

# Division 3A

## VEGETABLES & FRUITS

Superintendent: Cynthia Steiner -----479-6596

**ENTRY DAY**  
Junior Perishables  
Thursday, August 5, 1 to 6 p.m.  
Adult Perishables  
Tuesday, August 10, 1 to 6 p.m.  
Kiwanis Agricultural Hall

**PICK-UP**  
Junior Perishables  
Tuesday, August 10, 1 to 6 p.m.  
Adult Perishables  
Sunday, August 15, 11 to 5 p.m.  
Kiwanis Agricultural Hall

### SPECIAL AWARDS

#### **People's Choice Rosette – Junior and Adult Professional Award**

**Please remember to pick up your exhibits.**

**Special Preparations:** All vegetables, except Novelty classes and Giant Cabbages, are judged as top quality commercial product. Be sure exhibits contain the exact amount specified. 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. Judges may cut into the exhibit to examine for maturity, freshness, etc. if deemed necessary.

**Exhibits should be clean, free from disease, smooth, uniform, and true to type.**

**Replacing Perishables:** Exhibitors are encouraged to keep exhibits fresh by replacing them with exhibits of like quality, as they lose their freshness.

**For more information about exhibiting in this division,  
please refer to the handbook available online or at the Fair Office.**

#### **Class A -----Potatoes**

**Please refer to the Division 3A Handbook for specific preparation instructions.**

Lot 1	White, 3	Lot 4	Purple, 3
Lot 2	Red, 3	Lot 5	Other, 3
Lot 3	Russet, 3		

#### **Class B ----- Cole Crops**

Cabbages must be trimmed to 3 wrapper leaves.

**Please refer to the Division 3A Handbook for specific preparation instructions.**

Lot 1	Broccoli, 1 head	Lot 9	Cauliflower, Romanesco, 1 head
Lot 2	Brussels sprouts, 5	Lot 10	Broccoflower, green, 1 head
Lot 3	Cabbage, green, 1 head	Lot 11	Kale, 1 plant
Lot 4	Cabbage, red, 1 head	Lot 12	Kohlrabi, white, 1
Lot 5	Cabbage, oriental, 1 head	Lot 13	Kohlrabi, purple, 1
Lot 6	Cabbage, Savoy, 1 head	Lot 14	Other
Lot 7	Cauliflower, white, 1 head		
Lot 8	Cauliflower, purple, orange, or other color, 1 head		

#### **Class C ----- Greens**

All greens should be displayed in a container of water. Trim all lettuce leaves & roots to make neat.

**Please refer to the Division 3A Handbook for specific preparation instructions.**

Lot 1	Celery, 1 plant	Lot 8	Mustard greens, 5 leaves
Lot 2	Swiss chard, 1 plant	Lot 9	Head lettuce, 1 plant
Lot 3	Endive, 1 plant	Lot 10	Leaf lettuce, 1 plant
Lot 4	Spinach, 1 plant	Lot 11	Romaine lettuce, 1 plant
Lot 5	Beet greens, 5 leaves	Lot 12	Butter head lettuce, 1 plant
Lot 6	Collard greens, 3 leaves	Lot 13	Hydroponically grown greens
Lot 7	Turnip greens, 3 leaves	Lot 14	Other

**Class D ----- Legumes**

Harvest with scissors, leave 1/4" stem

- |  |   |
|--|---|
| Lot 1 Beans, green, 15                     | Lot 5 Peas, Chinese flat, edible pods, 15 |
| Lot 2 Beans, yellow wax, 15                | Lot 6 Sugar snap peas, edible pods, 15    |
| Lot 3 Beans, purple, 15                    | Lot 7 Other, 15                           |
| Lot 4 Peas, English (shelling), in pod, 15 |   |

**Class E ----- Root Crops, Bulbs**

**Please refer to the Division 3A Handbook for specific preparation instructions.**

- |                                 |                        |
|---------------------------------|------------------------|
| Lot 1 Beets, 3                  | Lot 8 Onions, green, 5 |
| Lot 2 Carrots, 5                | Lot 9 Onions, dry, 3   |
| Lot 3 Parsnips, 3               | Lot 10 Shallots, 3     |
| Lot 4 Rutabagas, 1              | Lot 11 Leeks, 3        |
| Lot 5 Turnips, 3                | Lot 12 Garlic, 5       |
| Lot 6 Radishes w/ tops, 5       | Lot 13 Other, 3        |
| Lot 7 Winter Daikon radishes, 1 |                        |

**Class F ----- Vine Crops**

**Please refer to the Division 3A Handbook for specific preparation instructions.**

- |   |   |
|---|---|
| Lot 1 Cucumber, slicing, 3                          | Lot 8 Squash, summer, 2                           |
| Lot 2 Cucumber, pickling, 3, about 3" long          | Lot 9 Squash, zucchini, green, 3, app. 8-10" long |
| Lot 3 Cucumber, English, 2 about 10" long           | Lot 10 Squash, zucchini, golden, 3                |
| Lot 4 Melon, 1                                      | Lot 11 Gourds, 2                                  |
| Lot 5 Pumpkin, 1                                    | Lot 12 Other                                      |
| Lot 6 Squash, spaghetti, 1                          |   |
| Lot 7 Squash, winter (acorn, Hubbard, hard skin), 1 |   |

**Class G ----- Miscellaneous Vegetables**

**Please refer to the Division 3A Handbook for specific preparation instructions.**

- |                          |                         |
|--------------------------|-------------------------|
| Lot 1 Sweet corn, 3 ears | Lot 5 Peppers, other, 3 |
| Lot 2 Rhubarb, 5 stalks  | Lot 6 Eggplant, 1       |
| Lot 3 Peppers, sweet, 3  | Lot 7 Other, 3          |
| Lot 4 Peppers, hot, 3    |                         |

**Class H ----- Tomatoes**

**Please check the Division 3A Handbook for specific preparation instructions.**

- |                       |                               |
|-----------------------|-------------------------------|
| Lot 1 Green, 3        | Lot 3 Cherry or pear, ripe, 5 |
| Lot 2 Beefsteak, 3    | Lot 4 Tomatillo, 5            |
| Lot 3 Intermediate, 3 | Lot 5 Other, 3                |

**Class I ----- Culinary Herbs**

1 bunch each

Tied bunches of herbs should be 1/2" at butt and displayed in water.

- |                |                   |
|----------------|-------------------|
| Lot 1 Basil    | Lot 9 Mint        |
| Lot 2 Chives   | Lot 10 Oregano    |
| Lot 3 Dill     | Lot 11 Rosemary   |
| Lot 4 Marjoram | Lot 12 Cilantro   |
| Lot 5 Parsley  | Lot 13 Tarragon   |
| Lot 6 Sage     | Lot 14 Lemon Balm |
| Lot 7 Savory   | Lot 15 Fennel     |
| Lot 8 Thyme    | Lot 16 Other      |

**Class J1 ----- Collections**

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

- |  |
|--|
| Lot 1 Garden vegetables                        |
| Lot 2 Wild (Alaskan) edible plants and berries |
| Lot 3 Garden herbs                             |

<b>COLLECTION AWARDS</b>	
Blue -----	\$6
Red -----	\$4
White -----	\$2

**Class J2 ----- Farm and Garden Display**

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



<b>FARM AND GARDEN AWARDS</b>	
Blue -----	\$30
Red -----	\$20
White -----	\$10

This lot is not judged for Class Champion. Props (farm implements, etc.) can be used as part of the display. Quality of produce and creativity of display will be judged  
Lot 1 Farm and Garden display.

**CROPS**

All variety of cereals, grasses, and legumes grown in Alaska are admitted for exhibit. Growers of cereals, grasses, and legumes are urged to make entries even though crops are not fully mature.  
**Cereals and grains should be exhibited in lots of 1 pint.**

**Class K ----- Grain**

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

- |       |        |       |       |
|-------|--------|-------|-------|
| Lot 1 | Wheat  | Lot 3 | Oats  |
| Lot 2 | Barley | Lot 4 | Other |

**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.

- |       |        |       |           |
|-------|--------|-------|-----------|
| Lot 1 | Wheat  | Lot 3 | Rye       |
| Lot 2 | Barley | Lot 4 | Triticale |

**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.

- |       |        |       |         |       |       |
|-------|--------|-------|---------|-------|-------|
| Lot 1 | Clover | Lot 2 | Alfalfa | Lot 3 | Other |
|-------|--------|-------|---------|-------|-------|

**Class N ----- Grasses**

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

- |       |         |       |                |       |       |
|-------|---------|-------|----------------|-------|-------|
| Lot 1 | Timothy | Lot 3 | Native grasses | Lot 4 | Other |
| Lot 2 | Brome   | Lot 4 | Ornamental     |       |       |

**Class O ----- Miscellaneous Crops**

- |       |           |       |                |       |       |
|-------|-----------|-------|----------------|-------|-------|
| Lot 1 | Buckwheat | Lot 3 | Spelt wheat    | Lot 5 | Other |
| Lot 2 | Rapeseed  | Lot 4 | Sunflower seed |       |       |

**BERRIES**

Berries and small fruits must be fresh, firm, and uniform in size, shape, and color, and have all stems removed except chokecherries.

**Class P ----- Wild Berries**

1 cup each. Remove all stems.

**Please check the Division 3A Handbook for specific preparation instructions.**

- |       |                       |        |                           |
|-------|-----------------------|--------|---------------------------|
| Lot 1 | Blueberries           | Lot 6  | Rosehips                  |
| Lot 2 | Black currants        | Lot 7  | Crowberries               |
| Lot 3 | Red currants          | Lot 8  | Raspberries               |
| Lot 4 | High-bush cranberries | Lot 9  | Strawberries              |
| Lot 5 | Low-bush cranberries  | Lot 10 | Other                     |
|       |                       | Lot 11 | Collections, any quantity |

**Class Q ----- Domestic Berries**

1 cup each. Remove all stems.

**Please check the Division 3A Handbook for specific preparation instructions.**

- |       |                |       |                           |
|-------|----------------|-------|---------------------------|
| Lot 1 | Black currants | Lot 5 | Raspberries               |
| Lot 2 | Red currants   | Lot 6 | Other                     |
| Lot 3 | Juneberries    | Lot 7 | Collections, any quantity |
| Lot 4 | Strawberries   |       |                           |

**Class R ----- Small Fruits**

**Please check the Division 3A Handbook for specific preparation instructions.**

- |       |               |       |                      |
|-------|---------------|-------|----------------------|
| Lot 1 | Apples, 3     | Lot 4 | Chokecherries, 1 cup |
| Lot 2 | Pears, 3      | Lot 5 | Other                |
| Lot 3 | Crabapples, 3 |       |                      |

**Professional**

This Class is for adult exhibitors who have been paid for vegetables, crops, or berries. Not eligible for monetary awards.

**Class R2 ----- Professional**

Use Class and Lot numbers from Classes A – R.

**JUNIOR VEGETABLES AND FRUITS**  
**AGE 16 AND UNDER**

All Junior classes are identical to Adult classes but are labeled with double letters (e.g., Class A becomes Class AA, Class B becomes Class BB, etc.). Please add the appropriate sub lot letter to the lot number.

- |                    |                    |
|--------------------|--------------------|
| a. Age 7 and under | c. Age 12 to 16    |
| b. Age 8 to 11     | d. Multi-age/group |