

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

**NEW LOCATION: 4-H YOUTH BUILDING**

**DEPARTMENT RULES:**

1. Entries are open to all. Counties other than Ulster are welcome.
2. Exhibits must be grown by the exhibitor in his/her own garden. **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 two entries per class.
4. Exhibits must arrive at the Youth Building between 9:00 am & Noon, Tuesday, July 31, 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 may be paid.
8. Exhibits must remain on display through the last day of the show. All Vegetable and Fruits **MUST** be picked up by Monday, August 6 by 12:00 noon. Youth Building will be open at 9:00 am on the 6th. Entries can also be picked up on the last day of the fair after 6:00 pm but an admission to the Fair may be required.
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.

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, named variety
45	Tomatoes, 3 purple, named variety
46	Tomatoes, 3 striped, named variety
47	Tomatoes, 3 green, named variety
48	Tomatoes, 3 Heirloom, same any variety
49	Tomatoes, 3 yellow, named variety
50	Tomatoes, 3 paste, named variety

**VEGETABLE DEPARTMENT (Continued)**

Class No.	VEGETABLES (continued)
51	Tomatoes, 6 of any color small fruited variety, such as cherry, grape or pear-name—name the variety.
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

<b>HERBS</b> – 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
101	Sweet Basil, 5 stems		107
102	Parsley, bunch, 15 stems		108
103	Chives, 15 stems		109
104	Sweet Marjoram, 10 stems		110
105	Mint, 5 stems		111
			106
			Oregano, 5 stems
			107
			Rosemary, 5 stems
			108
			Sage, 5 stems
			109
			Thyme, 10 stems
			110
			Herbs, any other variety, 5 stems
			111
			Herbs, 3 varieties in one pot

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

<b>STONE FRUIT</b> - 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		