

garden and harvest

Superintendent —Eileen Ahern

HOW TO ENTER: Must pre-enter by September 1, absolutely if you have more than 8 items! Fill out Entry Form completely. Send your entry to: Tunbridge World's Fair, Exhibitions, P.O. Box 152, Tunbridge, VT 05077.

Enter everything you plan to bring so that exhibit entry cards can be prepared for you. It is easier for us to delete cards when you bring your exhibits than to add, so be organized for the registration process.

Bring your exhibits to the Dodge-Gilman Building WEDNESDAY, SEPTEMBER 13th BETWEEN 9:00AM AND 6:30PM. Organize your categories and make sure you enter items correctly. Make all changes before seeing the registrars. All entries must already be washed, prepared and ready to exhibit. Pre-entered items will be given priority and only until 6:30 PM when all exhibits must be completed. An entry card will be provided for each item on display.

Exhibits can be picked up after 6:00 P.M. on closing day of fair or on Monday 9:00 to 11:00 A.M., or they will be donated to area organizations.

FORAGES AND GRAINS Department 100

Section 1 Forages

Premiums of \$3 first, \$2 second, \$1 third.

Exhibit One (1) Slab or 1/8 of a bale

Class

1. Hay-Legumes 80% or More
2. Hay-Grass 20% or Less Legumes
3. Hay-Mixed (In between)
4. Haylage Exhibit in quart jar

Section 2 Dried Grains

Premiums of \$3 first, 2 second, \$1 third.

Exhibit in one quart glass jars.

Class

5. Barley
6. Buckwheat
7. Oats
8. Wheat, Spring
9. Wheat, Winter

Section 3 Dried Corn

Premiums of \$3 first, \$2 second, \$1 third.

Class

10. Dent-6 ears
11. Flint-6 ears
12. Largest Ear Dent Field Corn

Section 4 Field Corn sponsored by Lincoln Farm

Class First place \$15, second place \$10

13. Tallest stalk of field corn
14. Longest ear of field corn



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FRUITS AND NUTS Department 110

Premiums of \$5 first, \$3 second, \$2 third.

Exhibit of 5 each on plates furnished by the Department. One entry per grower in each class.

Section 1 Apples

Class

1. Delicious
2. Dutchess
3. Sweet Apples (any)
4. Macintosh
5. Northern Spy
6. Rhode Island Greening

Class

7. Macoun
8. Wealthy
9. Cortland
10. Yellow Transparent
11. Baldwin
12. Any other variety-not more than 5 additional

Section 2 Nuts - any home-grown nuts

Exhibit 5 of each on plates furnished by the Department

Class

13. Butternuts
14. Filberts
15. Walnuts
16. Peanuts
17. Any other edible nuts. Must name Other.

Section 3 Miscellaneous Fruit

Class

18. Crab Apples-Plate of 5
19. Grapes-3 Bunches
20. Pears-Plate of 3
21. Plums-Plate of 3
22. Raspberries-Yellow, pint box
23. Raspberries-Red, pint box
24. Raspberries-Black, pint box
25. Any Other Fruit
26. Best & Greatest Variety of Fruit correctly labeled and grown by one exhibitor, with a minimum of 6 varieties entered in the above classes. \$10 \$5 \$3

GARDEN VEGETABLES DEPARTMENT 120

General Guidelines on Exhibiting Vegetables:

- A. All specimens must follow guidelines if judged.
- B. Naming each vegetable under Other Variety upon entry will assure correct judging.
(These guidelines are from Exhibiting Garden Vegetables published by the South Dakota Cooperative Extension Service.)
 - a. Select specimens of top quality and at prime maturity.
 - b. Select specimens free from disease, insect or mechanical defects or blemishes.
 - c. Select specimens that are uniform in size, shape, maturity, color, and type.
 - d. Clean, and if necessary, properly trim exhibits.
Specimens should be free from soil, as well as any other foreign matter, such as polishing agents. Avoid skinning and bruising specimens when cleaning them.
 - e. Follow the premium list so that the correct number of specimens will be selected for display.
 - f. Leafy vegetables and celery will be exhibited in water, in containers furnished by the society. Most other vegetables will be exhibited on plates furnished by the society. Exceptions to this rule include Dried Beans, Collection of Herbs, Gourds, and Market Basket.
 - g. Premiums are paid only on varieties listed. Other varieties may be displayed, but will not be judged.
 - h. Only one entry per grower in each class.

Best in Show & Most Improved awards.

Section 1 Vegetables

Premiums: \$3 first, \$2 second, \$1 third.

Class	# of Specimens
1. Globe Artichoke	2
2. Shell Beans Dried in Pod	6 Pods
Dry Beans (shelled and clean in jars, or as noted)	
3. Black-eye Peas	1 Pint
4. Chick Peas	1 Pint
5. Cranberry Beans	1 Pint
6. Mung Beans	1 Pint
7. Pinto Beans	1 Pint
8. Red Kidney Beans	1 Pint
9. Soldier Beans	1 Pint
10. Soy Beans	1 Pint
11. Yellow Eye Beans	1 Pint
12. Trout Beans	1 Pint
13. Other Variety, not more than 3	1 Pint
Must name Other	

Beans, Fresh (Pick well-filled pods, leaving 1/4" to 1/2" stems. All specimens should be uniform, either straight or curved, not mixed.)

Class	# of Specimens
14. Green Snap	6
15. Purple Snap	6
16. Yellow Snap	6
17. Lima	6
18. Fava	6
19. Soybeans	6

Beets, Red or Gold (Do not remove tap roots, trim tops to 1 inch in length.)

20. Large (1-1/2" - 2-1/2" diameter)	3
21. Small (less than 1-1/2" diameter)	5
22. Cylindrical	3

Broccoli, Green or Purple (Head should have minimum diameter of 3", with compact, uniform, and evenly colored flower bud clusters. Specimens will be exhibited in water, in containers provided by the society.)

23. Broccoli	1 head
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Brussel Sprouts (Select specimens of uniform size, leave on as many leaves as possible.)

24. Brussel Sprouts	5
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Cabbage (Select firm heads of average size for the type, without cracks or insect damage. Trim stalk to approximately 1/4", and leave as many wrapper leaves as possible.)

25. Round Cabbage	1
26. Flat Dutch Cabbage	1
27. Savoy Cabbage	1
28. Red Cabbage	1
29. Chinese Cabbage	1
30. Other Cabbage, must name	1



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Carrot (Do not remove tip of root, trim tops to 1". Select firm, crisp, straight specimens, without side roots or root hairs. Color should be uniform, shoulders should not be green or purple.)

- 31. Short Root, Under 7" 5
- 32. Long Root, Over 7" 5
- 33. Scarlet Nantes Yellow 5

Cauliflower, Purple or White (Head should be uniformly colored, leave small surrounding leaves on.)

- 34. Cauliflower 1 Head

Celery (Trim roots just at soil line. Plants must be clean, stalks must not exceed 16".)

- 35. Celery 1
- Celeriac (bulb must be clean and must be 3" to 5" in diameter)
- 36. Celeriac 2

Corn (Specimens should be filled out to the tip, husked, trimmed and kernels mature.)

- | Class | # of Specimens |
|------------------------------------|----------------|
| 37. Sweet Yellow | 5 ears |
| 38. Sweet Bicolor | 5 ears |
| 39. Sweet White | 5 ears |
| 40. Ornamental | 12 ears |
| 41. Popcorn | 12 ears |
| 42. Broom corn, 10 tied to a bunch | |

Cucumbers (Select straight specimens with uniform color. Stems should be attached, but are not part of the measured length.)

- 43. Under 3" 5
- 44. 3"-6" 5
- 45. Over 6", not over 2" diameter 3
- 46. Ripe, pickling 3
- 47. Chinese 3
- 48. Lemon Apple 3
- 49. Burpless 3

Eggplant, Standard, Japanese or White (Stem should be attached, fruit should be glossy, with-out bronzing or streaks.)

- 50. Eggplant 1

Endive (Pull up plants with roots attached, clean dirt from roots, and exhibit in water, in containers provided by the society.)

- 51. Endive 2

Garlic (Exhibit bulb only, stem no more than 1")

- 52. Garlic 3
- 53. Garlic, braid (one variety to be hung. Braid not to exceed 18" long.) 1

Kale (Select loose leaves uniform in size, shape, and color. Exhibited in water, in containers provided by the society.)



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Kohlrabi, Purple and Green (Cut roots at soil level, trim stems to 1 to 2") # of Specimens
 55. Kohlrabi 3

Leeks (Trim but do not entirely remove roots, and remove dirt. Neatly trim leaves above branching point not over 10")
 56. Leeks 3

Lettuce (Pull up plants with roots attached, clean dirt from roots, and exhibit in water, in containers provided by the society.)

57. Leaf 1
 58. Loose Head 1
 59. Romaine 1

Melons (Select specimen that is not overly ripe, that is free from mold, and is a size appropriate for the variety. Stem should be left on.)

60. Cantaloupe and Muskmelon 1
 61. Crenshaw 1
 62. Honeydew 1

Okra
 63. Okra 5

Onion, Dried for Storage (Specimens should be dug two to three weeks before exhibiting to allow time for onions to cure properly. When tops are dry, they may be removed by twisting, leaving scales tightly closed at top of bulb. Before showing, the tops can be neatly trimmed, to approximately 1". At least one, clean, dry outer scale should remain. Trim roots neatly, close to the base. Do not enter onions in this class if they do not have dry tops and outer scales.)

64. Red 3
 65. White 3
 66. Yellow 3
 67. Onion Braid (One variety. To be hung. Braid not to exceed 18" long.) 1

Onion, Green, for Fresh Table Use (Trim tops to even length, trim roots close to base.) # of specimens
 68. Red 3
 69. White 3
 70. Yellow 3
 71. Scallion or bunching types 3

Parsnip (Trim tops to 1", do not remove tip of root. Specimens should be straight, without side root hairs. Color should be uniform, without green shoulders.)

72. Parsnip 5

Peas

73. Snap 4
 74. Snow 4

Peppers (Leave stems on and trim level with shoulders. Select firm, evenly shaped specimens, with the same number of lobes, and uniform color.)

of Specimens

75. Hot: Jalapeno, Cayenne, Portugal, Hungarian and Habanero 5
 76. Hot mini: Cajun Bell, Thai Hot and Habanero 5
 77. Sweet non-bell: red, yellow, green & orange 3
 78. Sweet Bell: red/yellow/green/ orange & purple 3



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Pumpkins (Specimen should be well matured, with a hard shell. Stems should be attached. Color should be uniform, and the surface free from defects.)

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|--------------------------|---|
| 79. Sugar-type, under 8" | 1 |
| 80. Field Type, over 8" | 1 |
| 81. Jack-Be-Little | 3 |
| 82. Cinderella | 1 |

Radish (Select specimens of uniform size, and free from defects. Trim tops, leave tap root on.)

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|-----------------|---|
| 83. Round | 5 |
| 84. Long Rooted | 5 |

Rhubarb (Stalks will be exhibited in water, in containers furnished by society.)

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|-------------|---|
| 85. Rhubarb | 3 |
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Horseradish

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| 86. Horseradish, | 2 |
| (roots not over 8 inches long, clean, dirt free) | |
| 87. 1/2 pint jar, ground, ready for table use. | |

Shallots (One variety)

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|--------------|---|
| 88. Shallots | 3 |
|--------------|---|

Spinach (Exhibit whole plant, with roots trimmed systems remain attached to base. Specimen to be exhibited in water, in containers provided by the society)

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|-------------|---|
| 89. Spinach | 1 |
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Squash, Summer (Specimens should be young, with tender skin. Stem should be attached.)

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|---|---|
| 90. Yellow, Straight | 3 |
| 91. Yellow, Crookneck | 3 |
| 92. Zucchini, green, yellow
marrow or eight ball | 3 |
| 93. Scalloped, Patty-pan Types | 3 |

Squash, Winter (Specimens should be mature, with hard shell. Stem should be attached.)

- | | |
|---------------------------------|---------------------------|
| Class | 1 specimen per class only |
| 94. Green Hubbard | 100. Orange Hubbard |
| 95. Spaghetti, or small wondoer | 101. Acorn or Carnival |
| 96. Sweet Dumpling Types | 102. Butternut |
| 97. Buttercup | 103. Autumn Cup |
| 99. Blue Hubbard | 104. Other, must name |

Swiss Chard (Exhibit whole plants, with roots trimmed so stems remain attached to base. Specimen to be exhibited in water, in containers provided by the society.)

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|---------------------------------|-----------------------|
| Class | 2 specimens per class |
| 105. Green | |
| 106. Red | |
| 107. Mixed: red, yellow & green | |

Tomato (Select specimens of uniform size and color, free from cracks and scars. Leave stems on, trimmed to shoulder height.)

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|---|-----------------------|
| Class | 5 specimens per class |
| 108. Cherry red/yellow & green | |
| 109. Plum/Roma type red/yellow & green | |
| 110. Slicer red/yellow & green | |
| 111. Pear red/yellow & green | |
| 112. Grape red/yellow & green | |
| 113. Heirloom: Brandywine, Cherokee Purple, Old German and Mr. Stripy | |
| 114. Husk: Tomatillo | |
| 115. Name Other | |

Turnip (Select specimens approximately 2-1/2" in diameter. Do not remove tap root, trim tops to 1".)

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|---------------|-----------------------|
| Class | 2 specimens per class |
| 116. Turnip | |
| 117. Rutabaga | |

Watermelon (Select ripe specimens with firm rind. Stem should be attached.)

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|----------------------------------|---|
| Class | |
| 118. Small, Ice Box Types, round | 1 |
| 119. Standard, oblong | 1 |
| 120. Name Other | 1 |

Section 2 Potatoes

Premiums of \$3 first, \$2 second, \$1 third.

Exhibit plate of 5 potatoes for each variety. Specimens should be typical of variety for shape, size and color, and should be free from greening and defects. Tubers should be gently cleaned.

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|---------------------|--|
| Class | Class |
| 1. All Blue | 11. Sweet Potato/Yam |
| 2. Bonnie Blue Eyes | 12. Butte |
| 3. Cowhorn | 13. Red Norland |
| 4. Green Mountain | 14. Red Pontiac |
| 5. Irish Cobblers | 15. Shepody |
| 6. Katahdin | 16. Superior |
| 7. Norkatah Russet | 17. Yukon Gold |
| 8. Norking Russet | 18. Other Variety, not
more than 3, must name other |
| 9. Red Chieftain | |
| 10. Burbank Russet | |

Section 3 Herbs

Premiums of \$3 first, \$2 second, \$1 third.

Herbs (Specimens for Classes 1 to 6 stems exhibited in water, at proper maturity for kitchen use without flowers.)

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|------------|--------------|----------------|
| Class | | |
| 1. Parsley | 7. Cilantro | 13. Thyme |
| 2. Chives | 8. Oregano | 14. Sage |
| 3. Mint | 9. Marjoram | 15. Lemon Balm |
| 4. Dill | 10. Lavender | |
| 5. Basil | 11. Rosemary | |
| 6. Catnip | 12. Stevia | |

Section 4 Fun Harvest

Premiums of \$15 first, \$10 second, \$5 third.

Window Garden. An exhibit of vegetables, herbs, blooms, edible plants and/or other plants that will reflect the bounty of your garden as seen outside the window. Dimensions of window box not to exceed 10" width and 24" length.

Class 1. Window Garden

Container Grown Edible Fruits (One plant per container.)

Class 2. Any Hardy
3. Any Non-Hardy
4. Collection of fruits in one container.
Two or more varieties.

Container Grown Vegetables (One plant per container.)

Class 5. Cabbage
6. Ornamental Kale or Cabbage
7. Squash
8. Eggplant
9. Legume
10. Lettuce
11. Hot Pepper
12. Sweet Pepper
13. Tomato
14. Any Other
15. Peanut, Whole Plant
16. Collection of vegetables (in one container which may include herbs. Two or more varieties.)
17. Gourds (Table arrangement, minimum of 5.)
18. Vegetable Basket
19. Market Basket. (What you think a pioneer of the early settlements would have to purchase when they went to the nearest trading post.)
20. Weirdest and Strangest Vegetable (Unusual growth)

21. Decorated Vegetable
22. Carved Pumpkin
23. Largest Sunflower Head
24. Tallest Sunflower –
(Cut roots off at soil line, single flower.)
25. Largest Tomato
26. Largest Zucchini
27. Largest Cantaloupe
28. Largest Hubbard Squash
29. Largest Potato
30. Largest Field Pumpkin (Hard fluted Stem)
31. Largest Pumpkin/Squash Cross

Atlantic-Giant Type. Big pumpkins **MUST** be brought in Tuesday 12-5pm (not accepted on Weds.) and picked up Monday 10am. Exhibitors must be 15 years old and up. All exhibits must be named.

32. Scarecrow (A life sized scarecrow designed and assembled by exhibitor. Judged according to design suitability for garden and originality.)

(Classes 35-37 need not be entered.)

Premiums of \$20 first, \$15 second, \$10 third

Class 35. Best and Greatest Variety of Vegetables (By one home gardener, meeting above specifications as to number.)
Total points tallied from all previous vegetable classes.

36. Best and Greatest Variety of Potatoes (By one home gardener, meeting above specifications as to number.)
37. Judges Choice Award

Section 5 Honey

Class	1st	2nd	3rd
1. Clover, Pint Jar (strained)	\$3	\$2	\$1
2. Dark, Pint Jar (strained)	3	2	1
3. Honey-Box Clover	3	2	1
4. Honey-Box Dark	3	2	1
5. Honey-Other, must name	3	2	1

Section 7 Fleece & Fiber (see Sheep & Goats)

Class	1st	2nd	3rd
1. Coarse white wool	5	4	3
2. Medium white wool	5	4	3
3. Fine white wool	5	4	3
4. Coarse colored wool	5	4	3
5. Medium colored wool	5	4	3
6. Fine colored wool	5	4	3
7. White exotic fiber	5	4	3
8. Colored exotic fiber	5	4	3
*Wool Fleece Grand Champion			(Rosette only)
*Exotic Fiber Grand Champion			(Rosette only)



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