

FRUIT

Preparation of Fruit for Exhibition

Careful selection and preparation of fruit for exhibition is a special technique which can only be developed with experience. Actual practice and experience in exhibiting are essential in the development of the art of showmanship, and will help to familiarize the exhibitor with the ideals expected in each class.

The following suggestions should be followed by the exhibitor as a guide in preparing exhibits for the show-bench: -

- 1) Get a copy of the prize list of the local fair as soon as it is published, and study it carefully. Mark the classes you expect to compete in.
- 2) Read and reread the rules and regulations of the show. More mistakes are made from carelessness in this respect than any other. Some exhibitors do not seem to realize that the object of the rules is to make competition equal and fair, and when any exhibitor fails to comply with them and is still admitted to competition, he has an advantage to which he is not entitled. The rules should be complied with in making entries, in preparing the specimens for the show, and in actually setting up the exhibit at the right time and place.
- 3) Read carefully the paragraphs in this circular *re* score-cards and standards of perfection, and get firmly fixed in your mind as nearly as you can what is required.

Plates of Apples and Pears – Five specimens are required to a plate of one variety. Select specimens from the tree, taking care to choose only those which are true to type for the variety. Handle the fruit carefully to avoid bruising or other mechanical injury. All varieties should be picked at their optimum stage of maturity. All apples and pears should be wiped before exhibition. This is best done at the time the fruit is being placed on the table. Apples and pears for exhibition must have their stems intact. Pears should not be tree-ripened.

Plates of Crabapples – Twelve specimens are required. Stems must be retained. High colour and firmness are important. Fruit should be wiped before exhibition.

Plates of Apricots – Twelve specimens are required. Stems must be intact. Fruit should be uniform in size and maturity.

Plates of Peaches – Five specimens are required. Stems must be retained and the fuzz should be preserved. A large number of fruits should be selected from the tree initially so that specimens with slight deformities can be culled critically at show time.

Plates of Nectarines – Same as for peaches.

Plates of Cherries – Twenty-four specimens are required. Stems must be retained. Specimens should be typical of variety, brightly coloured, firm and free from blemishes.

Plates of Prunes and Plums – Twelve specimens are required. Choose a considerable number, and select from them the most perfect fruits. The bloom must be preserved and the stems retained in both prunes and plums. Early varieties of plums should be stored carefully in a cold place. Avoid bruising and handle as little as possible.

Plates of Grapes – Two bunches are required. Stems must be retained as well as the bloom on the berries. Uniformity of berry size and color are important. Form and compactness of the bunches will also be considered.

Plates of Strawberries – Twenty-four specimens per plate. Should be of good size for the variety; bright, clean, and well matured; and should be exhibited with hulls and short stems on.

Plates of Brambles – (Includes blackberries, loganberries, youngberries, and boysenberries.) Twenty-four specimens per plate. Large, bright, well-coloured, firm berries typical of the variety are required. Hulls to be removed.

Plates of Raspberries – Twenty-four specimens per plate. Large, bright, well-formed, mature, firm berries typical of the variety are required. Hulls and core to be removed.

Plates of Currants (Red and White) – Fruit large, of good colour for the variety, and should be shown as clusters. (Six clusters should constitute and exhibit or 24 berries.) Black –24 berries to constitute a plate. Should be large, well coloured, and uniform, and with stems removed.

Plates of Blueberries – Twenty-four specimens to constitute a plate. Berries should be well coloured, typical of the variety, uniform in size, with stems off. The bloom should be retained.

Plates of Gooseberries – Twenty-four specimens per plate. Requirements similar to blueberries. Should be uniform in maturity.

Plates of Cranberries – Twenty-four specimens per plate. Berries should be large, well formed, attractive, uniformly coloured, free from blemish, with stems removed.

Plates of Kiwi Fruit - for regular kiwi fruit, 6 specimens,
for hardy kiwi fruit, 24 specimens

Plates of Nuts – Twelve walnuts and almonds or twenty-four filberts per plate. Only nuts from the previous year's crop should be shown. Samples should be uniform, shells bright, quality good, and kernels plump. Walnuts should be thin-shelled.

Boxed Fruits – After deciding what classes you are to enter, choose the fruit on the tree, using calipers to get the correct size for the pack you have decided to display. Handle fruit carefully into clean boxes. After the fruit has become cooled, pack the specimens best suited.

In preparing for a show, skill and experience are bound to win. The novice may, however, by taking care to follow the hints given in this circular, and by observing their practical application in exhibitions, prepare some extremely satisfactory exhibits. In general displays of fruit and in general district displays, much depends on the attractiveness and arrangement. This is a matter of art rather than horticulture, and one in which the rules of art govern.

STANDARDS OF PERFECTION FOR FRUIT

The standards for exhibition fruit, whether in plate or box exhibits, are based upon the ideals of perfection that have been proved to be the most satisfactory, either from the standpoint of the fruit itself or, in the case of packed fruit, from the standpoint for the fruit and the package containing it. Score-cards have been arranged which may be used in judging all fruit entries, and while it is not always necessary to score each entry, the points noted and the values given in the score-cards are always taken as a basis when making awards.

The following score-cards have been arranged as a standard and will be used at all Provincial exhibitions (unless otherwise stated in fair catalogues).

Scale of Points for Judges and Exhibitors

Plates of Apples and Pears

	Points
Size.....	15
Colour	25
Uniformity.....	25
Form.....	15
Freedom from blemishes and condition.....	20

Plates of Peaches and Nectarines

	Points
Size.....	20
Colour	25
Uniformity.....	20
Form.....	15
Freedom from blemishes and condition.....	20

Plates of Plums and Prunes

	Points
Size.....	25
Colour	15
Uniformity.....	25
Form.....	10
Freedom from blemishes and condition.....	25

Plates of Grapes

	Points
Form and compactness of bunch.....	15
Size of bunch.....	15
Size of berry	10
Colour	10
Bloom.....	5
Condition and freedom from blemishes.....	20
Quality.....	15
Firmness.....	10

Plates of Seedlings and Fruits Listed Under “Any Other Variety”

	Points
Size.....	15
Colour	20
Uniformity.....	10
Form.....	15
Freedom from blemishes and condition.....	10
Quality.....	25
Season	5

Each category equals 100 points

**Plates Collections of Apples, Pears, Plums, Peaches
and Other Fruits**

	Points
Size.....	10
Colour	15
Uniformity.....	10
Form.....	10
Freedom from blemishes and condition.....	10
Quality.....	10
Commercial value	20
Nomenclature.....	5
Season	10

Cell Pack and Tray Pack

General appearance of pack -		
Size.....	5	
Colour	5	
Uniformity.....	5	
Condition of container	10	
		25
Fruit (random sample of five) -		
Size.....	10	
Colour	20	
Uniformity.....	20	
Freedom from blemishes.....	25	
		75

Handipak Box

General appearance of pack -		
Size.....	5	
Colour	5	
Uniformity.....	5	
Condition of container	10	
		25
Fruit (random sample of five) -		
Size.....	10	
Colour	20	
Uniformity.....	20	
Freedom from blemishes.....	25	
		75

Crates of Plums, Prunes and Peaches

	Points
Packing -	
Height and fullness	10
Firmness.....	5
Alignment	5
Attractiveness and style of pack	5
	25
Fruit -	
Size.....	20
Colour	15
Uniformity.....	15
Freedom from blemishes and condition.....	10
Quality.....	15
	75

Requirements of Perfection

The Size of Fruit – The size of fruit required will vary with the variety. It should, however, be of good average size for the variety. This is particularly true of all fruits, with the exception of certain varieties of what may be called cooking apples. In such varieties the size is an important consideration, and such varieties should be as large as possible for the variety. In the case of plums, prunes, and peaches, the size should be large, with little or no sacrifice of colour and quality.

As apples comprise the largest percentage of fruit exhibits at all shows, the following list has been prepared and are the sizes recommended by the Horticultural Branch of the Department of Agriculture. This will be the standard of sizes used by the fruit judges when judging at the various Provincial fairs. Judges will at the same time use their discretion as to what may constitute a fair margin either above or below the size given, which should be approximately one-eighth of an inch.

Colour – Should be characteristic and the highest obtainable for the variety exhibited. The removal of the natural bloom by polishing is not recommended in the case of such fruits as plums, prunes, and grapes, although the polishing of exhibition apples is permissible.

Uniformity – All specimens which constitute a plate, box, or crate exhibit should be as nearly alike as possible, not only in form but in size and colour as well.

Form – Refers to the shape of the variety and should be typical of the accepted type of the particular variety in question.

Variety	Recom- mended Plate Size (Diameter in Inches)	Metric	Recom- mended Number per Box
Baldwin	2 7/8	7.25 cm	125
Braeburn			113
Cox Orange	2 3/4	6.9 cm	150
Delicious	3	7.6 cm	113
Delicious Red	3	7.6 cm	100
Delicious Golden	2 7/8	7.25 cm	113
Duchess	3	7.6 cm	125
Empire			125
Fuji			113
Gala			113
Granny Smith			100
Gravenstein	3	7.6 cm	113
Gravenstein Red	3	7.6 cm	113
Jonagold			80
Jonathan	2 3/4	6.9 cm	150
Lodi	3	7.6 cm	113
McIntosh Red	2 3/4	6.9 cm	113
Melba	3	7.6 cm	113
Mutsu			80
Northern Spy	3	7.6 cm	100
Rob Roy	2 5/8	6.6 cm	163
Rome Beauty	3 1/8	7.9 cm	100
Snow	2 5/8	6.6 cm	168
Spartan	2 7/8	7.25cm	113
Spitzenberg	3	7.6 cm	100
Stayman Winesap	3	7.6 cm	113
Tydeman's Red	2 3/4	6.9 cm	138
Wagener	3 1/8	7.9 cm	100
Wealthy	3	7.6 cm	113
Winesap	2 3/4	6.9 cm	168
Winter Banana	3 1/8	7.9 cm	100
Yellow Newtown	2 7/8	7.25 cm	125
Yellow Transparent	2 3/4	6.9 cm	138

Freedom from Blemishes, etc. – The exhibitor should see that all specimens in any particular exhibit are free from any insect-injuries, fungous diseases, physiological troubles, or mechanical injury which may cause waste or in any way mar the general appearance of the fruit-show. Perfect specimens are required.

Quality – This is considered only in collections when there is an opportunity to compare one variety with another. Quality is also considered when judging seedlings, new varieties on trial, etc. Similar varieties when judged against each other are presumed to be of the same quality. Those lacking in colour and condition would be of least quality and would be scored down on those points.

Season – Applicable to collections. The season represented by various varieties should be as long as possible, but varieties exhibited for the purpose of lengthening the season that are past condition should be scored down.

Commercial Value – Preference should be given to known commercial varieties adapted to the districts in which they are grown.

Packing and Packages

Solidity – The pack must be firm, so that fruit is unmovable in any direction. Full weight for the package is expected.

Attractiveness and Style of Pack – When packed the general appearance should be attractive. Of the three styles of pack – namely, diagonal, square, and offset – the diagonal only should be considered. The top layer should indicate the style of pack. Any change of pack in a particular box or crate should be disqualified.

Alignment – This refers to the rows of fruit in the box. The rows of fruit across, along, and diagonally should be in perfect alignment.