

# Class A – Vegetables

Albert Maddox III (203) 266-7282, Clif Wheeler (860) 283-8492 – Superintendents  
Vincent Aiello, Frank Errico, Robert Maddox Jr., Joanne Battistoni,  
Adam Wheeler, Amy Wheeler, Cathy Wheeler, James Wheeler,  
Kirstin Wheeler, Mat Wheeler, Sue Wheeler, Jaclyn Wheeler

**Who May Enter:** Adult exhibitors age 12 and over.

**Entry Blanks:** See General Rules, page 9.

**Entry Tags:** To be attached by exhibitor. See General Rules.

**Non-livestock exhibitors:** See General Rules for exhibit delivery and removal.

**Delivery of Exhibits:** To south section main exhibit building. Thursday night between 6 pm and 9 pm.

**No exhibits will be accepted on Friday.**

**Entry Fees:** Exhibitors must include entry fee (See general rules) which entitles them to enter other areas of the Fair and provides for admission to the Fair all three days.

**There is an Additional \$18.00 entry fee for the Heaviest Pumpkin category (A1).**

## Department Rules

1. Only one exhibit can be made of the same variety except in collections.
2. All exhibits must be composed of the exact number of specimens called for in listing.
3. All exhibits must be in prime market condition.
4. Only plates with hole to attach tags supplied by the Fair will be used to exhibit.
5. Best of Show Ribbon will be awarded.
6. All exhibitors must obtain permission of the department chairman to remove exhibit and must remove exhibit at the close of the Fair at 5:30 pm on Sunday. Any exhibit not removed by 6:00 pm on Sunday will become the property of the Fair and donated to a local soup kitchen.

## Judging Standards:

**EXCELLENT** — Free from injury (not over 25% waste and not more than slightly affecting appearance); uniform in size, shape and color (not over 10% variance); of the best market size and quality (beets 1½"-3", carrots ¾"-1 ½", onions over 2", potatoes 6-12 ozs.). True to variety type.

**GOOD** — Clean, free from damage (not over 25% waste and not damaging appearance), fairly uniform in size, shape and color (not over 25% variance); of good market size and quality (beets over 1¼", carrots 1-2½", potatoes 5-12 ozs.). Fairly true to variety type.

**WORTHY** — Fairly clean, free from serious damage (not over 10% waste and not seriously damaging appearance); fairly uniform in size, shape and color (less than 100% variance) of fair market size and quality (beets over 1" and under 4", carrots 1½" - 3", onions over 1½", potatoes over 4 and under 14 ozs.). Not off type enough to be disqualified.

**UNWORTHY** — Dirty, seriously damaged by disease, insects, or other means; extreme difference in size, shape, and color-plate is unworthy if largest specimen is twice the size of the smallest. One or a combination of the above points will disqualify an exhibit.

A pamphlet on exhibiting is available from Cooperative Extension Center, University Drive, Torrington, CT 06790.

## Judging Standards Heaviest Pumpkins

- 1) All giant pumpkins and squash are eligible for competition and will be weighed in separate categories.
- 2) Squash will be classified as any fruit with a surface area that is at least 75% green, blue or gray in color. The portion of the fruit in contact with the ground will not be considered in the color classification.
- 3) Pumpkins will be all fruit not classified as squash.

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## Class A – Vegetables, *continued*

- 4) An exhibitor may enter one 1 specimen per class and must be present when the pumpkin or squash is weighed. The entry must be grown, cared for, and exhibited by the grower.
- 5) The specimen must be present for the entire duration of the fair to be eligible for prizes.
- 6) No foreign material (i.e., fungicides, caulking, skin additives, etc.) will be permitted in the weighing of any fruit.
- 7) Vines must be trimmed to within 1" of the stem.
- 8) The specimen must sound, healthy and free from major damage. Entries must be free of rot, holes or cracks through to the cavity and serious soft spots.
- 9) The winning pumpkin and squash will be judged on weight alone.
- 10) The judges decision is final.

**CLASSES** 1st            2nd            3rd

### Giant Vegetables

*Weigh-in time — Thursday 6 pm to 9 pm*

**\$18.00 Additional Entry Fee for class number (A1) Heaviest Pumpkin Only**

1. Heaviest Orange Soft Stemmed Pumpkin — Premium equals weight minus	100 lbs	200 lbs	300 lbs
2. Heaviest Green Soft Stemmed Pumpkin	\$50	\$30	\$20
3. Heaviest Field Pumpkin	10	7	5
4. Table Beets (5 Heaviest)	10	7	5
5. Watermelon (Heaviest)	10	7	5
6. Potatoes (5 Heaviest)	10	7	5
7. Carrots (5 Heaviest)	10	7	5
8. Cucumbers (5 Heaviest)	10	7	5
9. Onions (5 Heaviest)	10	7	5
10. Tomatoes (5 Heaviest) Green or Ripe	10	7	5
11. Hubbard Squash (Heaviest)	10	7	5
12. Zucchini (Heaviest)	10	7	5
13. Tallest Sunflower stalk Single Head (roots off)	10	7	5
14. Tallest Corn stalk (roots off)	10	7	5
15. Largest Sunflower Head (Diameter)	10	7	5
16. Longest Gourd	10	7	5
17. Turnip (5 Heaviest)	10	7	5

**Collections** (2 only of each Variety) — with a list of what is included

18. Best Collection of Vegetables	\$30	\$20	\$10
19. Best Collection of Gourds	10	7	5
20. Best Collection of Eggplant	10	7	5
21. Best Collection of Peppers	10	7	5
22. Best Collection of Potatoes	10	7	5
23. Best Collection of Tomatoes	10	7	5
24. Best Collection of Winter Squash	10	7	5

**Prizes for class numbers 25-189: 1st – \$6.00 2nd – \$4.00 3rd – \$3.00 — Except Where Noted**

**BEANS** — 10 per plate

25. Green Flat Pod	29. Purple Round Pod
26. Green Round Pod	30. Bush Limas
27. Yellow Flat Pod	31. Yard Long Green/Purple
28. Yellow Round Pod	32. Other (Must name variety on entry tag)

**BEEETS** — tops off, 5 per plate (Not to exceed 2½" Diameter)

33. Red Table	36. Chioggia
34. Golden	37. Cylindra
35. White	38. Other (Must name variety on entry tag)

*Continued*

## Class A – Vegetables, *continued*

### **CABBAGE** — 1 head

39. Green    40. Red    41. Savoy

### **CARROTS** — tops off, 5 per plate

42. Orange Long (over 6 inches)    45. Purple Half Long (under 6 inches)  
 43. White Long (over 6 inches)    46. Other (Must name variety on entry tag)  
 44. Orange Half Long (under 6 inches)

### **SWEET CORN** — ½ husk removed, 5 per plate

47. White    49. Bicolor  
 48. Yellow    50. Other (Must name variety on entry tag)

### **CUCUMBERS**

51. Green Table (5 per plate)    53. Ripe (3 per plate)  
 52. Pickling (5 per plate)    54. Other (Must name variety on entry tag) (3 per plate)

### **EGGPLANT** — 2 per plate

55. Long Classic Purple (over 8 inches)    60. Short Green (under 8 inches)  
 56. Short Classic Purple (under 8 inches)    61. Long Bicolor (over 8 inches)  
 57. Long White (over 8 inches)    62. Short Bicolor (under 8 inches)  
 58. Short White (under 8 inches)    63. Oriental  
 59. Long Green (over 8 inches)    64. Other (Must name variety on entry tag)

### **GARLIC** — stems trimmed to ½" – 1" roots ¼", 5 per plate

65. Garlic 2" Plus    66. Garlic Small 2" Minus

### **MELONS** — 1 fruit

67. Cantaloupe    69. Watermelon, Long  
 68. Watermelon, Round    70. Other (Must name variety on entry tag)

### **ONIONS** – 5 per plate

71. Yellow Flat    75. Red Flat  
 72. Yellow Round    76. Red Round  
 73. White Flat    77. Shallots  
 74. White Round    78. Other (Must name variety on entry tag)

### **PEPPERS** – 5 per plate

79. Green Bell (over 4 inches)    91. Short Yellow Hot (under 5 inches)  
 80. Green Bell (under 4 inches)    92. Hungarian Wax  
 81. Red Bell (over 4 inches)    93. Jalapeno  
 82. Red Bell (under 4 inches)    94. Poblano  
 83. Purple Bell (under 4 inches)    95. Green Cherry  
 84. Yellow Bell (under 4 inches)    96. Red Cherry  
 85. Chocolate Bell (under 4 inches)    97. Green Habanero  
 86. Yellow (Frying)    98. Orange Habanero  
 87. Green (Frying)    99. Chocolate Hababero  
 88. Long Red Hot (over 5 inches)    100. Short Hot Purple/Black (under 5 inches)  
 89. Long Yellow Hot (over 5 inches)    101. Short Hot Purple/Black (over 5 inches)  
 90. Short Red Hot (under 5 inches)    102. Pepper Other (Must name variety on entry tag)

### **POTATOES** – One Peck (15 lbs)

	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
103. Green Mountain	\$8	\$6	\$5
104. Kennebec	8	6	5
105. Yukon Gold	8	6	5
106. Katahdin	8	6	5
107. Cobblers	8	6	5
108. Blue	8	6	5
109. Red	8	6	5
110. Fingerling	8	6	5
111. Other (Must name variety on entry tag)	8	6	5

*Continued*

## Class A – Vegetables, *continued*

### POTATOES — 5 per plate

- |                     |   |
|---------------------|---|
| 112. Green Mountain | 117. Blue                                   |
| 113. Kennebec       | 118. Red                                    |
| 114. Yukon Gold     | 119. Fingering                              |
| 115. Ktahdin        | 120. Other (Must name variety on entry tag) |
| 116. Cobblers       |   |

### PUMPKINS — 1 fruit

- |                                   |   |
|-----------------------------------|---|
| 121. Small Sugar (under 6 inches) | 125. Tiny Tim (3 per plate) Orange          |
| 122. Large Sugar (over 6 inches)  | 126. Lumina (White)                         |
| 123. Field                        | 127. Other (Must name variety on entry tag) |
| 124. Tiny Tim (3 per plate) White |   |

### SUMMER SQUASH — 3 per plate

- |                           |   |
|---------------------------|---|
| 128. Green Zucchini       | 132. Crook Neck Yellow                      |
| 129. Golden Zucchini      | 133. Patty Pan                              |
| 130. Round Zucchini       | 134. Other (Must name variety on entry tag) |
| 131. Straight Neck Yellow |   |

### TOMATOES — stems removed, 4 Quart Basket (8 lbs)    **1st**    **2nd**    **3rd**

- |   |     |     |     |
|---|-----|-----|-----|
| 135. Red (Standard)                         | \$8 | \$6 | \$5 |
| 136. Yellow (Standard)                      | 8   | 6   | 5   |
| 137. Other (Must Name Variety on Entry Tag) | 8   | 6   | 5   |

### TOMATOES — stems removed, 1 Qt Basket (2 lbs)

138. Cherry

### TOMATOES — stems removed, 5 per plate

- |                                   |  |
|-----------------------------------|--|
| 139. Red – standard               | 148. Other Plum/Pear   |
| 140. Yellow – standard            | 149. Cherry – Black (10 per plate)   |
| 141. Orange – standard            | 150. Cherry – Orange/Yellow (10 per plate)   |
| 142. Red Pear                     | 151. Cherry – Red (10 per plate)   |
| 143. Yellow Pear                  | 152. Cherry (Silver Dollar Size) (10 per plate)  |
| 144. Red Plum (under 3 inches)    | 153. Grape Tomatoes (10 per plate)   |
| 145. Red Plum (over 3 inches)     | 154. Other Standard (Must name variety on entry tag) (5 per plate)   |
| 146. Yellow Plum (under 3 inches) | 155. Other Cherry (Must name variety on entry tag) (10 per plate)  |
| 147. Yellow Plum (over 3 inches)  | 156. Bethlehem Fair BEST Tasting Tomato Contest<br>(See page 56) <b>1st</b> \$25 <b>2nd</b> \$15 <b>3rd</b> \$10 |

### WINTER SQUASH — 2 per plate

- |   |   |
|---|---|
| 157. Acorn  | 162. Buttercup  |
| 158. Acorn Other (Must name variety on entry tag) | 163. Butternut  |
| 159. Spaghetti                                    | 164. Sweet Dumpling   |
| 160. Blue Hubbard (1 per plate)                   | 165. Other (Must name variety on entry tag) —<br>(1 per plate if large variety) |
| 161. Golden Hubbard (1 per plate)                 |   |

### MISCELLANEOUS VEGETABLES

- |  |  |
|--|--|
| 166. Artichokes (3 buds)                                     | 178. Leeks (3 specimens, leaves trimmed)             |
| 167. Broccoli (3 heads)                                      | 179. Leaf Lettuce (1 bunch in water)                 |
| 168. Broccoli-Purple (3 heads)                               | 180. Okra (3 specimens)                              |
| 169. Brussels Sprouts (10 specimens)                         | 181. Peas (10 pods)                                  |
| 170. Cauliflower (1 head)                                    | 182. Parsnip (5 specimens)                           |
| 171. Celery (Roots off Tops trimmed)                         | 183. Radish (5 per plate)                            |
| 172. Collards (10 stems/leaves in water)                     | 184. Rhubarb (10 stalks)                             |
| 173. Endive (1 head)   | 185. Spinach (1 bunch in water) Classic Smooth/Savoy |
| 174. Escarole (1 head)                                       | 186. Swiss Chard (10 stalks in water)                |
| 175. Gourd (2 per plate)<br>(Must name variety on entry tag) | 187. Tomatillo (5 per plate)                         |
| 176. Kale (10 stems/leaves in water)                         | 188. Turnip (3 per plate)                            |
| 177. Kohlrabi (2 bulbs)                                      | 189. Other (Must name variety on entry tag)          |