

**DIVISION 3A**  
**VEGETABLES & FRUITS**

Superintendent: **Brian Schmitt**-----907-888-3270

<b>ENTRY DAY</b> <u>Junior Perishables</u> Thursday, Aug 3, 1-6p.m. <u>Adult Perishables</u> - Tuesday, Aug 8, 1-6 p.m. Kiwanis Agricultural Hall
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<b>PICK-UP</b> <u>Junior Perishables</u> Tuesday, August 8, 1 - 6 p.m. <u>Adult Perishables</u> -Monday, Aug 14, 11 - 3pm Kiwanis Agricultural Hall
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**SPECIAL AWARDS**

**People's Choice Rosette – Junior and Adult  
Professional Award**

**Special Preparations:** All vegetables, except Novelty Class and Giant Cabbages, are judged as top quality commercial product. Be sure exhibits contain the exact amount specified. Varieties should be named on the exhibit tag. This will help the judge and will make the exhibit more interesting and educational to the viewer. Judges may cut into the exhibit to examine for maturity, freshness, etc. if deemed necessary. **Exhibits should be clean, free from disease, smooth, uniform, and true to type. Replacing Perishables:** Exhibitors are encouraged to keep exhibits fresh by replacing them with exhibits of like quality as they lose their freshness.

**Please remember to pick up your exhibits.**

**Class A ----- Potatoes**

**Please refer to the Division 3A Handbook for specific preparation instructions.** Consider uniformity, smoothness, condition, size & trueness of type when selecting potatoes. Potatoes should be clean, free from disease, smooth, uniform, and true to type.

- |                 |                            |
|-----------------|----------------------------|
| Lot 1 White, 3  | Lot 4 Baking, 3            |
| Lot 2 Red, 3    | Lot 5 New baby potatoes, 5 |
| Lot 3 Russet, 3 | Lot 6 Other, 3             |

**Class B ----- Cold Crops**

Cabbages must be trimmed to 3 wrapper leaves. **Please refer to the Division 3A Handbook for specific preparation instructions.**

- Lot 1 **Broccoli**, 1 head with 5-6" stem
- Lot 2 **Brussels sprouts**, 5
- Lot 3 **Cabbage**, green, 1 head, and Leave 1/4" core to hold leaves firmly, leave 3 wrapper leaves
- Lot 4 **Cabbage**, red, 1 head, and Leave 1/4" core to hold leaves firmly, leave 3 wrapper leaves
- Lot 5 **Cabbage**, oriental, 1 head and Leave 1/4" core to hold leaves firmly, leave 3 wrapper leaves
- Lot 6 **Cabbage**, Savoy, 1 head and Leave 1/4" core to hold leaves firmly, leave 3 wrapper leaves
- Lot 7 **Cauliflower**, white, 1 head and Leave 1/4" core to hold leaves firmly, trim core to 1/4", trim leaves level with head.

- Lot 8 **Cauliflower**, purple, orange, or other color, 1 head, leave ¼” core to hold leaves firmly
- Lot 9 **Cauliflower**, Romanesco, 1 head leaves must be trimmed level to head
- Lot 10 **Kale**, 5 leaves, place in jar of water
- Lot 11 **Kohlrabi**, white, 1, trim leaves flush to sides, leaving a few small leaves on top center, trim root flush to bottom
- Lot 12 **Kohlrabi**, purple, 1, trim leaves flush to sides, leaving a few small leaves on top center, trim root flush to bottom
- Lot 13 Other

**Class C ----- Greens**

All greens should be displayed in a container of water. Trim all lettuce leaves & roots to make neat. **Please refer to the Division 3A Handbook for specific preparation instructions.**

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|---|---|
| Lot 1 <b>Celery</b> , 1 plant, trim root to a pyramid | Lot 8 <b>Mustard greens</b> , 5 leaves      |
| Lot 2 <b>Swiss chard</b> , 5 leaves                   | Lot 9 <b>Head lettuce</b> , 1 plant         |
| Lot 3 <b>Endive</b> , 1 plant                         | Lot 10 <b>Leaf lettuce</b> , 1 plant        |
| Lot 4 <b>Spinach</b> , 1 plant                        | Lot 11 <b>Romaine lettuce</b> , 1 plant     |
| Lot 5 <b>Beet greens</b> , 5 leaves                   | Lot 12 <b>Butter head lettuce</b> , 1 plant |
| Lot 6 <b>Collard greens</b> , 3 leaves                | Lot 13 Hydroponically grown greens          |
| Lot 7 <b>Turnip greens</b> , 3 leaves                 | Lot 14 Other                                |

**Class D ----- Legumes**

**Please refer to the Division 3A Handbook for specific preparation instructions.** Harvest with scissors, leave ¼” stem

- |   |  |
|---|--|
| Lot 1 Beans, green, 15 beans                    | Lot 5 Peas, Chinese flat, edible pods, 15 pods |
| Lot 2 Beans, yellow wax, 15 beans               | Lot 6 Sugar snap peas, edible pods, 15 pods    |
| Lot 3 Beans, purple, 15 beans                   | Lot 7 Other, 15                                |
| Lot 4 Peas, English (shelling), in pod, 15 pods |  |

**Class E ----- Root Crops, Bulbs**

**Please refer to the Division 3A Handbook for specific preparation instructions.**

- Lot 1 **Beets**, 3, trim both stem & tap root to 1”
- Lot 2 **Carrots**, 5, trim stem to 1”; do not trim tap root
- Lot 3 **Parsnips**, 3, trim both stem & tap root to 1”
- Lot 4 **Rutabagas**, 1, trim both stem & tap root to 1”
- Lot 5 **Turnips**, 3, trim both stem & tap root to 1”
- Lot 6 **Radishes** w/ tops, 5
- Lot 7 Winter **Daikon radishes**, 1 trim stem to 3”
- Lot 8 Onions, **scallions**, 5 each ½” – ¾” diameter, straight, trim roots to ½”, trim tips of greens
- Lot 9 Onions, **green bulbing**, 5 trim roots to ½”, trim tips of greens
- Lot 10 Onions, **dry**, 3 trim roots to ½” & stem
- Lot 11 **Shallots** 3 trim root & stem to ½”
- Lot 12 **Leeks**, 3 leaves may be trimmed, trim roots to 1”

Lot 13 **Garlic**, 5, trim roots to ½” and trim yellow off leaves and if softneck braid

Lot 14 Other, 3

**Class F -----Vine Crops**

**Lot 1** **Cucumber**, slicing, 3, stems cut flush to end

Lot 2 **Cucumber**, pickling, 3, about 3” long, Stems cut to ½”

Lot 3 **Cucumber**, English, 2 about 10” long, stem cut to ½”

Lot 4 **Melon**, 1, Stem 1” long

Lot 5 **Pumpkin**, 1, Stem at least 1” long

Lot 6 **Squash**, spaghetti, 1, Stem ½” long

Lot 7 **Squash**, winter (acorn, Hubbard, hard skin), 1, stem 1” long

Lot 8 **Squash**, summer, 2, Stem ½” long

Lot 9 **Squash, zucchini**, 3, approx.8-10” long stem, ½” long

Lot 10 **Squash, zucchini**, golden, 3, stem ½” long

Lot 11 **Gourds**, 2, Stems ½” long

Lot 12 Other

**Class G -----Miscellaneous Vegetables**

**Please refer to the Division 3A Handbook for specific preparation instructions.**

Lot 1 **Sweet corn**, 3 ears

Lot 4 **Peppers**, hot, 3, trim stem to ¼”

Lot 2 **Rhubarb**, 5 stalks tied together; leave  
1” of leaf attached

Lot 5 **Peppers**, other, 3, trim stem to ¼”

Lot 3 **Peppers**, sweet, 3, trim stem to ¼”

Lot 6 **Eggplant**, 1, trim stem to ¼”

Lot 7 Other, 3

**Class H -----Tomatoes**

**Please check the Division 3A Handbook for specific preparation instructions.**

Lot 1 Green 3, with stems

Lot 4 Cherry or pear, ripe, 5, without stems

Lot 2 Beefsteak, 3, without stems

Lot 5 Tomatillo, 5, ½” stem

Lot 3 Intermediate, 3, without stems

Lot 6 Other, 3

**Class I -----Culinary Herbs**

1 bunch each - Tied bunches of herbs should be ½” at butt and displayed in water.

Lot 1 Basil

Lot 9 Mint

Lot 2 Chives

Lot 10 Oregano

Lot 3 Dill

Lot 11 Rosemary

Lot 4 Marjoram

Lot 12 Cilantro

Lot 5 Parsley

Lot 13 Tarragon

Lot 6 Sage

Lot 14 Lemon Balm

Lot 7 Savory

Lot 15 Fennel

Lot 8 Thyme

Lot 16 Other

**Class J1 -----Collections**

All produce must be grown by the exhibitor. Wild berries and plants must be collected by the exhibitor.

- Lot 1 Garden vegetables
- Lot 2 Wild (Alaskan) edible plants and berries
- Lot 3 Garden herbs

<b>COLLECTION AWARDS</b>	
Blue -----	<b>\$6</b>
Red -----	<b>\$4</b>
White -----	<b>\$2</b>

**Class J2 ----- Farm and Garden Display**

This display can include props such as farm implements and a variety of produce and other decorations. Creativity of display and quality of produce are the judging criteria. This lot is not judged for Class Champion. If you have any questions about this Class, please contact the **Fairbanks Soil and Water Conservation District at 479-1213.**

<b>FARM AND GARDEN AWARDS</b>	
Blue -----	<b>\$30</b>
Red -----	<b>\$20</b>
White -----	<b>\$10</b>

Lot 1 Farm and Garden display.

**CROPS**

All variety of cereals, grasses, and legumes grown in Alaska are admitted for exhibit. Growers of cereals, grasses, and legumes are urged to make entries even though crops are not fully mature.

**Cereals and grains should be exhibited in Classes of 1 pint.**

**Class K ----- Grain**

Grain must be grown in 2015. Exhibits should be free from foreign matter, cracked and unsound berries.

- Lot 1 Wheat
- Lot 2 Barley
- Lot 3 Oats
- Lot 4 Other

**Class L ----- Sheaves**

Sheaves of grain must be 3” or more in diameter and securely tied in at least two places. Sheaves should be cut at least 1 week prior to the date of the Fair and dried in a cool, dark place.

- Lot 1 Wheat
- Lot 2 Barley
- Lot 3 Rye
- Lot 4 Triticale

**Class M ----- Legumes**

Legumes are judged for forage value. Coarse, woody stems are undesirable. Legumes should be selected at early blossoming. Bundles must be 2 – 3” in diameter, securely tied. Legumes should be cut at least 1 week prior to the date of the Fair and cured in a cool, dark place. Pea and vetch pods should be full.

- Lot 1 Clover
- Lot 2 Alfalfa
- Lot 3 Other

**Class N ----- Grasses**

Bundles of grasses must be 2” in diameter and securely tied.

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|----------------------|------------------|
| Lot 1 Timothy        | Lot 4 Ornamental |
| Lot 2 Brome          | Lot 5 Other      |
| Lot 3 Native grasses |                  |

**Class O -----Miscellaneous Crops**

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|-------------------|----------------------|
| Lot 1 Buckwheat   | Lot 4 Sunflower seed |
| Lot 2 Rapeseed    | Lot 5 Other          |
| Lot 3 Spelt wheat |                      |

**BERRIES**

Berries and small fruits must be fresh, firm, and uniform in size, shape, and color, and have all stems removed except chokecherries.

**Class P ----- Wild Berries**

**1 cup each. Remove all stems. Please check the Division 3A Handbook for specific preparation instructions**

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|-----------------------------|---|
| Lot 1 Blueberries           | Lot 7 Crowberries                                 |
| Lot 2 Black currants        | Lot 8 Raspberries do not wash                     |
| Lot 3 Red currants          | Lot 9 Strawberries, remove stem leave green sepal |
| Lot 4 High-bush cranberries | Lot 10 Other                                      |
| Lot 5 Low-bush cranberries  | Lot 11 Collections, any quantity                  |
| Lot 6 Rosehips              |   |

**Class Q ----- Domestic Berries**

**1 cup each. Remove all stems. Please check the Division 3A Handbook for specific preparation instructions.**

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| Lot 1 Black currant                  | Lot 5 Raspberries do not wash   |
| Lot 2 Red currants                   | Lot 6 Other                     |
| Lot 3 June berries                   | Lot 7 Collections, any quantity |
| Lot 4 Strawberries leave green sepal |                                 |

**Class R ----- Small Fruits**

**Please check the Division 3A Handbook for specific preparation instructions.**

Lot 1 Apples, 3

Lot 2 Pears, 3

Lot 3 Crabapples, 3

Lot 4 Chokecherries, 1 cup, off cluster, leave stems on

Lot 5 Other

### **Professional**

This Class is for adult exhibitors who have been paid for vegetables, crops, or berries. Not eligible for monetary awards.

**Class R2 ----- Professional**

Use Class and Lot numbers from Class A – R.

### **JUNIOR VEGETABLES AND FRUITS**

#### **AGE 16 AND UNDER**

All Junior Class are identical to Adult Class but are labeled with double letters (e.g., Class A becomes Class AA, Class B becomes Class BB, etc.). Please add the appropriate sub Lot letter to the Lot number.

- a. Age 7 and under
- b. Age 8 to 11
- c. Age 12 to 16
- d. Multi-age/group

