

Division 3A

VEGETABLES & FRUITS

Superintendent: Cynthia Steiner -----479-6596
 Michele Hebert -----4742423

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.

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|-----------------|-----------------|
| 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.

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|---|--------------------------------------|
| 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.

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| 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

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| 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.

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|---------------------------------|------------------------|
| 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.

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| 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.

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|--------------------------|-------------------------|
| 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.

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| 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.

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|----------------|-------------------|
| 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.

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

COLLECTION AWARDS	
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.



FARM AND GARDEN AWARDS	
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. For Junior entries, please note on the exhibit tag if an adult helped in any way – such as cutting or making a prop, etc.

Quality of produce and creativity of display will be judged.

Lot 1 Farm and Garden Display - single person display (created by only one person)

Lot 2 Farm and Garden Display – group display (created by a group)

Group must obtain a group Fair ID

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.

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|-------|--------|-------|-------|
| 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.

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| 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.

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| Lot 1 | Clover | Lot 2 | Alfalfa | Lot 3 | Other |
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Class N ----- Grasses

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

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

Class O ----- Miscellaneous Crops

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|-------|-----------|-------|----------------|-------|-------|
| 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.

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