

VEGETABLE DEPARTMENT - 08
Superintendent – CCE of Ulster County Master Gardener Program

DEPARTMENT RULES:

1. Entry is open only to residents of Ulster County.
2. Exhibits must be grown by the exhibitor in his/her own garden within Ulster County. **Clean and prepare your market quality; clean and uniform in size exhibits to win A PRIZE! Presentation is important to the public. If entry doesn't comply with these requirements and those listed below for each class, it will be disqualified.**
3. Entry deadline is July 15. "Post Entry" changes may be made upon arrival at the Fair. Limit of one entry per class (except limit of 3 in "any other classes").
4. Exhibits must arrive between 9:00 am & Noon, Tuesday, August 1, Opening Day. Judging at 1:00 pm. **No entry changes after Noon.**
5. **Pre-Entry fee is \$.50 per entry, day of show is \$1.00 per entry.** Mail all entries with check payable to: Ulster County Agricultural Society, Inc., P.O. Box 71, New Paltz, NY 12561.
6. VARIETY name must appear on "Entry Form" and on "Entry Tag; eg. Blue Lake Green Bean.
7. If there is only one entry in a class, only second premium will be paid.
8. **Vegetables on exhibit will be donated to a local soup kitchen/food pantry at the end of the Fair, unless return is requested on "Entry Tag". Patio pots of vegetables & flowers will be returned.**
9. Exhibitors will be given one Fair pass per exhibitor. Pass will be available upon receipt of exhibit on Tuesday, Opening Day.
10. Paper plates will be provided.

PREMIUMS: First: \$5.00 Second: \$3.00 Third: \$2.00

Class No.	VEGETABLES
1	Beans, lima, 8 pods containing edible beans such as Thorogreen
2	Beans, green, 8 pods containing edible beans
3	Beans, yellow. 8 green pods containing edible beans
4	Beets 2, tops off approximately 1 inch
5	Broccoli, one bunch in water
6	Cabbage, Green, 1 head, untrimmed
7	Cabbage, Red, 1 head, untrimmed
8	Cabbage, Savoy, 1 head, untrimmed
9	Carrots, 3, tops cut off to approximately 1 inch, any variety
10	Cauliflower, 1 head, any variety, untrimmed
11	Shallots, (3 specimens)
12	Corn, 3 ears., husked to expose 1" surface of each
13	Cucumbers, Pickling, 3 specimens under 6"
14	Cucumbers, Slicing, 3 specimens under 10"
15	Eggplant 1 Asian
16	Eggplant 1 large - any color
17	Garlic - 3 bulbs, air dried, roots trimmed, necks trimmed to 1"
18	Garlic - 3 bulbs, roots trimmed, top braided
19	Greens, any variety such as mustard, kale, spinach, beet or any other One plant or equivalent bunch potted or in water.
20	Leeks, 3, roots trimmed

VEGETABLE DEPARTMENT - (Continued)

Class No.	VEGETABLES (continued)
21	Melon, one any type
22	Onions, 3, air dried, unpeeled, roots removed. White.
23	Onions, 3, air dried, unpeeled, roots removed Yellow.
24	Onions, 3, air dried, unpeeled, roots removed Red.
25	Onions, 3, air dried, unpeeled, roots removed Green Bunching.
26	Peppers, sweet, Bell type, 2 green.
27	Peppers, sweet, Bell type, 2 yellow, orange, white or cream
28	Peppers, sweet, Bell type, 2 red.
29	Peppers, sweet Bell type, 2 chocolate, purple or black
30	Peppers, 3 sweet frying.
31	Peppers, 3 hot, up to 8" long.
32	Peppers, 3 hot, under 4" long.
33	Potatoes, red, 3
34	Potatoes, white, 3
35	Potatoes, blue or purple 3, must be named
36	Potatoes, Baby, any variety 5, must be named
37	Radishes, 5 any variety, tops trimmed to approximately 1"
38	Rhubarb, 5 stalks pulled from plant. Leaves cut approximately 3" from stalk
39	Squash, summer, 2, yellow approx 10" or less
40	Squash, White Scallop/Pattypan 2, named variety, under 4"
41	Squash, Zucchini, 2, named variety, under 10"
42	Squash, winter storing; 1, variety must be named
43	Squash, any other variety, 1, must be named
44	Tomatoes, 3 red, stems removed, named variety
45	Tomatoes, 3 purple, stems removed, named variety
46	Tomatoes, 3 striped, stems removed, named variety
47	Tomatoes, 3 green, stems removed, named variety
48	Tomatoes, 3 Heirloom, stems removed, same any variety
49	Tomatoes, 3 yellow, stems removed, named variety
50	Tomatoes, 3 paste, stems removed, named variety

VEGETABLE DEPARTMENT (Continued)

Class No.	VEGETABLES (continued)
51	Tomatoes, 10 red or yellow, small fruited salad variety such as cherry, grape, or pear, named variety. Stems on.
52	Tomato, Patio planted in container
53	Monster vegetable, e.g. Zucchini. All vegetables to be measured by sum of 2 largest circumferences; lengthwise and sidewise
54	Veggie Creatures – A creature made from vegetables and/or fruits. Limited to ages 14 and under

HERBS – Market quality, exhibit displayed cut in water, sturdy container (no paper cups). No blooms. No foliage under water. Exception Class 111.			
Class No.		Class No.	
100	Lemon Balm, 5 stems	106	Oregano, 5 stems
101	Sweet Basil, 5 stems	107	Rosemary, 5 stems
102	Parsley, bunch, 15 stems	108	Sage, 5 stems
103	Chives, 15 stems	109	Thyme, 10 stems
104	Sweet Marjoram, 10 stems	110	Herbs, any other variety, 5 stems
105	Mint, 5 stems	111	Herbs, 3 varieties in one pot

<u>FRUIT</u>			
BERRIES - Pint basket covered with clear plastic. Stems in, hulls on, or normal harvest treatment.			
Class No.		Class No.	
130	Blueberries	133	Gooseberries
131	Blackberries	134	Raspberries
132	Currents	135	Any other berry

STONE FRUIT - 3 specimens, best decorative presentation in basket or container.			
Class No.		Class No.	
150	Peach, any variety, named		
151	Pear, any variety, named		
152	Plum, any variety, named		