th</sup>, 2025  
ENTRY FEE - \$2.50 PER ENTRY  
**JUDGING WEDNESDAY August 27<sup>th</sup> 10:00AM**

Premiums	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
	\$10	\$8	\$5

Ribbons: Will be presented to 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> 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 26<sup>th</sup> from 4:00 pm to 8:00 pm.  
**Any other accommodations must be approved by the Superintendent prior to August 27<sup>th</sup>**
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 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. 10A FRUIT

### **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. Sichel  
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**