

VEGETABLES AND FRUITS

DIVISION 3 EXHIBITOR'S HANDBOOK

Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

Your primary source of information about entering an exhibit is through the Exhibitors Guide, available online or at the Fair Office. This handbook will provide you with some additional information as well as judging criteria and sample judging sheets.

Superintendent:
Cynthia Steiner—479-6596
Linda Dolney

ENTRY RULES

- **Get your Fair I.D. number & exhibit tags from the Office.** Please fill out Exhibit Tags before you arrive on entry day.
- **Pick your Best:** You may enter only one exhibit per lot.
- **Know your entry days and pick-up days. Prepare your entry:** Read the paragraph on preparation & presentation and present your exhibit in the best way possible.
- **Tell us about your entry:** If a class has special instructions, be sure to include this information on a 3"x5" card attached to your entry.

PREPARING YOUR ENTRY

All exhibits should be prepared as outlined in the revised edition of Alaska Cooperative Extension Publication No 39, "Vegetables Selection and Preparation for Display".

Varieties should be named on the exhibit tag. This will help the judge and will make the exhibit more interesting and educational to the viewer. Containers for displaying your entry are available at the division location on entry day.

FROM: AK COOPERATIVE EXTENSION PUB. 300B-00039

THE EXHIBITOR

In addition to producing a good product, an exhibitor must know how to select a "show" sample, how to prepare the sample, and how to show it to its best advantage.

General Rules

*Read the fair rules carefully.

*Follow the rules. If the exhibit calls for six specimens, do not enter five or seven. It is best to take at least one extra specimen with you as a replacement in case of damage or loss.

*If possible, get the perishable vegetables ready on entry day and keep them cool.

*Carry exhibits to the fair in a way that will protect them from bruises and preserve their garden freshness. Wrap tomatoes separately in paper and pack them loosely in a box which has excelsior or crumpled paper on the bottom. Wrap vegetables in wet burlap bags and keep them moist.

*Be on time in making your entry. Leave home in plenty of time, so that any short delay will not make you late.

THE EXHIBIT

It is important to select vegetables for show that are uniform in size, shape, and color, and are free from insect, disease, or mechanical injury.

Preparation

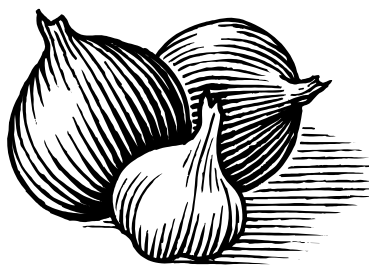
The specimens should be clean. Remove excess soil by brushing or washing. Avoid scrubbing; it can injure the outer skin.

Generally, root crops need to be washed. Leafy vegetables may be dipped or sprayed to remove dirt, dust, or any foreign materials, or insects.

Peppers may be wiped with a damp cloth. Be careful and do not injure or bruise the specimen.

Uniformity

One of the most important factors for a winning exhibit is uniformity. The specimens should be as identical as possible in size, shape, color, freshness, and degree of maturity. Choose your finest vegetable and select others like it.



SPECIFIC DETAILS FOR CLASSES—DIVISION 3A

Quantities per lot:

Class A– Lots 1-5 (5 potatoes per lot)

Class B– Lots 1-11 (1 head per lot)

Class C–Lots 1-4 and 9-13 (1 head), Lots 5,7,8 (5 leaves), and Lot 6 (3 leaves)

Class D–Lots 1-5 (1 pint of each bean or pea)

Class E– Lots 1,2,6,8, 9, 11,12 (5 items allotted)
Lots 3,5,10 (3 items) Lot 4 (1 item)

Class F–Lots 1,2,3,8,9 (3 items per lot) Lots 4-7 (1 item per lot)

Class G–Lots 1,3,4,5 and 7 (3 items) Lot 2- (5 stalks with 1/2" leaf) and Lot 6 (only 1 item)

Class H–Lots 1,2,6 (3 items per lot) Lots 3-5 (5 items)

Class I–Lots 1-12 (1 bunch for each lot)

Classes A, E, & F - Potatoes, Root Crops, Bulbs, & Vine Crops may be picked a day ahead and stored in a cool place. More perishable vegetables should be picked the morning of entry day.

Classes C & I - Greens & Culinary Herbs

Greens & herbs should be displayed in water for freshness. Culinary herbs should be in a tied bunch with 1/2" at butt.

Class G - Miscellaneous Vegetables

Rhubarb should consist of five fresh, firm, crisp stalks with uniform color throughout. Stalks should be thick and be pulled, not cut, from the plant crown. Remove sheath and wash thoroughly. Leave small portion of leaf (1/2 - 1") on each stalk to prevent bleeding. Tie the five stalks together in two places. Store rhubarb in ice water to restore freshness.

Class H - Tomatoes

Ripe tomatoes should be shown without stems, green tomatoes with stems.

Class J1 - Collections

- All produce must be grown by the exhibitor, with the exception of wild berries and plants which must be collected by the exhibitor.
- Use fresh plant materials and berries.
- Use correct common or scientific names when labeling collections.
- Use "Wild, Edible, and Poisonous Plants of Alaska", 1973, Cooperative Extension Service, University of Alaska, Pub. No. 40 for identifying plants and berries.
- Keep collections simple and easy to understand but still of an informative nature.

Class J2 - Farm & Garden Display

- Your display may include purchased props but all produce must be grown by the exhibitor. This category is not eligible for Class Champion or Grand Champion.

Class P - Wild Berries

- Select berries that are fresh, firm, free from blemishes, & of uniform size shape & color.
- All berries should be washed except for raspberries.
- All stems should be removed. Remove both stem and flower remnants from rosehips.
- Soft-bodied berries should be carefully picked & placed in a container lined with absorbent toweling.

Class Q - Domestic Berries

Write the variety of domestic berry on the exhibit tag, if known. Stems should be removed from all berries. The stem of strawberries should be removed but the sepal (small leaves next to berry) should be left intact.

SPECIFIC DETAILS FOR CLASSES (CONT.)

Class R Small Fruits

Do not remove stems from chokecherries but remove them from cluster.

Stems of apples, pears, & crabapples should not be removed.

Class R2 Professional

This Class is for adult exhibitors who have been paid for vegetables, crops, or berries or who have taught an agriculture related class. Use Class and Lot numbers from Classes A—R. This class is not eligible for any awards, other than the Professional Award, and bragging rights!

Division 3B—Novelty Vegetables

Class S - Vegetable & Crop Art This class offers creative artists the opportunity to work with vegetables and grains to create works of art. The work may be abstract, realistic, or whimsical. This Class is not eligible for Grand Champion.

Class T- Novelty Vegetables - This class includes vegetables judged solely on size. See Exhibitor's Guide for criteria.

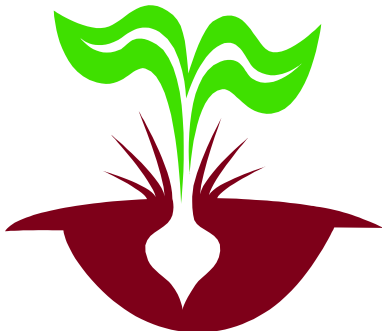
Division 3C— Giant Cabbage

Weigh-in is scheduled the first Saturday of the Fair from 4pm to 7pm. Both juniors & adults may enter the weigh-in. One junior and one adult first place cabbage will be awarded \$1.00 per pound total weight. Second prize receives \$5.00/exhibit, third prize receives \$3.00/exhibit.

JUDGING AT THE FAIR

Judging at the Tanana Valley State Fair is accomplished through a network of volunteer judges chosen for their expertise in a particular area. It is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are expected to follow these guidelines set down by the Fair Association:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.



The Tanana Valley State Fair seeks to highlight and enhance appreciation for Interior Alaska by showcasing competitive & commercial exhibits. The Fair educates and entertains all participants by providing opportunities to share a rich variety of individual and community endeavors. The Fair encourages and welcomes involvement by all.

JUDGING CRITERIA

Judging of all classes in vegetables and fruits is based on top quality commercial produce.

The following guidelines for prize winning entries are as follows:

- The exhibit should be clean. Care should be taken when cleaning your entry so as to not injure the outer skin.
- The exact number of specimens as stated in this leaflet under classes.
- The specimens should be as identical as possible in size, shape, color, freshness, and degree of maturity.
- Entries should not be overripe, wilted nor immature.
- The entry should be free from insect or mechanical damage, cracks or blemishes disease spots or wilt and mold.
- Exhibits should be typical of their variety and conform to the cultural standard of perfection.

In Class J2 - Farm & Garden Display, and Class S - Vegetable & Crop Art, entries are judged on originality & artistic expression, as well as condition of materials used. Division 3B Novelty Vegetable Classes are judged on size or weight only and are not eligible for Grand Champion.

SAMPLE JUDGING SHEETS

Division 3A Farm & Garden Display Division 3B Vegetable & Crop Art

Exhibit Tag # _____ ID # _____
Class _____ Lot _____
Judge's Initials _____

	JUDGES SCORE	PERFECT SCORE
Overall quality & condition of exhibit		20
Originality, pleasing design and layout		40
Preparation & neatness		20
Variety of materials used		20
TOTAL		(100 = perfect score)
COMMENTS	_____	

PERISHABLE EXHIBIT PICK UP

Because of the length of the Fair & the desire to keep the displays as fresh as possible, we have two different entry days for perishable exhibits. Junior exhibits may be picked up on Adult Entry Day during the Fair. **Admission onto the grounds will be granted if the exhibitor has their claim check in hand at the gate.** All others must pay admission. Perishable exhibits that are not picked up by the Sunday following the close of the fair will be donated to the Fairbanks Community Food Bank, or discarded.

QUESTIONS

We have tried to create a lot for everything, but if you cannot find an appropriate lot in which to enter an item, please contact the Division Superintendent. They can help you in selecting a lot, or can add any lots as needed. Be sure to contact them before Entry Day. If you are unable to reach the superintendent, the Fair Office is here to help. Call us anytime between the hours of 9 am & 5 pm, Monday through Friday or e-mail ozzie@tananavalleyfair.org.

Tanana Valley State Fair Association
1800 College Rd, Fairbanks, AK 99709-4173
451-5553/452-3750
www.tananavalleyfair.org

SAMPLE JUDGING SHEETS

Division 3A Vegetables & Fruits

Exhibit Tag # _____ ID # _____
Class _____ Lot _____
Judge's Initials _____

	JUDGE'S SCORE	PERFECT SCORE
Preparation (clean, trimmed, correct amt)		20
Condition (Free from damage & disease)		20
Quality (top quality commercial produce)		25
Uniformity (alike in shape, size and color)		20
Conformity (exhibit typical of the variety)		15
TOTAL		(100 = perfect score)
COMMENTS	_____	