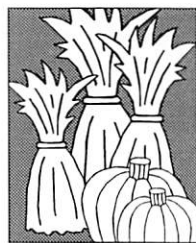


FARM AND GARDEN



## Objectives

To encourage uniformity in exhibiting and judging agricultural products in Maryland. (For use at county, regional, and state fairs and shows, for all classes: 4-H, open, youth and others.)

To enhance the educational value of agricultural products exhibits.

To re-emphasize the purpose of agricultural products exhibits.

## Purpose

The purpose of agricultural products exhibits is to demonstrate and reward GOOD MARKET QUALITY.

Exhibitions should educate and serve as incentive for higher quality production and better market preparation. They should be competitive and inspirational. They should also prepare youth to enter the world of agricultural production and marketing.

Whether grown to be sold or consumed at home, products at their best market quality will be at their prime, meeting judging and/or buyers standards. And, they can be produced consistently.

## Judging Standards

Follow specific exhibit rules and regulations as to quantities, condition and other criteria.

Judges should use their own expertise and discretion, with the following standards in mind, to evaluate and place each entry.

### GENERAL STANDARDS

Clean  
Free from damage or blemishes  
Very uniform in size, shape, color and maturity  
Of best market size and quality  
True to variety type

## Showmanship

Agricultural product exhibition is the art of displaying quality products attractively. Showmanship is that "something extra" in preparation which often makes the differences between a good and an excellent display. Good display is essential to marketing agricultural products.

## Tips for Prize-Winning Entries

\*\*\*FOLLOW ALL RULES AND REGULATIONS TO THE LETTER\*\*\*

Pay special attention to provide the exact number of items listed for each class. Too many or too few will result in disqualification.

Check special preparation requirements in the catalog carefully.

Containers, used as part of an entry, must be clean with any visible labels removed. Do not cover containers.

To transport entries - wrap individual items neatly with plenty of padding. Keep them cool and in water if needed.

Have entries properly prepared before arrival at the exhibit and ready to be registered.

Remember: Best Market Quality and Size, Uniformity, Condition - clean and free of damage, and True to Variety.

#### \*A Note to Judges\*

Judges are encouraged to write comments on all entries. Although this process is time consuming, it is one of the most important educational aspects of Agricultural Product exhibits and will result, over time, in better entries and better products. The importance of constructive comments cannot be over-emphasized.

The following sections provide more specific information on individual commodities.

Crops must always be shown at their best. Some grooming is important, but grooming should not give an unnatural look to the crop. Here are the main characteristics a judge evaluates in each exhibit.

**Quality:** One of the most important but difficult characteristics to describe is quality. Quality means that the vegetable is at its best and in prime eating condition. In some vegetables prime eating condition may be at a fairly young stage such as in summer squash, beets or green beans. In others, such as tomato, watermelon or eggplant, it means fully developed fruits at the peak of maturity. The inherent quality of a vegetable includes color, shape, texture, taste and size. Quality is also a measure of the ability of the person who has grown the vegetable for display.

**Condition:** The condition is a measure of how the crop has been handled. An important part of this evaluation is cleanliness. Such items as tomato or pepper are seldom a problem, but root crops such as onions, potatoes and beets, or leaf crops such as lettuce may present problems in cleaning. Do not wash vegetables for exhibit unless absolutely necessary. Use a very soft cloth or brush, and lightly remove any soil. Washing may remove the waxy "bloom" on some vegetables, which should be left on. In others, washing gives an unnatural "scrubbed" appearance.

Vegetables also must be free from blemishes. These may be caused by insects, diseases or poor handling. Presence of such damage indicates poor care or culture and is a serious fault. Sun scald or hail damage are also undesirable. Slight bruising or punctures caused by handling are also undesirable but, if small, are not rated downward as much as damage by insects or diseases.

**Uniformity:** One of the most obvious conditions of a display is uniformity. Uniformity of the products in the display is another measure of ability since it is more difficult to grow a large number of vegetables that look like "peas in a pod." The larger the planting, however, the more likely an exhibitor is able to develop very uniform displays.

Size is important, and all vegetables in one exhibit should be uniform in size. In addition to being the same size, they should be typical of the variety - not too large or too small. There are no extra points for oversized vegetables, and sometimes these may be at a disadvantage.

Uniform ripeness is also important. The display with slightly immature and uniform vegetables is better than one containing items at different stages of maturity.

There also should be uniformity of shape. Onions in a single display should be all the same shape. Do not mix flat and round types. In selecting peppers, small pumpkins or eggplant, select shapes as identical as possible.

Uniform color is very evident and important. A single item in a display that is off color is a serious fault. Green peppers should all be green. One with a red splotch on it downgrades the display.

**Typical of variety:** All vegetables in the same exhibit should be the same kind and variety. Mixing types or varieties is usually an automatic disqualification. All entries should be typical of the variety. Some shows require that the variety be listed with the display. This practice is often helpful to the judge, especially in the case of very new or unusual varieties.

# VEGETABLES



# **EXHIBITING AND JUDGING GARDEN VEGETABLES**

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Whether on an individual basis at fairs or in 4-H, FFA or garden club competition, exhibiting is an excellent way to learn more about quality and handling of vegetables.

While setting up exhibits we have a chance to meet others with similar interests and learn from them. Win or lose, we should learn from the experience and accept the challenge to improve future displays and exhibits.

#### **Follow the Rules**

Rules and classes normally are set up by the show or fair committee. These rules should be followed carefully. Failure to set up or classify a display properly may mean automatic disqualification, even for the best vegetables.

Read premium lists carefully so that the correct number of specimens are exhibited in each class. There is no "correct" number of items for all events, and each committee is responsible for setting up its own requirements. The number of items required for any display, however, should be clearly listed in the fair catalog.

#### **How many vegetables in a display?**

When in charge of determining the number of vegetables to be required in each display, remember that the larger and heavier the product, the fewer items normally required. Therefore, large watermelons, pumpkins and winter squash are often shown as single specimens.

Vegetables of smaller size normally are shown in groups of three to six. Small pumpkins, eggplant and small winter squash may be shown in groups of three, while vegetables such as tomato, cucumber and pepper normally are shown in groups of four to six.

Root crops more often are shown in groups of 8 to 12 items. This is because crops such as potatoes, onions, carrots and beets are more variable in shape and development, so a larger sample is necessary for a better evaluation. When a crop is very productive and relatively uniform, a larger sample is necessary. Therefore, such items as snap beans or cherry tomatoes are displayed with 18 to 24 items.

Leafy vegetables, such as cabbage or lettuce usually are shown as single heads, but when leaves are cut individually, such as for chard or rhubarb, about six to 12 stems should be in each display.

The amount for each exhibit determined by the committee should be listed in the rules. If any changes are made, announcements should be made well in advance of display time so that participants are prepared to display correct numbers when they arrive.

In some shows there are displays called "collections" in which the exhibitor is allowed some choice in selecting and placing an assortment of vegetables. In these displays quality and condition of the vegetables are very important, but a pleasing arrangement and display is considered in the judging.

## **Containers and materials**

Two types of containers normally are used for the vegetable display. Plates are used most widely for displaying fruiting vegetables such as tomatoes, cucumbers or beans. Leafy vegetables such as lettuce or chard are displayed in jars containing water. Wide-mouth pint or quart canning jars usually are adequate, but the fair or show may specify other containers or even furnish their own. Large vegetables such as watermelons or pumpkins do not require a display container.

When paper plates are used, they should be simple and unadorned. The large, dinner plate size is preferred. Liners, pads, doilies and other flourishes are unnecessary and undesirable. The judge must make an objective evaluation of the vegetables alone, and extra items mean nothing and perhaps may be annoying.

Plastic films may be used to protect vegetables during travel or set-up but should be removed before judging. Do not enclose moist vegetables in films during hot weather, as rapid decay might occur. A judge may understand slight wilting at the time of judging under hot conditions, but decay is inexcusable at any time.

## **Crop Maturity**

Because fairs and shows are held over a wide range of dates, it is sometimes difficult to have vegetables at the ideal stage of maturity at the time of the show. Ideal maturity is desirable, however, and will win over immature or overmature products. Never exhibit overripe or overmature vegetables. In some seasons only slightly immature crops may be available.

Rather than not participate at all, the beginning exhibitor could gain experience by showing slightly immature vegetables which are as perfect as possible. In large shows or fairs, however, where competition is keen, only the highest quality produce at proper maturity should be entered.

## **Preserving quality for the show**

Many vegetable crops do not last long in the display, especially during hot weather. Timing a crop for proper maturity at the time of showing is important. Crops that apparently will mature ahead of display time should be picked just slightly immature and placed in good storage conditions until about a day or two before display time, when they may be allowed to mature for the show.

Crops that store well in a cool dry place, such as a cave or cool basement, include potatoes, onions, winter squash, watermelon, pumpkin, dry beans and Cushaw pumpkins (sometimes called crookneck squash).

The remaining crops require some refrigeration and/or moisture to keep them in good condition. Immediately after harvest, the vegetables should be cleaned and refrigerated. Vegetables with a naturally waxy or corky skin may be refrigerated dry. These include tomato, pepper, cucumber and cantaloupe.

Many root crops and leafy vegetable should be stored in loose plastic bags or sprinkled daily with fresh water and kept in a vegetable crisper of the refrigerator. Such crops would include green beans, carrots, beets, sweet corn, okra, cabbage or other leafy vegetables.

## **Moving vegetables to the show**

Vegetables for display must be handled carefully. To prevent bruising during travel they should be wrapped

and padded in baskets or boxes. A lining or loose wrapping of plastic can also prevent drying. They should be kept from the sun to prevent discoloration. Avoid light on potatoes that can cause greening.

☞ If vegetables have been stored cool and “sweat” when brought into a warm room, they should not be wrapped or placed in closed containers until they have warmed and moisture condensation has stopped. Wipe them dry before packing. Always take a few extra vegetables in case of damage or injury during handling and moving.

### **Pointers for exhibiting vegetables**

All exhibits should fulfill the qualifications previously listed. However, there are some special considerations for individual vegetables.

**Asparagus** - Select straight, dark green spears. They should be at least 1/2 inch diameter at the butt end and trimmed to a uniform length of 7 to 8 inches. Display in water to prevent wilting.

**Bean (snap)** - Either green or yellow, pole or bush. Beans on display should be whole with about 1/4 inch of stem. They should be cleaned and not contain any trash or spent blossoms. Pods should be plump and fleshy with small seeds from 1/4 to 1/8 inch in diameter. Pods should have the same degree of curvature and be arranged with the stems and curves facing the same way.

**Beans (lima)** - Select full size, dark green pods that are still tender and fresh. Beans inside should be well developed. Do not use pods that have begun to yellow. Arrange neatly as described for snap beans.

☞ **Beans (dry)** - Unshelled dry beans are harvested, selected and displayed in the same fashion as fresh beans. They may not be washed, but trash will have to be removed by careful brushing.

**Beets** - Roots should be well colored, smooth, tender and well shaped according to variety. Select roots 1 1/2 to 2 1/2 inches in diameter. Allow most of tap root to remain. Trim tops 1 to 1 1/2 inches.

**Broccoli** - Select heads that are fresh, firm, tender, tight and crisp. Color should be dark green with a bluish cast. The minimum diameter of the head should be 3 inches with the stalk 6 to 8 inches long. Remove all leaves below the head. No yellow florets should be developed on the head.

**Brussel sprouts** - Sprouts should not be less than 1 inch in diameter. They should be round, fresh and firm. Stems should be smoothly trimmed to about 1/4 inch.

**Cabbage** - Heads should be firm, crisp and heavy for their size. They should not be trimmed excessively, but loose leaves should be removed, keeping the last two to three “wrapper” leaves that show the “field” color rather than the shaded undercolor. Cut the stem off squarely at the base of the outermost leaf.

**Carrots** - Select straight roots typical of the variety, free from cracks, knots and greening of the shoulders. Cut tops squarely about 1 inch long. Remove stumps of dead leaves. Wash free of soil carefully, but do not scrub.

☞ **Cauliflower** - Select heads that are firm, crisp, white and free of graininess and roughness. The head should be 5 or more inches in diameter. The head should not be granular or ricy. Remove lower wrapper leaves.



**Chinese cabbage** - Heads should be thick, firm and crisp. Allow two to four outer leaves to remain. Heads may be washed and dried before showing.

**Cucumbers** - Cut from vine with about 1/4 inch of stem. Wipe gently to clean and remove spines. Wash only if necessary. Select smooth, straight, crisp, dark green fruit. Yellowing or softening indicates over-ripeness. Cucumbers should have at least two classes - picklers and slicers. Picklers should not be more than about 1 1/2 inches in diameter and 5 inches long. All other things being equal, large pickling cucumbers are not considered superior to small sizes. Slicing cucumbers should not be more than 2 1/2 inches in diameter and generally range between 6 to 9 inches, although longer types are acceptable if characteristic of the variety.

**Eggplant** - Select normal-sized fruit, well colored without greening or bronzing. Color should be deep purple, nearly black. The calyx or "cap" should be bright green with about 1/2 inch of stem remaining. Do not "oil" fruits to increase shine but polish lightly with a soft cloth.

**Endive** - Select full crisp, fresh plants. Wash roots and exhibit with roots in water.

**Garlic** - Select plump, well colored bulbs with dry necks. Trim top to 1/2 to 1 inch and trim roots to 1/4 inch.

**Kale** - Select plants with bright stems and dark green, crisp leaves. Wash roots and exhibit whole plant with roots in water. Lower leaves may be removed if discolored.

**Kohlrabi** - Select firm, tender stems 1 1/2 to 2 1/2 inches in diameter. If dirty, they should be washed and dried. Trim tops to allow only 1 to 2 inches remaining, and trim bottoms to 1/2 inch. Exhibit one entire plant with roots in water. Lower, discolored leaves may be removed.

**Muskmelon or cantaloupe** - Most melons shown will be of the netted type. These separate from their stems when ripe and should be shown without stem attached. Crenshaw melons should be represented in a separate class and should be shown with about an inch of stem attached. Select well-formed, round fruits with slightly sunken stem scar. Netting should be well defined with the rind showing a grayish or yellowish tinge. Clean with a soft brush rather than washing.

**Okra** - Select fresh, green, fairly straight pods no longer than 4 inches with about 1/2 inch of stem attached. Clean by gently brushing, but do not wash pods.

**Onions** - May be classed as the flat, American type (ex. Ebenezer) and the round European types (Bermuda, Spanish). Further breakdown according to color (red, yellow, white) may also be specified. Select large, smooth, clean bulbs. The neck should be dry and trimmed to 1/2 to 1 inch. Brush clean and remove extremely loose outer dry skins. Leave on dry skin that is clean and fairly tight to the bulb. Do not peel onions beyond dry, mature skins. Roots should be clean and left on the bulb, although they may be trimmed back to no less than 1/2 inch for a neater display. Never cut them off entirely.

**Parsnips** - Select medium-sized, smooth, straight roots, free of side roots. Roots may be washed and dried. Trim tops to 1 to 2 inches.

**Peas (English)** - Select large, plump, bright green pods well filled with seeds at the eating stage. Do not wash, and handle carefully to preserve the waxy "bloom" on the pods.

**Peas (Southern, black-eye, crowder)** - These are actually beans and should be displayed as described in the section on dried beans.

**Peppers (sweet, green, red, yellow)** - Colors should be displayed as separate classes. Green peppers should not be streaked with red. Select large, deeply colored, heavy fruits. Cut stem squarely 1/2 to 1 inch long. Select for uniform number of lobes. Wipe clean if necessary.

**Peppers (hot)** - Select for uniform color development, shape and size. Allow about 1/2 inch of stem remaining. A class of dried hot peppers is sometimes included.

**Potatoes (Irish)** - White, red, russet. Select carefully for uniformity of shape and size. Do not display any tubers with greening in the skins. Wash gently if necessary, but if they're fairly clean, brush with soft brush for best results. Skin should be mature and not flake up easily when rubbed or handled. Potatoes should not appear scrubbed.

**Potatoes (sweet)** - Select and clean as for Irish potatoes. Avoid breaking stems and "tail" roots back into the main flesh. Crooked potatoes or those showing corky patches should be avoided. Well-shaped roots of medium size are better than extremely large roots of poor shape. Very slender roots also are not desirable.

**Pumpkin** - Select only symmetrical round or oval fruits. Each pumpkin should stand upright and have a uniformly developed color characteristic of the variety. Cut stems 2 to 3 inches long, depending on the size of the pumpkin. Wash or wipe clean, but do not polish away the natural wax on the surface.

**Pumpkin (Cushaw)** - This plant is a member of a small intermediate species of the pumpkins and squash and is sometimes listed as a squash. It is distinctive enough to be shown separately and should not compete with other pumpkins. It should have hard skin and prominent white and green streaking. The curve of the neck on all fruit within a single display should be similar.

**Radish** - Select smooth, brightly colored or pure white roots characteristic of variety. Wash and dry roots, and remove discolored leaves. Exhibit with leaves in a bunch or bunches.

**Rhubarb** - Rhubarb should be selected with good uniform color, and stalks should be about 1 inch or more across the flat face at the center of the stalk. Stalks should be straight, not curved or twisted. The tops should be neatly trimmed, leaving 1 to 2 inches of leaves and prongs. Basal husks should be removed. Stalks should be bundled for exhibit.

**Spinach** - Select thick, crisp, deeply colored plants. Roots should be washed and any lower, discolored leaves removed. Exhibit with roots in water.

**Squash (summer)** - Straightneck, crookneck, zucchini, etc. Harvest close to time of exhibit, and hold in refrigeration. Summer squash should be young and tender. Brush gently to clean or wash if necessary. Largest sizes are undesirable in this crop. Best eating stage size is as follows: Crookneck, 4 to 5 inches long, Zucchini, 6 to 7 inches long; Scallop, 2 inches diameter. Trim stems to 1/4 to 1/2 inch.

**Squash (winter)** - Acorn, butternut, buttercup, hubbard, etc. Harvest when well matured with hard rinds. Color should be fully developed and typical of the variety. Brush gently to clean, or wash if essential, but do not remove any waxy natural covering that may be present in some varieties. Allow about 1 inch of stem to remain. Sizes typical of the type or variety should be selected.

**Sweet corn** - Select fully filled ears with kernels at the “milky” stage, not ears with kernels that have a mealy interior when tested by pressing with a thumbnail. Top end may be opened neatly and carefully to check for maturity and earworms. Check for complete filling of the ears by firmly grasping the ears in several positions. The husk should feel tight over the entire surface. It is desirable to carve a “window” in the side of the husk to expose several rows of kernels. Dry silks which are firmly attached need not be removed, or they may be trimmed back to about 1 inch. The shank at the base of the ear should be neatly cut off about an inch below the bob. “Roasting ears” of field corn should not be entered in a sweet corn class. Brush any dirt off the ears, and sprinkle with water occasionally before exhibiting to preserve freshness.

**Swiss chard** - Select crisp, well-colored leaves with bright, tender stems. Leaves and stems should be 8 to 10 inches long. Wash if necessary, and exhibit with stems in water.

**Tomatoes** - Tomatoes should be shown in separate classes according to color or form: red, pink, yellow, cherry, pear, etc. Tomatoes should be full colored and at peak maturity, but not overripe. Varieties without cracking or green shoulder are superior. They are shown with stem end down with the stem and calyx removed. Clean fruits carefully, and do not wash unless absolutely necessary. Do not cover with film or other moisture-proof material that may tend to promote rot infection. Size should be typical of the variety, not abnormally large or small. The blossom end scar should be minimal although the accepted size of it may vary with variety. The “beefsteak” types tend to have a larger scar.

**Turnip** - Select smooth, firm roots with good color and free of side roots. Select roots 2 to 4 inches in diameter, but uniform in size within a display. Cut tops back to about 1 inch. Tap root does not have to be cut back, but the very thin end may be removed as necessary for good appearance of display.

**Watermelon** - Select large, well-shaped symmetrical melons with good color development typical of the variety. Mature melons may have a cream or yellow colored bottom, or “ground spot.” Do not plug a melon for exhibit, although the judge should be allowed to plug a melon if competition is close and there is some question about maturity. Overripe melons are often dull in appearance and somewhat springy when pressed. Melons at the best eating stage should have a velvety appearance. When cleaning melons, do not remove the waxy covering. About 1 to 1 1/2 inches of stem should be allowed to remain on the melon.

## JUDGING FRUITS AND VEGETABLES

Specific considerations on judging the 90 possible classes of fruits and vegetables is beyond the scope of this manual. However, some general guidelines are presented to help you better recognize high-quality fruits and vegetables and rank each class accordingly.

Judging fruits and vegetables is simply a matter of making choices. Consumers buy fruits and vegetables at the market by selecting those most appealing to them on the basis of external quality and past experience. Visit produce markets or produce sections of grocery stores to examine fruits and vegetables. Try to identify the best quality produce and determine why some produce is of inferior quality. Notice that almost everyone “selects” fruits and vegetables - they don’t just take the first one of closest ones. The key is learning, through experience, how to select the best produce.

Judging fruits and vegetables is based on common sense factors. The following criteria should be used when evaluating the quality of produce:

1. A specimen should be properly identified as to variety, or cultivar. For example, if you think you are purchasing a “McIntosh” apple, you will probably not be satisfied with a red “Delicious” apple.
2. Specimens should be fresh and at the optimum stage of maturity for eating. Produce that is overmature or immature is downgraded.
3. Specimens should be clean and free from insects and diseases or any damage caused by such pests.
4. Specimens should be free of bruises and blemishes. Although many surface blemishes do not affect eating quality, they do reduce eye appeal.
5. Specimens within a plate should be uniform in size, shape, color and type. Each plate within a class will have the same number of specimens.

When grading, first visualize the ideal specimen. Then consider all departures from this based on the above criteria and common sense. Factors which affect usefulness are downgraded more than other factors. For example, severely overripe bananas would be ranked below bananas with slight abnormalities in size or shape. The plate with the most defects and serious faults should receive the lowest ranking. It is usually best to identify the worst group (plate) within a class first. Then pick the best of the remaining three groups. Finally, try to place the final two groups in rank order.

In our scoring scheme, the correct selection of the best group or specimen within a class is worth 76% of the total score for that class regardless of how the other 3 groups are ranked. By correctly placing the best and worst groups (specimens) within a class, the contestant earns 88% of the possible points for that class.

## Section 1     **Vegetables**

### General Considerations

All exhibits must be grown by the exhibitor.

List variety for each vegetable.

Vegetables should generally be shown in their best edible stage. An exception might be to avoid showing fully ripened cantaloupe unless judging will be done the day of entry.

The average size from a commercial standpoint, rather than the the largest specimens should be exhibited.

Strive for uniformity.

Clean vegetables with a soft, dry cloth or a soft brush. Wash gently only if extremely dirty - do not scrub.

Washing may encourage rot. Leaf vegetables may require dipping in water to remove dust and foreign matter.

Transport and display leafy greens, broccoli and herbs in water to retain freshness.

Trim stems neatly and evenly.

Harvest Vegetables in early morning and store in a cool place to remove field heat which can reduce quality.

### Selection of Individual Vegetables

**Beans, Snap** - Choose pods that are well-matched in size, shape, color and maturity. Fairly young, smooth straight, brittle pods, free of blemishes, stand the best chance of placing high. Trim stems evenly.

**Beans, Lima** - Pods should be well matched in all characteristics and filled with beans which are at the best stage for eating. Pods losing their green color indicate over-maturity.

**Beans, Shelled** - Beans plump, smooth very uniform. Exhibit in a glass jar covered with clear plastic to prevent discoloration and dehydration.

**Beets** - Display beets which are uniform in size, shape and color. They must be smooth and free from side roots and blemishes. Trim the tops uniformly to about one inch in length. Medium size beets, 1 1/2 to 2 1/4 inches, are preferred. Larger specimens may be woody. Do not remove the tap root.

**Broccoli** - The exhibit should consist of single heads or bunched shoots at least three inches in diameter. Choose fresh, clean and damage-free specimens. The flower cluster should be compact and evenly colored with uniform, tight, medium-sized buds. Exhibit stems in water to prevent wilting.

**Brussel Sprouts** - After removing the buds or sprouts from the stem, trim uniformly. Remove loose outer leaves. Select medium-sized sprouts which are heavy, firm and green.

**Cabbage** - Heads which are firm, heavy for their size, fresh, crisp, tender and typical of the variety are preferred. Trim off the large, loose outer leaves, leaving at least two layers of green wrapper leaves. Then trim the stem to not more than 1/2 inch.

**Cantaloupes or Muskmelons** - Select healthy, vine-ripened specimens. Well-matched and free from soft spots, the melons should be typical of the variety and covered with course rope netting.

**Carrots** - Uniformity of size and shape is very important. Specimens should be clean, firm and smooth with no side roots or greening at the crown. Trim the tops one inch from the crown.

**Cauliflower** - The head or curd, should be white, smooth, clean and firm with no ricing or discolored buds. Remove all but four to six protective leaves and trim these squarely one inch above the head. Cut the stem off to about 1/2 inch.

**Corn, Sweet** - Ears well matched, free from insect or other injury and well filled from butt to tip are best for exhibit. Select tender kernels which are in the milk stage. The husk should be succulent and green with no part opened, stripped back or removed unless specifically stated in the catalog. Cut off excess shank to about 1 inch.

**Cucumbers** - (a) **Slicing:** Uniformity and quality are important. Specimens should be clean, straight, dark green, firm, crisp and tender. Avoid over-mature cucumbers that are puffy and beginning to yellow.

(b) **Pickling:** Exhibit only specimens which are well matched, clean, small, uniform and of even diameter (cylindrical).

**Eggplant** - Entries must be uniform, firm, dark purple and free from bronzing and blemishes. Medium size is preferred. Wipe with a moist cloth, but do not wash.

**Kale** - Select dark green, crisp, clean, closely set and well curled leaves. Cut off the roots at the crown. Exhibit stems in water.

**Kohlrabi** - Solid, crisp and tender kohlrabi, of uniform size and color, is preferred in judging. Leave four to six upper leaves, trimmed to three or four inches in length. After removing the roots just below the swollen stem, clean but do not wash the specimens.

**Lettuce** - (a) **Head:** Use heads that are medium-sized, firm, fresh, crisp and well matched. Remove coarse or damaged outer leaves and cut the core off short.

(b) **Leaf:** Plants should be well matched, crisp, tender, and fairly compact. Remove damaged or discolored leaves. Cut the roots close and wash if dirty. Exhibit stems in water.

**Okra** - Harvest the pods when they are about half grown. Select pods that are nearly straight and uniform in size, texture, shape and color. Leave about 1/2 inch of the stem that has been trimmed evenly.

**Onions** - (a) **Mature bulbs:** Select well matched, bright, clean, solid bulbs with the dry outer scales intact, although a few may be removed if broken or dirty. Medium to large bulbs are preferred. There should be no sprouting, and the necks should be well cured. Cut off the roots just below the base and the tops one inch above the bulb.

(b) **Green:** Medium sized, tender specimens that are straight, smooth and uniform in size are best. Cut the roots off close to the base, and trim the tops to an even length. Remove the wrapper skins just before showing, and tie the specimens neatly.

**Parsley** - Entries must be fresh, bright green and free of dirt and of yellowed or discolored leaves. Bunch and trim the stems evenly. Exhibit stems in water.

**Parsnips** - Select medium sized roots, evenly matched and smooth with uniform tapering and not side roots. Soak the dirt off in water without rubbing if needed. Avoid if possible. Trim the tops to one inch in length.

**Peas** - Pods uniform in size, bright green in color, free from blemished and well filled with tender peas are best.

**Peppers** - Specimens should be well matched, typical of the variety, thick fleshed, firm and uniform in color. In a lobed variety, each pepper should have the same number of lobes. They should be free of bronzing or blemishes, and the stems should be trimmed to a short, uniform length.

**Potatoes** - Uniformity in size and shape is very important. Choose tubers typical of the variety, smooth and free from all types of injuries. Clean thoroughly by brushing lightly or wiping with a moist cloth, but do not wash. Medium size is preferred.

**Pumpkins** - Large, heavy entries are desirable. They should be uniformly colored, symmetrical in shape, well matured, and free from blemishes. Leave a two inch stem. Pumpkins with excessively flattened or discolored "ground sides" are not as desirable.

**Radishes** - Considering uniformity in size, shape and color. Choose crisp, firm, smooth and medium-sized specimens. Bunch them neatly, leaving on the tops and roots.

**Rhubarb** - Stalks should be straight, uniform, fresh, crisp and neatly tied. Pull the stalks, do not cut them. Trim the tops leaving one to two inches of leaf base. Red color is preferred.

**Salsify** - Medium to slightly smaller sized specimens are best. The roots should be as straight and smooth as possible and not forked. Brush off the dirt and remove all the side roots.

**Spinach** - Plants must be well matched, free from injuries and have fresh leaves attached to the crown. Cut the roots off at the crown. Exhibit stems in water.

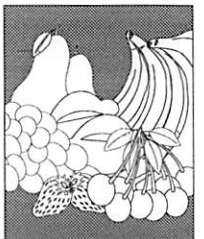
**Squash - (a) Summer:** Clean, uniform specimens typical of the variety, young and tender (at the best edible stage) with short stems attached are desirable. Trim stems to an even length.

**(b) Winter:** Show only mature, hard rind specimens free from blemishes, uniform in size, shape and color and typical of the variety. Size should be medium to large. Do not wash. Trim stems to an even length.

**Sweet Potatoes** - Select samples which are uniform in size, shape and color, typical of the variety, smooth, clean and free from blemishes. For most varieties the spindle shape is desirable. Clean by brushing lightly, retaining the natural bloom of the skin. Do not wash.

**Swiss Chard** - Leaf blades should be crisp and uniform in color with bright, tender, fleshy leaf stalks. Exhibit stalks in water.

# FRUIT





## Section 2 Fruits

### General Considerations

All exhibits must be grown by the exhibitor.

List variety for each fruit.

Fruits should generally be shown in their best edible stage, if judging will be done the day of entry. If not, enter less ripe specimens that will remain in good condition.

The average size from a commercial standpoint, rather than the largest specimens, should be exhibited.

Strive for uniformity.

Clean tree fruit with a soft, dry cloth or a soft brush to bring out the natural sheen.

Stems should remain on apples, pears, plums and cherries.

Harvest fruit in the early morning and store in a cool place to remove field heat, which can reduce quality.

### Selection of Individual Fruits

**Apples** - Stems must be present but not the fruit spur or leaves. Color should be uniform, bright and representative of the variety. Size should be ideal for variety and shape should be characteristic. Clean gently with soft cloth to bring out natural sheen.

**Pears** - Stems should be attached. Color, size and shape must be uniform. Specimens should be free from blemish or injury.

**Peaches** - Strive for uniformity. The basic fruit color is yellow. Red cheeks will vary with variety. Show without stems. Harvest and transport carefully to avoid bruising. Avoid over ripe specimens for exhibition.

**Plums and Cherries** - Leave stems attached. Select uniform plump, ripe specimens. Clean gently with a soft cloth if needed. Do not remove the bloom on plums.

**Grapes** - Bunches must be full and uniform in size. The fruit should be uniform and plump with the natural bloom present. The stem should be neatly cut to the same length on each cluster. Any decayed portion of the cluster should be neatly removed. Each grape should be firmly attached.

**Raspberries and Blackberries** - Each specimen in a box should be uniform in size, shape, color and ripeness. The fruit should be clean. Handle carefully to avoid mechanical injury.

**Blueberries** - Each berry in the box should be uniformly plump and ripe with the natural bloom present. Use caution when picking to avoid tearing the fruit.

**Strawberries** - Each berry in the box must be uniform in size, shape and color. The stem and cap must be attached. Trim stems uniformly. Green streaked or malformed berries should be avoided. Clean soil from specimens gently with a soft painter's brush. Do not wash.

### **Fruit Displays**

A fruit display is a collection of different kinds of fruit grouped together in an attractive manner. Any produce commonly classed as a fruit may be used, including those listed above. Fruit should be identified by variety. Quality, attractiveness and arrangement are important factors. Make the exhibit colorful and establish a central point of interest. Display the number of fruits called for in the catalog.