

# **Heirloom Tomatoes at the Grange Fair**

**To be Held at the Dartmouth Grange #162  
Saturday, September 9, 2017, Starting at 12:30 am**

**Bring the Best of as Many Varieties of Heirloom Tomatoes  
as you can for Fun and for Judging!!**

## **Notes**

The rules may need to be modified by the judges or tomato committee depending on the number and diversity of the exhibited tomatoes.

Heirloom Tomatoes may be brought the Grange Hall on Friday with your other vegetables or on Saturday morning between 10:00 and 12:00 noon. Be sure to have the name of the tomato variety and to wash your fruit. Stems may be either all on or all off. Judging is to start at 12:30pm. The public is invited for tasting and tomato discussions after the judging and awarding of trophies will be during the auction in the evening.

All tomatoes exhibited in this event must be named Heirloom Varieties of tomatoes. If you are not sure if you have an Heirloom Tomato or not, just bring them to the Fair, and the committee and judges will do their best. If you have hybrids or “commercial” varieties, enter them in the traditional vegetable section of the Grange Fair following their rules. If you have any questions, give either Ned or Elizabeth Newton a call at 508-636-4920 or email Ned at [EHNewton@comcast.net](mailto:EHNewton@comcast.net).

## **The Heaviest Tomato**

Another fun event: we are going to run a contest for the heaviest tomato. So, bring in your biggest. It must be at least half ripe and have no stem.

## **Number of Tomatoes to be Entered**

Just a note, you might pick an extra tomato or two and bring them to the fair in case something happens to your best. Extras are appreciated and will be used for a general display and tasting by the public after the judging.

Heaviest Tomato:	1 big one
Cherry and Currants:	6 tomatoes
All others:	2 tomatoes

## **Taste**

Taste is the primary reason for raising these magnificent tomatoes, and therefore it is the most important characteristic. Heirloom tomatoes have a wide range of flavors, and so the judges will judge against a written description, the typical flavor of the color, and her/his personal preferences. One or more of the entered tomatoes will be sliced and cubed by the committee so that the judges can taste the tomato and also observe the insides. After judging, the tomato pieces may be offered to the public for their comments.

## **Color, Size, and Shape**

This is quite variable for Heirloom Tomatoes and so may shock visitors not used to the widely possible variations. However, there are descriptions of the different named tomatoes, and these descriptions will be used by the judges. We will use the several books which we have and some of the more extensive catalogs. The color shall be uniform (even if striped) with little evidence of blotchy ripening. The shapes shall conform to the type and not be overly distorted by uneven growth. Each entered tomato of each named variety should be as similar to each other as the variety description allows. Tomatoes entered shall be ripe for eating. Their firmness should be such that they will bruise if dropped, yet not over ripe or soft.

## **Tomato Judging**

There will be many different varieties of tomatoes competing against each other. However, by using the point count given below, each exhibit competes against itself, a standard for the type (the Danish system of judging). Then categories such as: cherry, salad, beefsteak, paste, oxheart, etc. will be made by the judges for prizes and awards. These categories will be established after the tomatoes are entered, and we know the distribution and competition. We anticipate beautiful, memorable trophies will be available and awarded for the categories as to be determined by the Judge.

Taste: 25 points maximum

Conformance to a published description:

Color: 5 points maximum

Size: 5 points maximum

Shape: 5 points maximum

Maximum Total: 40 points