

**SECTION 15**  
**GARDEN ENTRIES**

**\*PROJECT RECORD SHEETS REQUIRED for  
YOUTH BUILDING ENTRIES.**

A General Project Record or Cloverbud Project Record and an Exhibit Tag **must** accompany each exhibit entered in the Youth Building. A copy of the General Project Record and Cloverbud Project Record can be found on the Cornell Cooperative Extension web site at [www.ccedelaware.org](http://www.ccedelaware.org) or can be picked up at Cooperative Extension, Hamden.

**PLEASE NOTE:** A **Garden Project Record Book** may take the place of a General or Cloverbud Project Record for garden entries. Please contact Cooperative Extension for details.

Exhibitors who wish to exhibit at State Fair should visit the State Fair web site at [www.nysfair.org](http://www.nysfair.org).

-Youth Building (4-H) Exhibits must be judged on either:

~**Sunday, 1-4 p.m.; or**

~**Monday, 10 a.m.-2 p.m.**

-Exhibits must be grown by the exhibitors in their individual, family, school or community gardens, unless otherwise noted.

-Individual may display five (5) entries in any one class, except where the number of entries is stated differently. Each exhibit must be of a distinctly different variety type.

-Exhibits and awards will be evaluated based on standards below.

-Exhibit must be labeled with correct common name and variety name (i.e., snap beans, Blue Lake, or petunia, Red Picotee). *Otherwise, awards will be downgraded.*

-**Excellent** – clean, only very minor defects in general appearance; best market size and quality; true to variety characteristics. For exhibits with more than one specimen: not more than 10 percent variation in sizes for fruits and vegetables and cut flowers; only slightly detectable variation, uniform in shape, color and degree of maturity.

-**Good** – clean; slight defects in general appearance; defective and unusable parts should not exceed 5%; good market size and quality. Exhibits with more than one specimen; not more than 25% variation in sizes for fruits and vegetables, and cut flowers; only slightly detectable variation in shape, color and degree of maturity.

-**Worthy** – fairly clean; some defects in general appearance; defective and unusable parts should not exceed 10%; fair market size and quality. Exhibits with more than one specimen – not more than 100% variation in sizes for fruits and vegetables and cut flowers; noticeable variation in shape, color or degree of maturity.

-**No Award** – dirty, serious damage apparent; defective and unusable parts exceed 10%; unsatisfactory market size or quality. Exhibits with more than one specimen – more than 100% variation in sizes for fruits and vegetables; extreme differences in shape, color or degree of maturity.

**HOW TO PREPARE YOUR EXHIBIT**

Poor preparation often spoils what could otherwise have been an excellent exhibit. Please follow these simple suggestions.

1. Study this premium book, to see what you may exhibit and what is required.
2. Gather the exhibit carefully, without bruising or cutting. Vegetables that do not wilt should be gathered the day before the fair.
3. Prepare by removing the tops as directed from root crops and bottoms from leaf crops (see class for directions). Never scrub an exhibit. It is best to let the dirt dry and then wipe it off with a soft woolen cloth.
4. Select vegetables for an exhibit that are **all the same size, shape and color**, without any disease, insect or other injuries. They should also be of the most desirable size and condition to eat, not too large, not too small, not too ripe, and not too green.
5. Prepare your entry tag, and pack your exhibits so they will not be damaged on the way to the fair.

**Class No.**

- 2176 **Beans, Lima.** 5 green pods containing edible beans  
 2177 **Beans, Snap.** 5 green pods  
 2178 **Beans, Snap.** 5 yellow pods  
 2179 **Beans, Snap.** pole or vining type; 5 pods  
 2180 **Beans, Green Shell.** 5 pods any variety including edible soy, Horticultural Kentucky Wonder  
 2181 **Beans, Dry Shelled.** 1/2 cup in container, dry field bean variety including mung, adzuki, fava  
 2182 **Beets.** 3, tops trimmed to 1 inch, no green shoulders  
 2183 **Broccoli.** 1 head, or bunch of small heads, 5 in. or more in diameter  
 2184 **Brussels Sprouts.** 1 pint basket  
 2185 **Cabbage.** 1 head, 2 to 4 pounds, any fresh market variety (must have 3 to 4 wrapper leaves)  
 2186 **Carrots.** 3, tops trimmed to 1 inch - no green shoulders.  
 2187 **Cauliflower.** 1 head, leaves cut just above head  
 2188 **Celery.** 1 plant, market quality - roots off  
 2189 **Chard.** 1 plant, roots and damaged leaves off  
 2190 **Chinese Cabbage.** 1 head  
 2191 **Chinese Cabbage.** loose leaf, roots off, 1 plant  
 2192 **Corn, Sweet.** 3 ears, husks removed completely, shank trimmed to 1/2 inch, display in transparent bag  
 2193 **Cucumbers.** 2 slicing types, 5 inches or longer, 2 inches or less in diameter  
 2194 **Cucumbers.** 3 pickling type, less than 3 inches  
 2195 **Cucumbers.** 3 pickling type, more than 3 inches  
 2196 **Dill.** bunch of 3 seed heads, tied or in transparent bag  
 2197 **Eggplant.** 1 large oval and oblong types such as Black Beauty, Black Magic, Black Enorma, Dusky  
 2198 **Eggplant.** 2 small, slender and round types such as Easter Egg, Ichiban, Long Tom, White Beauty  
 2199 **Endive.** 1 plant, roots off, good market size  
 2200 **Garlic.** 3 bulbs, dried, braided together or tops trimmed to 1 inch, cleaned, not peeled  
 2201 **Herbs.** any kind, plant in pot or tied bunch  
 2202 **Kale.** 1 plant, roots off  
 2203 **Kohlrabi.** 2, top and tap root trimmed to 2 inches

- 2204 **Leek.** 3 large, trimmed
- 2205 **Lettuce (leaf).** 1 plant, roots off, good market size
- 2206 **Lettuce (head).** 1 plant, roots off, good market size
- 2207 **Melon.** Muskmelon & Honey Dew. 1 good market quality
- 2208 **Mustard.** 1 plant, roots off
- 2209 **Okra.** 4, 1½ to 3 inches long
- 2210 **Onion Bulbs.** 3, tops trimmed to ½ inch, well cured and dried, not peeled
- 2211 **Onions.** 4, green bunching type, tops on but trimmed evenly
- 2212 **Parsley.** 1 plant, roots off, good market size and quality
- 2213 **Parsnips.** 3, tops trimmed to 1 inch
- 2214 **Peas.** 5 pods
- 2215 **Peppers.** 2, large types such as Bell, Cubanelle, Italian Sweet
- 2216 **Peppers.** 3, small types such as Banana, Hungarian Wax, Cherry, Jalapeno
- 2217 **Potatoes.** 3 tubers, 5 to 10 ounces
- 2218 **Potatoes.** 1 pint basket, salt potato types, ¾ to 1¼ inch diameter
- 2219 **Pumpkin.** 1, ripe, any field variety
- 2220 **Radishes.** 4, tops trimmed to ½ inch
- 2221 **Rhubarb.** 4 stalks, tops trimmed
- 2222 **Rutabaga.** 1, tops trimmed off
- 2223 **Shallots.** 3, tops trimmed to ¼ inch, dried, not peeled
- 2224 **Spinach.** common, ½ pound in transparent bag.
- 2225 **Spinach.** New Zealand, ½ pound, bunch or tender tips, 3 to 6 inches, tied or in transparent bag
- 2226 **Squash.** summer, 2, young, skin tender; such as: Zucchini, Yellow, Scallop
- 2227 **Squash.** winter, 2, small type, such as Buttercup, Butternut, Spaghetti, Table Queen, and Golden Nugget
- 2228 **Squash.** winter, 1, any large type such as Hubbard, Delicious, Banana
- 2229 **Squash.** 1, soft and round stem such as Big Max, Big Moon, Mammoth
- 2230 **Sweet Potatoes.** 3 roots, any variety
- 2231 **Tomatoes.** green, 3, medium & large fruited varieties, stems off
- 2232 **Tomatoes.** ripe, 2, medium and large fruited varieties, including Roma types - stems off
- 2233 **Tomatoes.** cherry, ripe, 1 pint basket, any variety, stems off
- 2234 **Turnips.** 2, tops trimmed to 1 inch
- 2235 **Watermelon.** 1, mature, market size
- 2238 **Heirloom Vegetables.** any variety from the Heirloom Garden Bulletin, exhibited in same manner as other vegetable classes
- 2239 **Vegetable Display.** must consist of 8 or more vegetables in a member's exhibit box or any appropriate display of the members choosing such as: cornucopia, shadow box, etc. - vegetables will also be judged in classes listed - vegetables should be displayed on damp peat moss supplied by exhibitor - exhibit box may also be exhibited in woodwork if it was made by a member this year
- 2240 **A Collection of 3 Related Types.** such as 3 varieties of pepper, or 3 vegetables that appear in an ethnic cuisine
- 2241 **Miniature Vegetables.** 6 of one type, harvested at small or baby stage

- 2242 **Ornamental Vegetables.** 3, such as miniature pumpkins, gourds, decorative corn, ornamental kale (1 specimen)
- 2243 **Miscellaneous.** any other vegetable not listed, display same number of specimens as similar crop listed
- 2244 **Most Unusual Vegetable.** shape, color, type
- 2245 **Vegetable Art:** Vegetable Character or Sculpture
- Evaluation Criteria:
- Geometric Design
  - Neatness of Assembly
  - Number of Horticulture Products Used
  - Imaginative Use of Plants & Plant Materials
  - Overall Appearance

### HORTICULTURAL METHODS

This division allows participants a chance to explore a unique approach to growing plants. This enhances gardening skills and encourages the participant to think creatively.

**Because of the difficulty of reproducing some of the horticultural methods for exhibiting purposes, a poster or poster series format may be used.**

- Use heavy poster paper (14" x 22" minimum) as a background.
- Glue or tape photos and diagrams, along with sheets of white paper that include your description within these sections:

1) introduction, 2) growing method used, 3) what you learned or discovered.

- Instead of a poster, an exhibit of the method itself (such as a small hydroponics set-up) can be displayed.

### **Class No.**

- 2251 **Hydroponic Gardening.**
- 2252 **Season Extender Methods.**
- 2253 **Propagation.**
- 2254 **Miscellaneous.** any horticultural methods not listed

### FUNGUS COLLECTIONS

- 2255 **Mushroom Collector's Journal.** This category combines elements of two preceding projects. Although preservation of dried fungal specimens in the manner described in Fun with Fungi is encouraged, this project does not require that the fungi be submitted as a collection of dried specimens. However, preservation of your fungi strongly encouraged for future reference or for possible submission to the Cornell Herbarium. This project should include detailed notes about each fungal specimen, photos and sports prints. Six fungal specimens from different genera are required.
- 2256 **Gardening/Plant Pathology Open Class.** Any other approved 4-H project made as a part of a related 4-H project that does not fit any other class.