



Gardening Project

Vegetable Display Information

Vegetable Judging Standards

Whether you are selecting vegetables for Achievement Day or storage, quality is the first thing to consider. While there are some differences in preparing vegetables for storing or exhibitions, this rule always applies:

Select the very best!

Here are the general qualities you should look for:

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| Colour | The colour should be bright, clear, and attractive. A dark, rich colour usually indicates the condition and care given to the vegetable. |
| Condition | This refers to freedom from blemishes caused by insects, disease, dirt, sunburn or injury. Also, properly cleaned (many vegetables for exhibit are to be wiped and not washed. For exhibit, vegetables should be properly trimmed.) |
| Size | The size should be moderate, but not large. Oversized vegetables are usually tough, coarse in texture and of low quality. Undersized vegetables are often a result of poor growing conditions and also tend to be tough and of poor quality. |
| Trueness to Type | All specimens should resemble the variety as closely as possible. |
| Uniformity | All the specimens in the group should be as uniform as possible in colour, shape & size. |

These are the 5 qualities the judges will be looking for when they judge your exhibit, so keep them in mind when selecting your vegetables. In addition to the above 5 qualities, each vegetable must be prepared in a certain way for exhibit. See the next page for details.

Vegetables can be displayed on a tray, paper plate or a tinfoil pie plate.



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Specifications for Specific Vegetables

Beets

- Diameter at top should be 5 - 7.5 cm (2" - 3")
- The crown should be free from splits, scaling, scabs, and sunburn.
- The inside should be free from light colour.
- Preparation - leave roots intact and remove tops 1.3 cm (.5") above crown.

Carrots

Long variety

- Length 20cm (8") and over
- The crown should be free from sunburn
- Roots should be slender, distinctly pointed and free from side-roots

Intermediate variety

- Length not over 18 cm (7")
- Roots should be stump-rooted or pointed according to variety
- Preparation: roots intact and tops removed 1.3 cm (.5") from crown

Cucumbers

- At least 15 cm (5") long
- Proper colour for type
- Flesh should be deep and show a minimum of seeds
- Preparation: remove any withered blossoms on end

Corn

- Ears should be evenly filled from tip to base, with rows of kernels long and closely set
- Preparation: exhibit ears with 1/3 husk removed

Zucchini

- Show in pairs
- Preparation: stems left intact

Tomato

- Size varies with variety but usually should be approximately 8 cm (3") in diameter
- The more globular forms are preferred
- They should be firm and in cross-section flesh should be thick both in the outer wall and in the sections
- Preparation: stem left intact.

Onion

- All bulbs should be hard and mature
- No double-nosed or thick-necked specimens are allowed
- Small varieties should be 8 cm (3") in diameter, large 1 cm (4.5")
- Preparation: Remove any roots. Remove tops 1.3 cm (.5") from bulb. Remove only jagged and dirty outer scales.