

DEPT. 10B VEGETABLES

Bridget Arnold and
Beth Meehan-Superintendent

September 2-7, 2026 columbiafair.com 518-444-3247

ENTRY FEE - \$2.50 PER ENTRY

ENTRIES due Tuesday 4-8:00PM

JUDGING WENDESDAY 10:00AM

NOTE: Divisions are open to Youth & Adults

Special

***USA-Happy Birthday (250th)category for the occasion. Enter as you normally would in your division and class.

But, if you enter in Division 2-Class 63-68 in a theme of USA (RedWhiteBlue) we'll add you into a special category to win an added bonus!***

RULES AND REGULATIONS

1. All entries must go through Showworks to be entered and paid.
2. All entries must have a tag or label attached with name, division, class
3. No more than one (1) entry permitted in each variety, in each class.
4. Any other accommodations must be approved by the Superintendent prior to opening day
5. All vegetables will be judged for uniformity and table quality.
6. Pumpkins, Winter Squash and Watermelons will also be judged by size.
7. No oils or polishes may be used to enhance the appearance of the vegetables.
8. The Superintendent has the right to remove and replace any rotted or decaying items.
9. **Free from Blemish:** 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.
10. **Color:** entry should be of a uniform color. With red tomatoes, the more color the better, provided it is to be used as a typical for the variety. In yellow or green tomatoes, the color should be clear and even all over, the presence or absence of a blush will not count except uniformity of color.
11. **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.
12. **Form:** The shape and conformation of the vegetable in any one plate or exhibit should be typical for that variety. All specimens should be uniform in shape.
13. **Condition:** This refers to the degree of ripeness. A tomato to be in perfect condition should be mature and firm for that variety.
14. All vegetables will be judged on uniformity and table quality. Collections will be judged on creativity and eye appeal as well as quality.

Premiums 1st- \$10.00 2nd- \$8.00 3rd- \$5.00

Ribbons: Will be presented to 1st, 2nd, 3rd places in each class

Vegetable Grand Champion Award Winner with most First Place Premiums in classes 1 to 90

Winner: Rosette plus \$50 **Runner-up:** Rosette

NOTICE: The Fair reserves the right to remove any article, which it feels to be in poor taste and offensive to the public and will not be responsible for any damages to items. Entries may be picked up Monday after 9PM or Tuesday 5PM

Dept. 10B Vegetable

Division 1: Display Class

1. Bean (String), Green – 1 quart
2. Bean (String), Wax – 1 quart
3. Bean, Novelty, AOV/AOC list variety name 1 quart
4. Beet, -AOV/AOC- 5 specimens with tops trimmed to approx. 1 inch
5. Broccoli – 1 head of any color, or equivalent bunch, in water
6. Cabbage, AOV/AOC – 1 head, untrimmed
7. Carrot, AOV/AOC – 5 specimens with tops trimmed to approx. 1 inch
8. Cauliflower – 1 head, untrimmed
9. Celery, 1 plant potted, or in water
10. Chard, AOV/AOC - 1 plant, potted or in water
11. Cucumber, Pickling – 5 specimens, under 4 inches
12. Cucumber, Slicing – 5 specimens under 10 inches
13. Eggplant, AOV/AOC– 1 specimen
14. Garlic, Hardneck or Silverskin - 3 specimens, air dried with roots removed/trimmed
15. Garlic, Rose or German – 3 specimens, air dried with roots removed/trimmed
16. Greens, AOV/AOC – 1 plant or bunch, potted or in water
17. Herb, AOV/AOC – a.) 1 plant or bunch, not less than 15 stems potted or in water
b.) DRY Hanging Herbs 5-10 stems -Any
18. Leek – 5 specimens, roots trimmed to approx. 1 inch & tops trimmed to approx. 6 inches
19. Lettuce Head, AOV/AOC – 1 plant, potted or in water
20. Lettuce Leaf, AOV/AOC – 1 plant, potted or in water
21. Melon Honeydew, AOV/AOC – 1 specimen
22. Melon Muskmelon/Cantaloupe, AOV/AOC- 1 specimen
23. Melon Watermelon, AOV/AOC – 1 specimen
24. Melon, any variety not listed – 1 specimen, list variety
26. Okra – 5 specimens
27. Onion, Red – 5 specimens, air dried, unpeeled, roots removed/trimmed
28. Onion, White – 5 specimens, air dried, unpeeled, roots removed/trimmed
29. Onion Yellow, AOV– 5 specimens, air dried, unpeeled, roots removed/trimmed
30. Ornamental Vegetable - examples: birdhouse, gourds– 3 specimens
31. Pepper, Hot, AOV/AOC- 5 specimens, list variety
32. Pepper, Sweet, AOV/AOC – 5 specimens-list variety
33. Pepper, Sweet, any Italian frying type – 5 specimens
34. Potato Blue or Purple, AOV – 5 specimens – list variety
35. Potato Fingerling, AOV – 5 specimens – list variety
36. Potato, Red Skin, AOV/AOC – 5 specimens – list variety
37. Potato Sweet or Yam – 5 specimens – list variety
38. Potato, White Skin, AOV/AOC – 5 specimens – list variety
39. Potato, any other variety not listed – 5 specimens – list variety
40. Pumpkin, Big Max Type – 1 specimen
41. Pumpkin, Field Type – 1 specimen
42. Pumpkin, Miniature, less than 1 pound – 3 specimens – list variety
43. Pumpkin, Pie type – 1 specimen
44. Radish, AOV/AOC – 5 specimens, tops trimmed to approx. 1 inch
45. Rhubarb - 5 stalks, pulled from plant, leaves trimmed to approx. 3 inches
46. Squash, Acorn – 2 specimens
47. Squash, Blue Hubbard – 1 specimen
48. Squash, Buttercup – 2 specimens
49. Squash, Butternut – 2 specimens
50. Squash, any winter AOV not listed – 2 specimens – list variety
51. Squash, Summer AOV/AOC – 2 specimens under 10 inches
52. Squash, Summer Zucchini AOV/AOC – 2 specimens under 10 inches
53. Sweet Corn, any Bicolor variety– 5 specimens husked to expose 1/2 surface
54. Sweet Corn, AOV/AOC – 5 specimens husked to expose 1/2 surface

55. Tomato, Small Fruited Red, any cherry, grape or pear type – 10 specimens (any)
56. Tomato, Small Fruited Yellow, any cherry, grape or pear type-10 specimens (any)
57. Tomato, Paste Type – 5 specimens - stems removed
58. Tomato, Red Beefsteak type – 5 specimens - stems removed
59. Tomato, Yellow Beefsteak Type – 5 specimens - stems removed
60. Tomato, any heirloom – 5 specimens – stems removed – list variety
61. Turnip – 5 specimen tops trimmed to approx. 1 inch
62. Any other vegetable not listed – 3 specimens - list variety

Division 2: Collections Class

63. Best Collection of any 5 different varieties of vegetables - 3 specimens of each
64. Best collection of any 12 different vegetables - 2 specimens of each
65. Best Collection of Peppers - varieties must be listed in display
66. Best Collection of Tomatoes - varieties must be listed in display
67. Best collection of Herbs- varieties must be listed -dried, potted, or in water
68. Best "DISPLAY" of vegetables, fruits +/- herbs

Division 3: Special Interest Class

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