

SECTION 18-(A) - FIELD CROPS EXHIBITS

(Classes 290-299) Must be grown or processed by exhibitor (since July 8, 2020)

All Exhibits be in place on Thursday at Noon – judging starts at 12:30 p.m.

FEEDS SUITABLE FOR A 4-H ANIMAL PROJECT

Judging Criteria:

DRY HAY: • may include maturity, leafiness, foreign matter, texture and variety.

SILAGES: • odor, color, length of cut, maturity of crop, % of legumes or grass, texture, % grain, impurities.

An additional 3 x 5 card will be required to be attached to the entry card to include:

- (1) Cards should be written by the 4-H exhibitor discuss their involvement and experience with the crop entry.
(**Cloverbuds** may relay their experience to an adult writing the entry card).
- (2) Type of forage and species if applies (ex: grass hay; legume hay)
- (3) When harvested
- (4) How harvested
- (5) Use of forage – for example: cattle feed, horse feed, etc.
- (6) How long stored
- (7) Your involvement in planning, planting, and harvesting
- (8) and anything you would like to share with us.
- (9) Variety Listed

CLASS # FEEDS SUITABLE FOR A 4-H ANIMAL PROJECT

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|------------|--|
| 290 | First cutting grasses, (<i>in box with transparent plastic</i>). |
| 291 | First cutting alfalfa, (<i>in box with transparent plastic</i>). |
| 292 | Second cutting grasses, (<i>in box with transparent plastic</i>). |
| 293 | Second cutting alfalfa, (<i>in box with transparent plastic</i>). |
| 294 | Haylage, 1 pint jar |
| 295 | Grass Silage, 1 pint jar |
| 296 | Corn silage, 1 pint jar |
| 297 | High Moisture Shell Corn, 1 pint jar |
| 298 | High Moisture Cob Corn, 1 pint jar |
| 299 | Collection of grains, forages, or other-dried and/or mounted in notebook. Minimum 10 specimens, labeled. (see plant collection criteria) |

18-B -VEGETABLE EXHIBITS

must arrive by Thursday at Noon Judging begins 12:30pm

~ Green and Yellow Entry Cards Only ~

Vegetable Exhibits must be in place by Noon on Thursday.

Evaluation will begin at that time. All exhibits must have been planted by exhibitor during the current year. Each exhibit must be labeled to show the name of class, as well as the variety.



Except Containers & Flower boxes- to be brought in on Tuesday 12:30pm - start of fair week

- ◆ Exhibits lacking variety identification will be lowered one placing (i.e. class #330 Carrots, variety is Nantes).
- ◆ Display all vegetables developing from a flower, such as: cucumber, peas, beans, eggplant, pepper, corn, squash) with $\frac{1}{4}$ to $\frac{1}{2}$ inch of stem still attached. The exceptions are tomatoes and muskmelons, where the stems must be removed. It is suggested to clean, but do not scrub entries.
- ◆ Further information on selecting and preparing exhibits is available from the 4-H office. Fresh cut leaf exhibits may be displayed with wet paper towel on stems or in a container with water.
- ◆ Each entry must be shown on white paper plates. Refer to class listings for correct number and size of each exhibit.
- ◆ **No more than two entries per class**, except where noted. Each entry must be a distinctly different variety and correctly labeled.

Striving for size and uniformity: we encourage 4-Hers to refer to the **Roger Kline Book:**

VEG FARE WEBSITE:www.hort.cornell.edu/gbl/toolshed/vegfare.pdf

and <http://www.hort.cornell.edu/gbl-pubs/index.html>

AWARDS WILL BE BASED ON THE DANISH SYSTEM OF JUDGING AND BASED ON THE FOLLOWING STANDARDS:

- **EXCELLENT** - clean, free of injury, uniform in size (5-10% uniformity), shape and color, showing a high standard market size and quality (blue ribbon).
- **GOOD** - clean, free of damage, fairly uniform in size, shape and color, of good market size and quality (red ribbon).
- **WORTHY**- fairly clean, free of serious damage, fairly uniform in size, shape and color of fair market size and quality (white ribbon).
- **NO AWARD** - dirty, seriously damaged by disease, insects, or mechanical means, extremely different in size, shape or color, of unsatisfactory market size and quality. Exhibitors awarded a blue ribbon for vegetables exhibited at the County Youth Fair will be eligible to exhibit at the New York State Fair.

Since the actual vegetable will be ***NO longer suitable at the State Fair***, a substitute of comparable quality can be exhibited. - ***State Fair entries will be evaluated according to State Fair guidelines.***

SECTION 18 (B) - VEGETABLES - must be in place by Noon on Thursday

Evaluation will begin at Noon. All exhibits must have been planted by exhibitor during the current year. Each exhibit must be labeled to show the name of class, as well as the variety.

Green Entry Card – Please Note: To compete the questions on the back of the entry card. “multiple entries – you may say on other cards “see carrot card”.

SECTION 18-B

- 300 Promotion of Products** – “**Club Vegetable Exhibit Display**” – attractive sign or banner and display denoting club name. All club members to exhibit vegetables in the club area. Exhibit to be judged according to awards vegetables have won and the general appearance of the display. Rosette ribbon to best display *premium same as awarded in promotion of dairy, etc.*
- 301 Vegetable Container Garden** (*includes herbs and fruits*)
- 302 Beans, snap, yellow, green, bush, 5 pods, stems on**
- 303 Beans, snap, pole, vine type, 5 pods, stems on**
- 304 Beans, green shell, varieties including edible soy, Horticultural, Kentucky Wonder, etc. 5 pods, stems on.**
- 305 Beans, dry shelled, dry field bean variety including mung, adzuki, fava, etc.**
(1/2 cup container).
- 306 (A) Beets, 3, tops trimmed to 1", tap root trimmed to 1 1/2"**
(B) Beet Greens 4 plants, clean with root on
- 307 Broccoli, 1 head or bunch of small heads must be banded- 5" or more in diameter**
- 308 Brussels sprouts, 1 pint basket**
- 309 Cabbage, 1 head, (2 to 4 lbs.) with 3-4 wrapper leaves, any fresh market variety.**
- 310 Cabbage, large, any kraut variety**
- 311 Carrots, 3, tops trimmed to 1", no green shoulders**
- 312 Cauliflower, 1 head, leaves cut just above head**
- 313 Celery, 1 plant, market quality, roots off**
- 314 Chard, 1 plant roots and damaged leaves off**
- 315 (a) Chinese Cabbage, loose leaf, 1 plant, roots off**
(b) Chinese Cabbage – 1 head, leaves but just above head
- 316 Corn, Sweet, 3 ears, husks removed completely, shank trimmed to 1/2", display in transparent bag**
- 317 Cucumbers, 2 slicing types, 5" or longer, 2" or less in diameter, stems trimmed 1/4"**
- 318 Cucumbers, 3 pickling type, 3 to 5" long**
- 319 Cucumbers, 3 pickling type, less than 3" long**
- 320 Eggplant, 1 (large oval & oblong types) such as Black Beauty, Black Magic, Black Enorma, Dusky.**
- 321 Eggplant, 2 small, slender and round types such as Easter Egg, Ichiban, Long Tom, White Beauty**
- 322 Endive, 1 plant, roots off, good market size**
- 323 Garlic, 3 bulbs dried, braided together or tops trimmed to 1" cleaned, not peeled**
- 324 Herbs, any kind, plant in pot or tied bunch of 12 sprigs - may be shown in water vase or moist paper towel- may show 6 different varieties.**
- 325 Dried Herbs – show min 1 tablespoon to 1/4 cup – that are prepared for use & describe the use.**
- 326 Kale, 1 plant, roots off**
- 327 Kohlrabi, 2 tops and tap root trimmed to 2"**
- 328 Leek, 3, large trimmed**
- 329 Lettuce, leaf, 1 plant, roots off, good market size**
- 330 Lettuce Head, 1 plant, roots off, good market size**
- 331 Muskmelon and honeydew melon, 1, good market quality**
- 332 Mustard, 1 plant, roots off**
- 333 Okra, 4, 1 - 1/2 to 3" long**
- 334 Onions, bulbs, 3, tops trimmed to 1/2", well cured and dried, not peeled**
- 335 Onions, 4, green bunching type, tops on, but trimmed evenly**

- 336 Parsnips, 3, tops trimmed to 1"
- 337 Peas, 5 pod
- 338 Peppers, 2 large, types such as Bell, Cubanelle, Italian Sweet
- 339 Peppers, 3 sm. types such as Banana, Hungarian Wax, Cherry, Jalapeno
- 340 Potatoes, 3 tubers, 5 to 10 ounces
- 341 Potatoes, 1 pint, salt potato types, ¾ to 1¼ inch type
- 342 Pumpkin, 1 any variety (pie or field)
- 343 Radish, 4, tops trimmed to 1/2"
- 344 Rhubarb, 4 stalks, tops trimmed
- 345 Rutabaga, 1, tops trimmed off
- 346 Shallot, 3, tops trimmed to 1/2", dried, not peeled
- 347 Spinach, common, 1/4 pound in transparent bag.
- 348 Spinach, New Zealand, 1/4 pound, bunch or tender tips 3-6" long, tied/in transparent bag.
- 349 Squash, summer, 2, young, skin tender, such as zucchini, yellow, scallop
- 350 Squash, winter, 2, small types or 1 large
- 351 Squash, 1, soft and round stem, such as Big Max, Big Moon, Mammoth
- 352 Sweet Potatoes, 3 roots, any variety.
- 353 Tomatoes, 2, ripe, stems off, any medium or large fruited varieties including Roma types
- 354 Tomatoes, ripe cherry, 1/2-pint basket, stems off, also Presto & small fruited types.
- 355 Tomatoes, 2, green, stems off – not State Fair entry
- 356 Turnips, 2, tops trimmed to 1"
- 357 Watermelon, 1, mature market size
- 358 **A collection** of 3-related types, such as 3 varieties of pepper, or 3 vegetables that appear in an ethnic cuisine. Identify what food or dish is used.

Vegetable Exhibits must be in place by Noon on Thursday. - Evaluation will begin at that time. All exhibits must have been planted by exhibitor during the current year. Each exhibit must be labeled to show the name of class, as well as the variety.

Green entry card – Please complete and fill out the back questions on the card.

Please note: "multiple entries – you may say on other cards "see carrot card" for statement!"

- 359 **Miniature** Vegetables, 4 of one type, harvested at small or baby stage.
- 360 **Ornamental** Vegetable, 3 of the same variety or 3 related types, miniature pumpkins, gourds, decorative corn; ornamental kale (1 specimen).
- 361 **Heirloom** Vegetables, any variety from the Heirloom Garden bulletin #177, exhibited in same manner as other vegetable classes.
- 362 **Miscellaneous**, any other vegetable not listed, display same number of specimens as similar crop listed.
- 363 **Largest Green Tomato** – 1 entry, name variety (not a State Fair Class).
- 364 **Vegetable Art** – (***State Fair Entry***) character and/or sculpture/geometric design,
 - Exhibit must utilize different types of vegetables.
 - Other plant materials may also be added i.e. flowers, twigs.
 - Characters will be judged in uniqueness and neatness.
 - Does not have to be edible.
 - Neatness of assembly, number of Horticulture products used (i.e. flowers, twigs, olives); imaginative use of plants and plant materials overall appearance of the exhibit will be evaluated. (1) entry per exhibitor- list plants used.
- 365 **Top Organically Grown Vegetable** 1 entry. Variety may not be entered in any other class, must be organically grown (not a State Fair Class).

FRUITS AND NUTS -

(use green entry cards or Cloverbuds use yellow entry cards).



- 366 Apples, 2 ripe, any single variety
- 367 Apricots, 2 ripe
- 368 Blueberries, ½ pint
- 369 Cherries, ½ pint basket, with stems, any single variety
- 370 Elderberries, attached to cluster, ½ pint
- 371 Grapes, 1 bunch
- 372 Nectarines, 2 ripe
- 373 Peaches, 2 ripe
- 374 Pears, 2 ripe, with stems, any single variety
- 375 Raspberries, ½ pint, any single variety
- 376 Strawberries, 1 pint, caps on
- 377 Other: minor fruits such as quince or persimmon, 3- ripe
- 378 Miscellaneous - any fruit not listed, display same number of specimens as similar crop listed.
- 379 Nuts, all-ripe, dry, unshelled, ½ pint any single variety.
- 380 A collection of 3 types, such as 3 different varieties of apple

PLANTS AND PATHOLOGY

- Each exhibit must show **2 Sentence Requirement on Green entry card!**
 - 4-H Publications that appear in italics are distributed through Cornell Media Services, unless noted otherwise.
- 381 **Leafspot Collection Booklets or Plant Pathology Exhibits** – as described in “*Know Your Plant’s Disease, and Know Your Tree Diseases*,” leaf disease notebooks or diseased plant specimens in Riker mounts may be exhibited.

VEGETABLE INSECT AND DISEASE CONTROL EXHIBITS

- 382 **Insect and Disease Management on Vegetables Projects** – must exhibit your experience in and knowledge of this subject matter.

Exhibits derived from these projects should include one of the following:

(A) A display of preserved plant specimens, either pressed, dried or otherwise preserved in a life-like form as possible, exhibiting symptoms of insect injury or plant disease. Where possible, the insect which caused injury should be properly mounted and included in the display. All specimens should be labeled as follows: Vegetable name, insect or plant disease name; date specimen collected; collector’s name. At least 15 plant specimens should be included, depicting different insect or disease problems. Evaluation will be primarily weighted to originality of the display.

(B) A poster display showing the layout of your garden and indicating specific steps taken to manage pests within the past year or two. A record book may be presented indicating dates on which problems were observed, treatments were utilized and observations were made as to the effectiveness of these treatments.

This poster should attempt to teach those who examine it the principles of pest management. Photographs, drawings and other visual aids may be used. Evaluation will be based on the understanding of the subject and effectiveness of the poster as a teaching aid.

- 383 **Mushroom Collector’s Journal** – this category combines elements of the two preceding projects. Although preservation of dried fungal specimens in the manner described in ***Fun With Fungi*** (<http://hdl.handle.net/1813/9440.0>) .

This project should include detailed notes about each fungal specimen, photos and sports

prints. Six fungi specimens from different genera are required. **Instructions and forms** for this category may be found online at <http://plantclinic.cornell.edu/mushroomjournal.html>
