

DOMESTICS

Cathy Viereck, Superintendent - 938-6395

GENERAL INFORMATION FOR ALL DEPARTMENTS

(Also see information specific to each department)

- Competition is open to all residents of all counties.
- Entry blanks in back of fair book may be used. Additional entry blanks are available at the fair office.
- **Entries close Wednesday, July 14 at 4:00.**
- No entries accepted other than those listed.
- Entry fee has been waived.
- Entries may be made by mail. If postage is enclosed, tags will be mailed. Otherwise they will be held at the office.
- All entries must remain on display through the last day of the Fair.
- **All entries must be picked up on ~~Monday~~ ^{Sunday} following the Fair, from 10 a.m. to 2 p.m. Entry stubs must be presented at pick up. The Fair is not responsible for articles left after 2 p.m.**
- Entries must be checked in with the Supt. Return any unused tags to the Supt. This will help when judging.
- Special award money will be issued on Monday following the Fair, with premium checks to follow in the mail.
- Professionals- If you accept money for wares and/or services, you are invited to enter items "for display only" in any department, when room is available. An entry form is required. Please mark "Professional" clearly. There is no fee. Items should be clearly marked with displayer's name and/or shop. All other fair rules apply.

DEPARTMENT L - VEGETABLES

- **Items must be delivered Saturday, July 31 - 12 p.m. to 3 p.m.**
- Vegetables will be judged preceding the fair.
- Exhibits must be grown by the exhibitor and, as far as possible, be the product of the present year.
- All vegetables should be clean:
 - a. Root crops should have tops cut back to 1 to 2 inches.
 - b. Cucumbers should have 1/4" stem.
 - c. Tomatoes should have the stem removed.
 - d. Onions should have at least one dry outer scale left after cleaning.
 - e. Cabbage should have 2 or 3 green wrapper leaves left on.
 - f. Leaf crops will keep best exhibited in plastic bags. Roots should be removed, but not cut so high that the roots drop off.
- Preparation of the potato sample - Skin of early dug potatoes damage easily so they should be dug and handle with the greatest of care. Washing is the best way to clean them. Spread them out on the lawn and spray them with a fine mist from the hose.
- The following criteria will be used in judging: Free from tuber disease and blemishes (30%); Uniformity (20%); Trueness to type (skin, color, eye, shape, character of variety - 25%); Quality (smoothness/brightness of tuber, general appearance - 15%); size (8-12 oz preferred - 10%)
- Any exhibitor will be allowed to show up to 5 distinctly different varieties in each class. All must be correctly named.
- Please refer to general rules on page 37.

Section 90 - PLATE OF POTATOES (5 tubers)

Premiums: 1st - \$2.00 2nd - \$1.50

Section 91 - MARKET PACKAGE OF POTATOES (10# basket)

Premiums: 1st - \$3.25 2nd - \$2.25 3rd - \$1.25

Class # 1. Yukon Gold 4. Pontiac
 2. Kennebec 5. Any other early named variety
 3. Norland

Special Awards:

\$10.00 given **West End Wine & Liquor, Salamanca, NY** - Best Plate of Tubers.

\$10.00 given by **West End Wine & Liquor, Salamanca, NY** - Best Market Package.

Section 92 - VEGETABLES

Premiums: 1st - \$2.00 2nd - \$1.50 3rd - \$1.00

Class

- | | |
|---|--|
| 1. Beans, green snap (10 pods) | 22. Peppers (green, yellow, red, hot) - 3 |
| 2. Beans, yellow snap (10 pods) | 23. Peppers (any color, sweet) - 3 |
| 3. Beets (round, red) -5 | 24. Pumpkin, field - 1 |
| 4. Broccoli (6" bunch) - 1 | 25. Pumpkin, largest - 1 |
| 5. Cabbage, Danish - 1 head | 26. Radish (round, red) - 5 |
| 6. Cabbage, domestic type - 1 head | 27. Radish (white) - 5 |
| 7. Carrots (any variety) - 5 | 28. Spinach (any variety) - 1 plant |
| 8. Cauliflower - 1 head | 29. Squash (summer, yellow) - 1 |
| 9. Celery, stalk - 1 | 30. Squash (zucchini) - 1 |
| 10. Chard - 1 plant | 31. Squash (butternut) - 1 |
| 11. Cucumbers (slicing - any variety) - 3 | 32. Squash (buttercup) - 1 |
| 12. Cucumbers (pickling) - 12 | 33. Squash (acorn) - 1 |
| 13. Dill - 1 bunch, 6 seed heads | 34. Sweet Corn (any) - 5 ears, half husked |
| 14. Lettuce (any head variety) - 1 | 35. Tomatoes (cherry) - 5 ripe |
| 15. Lettuce (any loose variety) - 1 | 36. Tomatoes (early red) - 5 ripe |
| 16. Garlic - 5 | 37. Tomatoes (green) - 5 |
| 17. Onions (red) - 5 | 38. Turnips (any variety) - 3 plants |
| 18. Onions (yellow globe) -5 | 39. Sunflower (largest bloom) - 1 plant |
| 19. Onions (white globe) - 5 | 40. Largest cabbage |
| 20. Parsley - 1 bunch | 41. Oddest vegetable |
| 21. Peas (any variety) - 5 | 42. Eggplant - 1 |
| | 43. Best Collection of Vegetables |
| | 44. Not listed above |

Special Awards: (see next page)

Special Awards:

- \$10.00 given by **Jenna Loveless, Little Valley, NY** - Best Collection of Vegetables
- \$10.00 given by **West End Wine & Liquor, Salamanca, NY** - Best Buttercup Squash
- \$5.00 given by **Denny's Carpentry, Little Valley, NY** - Best Slicing Cucumbers
- \$5.00 given **Anonymously** - Best Globe Onions
- \$5.00 given by **Liz Bronneberg, Highland Park, IL** - Best Peppers
- \$5.00 given by **Tim Jarosch, Highland Park, IL** - Best Carrots
- \$10.00 given by **Ashley, Courtney, Nicholas, Amelia & Jack,** - Best Pumpkin
- \$5.00 given by **Anonymously** - Best Garlic