## DEPARTMENT 21

COMMERCIAL CONVENTIONAL AND ORGANIC FRUIT \& VEGETABLE AND

## HONEY PRODUCTS

This Department is provided to encourage proper promotion of New York State Farm Products
and to stimulate consumption by consumers
Mark Fiegl, Superintendent
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ENTRY DEADLINE: August 4th 2023

| Exhibitor Fee: | $\$ 15.00$ |
| :--- | :--- |
| Entry Arrival: | Tuesday, August 19 from 10:00am -9:00 p.m. |
|  | For Maple Products, see specific rules |
| Judging Days: | Thursday or Friday Aug.24, 25 |
| Awards: | Premiums will be mailed between 10/15-11/15/22 |

## SPECIFIC FRUIT \& FARM RULES \& REGULATIONS

1. The rules printed herein and the General Rules are made a part of the conditions under which all entries of exhibitors are made, and exhibitors are respectfully requested to read them carefully, thereby avoiding confusion at the time of the Fair and to ensure they are entering their exhibit correctly.
2. This fee will provide you two admission tickets to the 2023 New York State Fair.
3. All entries must be grown in New York State.
4. Winning entries will remain on display for the full fair or until they no longer retain a fresh appearance.
5. Exhibitors wishing to claim their entries at the end of the fair must notify the superintendent in writing no later than Friday, August 30.
6. Prizes will not be awarded to entries, which are unworthy. If there is but one exhibitor in any class, only one prize may be awarded - the first, or a lower prize, as the judges think deserved.
7. Each exhibitor will be allowed to make entries in as many Divisions as he wishes but will be limited to one entry in any one class. Specimens may be entered in one class only and for one prize only. All articles placed are under the control and subject to the order of the Superintendent and may not be removed or withdrawn without her permission.
8. All items entered must be plainly labeled, showing variety of item exhibited. Cards for this purpose will be furnished by the Management and can be had at time entry is made. After judging, entry tag may disclose name and address on the entries shown.
9. Where number of specimens or varieties is given, no more and no less should be entered. Exhibits of less than the number or quantity called for will be disqualified.
10. The Superintendent will stage all entries.
11. Organic entries must be certified organic to the USDA National Organic Standards.

## DIVISION A CONVENTIONAL COMMERCIAL VEGETABLE PRODUCTS

Entries in this Division are open only to growers who sell their product directly to the consumer through a farmers market or independent vegetable stand. The exhibitor must have grown entries. Alleged or suspected violation of this rule will be subject to investigation, and, if confirmed, the entries will be disqualified.

## JUDGING AND PREMIUMS

1. Classes 1 through 30 , inclusive, will be judged on the basis of the following score cards:

Freedom of injury, disease, insect, sunburn, etc............................................................................................. $30 \%$
Best market size and quality..........................................................................................................................25\%
Trueness to variety type.................................................................................................................................... $15 \%$
Uniformity of size, shape, color and maturity ............................................................................................... 15\%
Attractiveness, cleanliness, color, etc............................................................................................................ $15 \%$

| Class | $1{ }^{\text {st }}$ | $2^{\text {nd }}$ | $3{ }^{\text {rd }}$ | $4^{\text {th }}$ |
| :---: | :---: | :---: | :---: | :---: |
| 1. Beans (snap) (8qt. basket min.) | \$25 | \$20 | \$15 | \$10 |
| 2. Beets ( $1 / 2$ bushel, min.) | \$25 | \$20 | \$15 | \$10 |
| 3. Broccoli (1/2 bushel, min.) | \$25 | \$20 | \$15 | \$10 |
| 4. Cabbage (one crate min.) | \$25 | \$20 | \$15 | \$10 |
| 5. Carrots ( $1 / 2$ bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 6. Cauliflower (one crate min.) | \$25 | \$20 | \$15 | \$10 |
| 7. Celery (18 count min.) | \$25 | \$20 | \$15 | \$10 |
| 8. Sweet corn (1/2 bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 9. Eggplant (one bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 10. Garlic (one braid-12" min.-16" max.) | \$25 | \$20 | \$15 | \$10 |
| 11. Lettuce (one crate min.) | \$25 | \$20 | \$15 | \$10 |
| 12. Onions ( 25 or 50 lb . bag min.) | \$25 | \$20 | \$15 | \$10 |
| 13. Green table onions (1 bunch of 12 with tops) | \$25 | \$20 | \$15 | \$10 |
| 14. Peppers ( $1 / 2$ bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 15. Hot peppers (1/2 bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 16. Radishes, white or red (2 doz. Bunches min.) | \$25 | \$20 | \$15 | \$10 |
| 17. Spinach (1/2 bushel) | \$25 | \$20 | \$15 | \$10 |
| 18. Squash, acorn (one bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 19. Squash, hubbard (one bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 20. Squash, any other variety not mentioned (one bushel min.) | \$25 | \$20 | \$15 | \$10 |


| Class <br> 21. Tomatoes (1/2 bushel min.) | $\mathbf{1}^{\text {st }}$ <br> 2nd | $\mathbf{2}^{\text {nd }}$ <br> $\$ 25$ | $\mathbf{3}^{\text {rd }}$ <br> $\$ 15$ | $\mathbf{4}^{\text {th }}$ <br> $\$ 10$ |
| :--- | :--- | :--- | :--- | :--- |
| 22. Tomatoes, cherry (six pint containers) | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 23. Any other named vegetables, except potatoes, grown commercially in <br> New York State and not covered by Class 14 through 30. | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |

## SPECIFIC RULES \& REGULATIONS FOR CONVENTIONAL COMMERCIAL POTATO CLASSES

1. Each sample in Classes 31 through 33 shall consist of $1 / 2$ bushel minimum pounds of tubers and the varieties in each class correctly labeled to rate a prize.
2. No person may enter more than two varieties in Classes 31 through 33.
3. Classes 31 through 33, inclusive, will be judged on the basis on the following score card:

Freedom from tuber defects (disease, insects or mechanical injury)..................................................................... 30\%
Quality and condition (smoothness, soundness and brightness of tuber, general appearance and flesh) ...... $25 \%$
Trueness of type (skin, color, eye characters, shape, other type characters) ................................................. 15\%
Size ( 5 to 10 ounces preferred)....................................................................................................................... 10\%

| Class | $\mathbf{1}^{\text {st }}$ | $\mathbf{2}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $\mathbf{4}^{\text {th }}$ |
| :--- | :--- | :--- | :--- | :--- |
| 31. White Varieties | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |

Atlantic, Chippewa, Hudson, Katahdin, Kennebec, Monona, Sebago, Superior, Wauseon, etc.
32. Red Varieties
$\$ 25 \quad \$ 20 \quad \$ 15 \quad \$ 10$
(including those with red or pink skin or pinkeyes) Pontiac, Chieftain, Norland, etc.
33. Russet Varieties \$25
\$20 $\$ 15$ $\$ 10$
Russet Burbank, Belchip, Belrus, Centennial, etc.

## SPECIFIC RULES \& REGULATIONS FOR LARGEST CONVENTIONAL COMMERCIAL VEGETABLE

1. The size of each specimen will be determined by measuring once around the specimen from the stem to the blossom and once around at right angles to this midway from the stem to blossom end. The sum total of inches of these two measurements will be considered the total score for each specimen.
2. In case of a tie, the heavier specimen will be awarded the prize

| Class <br> 24. Largest pumpkin (five-angled stem with little or no expansion at <br> fruit attachment and flattened at both ends.) Examples, Conn., Field, <br> Big Tom, Spookie. | $\mathbf{1}^{\text {st }}$ <br> $\$ 25$ | $\mathbf{2}^{\text {nd }}$ <br> $\$ 20$ | $\mathbf{3}^{\text {rd }}$ <br> $\$ 15$ |
| :--- | :--- | :--- | :--- |
| 25. Largest squash (smoothly grooved stem, flared at fruit attachment, <br> tapered to a curved neck at each end.) Examples: Atlantic, Big Max, <br> Big Moon and Mammoth. | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 26. Largest head of cabbage | $\$ 15$ | $\$ 10$ | $\$ 5$ |
| 27. Largest potato | $\$ 10$ | $\$ 5$ | $\$ 3$ |
| 28. Largest tomato | $\$ 5$ | $\$ 3$ | Ribbon |
| 29. Largest ear of corn by weight, grown in current year | $\$ 3$ | $\$ 2$ | Ribbon |

## DIVISION B CONVENTIONAL COMMERCIAL FRUIT PRODUCTS

Entries in this Division are open only to growers who sell their product directly to the consumer through farmers market or independent vegetable stand. The exhibitor must have grown entries. Alleged or suspected violation of this rule will be subject to investigation, and, if confirmed, the entries will be disqualified

## SPECIFIC RULES \& REGULATIONS FOR CONVENTIONAL COMMERCIAL FRUIT PRODUCTS

1. All fruit exhibited in this Division must have been grown within New York State.
2. Any recognized variety is eligible.
3. Each entry shall show the name of variety written on the entry tag.
4. Quantities indicated for each class are minimums.
5. After judging, entry tags may disclose name and address on the exhibit shown.
6. After judging, the product will be arranged in such a way to make an appealing and effective display.
7. Classes 1 through 23, inclusive, will be judged on the basis of the following score cards:

Freedom of injury, disease, insect, sunburn, etc............................................................................................ 30\%
Best market size and quality ........................................................................................................................... $25 \%$
Trueness to variety type.................................................................................................................................. 15\%
Uniformity of size, shape, color and maturity ............................................................................................... 15\%
Attractiveness, cleanliness, color, etc............................................................................................................ 15\%

| Class | $1^{\text {st }}$ | $2^{\text {nd }}$ | $3^{\text {rd }}$ | $4^{\text {th }}$ |
| :---: | :---: | :---: | :---: | :---: |
| PEACHES (8 qt. basket minimum) |  |  |  |  |
| 1. Cling Stone Baby Gold | \$25 | \$20 | \$15 | \$10 |
| 2. Free Stone Varieties (including |  |  |  |  |
| Garnet Beauty \& the Haven Series) | \$25 | \$20 | \$15 | \$10 |
| 3. Any other variety | \$25 | \$20 | \$15 | \$10 |
| PLUMS (1 qt. basket minimum) |  |  |  |  |
| 4. Italian Type | \$25 | \$20 | \$15 | \$10 |
| 5. Japanese Type | \$25 | \$20 | \$15 | \$10 |
| 6. Any other variety | \$25 | \$20 | \$15 | \$10 |
| PEARS (8 qt. basket minimum) |  |  |  |  |
| 7. Bartlett | \$25 | \$20 | \$15 | \$10 |
| 8. Any other variety | \$25 | \$20 | \$15 | \$10 |
| APPLES (8 qt. basket minimum) |  |  |  |  |
| 9. Ginger Gold | \$25 | \$20 | \$15 | \$10 |
| 10. Tyderman | \$25 | \$20 | \$15 | \$10 |
| 11. Paula Red | \$25 | \$20 | \$15 | \$10 |
| 12. Wealthy | \$25 | \$20 | \$15 | \$10 |
| 13. Sansa | \$25 | \$20 | \$15 | \$10 |


| Class | $1^{\text {st }}$ | $2^{\text {nd }}$ | $3^{\text {rd }}$ | $4^{\text {th }}$ |
| :---: | :---: | :---: | :---: | :---: |
| 14. Jonamac | \$25 | \$20 | \$15 | \$10 |
| 15. Gala | \$25 | \$20 | \$15 | \$10 |
| 16. Any other variety | \$25 | \$20 | \$15 | \$10 |
| RASPBERRIES (1 qt. minimum) |  |  |  |  |
| 17. Heritage | \$25 | \$20 | \$15 | \$10 |
| 18. Autumn Gold \& other primocane bearing stock | \$25 | \$20 | \$15 | \$10 |
| 19. Any other variety | \$25 | \$20 | \$15 | \$10 |
| TABLE GRAPES (8 qt. basket minimum) |  |  |  |  |
| 20. Any variety | \$25 | \$20 | \$15 | \$10 |
| BLUEBERRIES (1 pt. minimum) |  |  |  |  |
| 21. Any variety | \$25 | \$20 | \$15 | \$10 |
| MUSKMELONS (1 crate minimum) |  |  |  |  |
| 22. Any variety | \$25 | \$20 | \$15 | \$10 |
| WATERMELONS (1 bushel minimum) |  |  |  |  |
| 23. Any variety | \$25 | \$20 | \$15 | \$10 |

## DIVISION A - ORGANIC COMMERCIAL VEGETABLE PRODUCTS

Entries in this Division are open only to growers who sell their product directly to the consumer through a farmers market or independent vegetable stand and are certified organic to the USDA National Organic Standards. The exhibitor must have grown entries. Alleged or suspected violation of this rule will be subject to investigation, and, if confirmed, the entries will be disqualified.

## JUDGING AND PREMIUMS

1. Classes 101 -ORG through 130 -ORG, inclusive, will be judged on the basis of the following score cards: Freedom of injury, disease, insect, sunburn, etc......................................................................................30\%
Best market size and quality.....................................................................................................................25\%
Trueness to variety type .......................................................................................................................... 15\%
Uniformity of size, shape, color and maturity ......................................................................................... 15\%
Attractiveness, cleanliness, color, etc................................................................................................... 15\%

| Class | $\mathbf{1}^{\text {st }}$ | $\mathbf{2}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $\mathbf{4}^{\text {th }}$ |
| :--- | :--- | :--- | :--- | :--- |
| 101. Beans (snap) (8 qt. basket min.) | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 102. Beets (1/2 bushel, min.) | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 103. Broccoli (1/2 bushel, min.) | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 104. Cabbage (one crate min.) | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 105. Carrots (1/2 bushel min.) | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 106. Cauliflower (one crate min.) | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |


| Class | $1{ }^{\text {st }}$ | $2^{\text {nd }}$ | $3{ }^{\text {rd }}$ | $4^{\text {th }}$ |
| :---: | :---: | :---: | :---: | :---: |
| 107. Celery (18 count min.) | \$25 | \$20 | \$15 | \$10 |
| 108. Sweet corn (1/2 bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 109. Eggplant (one bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 110. Garlic (one braid-12" min.-16" max.) | \$25 | \$20 | \$15 | \$10 |
| 111. Lettuce (one crate min.) | \$25 | \$20 | \$15 | \$10 |
| 112. Onions ( 25 or 50 lb . bag min.) | \$25 | \$20 | \$15 | \$10 |
| 113. Green table onions (1 bunch of 12 with tops) | \$25 | \$20 | \$15 | \$10 |
| 114. Peppers ( $1 / 2$ bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 115. Hot peppers ( $1 / 2$ bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 116. Radishes, white or red (2 doz. Bunches min.) | \$25 | \$20 | \$15 | \$10 |
| 117. Spinach (1/2 bushel) | \$25 | \$20 | \$15 | \$10 |
| 118. Squash, acorn (one bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 119. Squash, hubbard (one bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 120. Squash, any other variety not mentioned (one bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 121. Tomatoes ( $1 / 2$ bushel min.) | \$25 | \$20 | \$15 | \$10 |
| 122. Tomatoes, cherry (six pint containers) | \$25 | \$20 | \$15 | \$10 |
| 123. Any other named vegetables, except potatoes, grown commercially in New York State and not covered by Class 114 through 130. | \$25 | \$20 | \$15 | \$10 |

## SPECIFIC RULES \& REGULATIONS FOR ORGANIC COMMERCIAL POTATO CLASSES

1. Each sample in Classes 131 through 133 shall consist of $1 / 2$ bushel minimum pounds of tubers and the varieties in each class correctly labeled to rate a prize.
2. No person may enter more than two varieties in Classes 131 through 133.

Classes 131 through 133, inclusive, will be judged on the basis on the following score card:
Freedom from tuber defects (disease, insects or mechanical injury) $30 \%$
Quality and condition (smoothness, soundness and brightness of tuber, general appearance and flesh) $25 \%$
Trueness of type (skin, color, eye characters, shape, other type characters) $\quad 15 \%$
$\begin{array}{ll}\text { Size ( } 5 \text { to } 10 \text { ounces preferred) } & 10 \%\end{array}$

| Class | $\mathbf{1}^{\text {st }}$ | $\mathbf{2}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $4^{\text {th }}$ |
| :--- | :--- | :--- | :--- | :--- |
| 131. White Varieties | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |

[^0] Superior, Wauseon, etc.

| Class | $\mathbf{1}^{\text {st }}$ | $\mathbf{2}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $\mathbf{4}^{\text {th }}$ |
| :--- | :--- | :--- | :--- | :--- |
| 132. Red Varieties |  |  |  |  |
| (including those with red or pink skin or pinkeyes) Pontiac, | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| Chieftain, Norland, etc. |  |  |  |  |
| 133. <br> Russet Varieties <br> Russet Burbank, Belchip, Belrus, Centennial, etc. \$25 | $\$ 20$ | $\$ 15$ | $\$ 10$ |  |

## SPECIFIC RULES \& REGULATIONS FOR LARGEST ORGANIC COMMERCIAL VEGETABLE

1. The size of each specimen will be determined by measuring once around the specimen from the stem to the blossom and once around at right angles to this midway from the stem to blossom end. The sum total of inches of these two measurements will be considered the total score for each specimen.
2. In case of a tie, the heavier specimen will be awarded the prize

| Class <br> 124. Largest pumpkin (five-angled stem with little or no expansion at <br> fruit attachment and flattened at both ends.) Examples, Conn., Field, <br> Big Tom, Spookie. | $\mathbf{1}^{\text {st }}$ <br> $\$ 25$ | $\mathbf{2}^{\text {nd }}$ <br> $\$ 20$ | $\mathbf{3}^{\text {rd }}$ <br> $\$ 15$ |
| :--- | :--- | :--- | :--- |
| 125. Largest squash (smoothly grooved stem, flared at fruit attachment, <br> tapered to a curved neck at each end.) Examples: Atlantic, Big Max, <br> Big Moon and Mammoth. | $\$ 20$ | $\$ 15$ | $\$ 10$ |
| 126 Largest head of cabbage | $\$ 15$ | $\$ 10$ | $\$ 5$ |
| 127. Largest potato | $\$ 10$ | $\$ 5$ | $\$ 3$ |
| 128. Largest tomato | $\$ 5$ | $\$ 3$ | Ribbon |
| 129. Largest ear of corn by weight, grown in current year | $\$ 3$ | $\$ 2$ | Ribbon |

## DIVISION B - ORGANIC COMMERCIAL FRUIT PRODUCTS

Entries in this Division are open only to growers who sell their product directly to the consumer through farmers market or independent vegetable stand and are USDA Certified Organic. The exhibitor must have grown entries. Alleged or suspected violation of this rule will be subject to investigation, and, if confirmed, the entries will be disqualified

## SPECIFIC RULES \& REGULATIONS FOR ORGANIC COMMERCIAL FRUIT PRODUCTS

1. All fruit exhibited in this Division must have been grown within New York State.
2. Any recognized variety is eligible.
3. Each entry shall show the name of variety written on the entry tag.
4. Quantities indicated for each class are minimums.
5. After judging, entry tags may disclose name and address on the exhibit shown.
6. After judging, the product will be arranged in such a way to make an appealing and effective display.
7. All entries must be USDA Certified Organic
8. Classes 1 through 23, inclusive, will be judged on the basis of the following score cards:

Freedom of injury, disease, insect, sunburn, etc.
Best market size and quality........................................................................................................................25\%
Trueness to variety type. 15\%
Uniformity of size, shape, color and maturity ............................................................................................... $15 \%$
Attractiveness, cleanliness, color, etc.............................................................................................................. $15 \%$

| Class | $1^{\text {st }}$ | $2^{\text {nd }}$ | $3{ }^{\text {rd }}$ | $4^{\text {th }}$ |
| :---: | :---: | :---: | :---: | :---: |
| PEACHES (8 qt. basket minimum) |  |  |  |  |
| 101. Cling Stone Baby Gold | \$25 | \$20 | \$15 | \$10 |
| 102. Free Stone Varieties (including Garnet Beauty \& the Haven Series) | \$25 | \$20 | \$15 | \$10 |
| 103. Any other variety | \$25 | \$20 | \$15 | \$10 |
| PLUMS (1 qt. basket minimum) |  |  |  |  |
| 104. Italian Type | \$25 | \$20 | \$15 | \$10 |
| 105. Japanese Type | \$25 | \$20 | \$15 | \$10 |
| 106. Any other variety | \$25 | \$20 | \$15 | \$10 |
| PEARS (8 qt. basket minimum) |  |  |  |  |
| 107. Bartlett | \$25 | \$20 | \$15 | \$10 |
| 108. Any other variety | \$25 | \$20 | \$15 | \$10 |
| APPLES (8 qt. basket minimum) |  |  |  |  |
| 109. Ginger Gold | \$25 | \$20 | \$15 | \$10 |
| 110. Tyderman | \$25 | \$20 | \$15 | \$10 |
| 111. Paula Red | \$25 | \$20 | \$15 | \$10 |
| 112. Wealthy | \$25 | \$20 | \$15 | \$10 |
| 113. Sansa | \$25 | \$20 | \$15 | \$10 |
| 114. Jonamac | \$25 | \$20 | \$15 | \$10 |
| 115. Gala | \$25 | \$20 | \$15 | \$10 |
| 116. Any other variety | \$25 | \$20 | \$15 | \$10 |
| RASPBERRIES (1 qt. minimum) |  |  |  |  |
| 117. Heritage | \$25 | \$20 | \$15 | \$10 |
| 118. Autumn Gold \& other primocane bearing stock | \$25 | \$20 | \$15 | \$10 |
| 119. Any other variety | \$25 | \$20 | \$15 | \$10 |
| TABLE GRAPES (8 qt. basket minimum) |  |  |  |  |
| 120. Any variety | \$25 | \$20 | \$15 | \$10 |
| BLUEBERRIES (1 pt. minimum) |  |  |  |  |
| 121. Any variety | \$25 | \$20 | \$15 | \$10 |
| MUSKMELONS (1 crate minimum) |  |  |  |  |
| 122. Any variety | \$25 | \$20 | \$15 | \$10 |


| Class <br> WATERMELONS $(1$ bushel minimum $)$ <br> $123 . ~ A n y ~ v a r i e t y ~$ | $\mathbf{1}^{\text {st }}$ | $\mathbf{2}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $\mathbf{4}^{\text {th }}$ |
| :--- | :--- | :--- | :--- | :--- |
|  | $\$ 25$ | $\$ 20$ | $\$ 15$ | $\$ 10$ |

## H. S. DUNCAN MEMORIAL EXHIBIT AWARD <br> Two awards of \$200 each and a suitable ribbon may be awarded

1. Commercial or educational exhibits in the Horticultural Building, which feature the marketing of fruits and/or vegetables, may compete for the H.S. Duncan Memorial Award.
2. H. S. Duncan was the organizer and first Director of the Farm Products Inspection Service in the Bureau of Markets, New York State Department of Agriculture and Markets. He worked many years to encourage better grading, promotion and better marketing of New York State fruits and vegetables. THE ANNUAL AWARDS ARE INTENDED TO ENCOURAGE NEW IDEAS AND TECHNIQUES IN MARKETING AND MERCHANDISING NEW YORK STATE FRUITS AND/OR VEGETABLES.
3. Judging will begin at 10:00 a.m. Friday, August 23, by judges assigned by the Superintendent.
4. The award is to be made to the exhibit in the Horticultural Building which in the opinion of the judges:
a. Does the best promotional job for New York State fruits and/or vegetables
b. Has the most sales appeal for customers

## Division F - HONEY PRODUCTS

## BLUE = ADD

## SPECIFIC RULES \& REGULATIONS FOR HONEY PRODUCTS

1. All honey products exhibited must be the product of the entrant's apiary and must be produced in New York State during the current calendar year.
2. The exhibit must fulfill the requirements of the class in which it is exhibited.
3. Exhibitors should make every effort to enter extracted honey in its proper color class. NOTE: Don't worry about exactly matching Pfund grade (color) specifications. If you select the wrong class, judges will reassign your entry to the correct class. However, if you plan to enter more than one color class, note that your entries should be significantly different in color. If judges determine that your entries are in the same class, they will disqualify the entry which was entered in the incorrect class.
4. All extracted honey must be packed in $160 \mathrm{z} / 454 \mathrm{~g}$ queenline or classic GLASS jars. Plastic or metal lids may be used.
5. All creamed honey must be packed in $16 \mathrm{oz} / 454 \mathrm{~g}$ straight-sided round GLASS jars with either plastic or metal lids.
6. The judges may open and sample any exhibit.
7. There should be no identifying labels on any entry. After judging, the entry tag will disclose the name and address of the exhibitor.
8. Only one entry will be allowed per exhibitor in any one class.
9. Ribbons will be awarded to no more than the top four winners. Judges are not required to award ribbons to entries that do not merit such recognition based on judging criteria.
10. An amount of $\$ 190.00$ will be paid for erecting and maintaining the Bee Exhibit in the Horticulture Building.

## ONLY ONE ENTRY PER CLASS PER EXHIBITOR WILL BE ACCEPTED.

## Class Descriptions:

## Extracted Honey Classes 1-4

Judged on the following criteria:

1) Moister content (density). Entries over $18.6 \%$ moisture will be disqualified.
2) Absence of crystals.
3) Cleanliness (absence of dirt, wax, foam, lint or air bubbles).
4) Flavor (lack of off flavor such as burned, fermented).
5) Container appearance (the container must be spotless, with no lid flaws). Glass will not be judged but, attempt to exhibit your entries in defect free glass.
NOTE: Most of today's glass honey jars container bubbles and ripples in the glass. Choose the least blemished jars you can find. Make sure lids are dust-free on their inner surfaces.
6) Accuracy and uniformity of filling.

NOTE: The honey level should reach the top of the fill line bead, below the threads on the jar.. Every jar should be filled to the exact same level.

| Class | $\mathbf{1}^{\text {st }}$ | $\mathbf{2}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $\mathbf{4}^{\text {th }}$ |  |
| :--- | :--- | :--- | :--- | :--- | :--- |
| 1. | Three $16 \mathrm{oz} / 454 \mathrm{~g}$ jars of honey, light extracted | $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |
| 2. $\quad$ Three $16 \mathrm{oz} / 454 \mathrm{~g}$ jars of honey, light amber extracted | $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |  |
| 3. $\quad$ Three $16 \mathrm{oz} / 454 \mathrm{~g}$ jars of honey, amber extracted | $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |  |
| 4. $\quad$ Three $16 \mathrm{oz} / 454 \mathrm{~g}$ jars of honey, dark amber extracted | $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |  |

Comb Honey Classes 5-7
Judged on the following criteria:

1) Uniformity.
2) Absence of uncapped cells.
3) Absence of watery or weeping cappings.
4) Cleanliness and absence of travel stains.
5) Absence of pollen and granulation.
6) Uniformity of weight and total weight for cut comb (minimum weight per unit of $12 \mathrm{oz} / 340 \mathrm{~g}$, total minimum weight per exhibit $36 \mathrm{oz} / 1,021 \mathrm{~g}$ ).
7) Evenness of cut edges.

In addition to the above criteria, the following are specific to the chunk honey class:
8) There should be no debris floating in the honey.
9) Chunk comb should be uniform, clean, property cut and fit in jar, free from empty cells, pollen, granulation and propolis stains. The chunk should be $50 \%$ of the exhibit. The comb should be facing the same way "up" in the jar as it is found in the super.

## Class

5. Three packages of cut comb honey, 4" square. (Must use hard, square, plastic lidded comb honey boxes)
6. Three circular sections of comb honey. (Must have clear plastic covers, top and bottom)
7. Three $16 \mathrm{oz} / 454 \mathrm{~g}$ GLASS jars of Chunk Honey (Jars should be \$20 Round and have straight sides).
\$20
$1^{\text {st }} \quad 2^{\text {nd }} \quad 3^{\text {rd }} \quad 4^{\text {th }}$
$\$ 20 \quad \$ 13 \quad \$ 7 \quad$ Ribbon
$\$ 20 \quad \$ 13 \quad \$ 7 \quad$ Ribbon

Ribbon

## Creamed Honey Class 8

Judged on the following criteria:

1) Fineness of crystals.
2) Uniformity and firmness.
3) Cleanliness and absence of foam.
4) Flavor (meaning no off-flavors attributable to fermentation or over-heating).
5) Accuracy of filling.
6) Container appearance.

| Class | $\mathbf{1}^{\text {st }}$ | $\mathbf{2 n}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $\mathbf{4}^{\text {th }}$ |
| :--- | :--- | :--- | :--- | :--- |
| 1. Three 16 oz/454 g GLASS jars of creamed honey | $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |

## Beeswax Classes 9-11

Judged on the following criteria:

1) For the $16 \mathrm{oz} / 454 \mathrm{~g}$ block of beeswax, the sample shall be AT LEAST $16 \mathrm{oz} / 454 \mathrm{~g}$. In the event of a tie on other criteria, the exhibit that falls closes to the target weight of $16 \mathrm{oz} / 454 \mathrm{~g}$ shall be declared the winner.
2) For the dipped beeswax dinner candle classes, submit a pair of $10 "-12$ " matching candles. The drip end of dipped candles should be left intact and the wick between the two candles should not be cut. Dipped candles will be inspected for uniformity, smoothness, color, wax quality and lack of surface impurities.
3) Molded candles will be inspected for uniformity, cleanliness, color, wax quality, ornamental detail, smoothness and precision of pour. Bottoms should be finished and wicks should be trimmed to $1 / 2$ " $(13$ $\mathrm{mm})$.

| Class | $\mathbf{1}^{\text {st }}$ | $\mathbf{2}^{\text {nd }}$ | $\mathbf{3}^{\text {rd }}$ | $\mathbf{4}^{\text {th }}$ <br> 2. <br> Ribbon |
| :--- | :--- | :--- | :--- | :--- |
| 3. Single piece, pure beeswax, $16 \mathrm{oz} / 454 \mathrm{~g}$ minimum, | $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |
| 3. Hand-dipped beeswax candles. | $\$ 20$ | $\$ 13$ | $\$ 7$ | Riblen |
| 4. Novelty Molded Candles. Two or more molded candles | $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |
| Creating a coordinated set of beeswax candles.  <br> 5. A pair of, Molded, Straight $10 "-12 " ~ D i n n e r ~ C a n d l e s . ~$ $\$ 20$ | $\$ 13$ | $\$ 7$ | Ribbon |  |

It is recommended that all beeswax entries be submitted in a clear plastic wrap that can easily be removed for judging (this keeps dirt from sticking to the entry during handling.)


[^0]:    Atlantic, Chippewa, Hudson, Katahdin, Kennebec, Monona, Sebago,

