

# VEGETABLES AND FRUITS

## DIVISION 3A

### 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**

### 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 judges 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.



### 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 9 am - 5 pm, Monday through Friday or e-mail ozzie@tananavalleyfair.org.

## FROM: AK COOPERATIVE EXTENSION

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### 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

#### Specific Requirements

##### Class A Potatoes

Potatoes should be clean, free from disease, smooth, uniform, and true to type. Potatoes may be picked a day ahead and stored in a cool place.

Lots 1-4 Potatoes, 3

Lot 5 Other Potato, 3

##### Class B Cole Crops

Cole Crops may be picked a day ahead and stored in a cool place. More perishable vegetables should be picked the morning of entry day.

Lot 1 Broccoli, 1 head with 5-6" stem

Lot 2 Brussels sprouts, 5

Lots 3-6 Cabbages, 1 head, must be trimmed to 3 wrapper leaves. Leave ¼" core to hold leaves firmly.

Lots 7-10 Cauliflower, 1 head, leaves trimmed level to head

Lot 11 Kale, 1 plant

Lot 12-13 Kohlrabi, 1 plant, trim leaves flush to sides, leaving a few small leaves on top center; trim root flush to bottom

Lot 14 Other Cole Crop

## SPECIFIC DETAILS FOR CLASSES

### DIVISION 3A

#### Class C Greens

All greens should be displayed in a container of water. Lot 1 & 2 Celery, Swiss Chard 1 plant, trim root to a pyramid

Lot 3 & 4 Endive, Spinach 1 plant

Lot 5 Beet greens, 5 leaves

Lot 6 & 7 Collard, Turnip greens, 3 leaves

Lot 8 Mustard greens, 5 leaves

Lot 9-12 Lettuces, 1 plant, trim all lettuce leaves & roots to make neat.

Lot 13 Hydroponically grown greens

Lot 14 Other Greens

#### Class D Legumes

Harvest with scissors, leave ¼" stem

Lot 1-3 Beans, 15 beans

Lot 4-6 Peas, in pod, 15 pods

Lot 7 Other Legume, 15 items

#### Class E Root Crops, Bulbs

Root Crops, Bulbs may be picked a day ahead and stored in a cool place. More perishable vegetables should be picked the morning of entry day.

Lot 1 Beets, 3, trim both stem & tap root to 1"

Lot 2 Carrots, 5, trim stem to 1"; do not trim tap root

Lot 3 Parsnips, 3, trim both stem & tap root to 1"

Lot 4 Rutabagas, 1, trim both stem & tap root to 1"

Lot 5 Turnips, 3, trim both stem & tap root to 1"

Lot 6 Radishes w/ tops, 5

Lot 7 Winter Daikon radishes, 1, trim stem to 3"

Lot 8 Onions, green, 5, trim roots to ½"

Lot 9 Onions, dry, 3, trim roots to ½" & stem to 3"

Lot 10 Shallots, 3, trim roots & stem to ½"

Lot 11 Leeks, 3, leaves may be trimmed; trim roots to 1"

Lot 12 Garlic, 5, trim roots to ½" and tops to 4" or leave top untrimmed and braid

Lot 13 Other Root Crop or Bulb, 3 items

#### Class F Vine Crops

Please note length of stems required.

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.

Lot 1 Cucumber, slicing, 3, stems cut flush to end

Lot 2 Cucumber, pickling, 3, stems cut to ½"

Lot 3 Cucumber, English, 2, stems cut to ½"

Lot 4 Melon, 1, stem 1" long

Lot 5 Pumpkin, 1, stem at least 1" long

Lot 4 Melon, 1, stem 1" long

Lot 5 Pumpkin, 1, stem at least 1" long

Lot 6 Squash, spaghetti, 1, Stem ½" long

Lot 7 Squash, winter (acorn, Hubbard, hard skin), 1 stem 1" long

Lot 6 Squash, spaghetti, 1, Stem ½" long

Lot 7 Squash, winter (acorn, Hubbard, hard skin), 1, stem 1" long

Lot 8 Squash, summer, 2, stem ½" long

Lot 9 Squash, zucchini, green, 3, stem ½" long

Lot 10 Squash, zucchini, golden, 3, stems ½" long

Lot 11 Gourds, 2, stems ½" long

Lot 12 Other Vine Crop

#### Class G Miscellaneous Vegetables

Lot 1 Sweet corn, 3 ears

Lot 2 Rhubarb, 5 stalks tied together, 1" of leaf attached

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") on each stalk to prevent bleeding. Tie the five stalks together in two places. Store rhubarb in ice water to restore freshness.

## SPECIFIC DETAILS FOR CLASSES (CONT.)

- Lot 3 Peppers, sweet, 3, trim stem to ¼"  
 Lot 4 Peppers, hot, 3, trim stem to ¼"  
 Lot 5 Peppers, other, 3, trim stem to ¼"  
 Lot 6 Eggplant, 1, trim stem to ½"  
 Lot 7 Other Misc. Vegetable, 3

### Class H Tomatoes

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

- Lot 1 Green, 3, with stems  
 Lot 2 Beefsteak, 3, without stems  
 Lot 3 Intermediate, 3, without stems  
 Lot 4 Cherry or pear, ripe, 5, without stems  
 Lot 5 Tomatillo, 5, ½" stem  
 Lot 6 Other Tomato, 3

### Class I Culinary Herbs

1 bunch each. Tied bunches of herbs should be ½" at butt and displayed in water.

### Class J1 Collections

All produce must be grown by the exhibitor. Wild berries and plants 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 and Garden Display

Props (farm implements, etc.) can be used as part of the display but all produce must be grown by the exhibitor. Quality of produce and creativity of display will be judged. This category is not eligible for Class Champion or Grand Champion.

If you have any questions about this class, please contact the Fairbanks Soil and Water Conservation District at 479-1213.

### Class K Grain

Grain must be grown in 2009 – 2010. Exhibits should be free from foreign matter, cracked and unsound berries.

### Class L Sheaves

Sheaves of grain must be 3" or more in diameter and securely tied in at least two places. Sheaves should be cut at least 1 week prior to the date of the Fair and dried in a cool, dark place.

### Class M Legumes

Legumes are judged for forage value. Coarse, woody stems are undesirable. Legumes should be selected at early blossoming. Bundles must be 2 – 3" in diameter, securely tied. Legumes should be cut at least 1 week prior to the date of the Fair and cured in a cool, dark place. Pea and vetch pods should be full.

### Class N Grasses

Bundles of grasses must be 2" in diameter and securely tied.

### Class P Wild Berries

1 cup each. Remove all stems.

Select berries that are fresh, firm, free from blemishes, & of uniform size shape & color. All berries should be washed except for raspberries. The stem of strawberries should be removed but the sepal (small leaves next to berry) should be left intact. Soft-bodied berries should be carefully picked & placed in a container lined with absorbent toweling.

- Lot 6 Rosehips-remove both stem and flower remnants  
 Lot 8 Raspberries-**do not wash**  
 Lot 9 Strawberries-remove stem-**leave green sepal**  
 Lot 11 Collections, any quantity

## SPECIFIC DETAILS FOR CLASSES (CONT.)

### Class Q Domestic Berries

Write the variety of domestic berry on the exhibit tag, if known. 1 cup each. Remove all stems.

Lot 4 Strawberries-remove stems, **leave green sepal** (small leaves next to berry)

Lot 5 Raspberries-**do not wash**

Lot 7 Collections, any quantity

### Class R Small Fruits

Stems of apples, pears, & crabapples should not be removed. Do not remove stems from chokecherries but remove them from cluster.

Lots 1-3, 3 fruits

Lot 4 Chokecherries, 1 cup, off cluster, **leave stems attached**

### Class R2 Professional

This Class is for adult exhibitors who have been paid for vegetables, crops, or berries. **Not eligible for monetary awards.** Use Class and Lot numbers from Classes A – R.

## PERISHABLE EXHIBIT PICK UP

Because of the length of the Fair and 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 charity, or discarded.

## JUDGING CRITERIA

Judging of all classes in vegetables and fruits, except Novelty classes and Giant Cabbages, is based on top quality commercial produce.

Judges may cut into the exhibit to examine for maturity, freshness, etc. if deemed necessary.

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 entries are judged on originality & artistic expression, as well as condition of materials used.

## 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.

## SAMPLE JUDGING SHEETS

Division 3A Vegetables & Fruits		PERFECT SCORE	JUDGE'S SCORE
Exhibit Tag # _____	ID # _____		
Class _____	Lot _____		
Judge's Initials _____			
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 _____			

Division 3A Vegetables & Fruits Farm & Garden Display		Perfect SCORE	JUDGE'S SCORE
Exhibit Tag # _____	ID # _____		
Class _____	J2 Lot 1 _____		
Judge's Initials _____			
Preparation and neatness (clean, trimmed, exhibit is well organized, etc.)	20	_____	
Condition and quality (free from disease, vegetables have not begun to flower)	20	_____	
Creativity and originality of display	30	_____	
Variety of materials used in display (use of flowers, vegetables, herbs, props, etc)	25	_____	
Demonstrates Alaska's agricultural vitality (promotes Alaska Grown)	5	_____	
TOTAL (100 + perfect score)		_____	
COMMENTS _____			



**Tanana Valley State Fair Association**  
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 451-5553/452-3750  
[www.tananavalleyfair.org](http://www.tananavalleyfair.org)

*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.*