

Garden Produce and Fruit Entries Franklin County Field Days  
William Manning –Superintendent

Plan to bring your vegetable and fruit entries and SCARECROW contest Franklin County Field Days on Thursday from 10:00 am to 12:00pm.

Rules:

1. Exhibitors must be residents of Franklin County.
2. There will be two divisions – Adult (18 and over) and Youth (4-17).
3. Produce must have been grown by the exhibitor.
4. Only one entry per person per class.
5. Only one entry per person in the “other” class.
6. Entry tags will be available prior to Field Days from the University of Vermont Extension office located at 278 South Main St, St. Albans or at the time to acceptance.
7. Judging will be done Thursday afternoon.
8. All decisions of the judges are final.
9. Entries must stay on display until 6:00 pm on Sunday and must be picked up by 6:30pm.
10. Any entries removed prior to 6:00 pm will forfeit any premiums.
11. All entries must be clean and free of disease or they will not be accepted.
12. No entries may be left without signing in with the Superintendent.
13. Scarecrows must be made of non-perishable items. Signs may be incorporated into scarecrows.
14. Entries must have the number of items listed in the class descriptions. If the incorrect number is entered they will be disqualified.

VEGETABLE CLASSES: (number required)

V1 BEANS

V1-A Wax (6)

V1-B Green (6)

V1-C Shell (6)

V1-D Scarlet Runner (6)

V1-E Lima

V2- BEETS

V2-A Beets, tops cut to 2 inches (4)

V3- BROCCOLI

(1 head)

V4-CABBAGE

V4-A Early (1 head)

V4-B Late (1head)

V4-C Red (1 head)

V5 CARROTS

V5-A Regular, tops cut to 1 inch (4)

V5-B Gourmet , tops cut to 1 inch (4)

V6 CAULIFLOWER

(1head)

V7 CORN

V7-A Yellow (3 ears) husk peeled back 1 ½ inches

V7-B Bi-color (3 ears) husk peeled back 1 ½ inches

V7-C White (3 ears) husk peeled back 1 ½ inches

V7-D Decorative (3 ears) husk peeled back 1 ½ inches

V7-E Popcorn (3 ears) husk peeled back 1 ½ inches

V8 CUCUMBERS

V8-A Slicing (3)

V8-B Pickling (3)

V8-C Burpless (1)

V8-D Ripe Yellow pickling (2)

V9 EGGPLANT(1)

V10 GARLIC

V10-A Garlic regular (3) tops trimmed to 1 inch

V10-B Elephant garlic (30 tops trimmed to 1 inch

V11 GOURDS

V11-A Small decorative (3)

V11-B Large Birdhouse (1)

V12 MELONS ( 1)

V13 ONIONS

V13-A Regular, yellow (3) tops trimmed to 2 inches  
V13-B Red, (3) tops trimmed to 2 inches  
V13-C Spanish (3) tops trimmed to 2 inches V13-D White (3) tops trimmed to 2 inches  
V13-E Collection of 3 varieties (3) tops trimmed to 2 inches

V14 PEPPERS

V14-A Sweet (3) single variety  
V14-B Hot (3) single variety V14-C Sweet collection (3) three varieties  
V14-D Hot collection (3) three varieties

V15 POTATOES

V15-A White (3) skin intact  
V15-B Red (3) skin intact  
V15-C Yellow (3) skin intact  
V15-D All other varieties (3) single variety skin intact

V16 PUMPKINS

V16-A Pie pumpkin (1)  
V16-B Field pumpkin (1)  
V16-C Decorative / mini (2)

V17 SQUASH

V17-A Summer Yellow (2)  
V17-B Other summer (2)  
V17-C Zucchini (2)  
V17-D Buttercup (1)  
V17-E Butternut (1)  
V17-F Acorn (1)  
V17-G Hubbard (1)  
V17-H Other winter squash (1)

V18 SUNFLOWERS

V18-A Sunflower (1) ripe head, 2 inch stem

V19 TOMATOES

V19-A Red Slicing (3)  
V19-B Green Slicing (3)  
V19-C Cherry (4)  
V19-D Plum / Italian (3)

V20 Turnip (3)

V21 Other Vegetable not listed previously (3)

V22 Largest by Weight

V22-A Largest Zucchini

V23 SCARECROW Must be made of non-perishable items

FRUIT CLASSES (number/ amount required)

F1-APPLES

F1-A Vista Bella (5)

F1-B Paula Reds (5)

F1-C Jersey Mac (5)

F1-D Northwestern Greening (5)

F1-E Macintosh (5)

F1- F Red Delicious (5)

F1-G Cortland (5)

F1-H Honey Gold (5)

F1-I Other Apple (5)

F2- PEARS

F2-A Early Variety (5)

F2-B Late Variety (5)

F3- PLUMS

F3-A Any variety (5)

F4-RASPBERRIES

F4-A Any variety 1 cup

F5-BLUEBERRIES

F5-A Any variety 1 cup

F6 Any other fruit (4)