



# ARTS & CRAFTS EXHIBITS

## SUGGESTIONS & GUIDELINES FOR FAIR EXHIBITORS

Age Divisions: ADULTS, JUNIORS & CHILDREN



For more information, refer to the *“Arts & Crafts Exhibitors Rules and Information”*

1. All collections must be made from specimens other than those entered in single varieties and plates.
2. All fruits and vegetables must be in prime market condition.
3. All fruits and vegetables must be raised by the exhibitor.
4. All exhibits must be composed of exactly the number of specimens or quantity named in each class.
5. Pamphlets on exhibiting fruits and vegetables are available from Cooperative Extension Service, Agriculture Center, West St., P.O. Box 607, Litchfield, CT 06759.
6. The following judging regulations have been established by the Extension Service, University of Connecticut, and are presented for their assistance to exhibitors.

### QUALITY AND CONDITION:

The most important points in selecting exhibits for display:

1. Specimens of food crops should be of edible maturity, not overripe, shriveled, or wilted.
2. Free of injury from diseases, insects or mechanical means.
3. Color should be uniform and typical for the product.
4. The shape should be typical of the variety.

### CLEANLINESS:

An aid to the attractiveness of specimens:

1. Brush or wash root crops.
2. Dip leafy vegetables in cool water.
3. Wipe vegetables such as eggplant with a damp cloth.
4. Polish apples with a soft dry cloth.

### SIZE:

Often an important consideration:

1. Too large may indicate coarseness and poor quality in some vegetables.
2. Medium to slightly above medium is desired.

### TYPE:

Specimens selected should be typical of variety. This may be indicated by size, shape and color.

### UNIFORMITY:

An important quality in “Blue Ribbon” exhibits. Specimens should be uniform in size, shape and color as well as their texture, quality and degree of maturity.

### PACKING FOR TRANSPORTATION:

Sprinkle leafy vegetables with cold water and place them in plastic bags. Crushed ice will also help preserve them. Wrap each large vegetable in paper to prevent bruising. Bring a few extra specimens in case some are damaged or bruised during transportation to the fair.

### WHAT THE JUDGE WILL BE LOOKING FOR:

In general, the following factors are considered by most horticulture judges when placing exhibits. These factors are listed from the most important to the least important in the judge's mind:

#### Individual Entries

- *Condition* – free from disease, insect or mechanical damage or other forms of damage including dirt or stains. (con't)

- *Quality* – Exhibits that are at their “peak of perfection for eating”. Specimens should be crisp, firm, mature but not overripe, and flavorful.
- *Uniformity* – Uniform in size, shape and color. Attractiveness of an exhibit is enhanced by all specimens being uniform.
- *Typical of Variety* – Specimens should be typical of the variety of vegetable and fruit. Avoid unusual or non-typical types of exhibits for show purposes.
- *Size* – Size of specimens should conform to market demands. In general, very large specimens may be undesirable since they are not as tender or flavorful as more medium sized specimens. Don’t select specimens on the basis of size alone.

#### Collection Exhibits

- Individual specimens comprising the exhibit evaluated by the above factors. Attractiveness of the display, arrangement, artistic qualities and showmanship.
- Canned Processed Goods – to be processed, open kettle or hot water bath for fruits and tomatoes, pressure for vegetables.
  - Products should be of the best quality, uniform in size and of good color.
  - The liquid should be clear, free from sediment and proper amount in jar.
  - The container should be uniform, properly sealed, labeled and clean.
- Jelly
  - Clear, of good color and consistency.
  - The containers should be uniform, clean and labeled.
  - No paraffin.
- Jam
  - Clear, of good color and consistency and properly sealed.
  - The containers should be uniform, clean and labeled.
  - No paraffin.
- Baked Food
  - Use plastic bags to wrap baked goods, preferably zip-locked.
  - No commercial mixes.
  - Attractive, good color, texture and flavor.
- Clothing and Needlework
  - Condition of article, suitability, construction and workmanship, design, color originality and ease of care.
  - Articles must be owned and made by the exhibitor within 12 months immediately preceding the fair.