

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 30, 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. However, vegetable exhibits that decay will be discarded as this occurs. Containers and ribbons will be saved. All Vegetable and Fruits **MUST** be picked up by Monday, August 5 by 12:00 noon. Youth Building will be open at 9:00 am on the 5th. 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.

Class No.	VEGETABLES
1	Beans, lima, 5 pods containing edible beans such as Thorogreen
2	Beans, green, 5 pods containing edible beans
3	Beans, yellow. 5 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, 2 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, 2 sweet frying.
31	Peppers, 2 hot, up to 8" long.
32	Peppers, 2 hot, under 4" long.
33	Potatoes, red, 2
34	Potatoes, white, 2
35	Potatoes, blue or purple 2, must be named
36	Potatoes, Baby, any variety 3, must be named
37	Radishes, 5 any variety, tops trimmed to approximately 1"
38	Rhubarb, 3 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

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

FRUIT			
BERRIES - 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
			Gooseberries
			Raspberries
			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		