



# How to Enter & Win at the Boone County Fair



Photo credit: [www.motherearthnews.com](http://www.motherearthnews.com)

**David Koester, Boone County Extension Agent/Horticulture**  
**4/24/22**



**Grow It & Show It!**

at the

**Boone County Fair**



**August 8-13<sup>th</sup> 2022**

# Dept. 5/Agriculture/Horticulture

**Fruits & Veggies must be entered Sunday Aug. 7<sup>th</sup> 2-5pm**

## FRUIT & VEGETABLE DISPLAY OPEN TO THE WORLD (VEGETABLES & CROPS EXHIBIT BUILDING)

**Agent: David Koester**

Jim Roth, Superintendent (859-462-0349)

Jim Brown, Assistant Superintendent (859-630-2563)

► **FRUIT & VEGETABLES ARE ENTERED SUNDAY, AUGUST 7  
BETWEEN 2PM- 5PM** ◀

<b>No</b>	<b>Class</b>	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
001	1 dozen Cranberry Beans .....	\$4.00	\$3.00	\$2.00
002	1 dozen Green Beans, Bush .....	4.00	3.00	2.00
003	1 dozen Half Runner Beans .....	4.00	3.00	2.00
004	1 dozen Lima Beans in shell .....	4.00	3.00	2.00
005	1 dozen Pole Beans .....	4.00	3.00	2.00
006	1 dozen Yellow Wax Beans .....	4.00	3.00	2.00
007	Plate 3 Beets (tops on) .....	4.00	3.00	2.00
008	1 Green Cabbage, flat head on plate, no wrapper leaves .....	4.00	3.00	2.00
009	1 Green Cabbage, round head on plate, no wrapper leaves ..	4.00	3.00	2.00
010	1 Red Cabbage on plate, no wrapper leaves .....	4.00	3.00	2.00
011	Plate 3 Carrots .....	4.00	3.00	2.00
012	3 ears Bi-color Sweet Corn in husks .....	4.00	3.00	2.00
013	3 ears White Sweet Corn in husks .....	4.00	3.00	2.00
014	3 ears Yellow Sweet Corn in husks .....	4.00	3.00	2.00
015	1 Burpless Cucumber .....	4.00	3.00	2.00
016	Plate 3 pickling Cucumbers .....	4.00	3.00	2.00
017	Plate 3 slicing Cucumbers .....	4.00	3.00	2.00
018	Display 5 Vegetables (all different) .....	6.00	5.00	3.00
019	1 Purple Eggplant on Plate .....	4.00	3.00	2.00
020	1 White Eggplant on Plate .....	4.00	3.00	2.00
021	Plate of 3 Bulbs of Garlic .....	4.00	3.00	2.00
022	Basket Display of Various Small Gourds .....	6.00	5.00	3.00
023	Plate of 3 Small Ornamental Gourds (grown this year) .....	4.00	3.00	2.00
024	Best Display of Herbs* .....	4.00	3.00	2.00
025	Most Unusual Vegetable (with label) .....	4.00	3.00	2.00
026	Best Muskmelon or Cantaloupe .....	4.00	3.00	2.00
027	Plate of 3 Okra .....	4.00	3.00	2.00
028	Plate 3 Onions, red/purple .....	4.00	3.00	2.00
029	Plate 3 Onions, white .....	4.00	3.00	2.00
030	Plate 3 Onions, yellow .....	4.00	3.00	2.00
031	Plate of 3 Cayenne Hot Peppers .....	4.00	3.00	2.00
032	Plate of 3 Sweet Banana Peppers .....	4.00	3.00	2.00
033	Plate of 3 Green Bell Peppers .....	4.00	3.00	2.00
034	Plate of 3 Red Bell Peppers .....	4.00	3.00	2.00
035	Plate of 3 Yellow Bell Peppers .....	4.00	3.00	2.00

## FRUIT AND VEGETABLE DISPLAY *(continued)*

<u>No</u>	<u>Class</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
036	Plate of 3 Jalapeno Peppers .....	\$4.00	\$3.00	\$2.00
037	Plate of 3 Miscellaneous Peppers, (all same variety) .....	4.00	3.00	2.00
038	Plate 3 Red Potatoes .....	4.00	3.00	2.00
039	Plate 3 White Potatoes .....	4.00	3.00	2.00
040	Best Acorn Squash .....	4.00	3.00	2.00
041	Best Butternut Squash .....	4.00	3.00	2.00
042	Largest Cushaw Squash, by weight.....	4.00	3.00	2.00
043	Best Miscellaneous Squash .....	4.00	3.00	2.00
044	Best Spaghetti Squash .....	4.00	3.00	2.00
045	Best Squash, Yellow Crookneck .....	4.00	3.00	2.00
046	Best Squash, Yellow Straightneck .....	4.00	3.00	2.00
047	Best Zucchini Squash, green, not over 8" long .....	4.00	3.00	2.00
048	Tomato Collection (6 or more varieties, each labeled) .....	4.00	3.00	2.00
049	Plate 3 Tomatoes, red (full size) (stems removed) .....	4.00	3.00	2.00
050	Plate 3 Tomatoes, yellow (full size) (stems removed) .....	4.00	3.00	2.00
051	Largest ripe Tomato, by weight .....	4.00	3.00	2.00
052	Plate 3 Large Paste Tomatoes, Red (stems removed) .....	4.00	3.00	2.00
053	Plate 3 Small Paste Tomatoes, Red (stems removed) .....	4.00	3.00	2.00
054	Plate 3 small, Salad Tomatoes, Red (stems removed) .....	4.00	3.00	2.00
055	Plate 3 salad Tomatoes, any other color (stems removed) ...	4.00	3.00	2.00
056	Vegetable Basket Display .....	6.00	5.00	3.00
057	Best Watermelon .....	4.00	3.00	2.00
058	Franklin Brown Award (for most blue ribbons for fruits & vegetables) .....	\$25.00	\$15.00	\$5.00

\* Any container gardens or live plants must be kept watered as needed by exhibitor.

### FRUIT

059	Best plate 3 Apples .....	\$4.00	\$3.00	\$2.00
060	Blackberries, A plate of 12 .....	4.00	3.00	2.00
061	Grapes, 1 large bunch .....	4.00	3.00	2.00
062	Best plate 3 Peaches .....	4.00	3.00	2.00
063	Best plate 3 Pears .....	4.00	3.00	2.00
064	Best plate 3 Plums .....	4.00	3.00	2.00
065	Raspberries, A plate of 12 .....	4.00	3.00	2.00

# The Great Pumpkin Contest!

**2022**  
**Boone County Fair**  
**Great Pumpkin Contest!**



**1st**

**Boone County Fair**  
**August 8-13, 2022**

**Entries:**  
**Sunday, August 7,**  
**2:00 –5:00pm**

<p><b>Largest Pumpkin by Weight</b></p> <p>1st Place \$50                  2nd Place \$25                  3rd Place \$15</p>	<p><b>Best Quality Jack O' Lantern Under 15 lbs. (not carved)</b></p> <p>1st Place \$15                  2nd Place \$10                  3rd Place \$5</p>	<p><b>Best Quality Jack O' Lantern Over 15 lbs. (not carved)</b></p> <p>1st Place \$15                  2nd Place \$10                  3rd Place \$5</p>	<p><b>Most Unusual Specialty Pumpkin/ Gourd (bicolor, white, warty, etc.)</b></p> <p>1st Place \$15                  2nd Place \$10                  3rd Place \$5</p>
---	--	---	--

Need more info? [boonecountyfair.org](http://boonecountyfair.org) or call 859-586-6101

Cooperative Extension Service  
 Agriculture and Natural Resources  
 Family and Consumer Sciences  
 4-H Youth Development  
 Community and Economic Development

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

LEXINGTON, KY 40546




Disabilities  
accommodated  
with prior notification.

## GREAT PUMPKIN CONTEST

<u>No</u>	<u>Class</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
066	Largest Pumpkin by Weight .....	\$50.00	\$25.00	\$15.00
067	Best Quality Jack O'Lantern Under 15 lbs. (not carved) .....	15.00	10.00	5.00
068	Best Quality Jack O'Lantern Over 15 lbs. (not carved) .....	15.00	10.00	5.00
069	Most Unusual Specialty Pumpkin/Gourd .....	15.00	10.00	5.00
	(bicolor, white, warty etc.)			

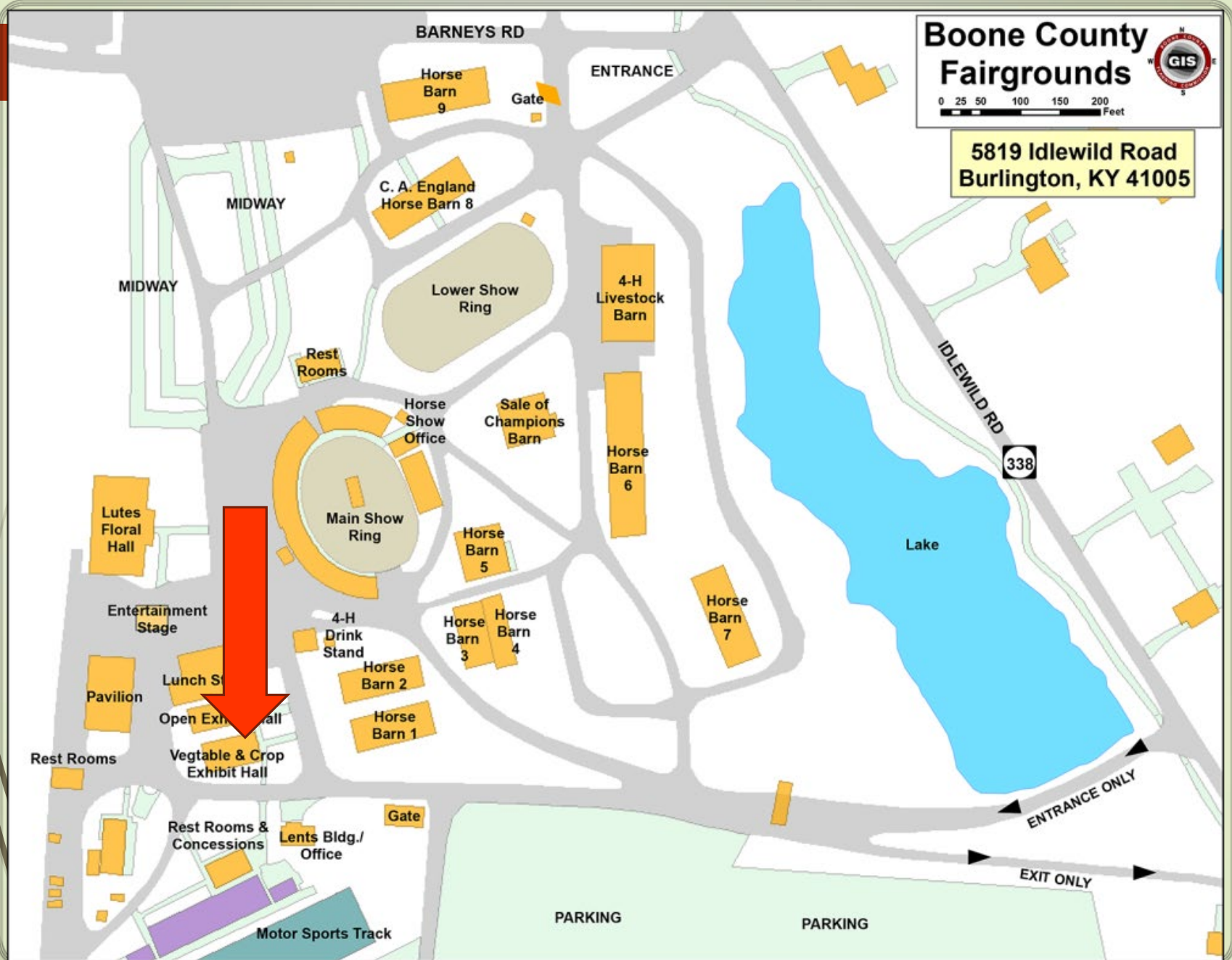


# The Franklin Brown Award

*The “Franklin Brown Awards” will go to the 4H individual and the Open Class individual receiving the most blue ribbons in fruits and vegetables at the fair. In case of a tie, one winner will be chosen, based on number of blues (3 pts. each), number of reds (2 pts. each) and number of whites (1 pt. each). A plaque for each will be on display at the Boone County Extension Office.*



# Where Do I Take My Entries??



# How Vegetables Are Judged

Vegetables will be evaluated on five different points: **condition, quality, uniformity, true-to-typeness and size.**

A blue ribbon exhibit must score very high on all of these.

The following is a list of items relating to each category, and the weight of each category is given.



# Judging Vegetables

- *Condition.....25 points*

- Disease Damage.
- Dirty.
- Insect Damage.
- Mechanical Injury.
- Improper Preparation (trimming).



# Judging Vegetables

• *Quality.....20 points*

- Overripe.
- Shriveled.
- Underripe.
- Mis-shapen.
- Wilted.
- Rough.



# Judging Vegetables

*Uniformity .....20 points*

- Shape.
- Size.
- Color.
- Quality, Condition.
- Degree of Maturity.
- Preparation.



# Judging Vegetables

• *True-to-Typeness (typical of the variety)*

.....20 points

**Specimen should be chosen that are representative of their variety.**

- Shape.
- Size.
- Coloring.



# Judging Vegetables

• Size ..... 15 points

*Total: 100 points*

- Too Large.
- Too Small.





# Tomatoes

- **3 fruit make an exhibit.(new change)**
- The color of the tomato should be uniform over the entire fruit.
- Green shoulders, streaking, spotting, bruising, cracks, scars, and sun scald should not be present.



# Tomatoes

- The blossom end scar should be almost invisible.
- Tomatoes should be exhibited without the stem (calyx).
- The flesh should be firm and the skin should be smooth.



# Beans, Snap

- 12 pods(1 dozen) make an exhibit.
- Both green and snap beans may be exhibited in this class.
  - Snap beans must only slightly show the bean (seed) in the pod. They should be only  $\frac{1}{3}$  to  $\frac{1}{2}$  their mature size.



# Beans, Snap

- Wilted or flabby beans are not acceptable.
- The pods chosen should be matched for uniformity, size, shape, color and degree of maturity.



# Beans, Snap

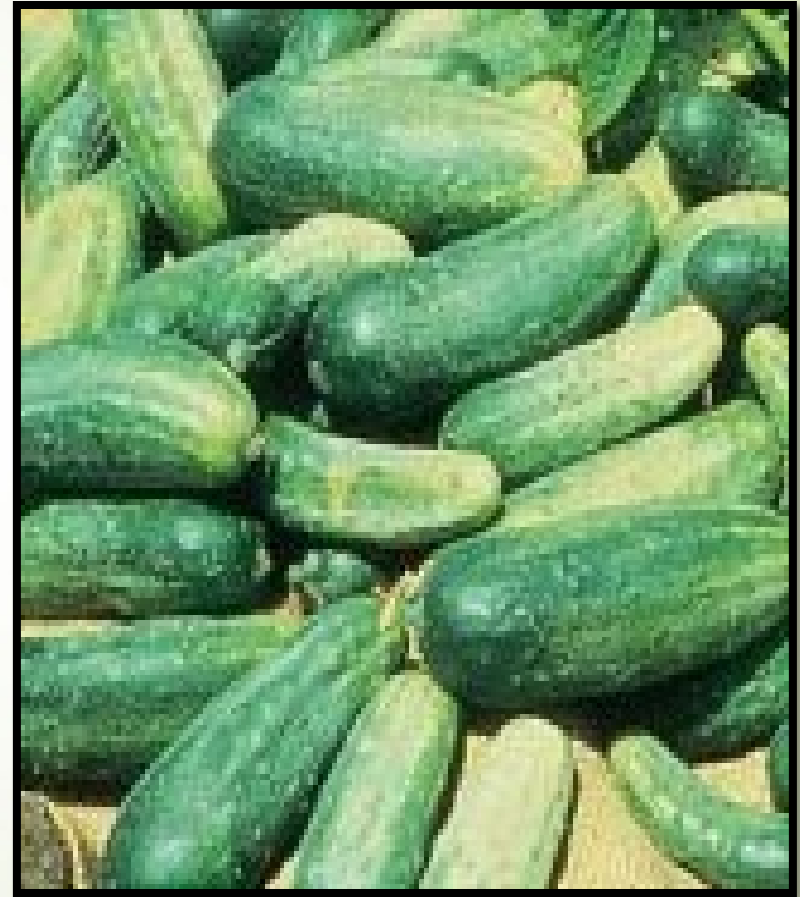
- They should be laid on a plate so that those varieties which curve do so to the same degree and in the same direction.
- The stems should be of a uniform length and within the range of  $\frac{1}{4}$  to  $\frac{1}{2}$ " long.
- All pods should be free of insect damage and diseases.





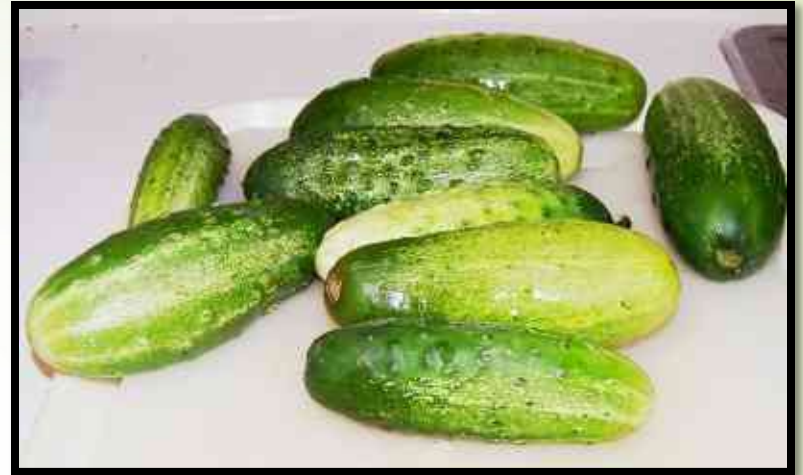
# Cucumbers

- 3 pickling or slicing fruit make an exhibit.
- Cucumbers are divided into three classes depending on their size: a slicing size and two pickling sizes.



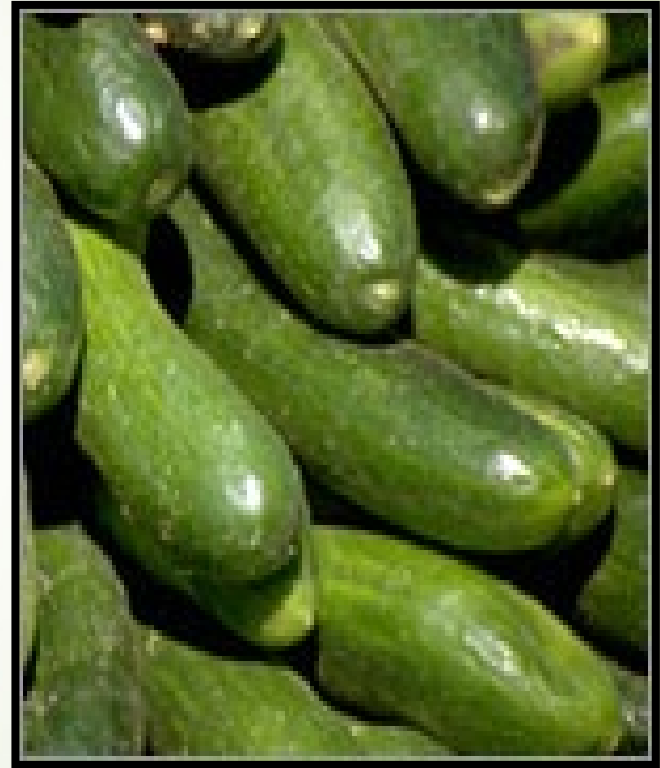
# Cucumbers

- The two pickling sizes are under 3" and 3 to 6".
- Slicing cucumbers are over 6" long and not over 2" in diameter.



# Cucumbers

- They should be dark green and nearly straight.
- A slicing cucumber will have an end which is blunter than that of a cucumber at the pickling stage.
- **If a cucumber is ripe (yellow) it is too mature for use or exhibiting.**



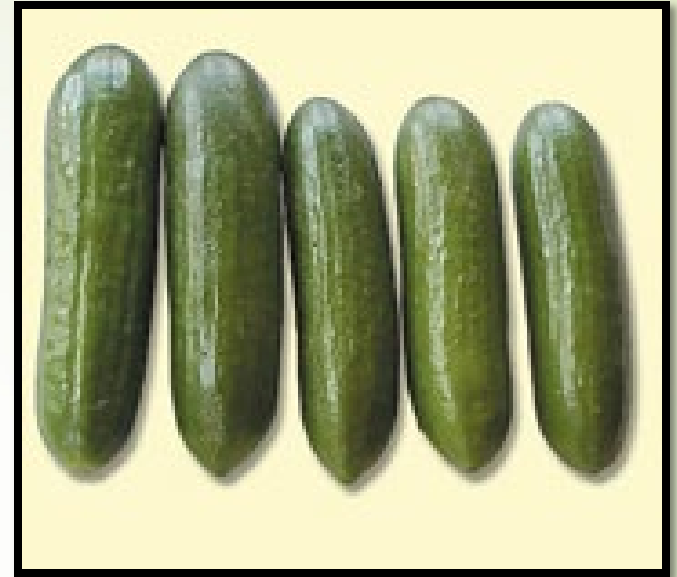
# Cucumbers

- The stem, which is not part of the measured length, should be left attached.
- It is important that the fruit be well matched and have thick, tender and crisp flesh.



# Cucumbers

- The skin may be smooth or warty depending on the variety.
- The exhibitor may not use any type of oil or wax on the fruit.





# Peppers

- 3 fruit make an exhibit.
- Peppers are divided into two classes: sweet and hot.



# Peppers

- Leave the stems on the fruit, but trim them almost level with the shoulders of the fruit (1/2").
- In bell peppers the pointed types should have fairly straight sides, and the blocky types, (shown here), should not be tapered or pointed.



# Peppers

- All of the peppers in an exhibit should have the same number of lobes.
- They should have smooth skin which is heavy (thick) and uniform in color.
- Some common faults are discoloration, shriveling, immaturity and spots on the surface of the fruit.



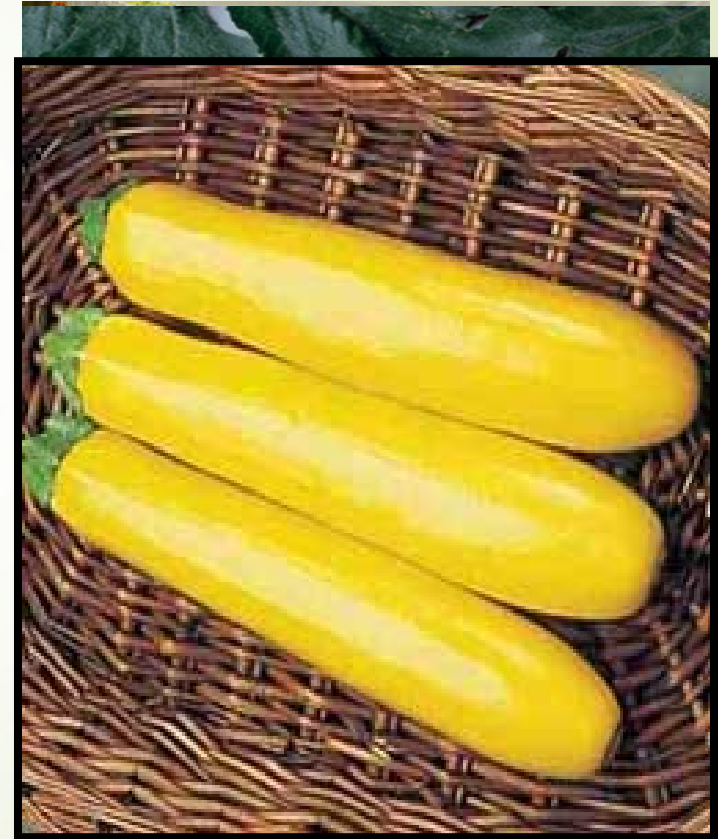
# Summer Squash

1 fruit makes an exhibit.

All of the summer squash may be exhibited in the same class.

Crookneck and straightneck squash should be between 6 and 8" in length and have a good lemon yellow color.

Hard or yellow-orange skin is a good indicator that the produce is overmature.



# Summer Squash

The scallop types should be between 3 and 6" in diameter.

The Italian squash (cocozele, zucchini and caserta) should be between 8 and 12" in length.





# Summer Squash

All of the specimens should be well matched and be typical of the variety.

Those varieties which are warted should be well and evenly warted.



# Summer Squash

- The stems should be left attached and trimmed to about 1" in length.
- The skin of all of the summer squash should be tender and free of all blemishes.



# Squash, Winter

- 1 fruit makes an exhibit.
- All of the winter squash may be exhibited in the same class.
- The rinds of all of the winter squash should be very hard when fruit is mature and ready to be exhibited.



Acorn, Butternut, Cushaw

# Squash, Winter

- Different varieties will naturally have skin which is thicker or thinner than other varieties.
- A good test of the maturity is when the shell is not easily punctured by a thumb nail.





# Squash, Winter

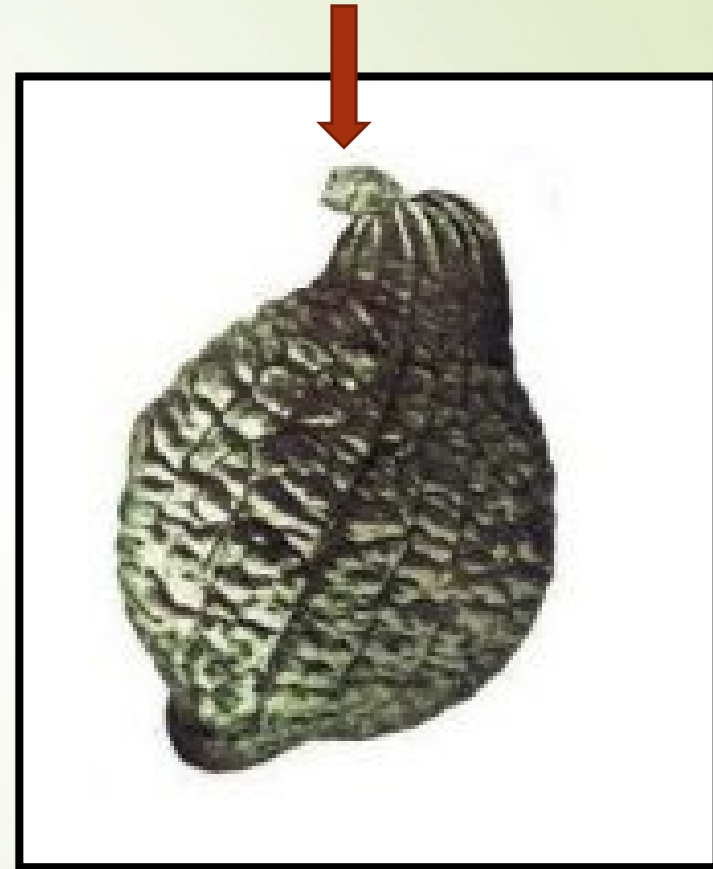
- The Hubbards should be 10 to 18" in length.
- The Table Queen or Acorn types should be 5 to 7" long.
- Butternut types: 10 to 12".
- Buttercup: 6 to 8".





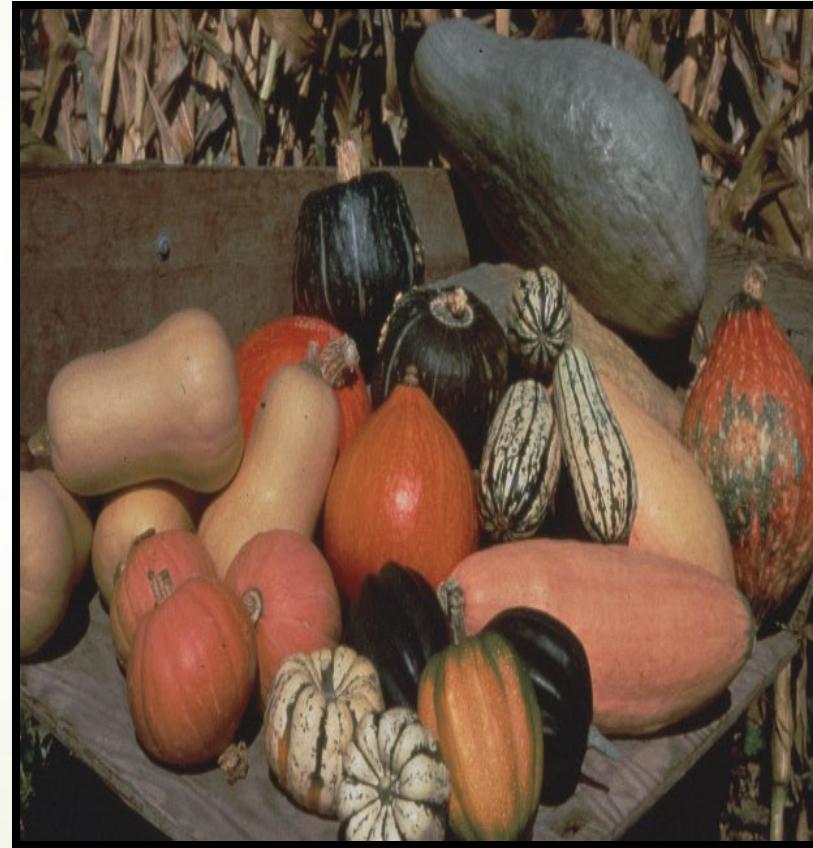
# Squash, Winter

- About 1" of stem should be left attached to the fruit.
- The specimen should be heavy in proportion to its size and should be typical of the variety.
- Those varieties which are warted should be well and evenly warted.



# Squash, Winter

- There should be a minimum of light color on the underside.
- The fruit should not be washed, though any dust or dirt should be brushed off with a cloth or soft brush.



# Pumpkins

- 1 fruit makes an exhibit.
- The size of the pumpkin will vary according to the variety.
- The field type or Jack O' Lantern pumpkins should be 8" or greater in diameter and should have a full, cylindrical shape.



# Pumpkins

The sugar type should be less than 8" in diameter and are round in shape.

The pumpkin should have 2 to 4" of stem attached, a hard shell and a thick layer of flesh.

The color should be uniform for that variety.





# Pumpkins

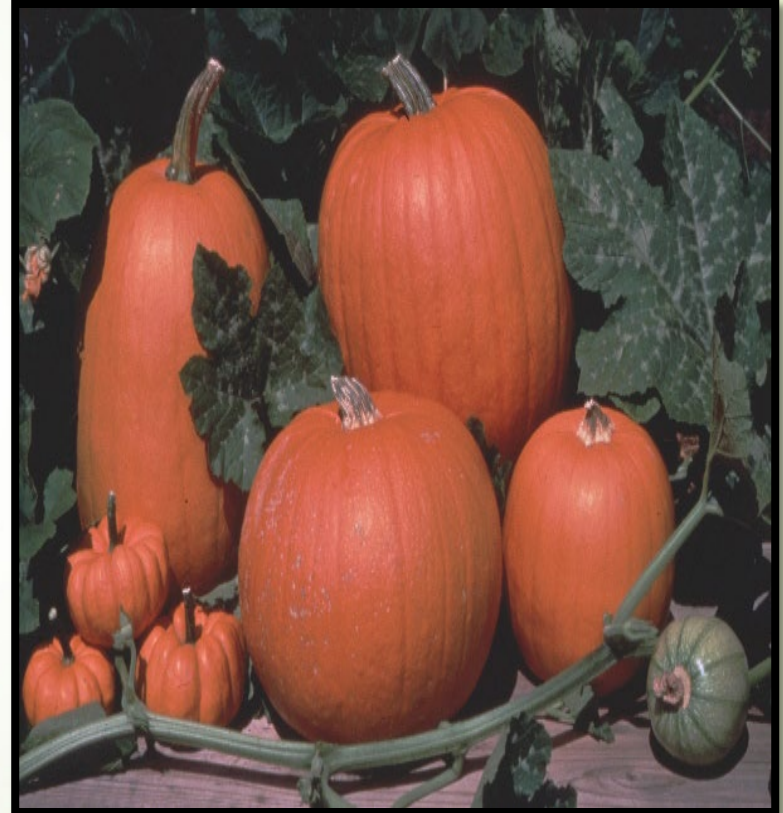
- Fruit with a discolored “ground side” should not be entered.
- The specimens should be symmetrical and not excessively flattened.





# Pumpkins

- They should also be mature, firm and always true-to-type.
- A separate class may be added to cover the largest pumpkin. This is determined by weight.



# Corn

- **3 ears make an exhibit.**
- Generally, sweet corn is divided into three classes: bi-color, white & yellow,
- The standards for these two types are the same.



# Corn

- The judge will have the right to remove the husks.
- In preparing the corn, cut the stem squarely just below where the stems are attached.





# Corn

- Do not cut too high or husks will fall off and result in an unsightly specimen.
- Pull the husks back and remove the silks (this will give you a chance to look for earworms. Then neatly turn the husks back.
- Removing the silks makes the judge's job easier and prevents littering the tables.



# Corn

- Each ear should be completely filled.
- The rows of kernels should be straight except for those varieties where this is not a variety characteristic.
- The kernels should be of a single uniform color except for the bicolor varieties.





# Corn

- The most important item in the judging of corn is the stage of maturity. This is where more people lose points than any other area.
- Select an ear of corn from the same planting date and variety.



# Corn

- Pop a kernel with a finger nail.
- If the juice which comes out is watery, the ear is immature.
- If the juice is starchy and syrupy, the ear is too mature.



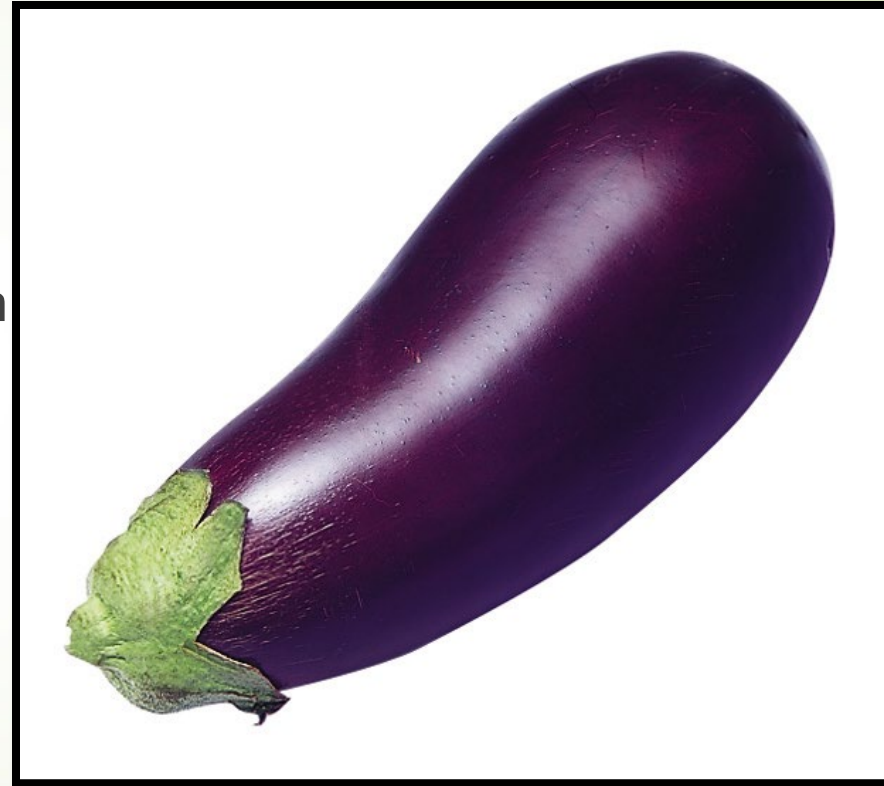
# Corn

- When a light, milky juice squirts out of the kernel, the ear is at the proper stage for exhibiting.
- Do not puncture the ears which are being exhibited; this type of mechanical injury will result in a loss of points.



# Eggplant

- 1 fruit makes an exhibit.
- The fruit should be dark purple and should not have any dark spots which are an indication of bruising.
- Green and white streaking and bronzing are considered bad qualities.



# Eggplant

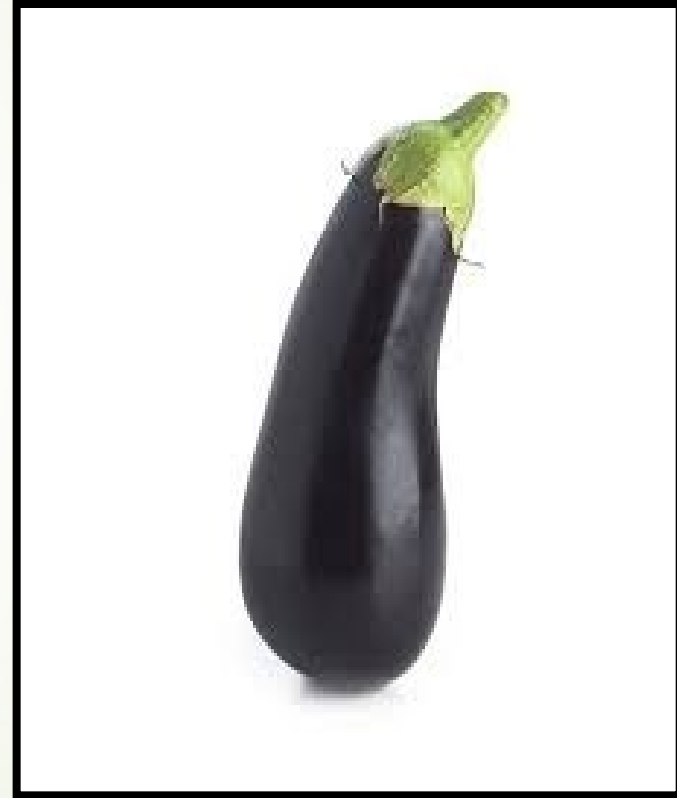
- The eggplant should be medium in size (6 to 8" in length) and firm.
- The stem and calyx must be present with the stem cut square and an inch or two in length.





# Eggplant

- Do not wash the fruit.
- Dirt may be removed by gently rubbing with a damp cloth.
- The skin may be damaged badly if the cloth picks up a piece of grit.



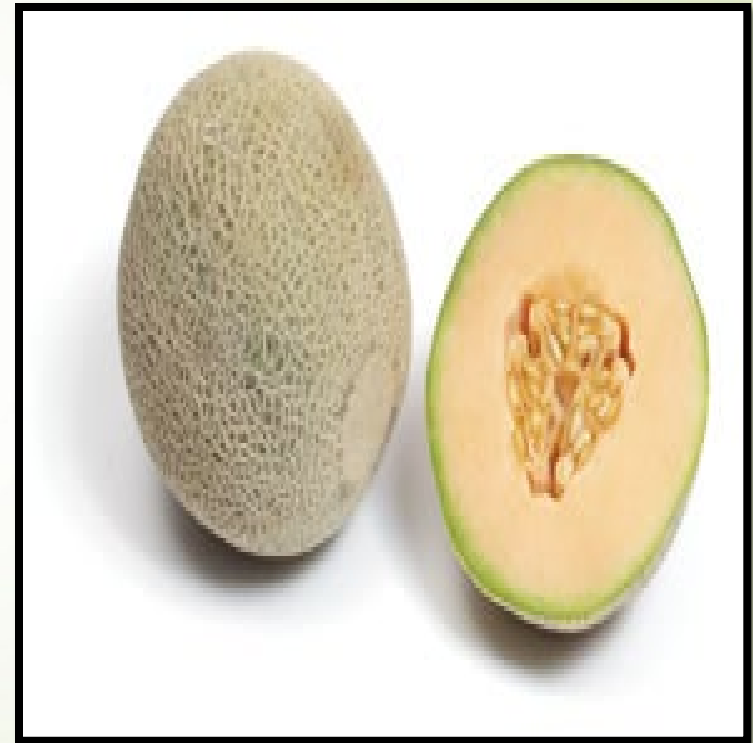
# Muskmelon and Cantaloupe

- 1 melon makes an exhibit.
- Cantaloupes and muskmelons are generally exhibited in the same class.
- The best way to tell if the melon is mature is by testing the stem.
- If the stem slips off the fruit naturally, then generally the fruit is mature.



# Muskmelon and Cantaloupe

- Although the melon must be at the mature “eating stage” it must not be overmature.
- The presence of yellowed spots on the rind is a good indication that the fruit is “over-the-hill”.



# Muskmelon and Cantaloupe

- This is one of the few classes of produce which is exhibited without the stem.
- The stem end should be calloused and sunken.





# Muskmelon and Cantaloupe

- Those varieties with a netted rind must have a clear neat pattern.
- The judge has the right to “plug” the melon to test the stage of ripeness.





# Watermelons

- 1 fruit makes a display.
- The watermelon should be fully ripe but not overripe and should have a shape and color that is characteristic of its variety.
- The rind should be firm, smooth, shiny and free of blemishes.



# Watermelons

The ground spot should be yellow; if it is white, the melon is probably not yet mature.

The judge will have the right to plug the fruit to determine the stage of ripeness.



# Watermelons

- Leave 1" of stem on the fruit.
- If the stem is torn off in the harvesting, it will allow the evaporation of water from the scar, thus lowering the quality.



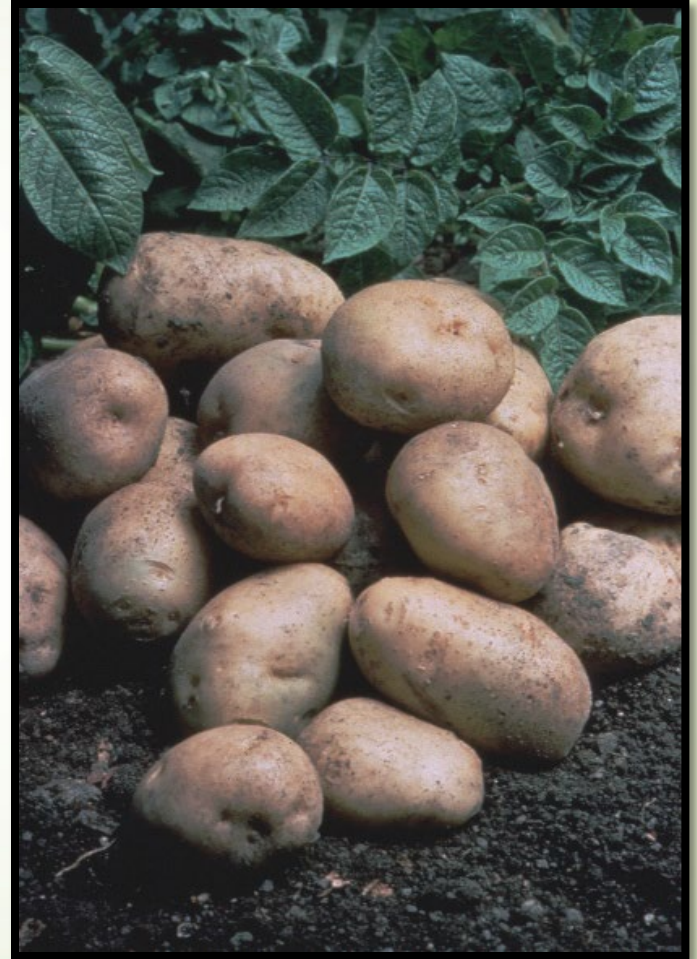
# Watermelons

- Ice-box varieties may be exhibited with the standard type varieties.
- However, the ice-box type varieties must be true-to-type and not a small specimen of a large type melon.



# Potatoes

- **5 tubers make an exhibit.**
- Potatoes should be clean, smooth, relatively shallow-eyed and of the same size and variety.
- Diseases, insect damage, cuts, bruises and sunburn will result in the loss of points.





# Potatoes

- The proper size for potatoes is between 2-1/4 and 4" in length.
- The weight may be between 6 and 16 ounces with 9 ounces considered the most desirable.
- Large tubers are often rough, hollow and generally of lower quality.



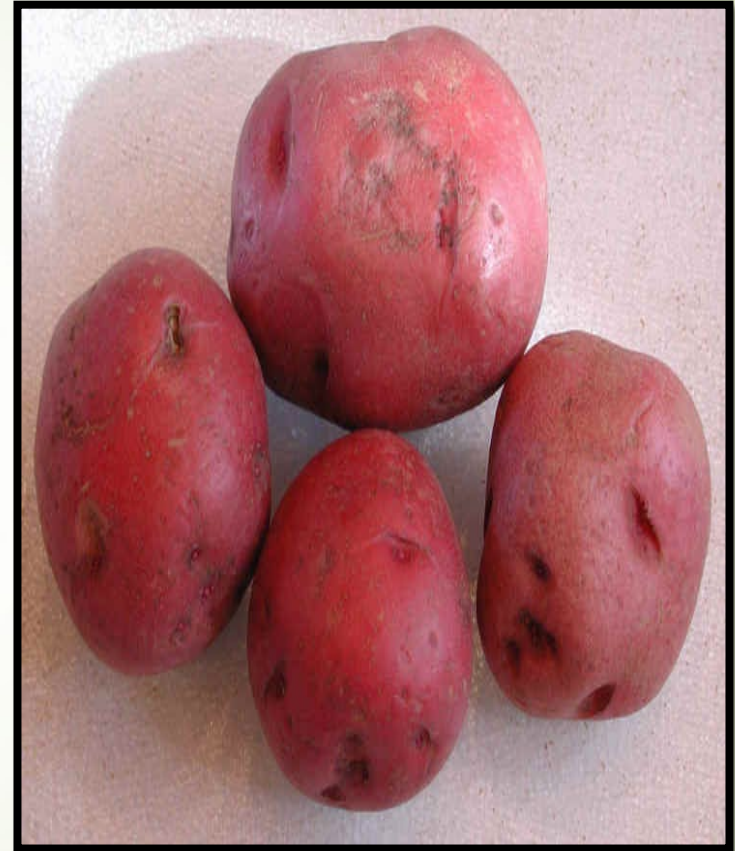
# Potatoes

- The potatoes should be dug a week or two before they are exhibited.
- This allows time for some drying to take place.
- Be sure that the potatoes are free from soil.
- Dirty potatoes and scrubbed potatoes will be disqualified.



# Potatoes

- The proper cleaning method involves brushing them with a soft brush or cloth.
- Cool water may be used to soften hard soil.



# Okra

- **5 pods make up an exhibit.**
- Okra should be harvested when it is 1-1/2 to 4" in length no longer.



# Okra

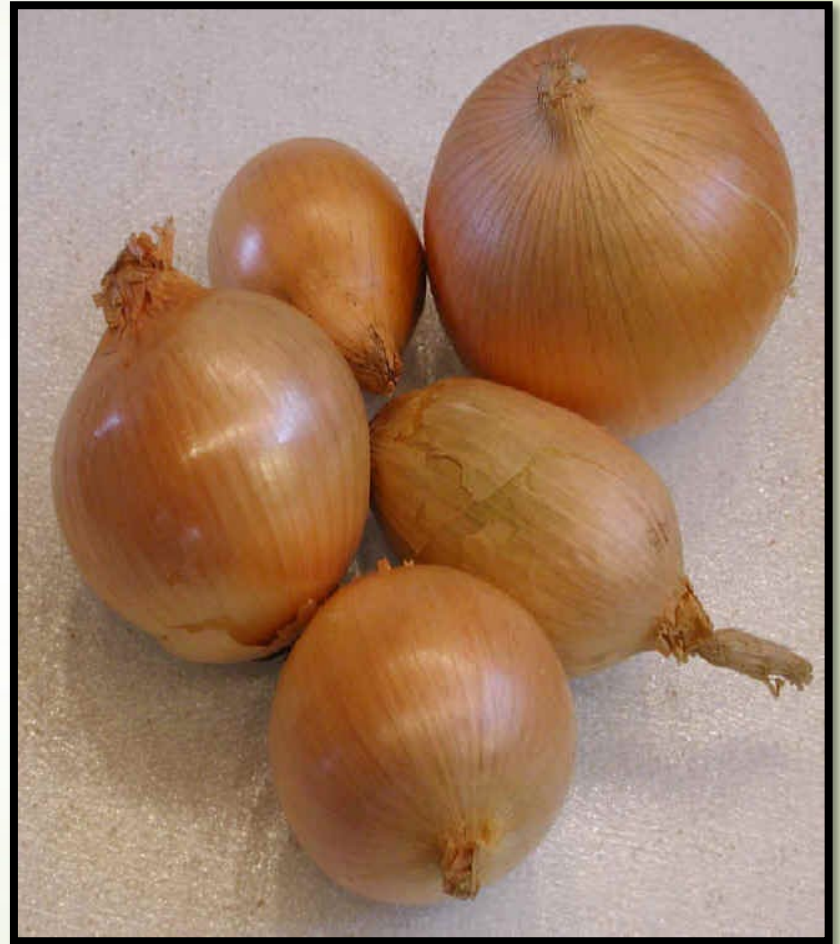
- Cut the stem square so that it is  $\frac{1}{2}$ " in length.
- Choose pods that are straight, a uniform length and width, and of the same texture, shape and color.





# Onions

- **3 bulbs make an exhibit.**
- Dried onions must be well cured before they are exhibited.



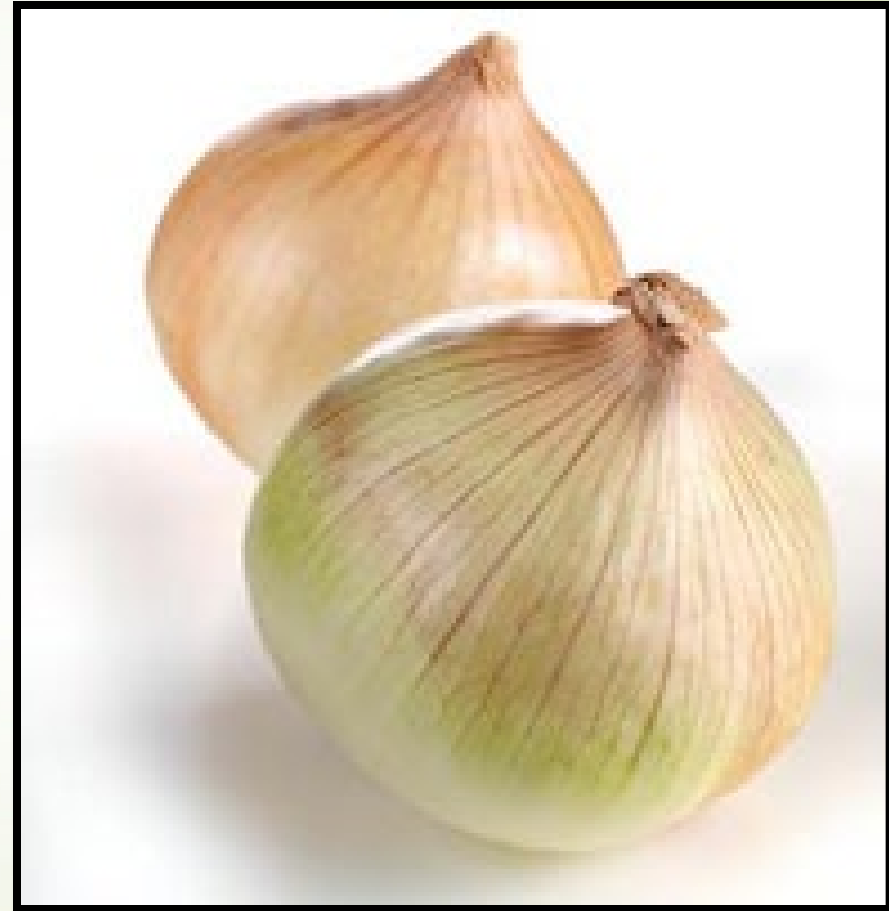
# Onions

- This means digging them two or three weeks before the fair.
- They should be dried where there is good air circulation and no direct sunlight.



# Onions

- The tops may be removed by twisting after they have dried.
- Do not peel the onion.



# Onions

Leave at least one clean, dry outer scale covering the bulb.

You may trim the tops neatly with a pair of shears.



# Onions

- The onion necks should be dry and clean and between 1 and 2" long.
- Trim the roots neatly to the base of the bulb, being careful not to cut the bulb.
- The most common faults with onions are overpeeling, cracked scales and sunburned spots.





# Onions

- Green onions should be at least  $\frac{1}{4}$ " and no more than 1" in diameter and are generally in a separate class from the dried onions.
- Cut the roots off close to the base and trim the tops to 4 to 6".
- Remove the outer skin so that the white, fleshy, edible portion is exposed.



# Onions

- Green onions should be straight, uniform and tied with a rubber band.
- The most common faults associated with green onions are thrip damage to the foliage and cracking of the bulb.



# Beets

- **3 roots make an exhibit.**
- Select roots that are between 1-1/2 and 2-1/2" in diameter.
- The specimens should be blocky but not angular.
- The neck should be narrow and the shoulders smooth.
- These are indications that the roots are at the prime stage of maturity.



# Beets

- The flesh should be firm, crisp and fine grained.
- Do not remove the tap root.
- Trim the tops evenly to 1" in length and remove dry stems. (Tops on for Boone Co. Fair)
- The specimens should be free of any soil.
- Damage which results from washing or digging will lower the quality of the produce.



# Cabbage

- 1 head makes an exhibit.
- There are 5 cabbage types which may be displayed together, separately or divided up by the superintendent of all vegetable classes after the fair starts.





# Cabbage

- The types of cabbage are....
  - Round,
  - Flat,
  - Pointed,
  - Red,
  - Savoy.
- The stem should be cut square and about  $\frac{1}{2}$ " in length.



# Cabbage

All of the leaves should be trimmed (not torn) away except for 2 layers (4 leaves) of green wrapper leaves.



# Cabbage

- The head should be symmetrical and properly shaped for its variety.
- Select only crisp firm heads (except for the loose-headed types like savoy).
- The head should feel solid and heavy for its size but be crisp and tender.



# Cabbage

- The savoy type should be of medium size with a fine or close curl to the leaves.



# Cabbage

- The pointed-head types are usually lighter in weight than the other types.
- This group should weigh 2 to 3 pounds with the other types weighing 3 to 5 pounds.





# Cabbage

- With all things considered equal, preference is given to the heavier heads.
- A separate class may be added to cover the biggest head of cabbage. This is determined by weight.



# Entry Tips!

- It is wise to harvest and bring additional specimens to register incase damage does occur during prep or transportation.
- Exhibits must have correct number specimens of qualify
- Try not to use plastic type bags for transporting or harvest. These hold moisture and accelerate over ripening.
- Do not leave vegetable entries in hot vehicles before entering.

# Questions?



**Have Fun & Enjoy The Fair!**