

FARM PRODUCTS & VEGETABLES

Department 13

SECTIONS 1-11 - APPLE BARN

SECTIONS 12-48 - FARM PRODUCTS BLDG.

Director in Charge: Esther White

Assisted by: Ronda McCaskey

Judging: 9 a.m.

Thursday, September 3, 2020

Entry drop-off: Wednesday, September 2 - noon to 8:30 p.m.
(Farm Products Bldg.)

Entries close at 4 p.m., Wednesday, August 12, 2020

1. Exhibitors can make only one entry in each class, only one 1st place.
2. All products of the soil, fruit, etc. must have been grown by the exhibitor in 2019-2020.
3. All exhibits must be correctly labeled according to variety.
4. Products entered for a single premium cannot compete in a collection.
5. No premium will be given to any exhibit not mentioned in this list, except in collections.
6. No unworthy entry shall receive a premium. Decisions of the judges are final.
7. Any exhibit that becomes unfit, due to spoilage for display shall be removed from the hall by the management.
8. Exhibits must be left intact until 8 p.m. Monday. Premiums will be forfeited for violation of this rule.
9. Exhibits will be released for pick up between 8-10 p.m. Monday or from 5-6:30 p.m. Tuesday. No Exceptions. Committee not responsible after this time.
10. All exhibits to be of marketable quality, unless otherwise specified (largest, tallest, etc.)
11. Exhibits to be judged for uniformity, size (marketable) shape, color, and free of disease and growth cracks. Do not enter vegetables that are not cleaned. Use whatever method that will clean the vegetables without damaging the outer covering.
12. No identification on exhibits until after judging. Only 3.5" x 2" business cards or 1.5" x 4" labels allowed. Cards or labels larger than above will be removed.

Premiums: 1st - \$7, 2nd - \$6, 3rd - \$5 only
Unless Otherwise Specified - No Multiple Placing
Rosette for Best of Show - Sections 2 - 11
Rosette for Best of Show Sections 12 - 16

SECTION 1 - FARM PRODUCTS (Classes 1 - 4)

See through/clear egg cartons preferred

1. Lard, 2 pounds in new clear glass canning jar.
2. One (1) dozen white chicken eggs, large graded displayed in regular egg cartons.
3. One (1) dozen brown chicken eggs, large graded displayed in regular egg cartons.
4. One dozen novelty chicken eggs, (no artificial coloring) displayed in regular egg cartons.

VEGETABLES

SECTION 2 - BEETS - 4 ON A PLATE (Classes 1 - 4)

1. Mangle-Wurtzel
2. Detroit Dark Red
3. Winter Keeper Type
4. Any other variety
(Must be identified by variety)

SECTION 3 - CABBAGE - ONE HEAD (Classes 1 - 9)

1. Flat Dutch
2. Golden Acre
3. Danish Ballhead
4. Red Type
5. Cauliflower, White
6. Largest head of Cabbage - (round)
7. Largest head of Cabbage- (flat)
8. Any other variety (round)
(Must be identified by variety)
9. Any other variety (flat)
(Must be identified by variety)

SECTION 4 - CARROTS - 4 ON A PLATE (Classes 1 - 5)

1. Danvers Half Long
2. Nantes
3. Imperator
4. Chantenay
5. Any other variety
(Must be identified by variety)

SECTION 5 - CUCUMBERS - 4 ON A PLATE (Classes 1 - 8)

1. Gemini
2. Marketmore
3. Burpless
4. Straight Eight
5. Any other variety
(Must be identified by variety)
6. Yellow, Large ripe
7. Pickling Type, small
8. Pickling Type, large

SECTION 6 - ONIONS - 4 ON A PLATE (Classes 1 - 7)

1. Yellow Flat
2. Sweet Spanish, yellow
3. White Flat
4. White Bermuda
5. Red Type
6. White Bunching
7. Any other variety
(Must be identified by variety)

SECTION 7 - PEPPERS - 4 ON A PLATE (Classes 1 - 14)

1. Cal Wonder
2. Fordhook
3. Yolo Wonder
4. Bell Hybrid
5. Red Cayenne
6. Long Yellow, Hot
7. Long Red Hot
8. Jalapeno
9. Yellow, Semi Hot, Bell Type
10. Pimentos
11. Big Bertha
12. Habanero
13. Gypsy
14. Any variety
(Must be identified by variety)

SECTION 8 - TOMATOES - STEM REMOVED - 4 ON A PLATE (Classes 1 - 15)

1. Ponderosa
2. Marglobe
3. Rutgers
4. Red Hybrid
5. Big Boy
6. Paste Type - Italian
7. Paste Type - Roman
8. Red Cherry (Large Type)
9. Red Cherry (Small Type)
10. Red Patio
11. Celebrity
12. Early Girl

YELLOW

13. Jubilee
14. Yellow Pear Type
15. Any other variety
(Must be identified by variety)

SECTION 9 - BEANS (Classes 1 - 5)

1. Yellow String, 1 qt. box of fresh pods
2. Green String, 1 qt. box of fresh pods
3. Lima, 1 qt. box of fresh pods
4. Purple Beans, 1 qt., box of fresh pods
5. Best Collection 3 or more varieties, 1 qt. box of each grown this year

SECTION 10 - MISCELLANEOUS (Classes 1 - 21)

1. Peas, 1 qt. box of green pods
2. Celery, 3 bunches
3. Eggplant, 1 fruit (white)
4. Eggplant, 1 fruit (purple)
5. Horseradish, 1 fruit

6. Parsnips, 4 on a plate
7. Rhubarb, 12 stalks
8. Swiss Chard, 4 stalks
9. Kale, 4 stalks
10. Broccoli - 1 bunch banded (3 heads)
11. Qt. box Brussels Sprouts
12. Kohlrabi, 4 on a plate
13. Qt. box Okra
14. Purple Top Turnip, 4 on a plate
15. Tomatillo, 4 on a plate
16. Garlic, 4 on a plate
17. Mushroom (Must be identified by variety)
18. Unusual Plant, Edible Variety (Must be identified)
19. Sunflower, 1 largest head
20. Sunflower, Tallest (1 head) - Must be in solid bucket.
21. Vegetable Novelty, Arranged by exhibitor
22. Vegetable Novelty, Natural growth

SECTION 11 - CORN (Classes 1 - 10)

1. Popcorn, smooth, 5 ears grown last year (yellow)
2. Popcorn, smooth, 5 ears grown last year (red)
3. Popcorn, smooth, 5 ears grown last year (white)
4. Popcorn, rough, 5 ears grown last year
5. Popcorn, Strawberry, 5 ears grown last year
6. Sweet Corn, 5 ears grown this year, White, Husk Removed
7. Sweet Corn, 5 ears grown this year, Yellow, Husk Removed
8. Sweet Corn, 5 ears grown this year, bi-colored, Husk Removed
9. Rainbow or Indian Corn, 5 ears on a plate, Husk Left On.
10. Sweet Corn, 5 ears on a plate, Husk Removed
Any other variety (Must be identified by variety)

11. Best of Show Vegetables - Sections 2 - 11 Rosette only

SECTION 12 - POTATOES (Classes 1 - 6)

10 TUBERS IN A SUITABLE CONTAINER

- | | |
|------------------|---------------------------------|
| 1. Irish Cobbler | 5. Red Pontiac |
| 2. Rural Russet | 6. Any other variety |
| 3. Katahdin | (Must be identified by variety) |
| 4. Kennebec | |

SECTION 13 - PUMPKINS - ONE (Classes 1 - 5)

- | | |
|-------------------|-----------------------|
| 1. Pie Pumpkin | 4. Cushaw - any color |
| 2. Jack O'Lantern | 5. Painted Pumpkin |
| 3. Young's Beauty | |

SECTION 14 - SQUASH - 3 ON A PLATE (Classes 1 - 4)

- | | |
|------------------------|---------------------|
| 1. Summer Crookneck | 3. Zucchini, Green |
| 2. Summer Straightneck | 4. Zucchini, Golden |

SECTION 15 - SQUASH - ONE (Classes 1 - 12)

- | | |
|------------------------|---------------------------------|
| 1. Summer, Flat, White | 9. Butternut |
| 2. Hubbard, Green | 10. Turk's Turban |
| 3. Hubbard, Blue | 11. Spaghetti Squash |
| 4. Hubbard, Golden | 12. Any other variety |
| 5. Delicious, Green | (Must be identified by variety) |
| 6. Delicious, Golden | |
| 7. Acorn | |
| 8. Buttercup | |

SECTION 16 - MELONS (Classes 1 - 11)

WATERMELONS - ONE

- | | |
|--------------------|---------------------------------|
| 1. Crimson Sweet | 4. Any other variety |
| 2. Sugar Baby | (Must be identified by variety) |
| 3. Charleston Gray | |

MUSKMELONS - ONE

- | | |
|-----------------------|---------------------------------|
| 5. Honey Rock | 8. Any other variety |
| 6. Pride of Wisconsin | (Must be identified by variety) |
| 7. Hybrid type | |

GOURDS - 4 ON A PLATE

- | | |
|---|----------------|
| 9. Small type | 10. Large Type |
| 11. 2 Decorative or Hand painted Fresh Gourds | |

12. Best of Show Vegetables - Section 12 - 16 Rosette only

SECTION 17 - HEAVIEST BY WEIGHT (Classes 1 - 8)

**Premiums: 1st - \$20, 2nd - \$15, 3rd - \$10
(For Classes 1 - 6)**

**Premiums: 1st - \$50, 2nd - \$25, 3rd - \$15
Non Winning Entry \$5
(For Classes 7 & 8)**

Rosette for Classes 7 & 8

1. Tomato by weight
2. Zucchini by weight
3. One Potato by weight
4. Garlic by weight
5. One White Onion by weight
6. Winter Squash largest (Hubbard Green/Blue/Golden)
7. Pumpkin Squash by weight..... Rosette
8. Pumpkin only by weight Rosette

SECTION 18 - DISPLAYS

Premiums: 1st - \$5, 2nd - \$4, 3rd - \$3

Classes 1, 2 and 3 may be in a Basket, Tray or other suitable container not exceeding a space 24 x 24 inches.

1. Best Display of Vegetables by an individual WITHOUT potatoes
2. Best Display of Vegetables by an individual WITH potatoes
3. Best Display of Vegetables by a Garden Group.

SECTION 19 - CONSUMER PACK

One Peck in Each Class

Note: Potatoes entered in Section 12 may NOT compete in this class

- | | |
|-----------------------------|--------------------------|
| 1. Pickle Cucumber | 7. Potatoes |
| 2. Green Peppers | (One variety per basket) |
| 3. Hot Peppers | 8. Onions |
| 4. Green Beans | (One variety per basket) |
| 5. Squash | 9. Tomatoes |
| (One variety per basket) | (One variety per basket) |
| 6. Squash (mixed varieties) | 10. Yukon Gold Potatoes |

**SECTION 20 - FREESTANDING SCARECROW (Classes 1 - 2)
CONTEST JUDGING**

1. The entry must be freestanding
2. The height of each entry must not exceed 6' nor under 3'. The width not to exceed 6'.
3. Materials used in scarecrow should be handmade. If vegetables or fruit are used in exhibit, they must not be punctured or carved.

Note: Scarecrows should be lovable, mischievous and humorous, not frightening. (Witch or monster faces on scarecrows will be disqualified.)

Premiums: 1st - \$20, 2nd - \$12, 3rd - \$10, 4th - \$5, 5th - \$5

1. Funny Loveable Scarecrow
2. Classic Field Scarecrow

SECTION 21 - JUNIOR CLASSES (12 years and under)

No membership or exhibitor ticket needed.

Premiums

1st - \$5, 2nd - \$4, 3rd - \$3 - Ribbon First Five Places

1. 1 Quart Beans (Green or Yellow)
2. Beets, 4 on a plate

CARROTS - 4 ON A PLATE

3. Danvers Half Long
4. Any other variety (Must be identified by variety)

ONIONS - 4 ON A PLATE

5. Yellow Globe
6. Sweet Spanish
7. Any other variety (Must be identified by variety)

PEPPERS - 4 ON A PLATE

8. Cal Wonder
9. Yellow, Bell, Semi Hot
10. Yellow Hot
11. Any other variety (Must be identified by variety)

TOMATOES - STEM REMOVED - 4 ON A PLATE

12. Marglobe
13. Red Cherry
14. Big Boy
15. Red Hybrid
16. Any other variety (Must be identified by variety)

CUCUMBERS GREEN SLICING - 4 ON A PLATE

17. Burpless
18. Gemini
19. Any other variety (Must be identified by variety)
20. Pickling Type, Large
21. Pickling Type, Small

CABBAGE - 1 HEAD

22. Golden Acre
23. Danish Ball Head
24. Flat Dutch
25. Red Type
26. Any other variety (Must be identified by variety)

TURNIPS - 4 ON A PLATE

27. Purple Top
28. White Globe

PUMPKINS

29. Pie Pumpkin
30. Jack O'Lantern
31. Painted Pumpkin

SQUASH - 1

32. Summer Crookneck
33. Zucchini, Green
34. Hubbard, Green
35. Acorn
36. Butternut
37. Any other Variety (Must be identified by variety)

CORN

39. Sweet Corn, 3 ears grown this year, white (husk removed)
40. Sweet Corn, 3 ears grown this year, yellow (husk removed)
41. Sweet Corn, 3 ears grown this year, bi-colored (husk removed)
42. Sweet Corn, Any other variety (Must be identified by variety)

MISCELLANEOUS

43. Potato Any Variety (Must be identified) 10 per suitable container
44. Sunflower, 1 largest head
45. Sunflower, tallest (1 head) (Must be in solid bucket)
46. Vegetable Novelty arranged by exhibitor
47. Funny, Loveable Freestanding Scarecrow
48. Classic Field Freestanding Scarecrow (See rules Section 19) (Jr. Premiums Awarded)

WINE DEPARTMENT

Department 14

FARM PRODUCTS BLDG.

Director in Charge: Esther White

Assisted by: Melissa Nyerges

Judging: 6:30 p.m.

Wednesday, September 2, 2020

Entry drop-off: Wednesday, September 2 - noon-6:30 p.m.

Entries close at 4 p.m., Wednesday, August 12, 2020

Premiums: 1st - \$20, 2nd - \$15, 3rd - \$10

Rosette given for Best of Show in Wine

Rosette given for Best of Show in Beer

DEPARTMENT RULES

1. Wines may be made from grapes, other fruit, vegetables, grain, flower petals and other suitable ingredients, or blends of these. Main ingredient and variety must be stated on entry blank for each entry. (Example: "Riesling," "Concord," "Elderberry" and etc.) Level of sweetness (dry, semi-dry, sweet) must be indicated on entry blank.

2. Ingredients may be fresh, dried, canned, concentrated, or otherwise preserved.

3. Wines must be amateur homemade by the exhibitor by the process of fermentation and must not be blended with commercial wines or distilled spirits.

4. Only one bottle may be entered in each class by exhibitor named. If a family makes wine, only one may be the exhibitor and the winner.

5. All wines in this department must be made by exhibitor named.

6. Wine Goblet and Beer Mug trophies for Best of Show.

7. Still Wines must be submitted in bottles that were made to hold wine and that:

A. Are of standard 750 ML

B. Are of typical Rhine, Burgundy or Bordeaux style.

C. Are closed with screw cap or with standard cylindrical wine cork. **No Capsules, Allowed.**

D. Are filled to within 1/2 to 3/4 inch of the cork or cap.

8. Dry wines and semi-dry must contain 3% or less residual sugar. A Clinistest or other means will be used to verify this upon request of a judge. A sweet wine shall have more than 3% residual sugar and typically has 5 - 8% residual sugar and proper acid level to balance. A dessert wine typically has 8 - 12% residual sugar and proper acid level to balance.

9. A judicious balance of sweetness, acidity and alcohol is desirable in all non-dry wines. A sweet wine shall have more than 3% residual sugar.

10. Wines should be clear and free of suspended particles. (Not Cloudy) and free of effervescence.

11. Do Not Label Bottles. Labels will be provided when wine is brought to the fair.

12. Homemade beer must be submitted in clear green or brown glass bottles that were made to hold beer and are closed with crown style caps, rubbered stoppers, or screw caps. Other wine department rules generally apply.

13. Wines may have been made any year, or blended from any combination of years; however, any wine that wins a premium must be considered permanently disqualified from any future wine judging held by the Geauga County Agricultural Society.

14. Wines (except beer) should be room temperature (not chilled).