

# **VEGETABLES**

## **Standards of Perfection for Vegetables**

All vegetables should be named.

### **Quality**

This is the most important thing about vegetables. We cannot undertake to give a general score-card showing the relative importance of all these points, because they differ materially in different vegetables, but in every case quality should rank higher than any other point. What constitutes quality in each vegetable we will discuss under its separate heading.

Preparation of vegetables for show is a point which really should not be scored, because they should all be properly prepared. All root vegetables should be washed free from dirt, fibrous roots, and tops removed. Roots should not be scrubbed or buffed. Cabbage and cauliflower should be properly trimmed, and every vegetable should be so handled as to make it appear attractive.

In commercial packages all the above are of importance, and in addition we expect that the packages will be clean, well constructed, and with the contents firmly packed and of full weight.

In collections of vegetables of all kinds there is, in addition, to be considered the variety display, which should be large, sufficient to cover different uses throughout the season, and displays should be made in an attractive and convenient manner.

All displays or collections of vegetables entered for competition should have neat labels indicating the varieties of the different vegetables, thus increasing the educational value.

### **Uniformity**

The various specimens comprising an entry or a package in a commercial exhibit should be uniform in size, form, colour, and quality.

### **Condition**

Condition should be good. Vegetables intended for long keeping must be firm, matured, and in every respect in apparently good condition for the purpose. Cauliflower and similar vegetables should not be past their prime, as is very often the case. All vegetables should be free from bruises and breaks caused by rough handling. This is particularly true of squash and others of that family.

## **Colour**

The colour should be bright, clear and attractive. Colour in vegetables is a matter largely of condition, and it is a good index of how vegetables have been cared for.

## **Form**

The principal requirement is that it should be economical, with as little waste as possible. It must also approach the correct type for the variety and be attractive to the consumer of purchase.

## **Freedom From Blemishes**

This is just as important with vegetables as with fruits. All vegetables should be free from bruised and breaks caused by rough handling. This is particularly true of squash and others of that family.

## **Size**

Size should be moderate, not large; in fact, that size in which all the other qualities of the variety are found to their greatest perfection. In practically all garden vegetables, oversized vegetables are coarse and of low quality and rough. Those undersized are very often so because of poor culture, and then are often tough, of low quality, and even malformed.

## **Artichokes**

*Artichoke, Globe*- 2 heads with 1 inch (2.54cm) of stem attached.

*Artichokes, Jerusalem, 6 Specimens* – White varieties preferred.

## **Asparagus**

*Asparagus* – One bunch of approximately 1 pound (.45 kg). The stalks should be fresh, clean, straight, uniform in size, not less than 6 inches in length; tips compact; dark colour preferred.

## **Beans**

*Beans (Pole or Climbing), 12 Pods* – Pods should be straight, of good length, uniform, typical colour for variety, clean and free from blemish. Stems should be left intact. Edibility is important, and pods should be crisp, fresh, and free from stringiness. Consistent with other qualities, the longest beans are to be preferred.

*Beans (Wax-podded Bush), 12 Pods* – Remarks as for pole varieties.

*Beans (Green-podded Bush), 12 Pods*

*Beans (Scarlet Runner), 12 Pods* – Pods should be 10 to 15 inches in length, (25.4-37.5 cm) uniform green colour, straight, strap-like, fresh, free from stinginess, and with little outward sign of seed.

*Beans, Broad (Long Pod), 12 Pods* – Pods should be long, bright in colour, clean, uniform, and well filled with beans in a fresh edible condition.

*Beans, Broad (Windsor), 12 Pods* – Short-podded types. Except for length of pod, remarks as above.

*Beans, other, eg: Green soybean, lima, royal burgundy*

### **Beets**

*Beets (Globe), 6 Roots* – Diameter, 2 ½ to 3 inches (6.2-7.5 cm). Roots intact, dark red in colour. Crown should be small, free from splits, scaling, and sunburn; inside of beet should be free from light colour and should cut smoothly.

*Beets (Long), 6 Roots* – Diameter, 2 to 2 ½ inches (5-6.2 cm). Remarks as for globe varieties.

*Beets, other, eg: Winterkeeper, golden, chioggia, etc.*

### **Broccoli**

*Broccoli (Sprouting)* – Two bunches of lateral shoots, each approximately 1 ½ pounds (.67 kg) or two center heads. Bunches or heads should be trimmed and approximately 7 inches (17.5 cm) in length. Material should be uniformly dark bluish-green or typical for the variety, free from open florets, disease, and insect-injury, fresh and crisp. Heads should be tight or compact and relatively free from leafiness and sunken centers. (Note – Florets open readily at room temperature. Keep under refrigeration until exhibited.)

### **Brussels Sprouts**

*Brussels Sprouts, 12 specimens* – Should be firm, fresh, uniformly green in colour, free from pest or disease damage, or uniform size, and with loose outer leaves removed.

Consistent with firmness; large-size sprouts are to be preferred.

Note: there are red forms

### **Cabbage**

*Cabbage (Flat, Round, Pointed, Savoy, Red), 2 Heads Required* – All types should be exhibited in separate classes. Heads should be uniform and firm. The pointed varieties should be 5 to 6 inches in diameter (12.5-15 cm) round varieties, approximately 6 inches (15 cm) flat varieties, approximately 8 inches (20 cm).

They should be free from splits, pest-injury, and other blemish. Stalks and loose outer leaves should be removed, but heads should not be over-trimmed.

Savoys should approximate 8 inches (20 cm) in diameter, be finely crumpled, and as firm as possible for the variety.

Red cabbage should comply with the general requirements of the round varieties, excepting they should be of as dark-red colour as possible. Other varieties should be dark green.

### **Carrots**

*Carrots (Long), 6 Roots Required* – Length, 7 inches (17.5 cm) or over; uniform; diameter, approximately 1 ½ inches (3.75 cm); roots intact; free from sunburn, discoloration, side-roots, pest and mechanical injuries. The core should be as small and as inconspicuous as possible, and flesh should be tender, sweet, and of bright colour. Tops should be trimmed to one-half inch.

*Carrots (Intermediate), 6 Roots Required* – Length, not over 7 inches or under 4 inches (17.5-10 cm); stump rooted or pointed according to variety. Other qualifications as for long-variety class. Diameter typical of variety.

*Carrots (Short), 6 Roots Required* – Length, not over 4 inches, (10 cm) and diameter typical of variety. Other qualifications as for long-variety class.

*Carrots, novelty.*

### **Cauliflower**

*Cauliflower, 2 Heads* – The curd should be approximately 6 inches (15 cm) in diameter, uniform in size, colour, and preparation; compact, smooth, and regular in form with good depth; pure white in colour, with no green leaves or riciness showing in the curd. Stalk and larger leaves to be removed; those leaves remaining should be trimmed off just below the level of the curd.

*Cauliflower, other colours.*

### **Celery**

*Celery, 2 Specimens* – White, yellow and green classes. Uniformity is very desirable, especially in size and length of stalk, condition and colour, freedom from disease and blemish. Most varieties should be large but not coarse. Size should be consistent with compactness, condition, and firmness of stalk. Colour must be clear and uniform. In form the head should be long and stout, with stalks closely set, and as many as possible of full length. The rootstock should be trimmed down to the base of the stalks, also removing the small and broken outer stalks. Quality is most important and is determined by a test of average stalks, which must be firm, free from pithiness, solid, and heavy. It

should be brittle and tender. Entries showing disease should be heavily scored against, and badly affected entries disqualified.

*Celeriac, 2 roots.*

### **Swiss Chard**

*Swiss Chard, 2 Specimens* – Plants should be exhibited with roots removed. Heads should be compact and stalks broad. Leaves should be clean, fresh, broad, and of uniform green colour.

Note: also coloured varieties.

### **Citron**

*Citron, 2 Specimens* – Entries should be of fair size, uniformly round, well mottled, good weight, free from sunburn and bleached patches.

### **Corn**

*Corn, 5 Ears* – Sweet garden corn in a fresh edible state only, should be exhibited. All varieties should be named. Ears should be uniform in size and form, and evenly filled from tip to butt with rows of deep kernels which are closely set. Ears should be of fair size, free from blemishes; colour should be clear, bright, and uniform according to variety. Husks and shanks should be removed from the ears.

*Corn, ornamental or popping, 5 Ears.*

### **Cucumbers**

*Cucumbers (Slicing), 2 Specimens* – Cucumbers are of two distinct types and should be entered in separate classes, the frame or greenhouse type being long, smooth, and dark green, and the spine varieties, which are shorter and thicker, inclined to be three-sided. In either type there should be uniformity in size, proper colour, type, and freedom from blemish. A cross-section should show depth of flesh and a minimum of seeds. Slicing cucumbers should be approximately 8 inches long (20 cm).

*Cucumbers (Pickling), 12 Specimens* – Pickling cucumbers should be uniform, good green colour, an average of 2 to 3 inches (5.0-7.6 cm) long, and not too much tapered from stem to blossom end. They should be fresh and clean, with the withered blossom absent.

*Cucumbers (Dills), 12 Specimens* – Length should approximate 4 inches, (10.05 cm) same as above.

*Cucumbers, 2 long green English* – At least 8 inches long (20 cm).

## **Eggplant**

*Eggplant, 2 Specimens* – Should be large, uniform, firm, even colour, and free from blemish

## **Garden Herbs**

*Garden Herbs, 5 or More Species* – Collections of herbs should contain five or more species, such as savory, mint, sage, thyme, sweet marjoram, chives, etc. A neat bunch of each should be prepared, embodying healthiness, vigor of growth for the season, and freedom from blemish and diseased portions. For the benefit of the general public, all bunches should be plainly and neatly labeled.

## **Garlic**

*Garlic, hard stemmed, 5 bulbs*

*Garlic, soft stemmed, 5 bulbs*

*Garlic, elephant, 5 bulbs*

*Garlic, decorative, including braiding*

Additional garlic categories may be used.

## **Gourds**

Gourds, ornamental, collection of 5. Ornamental gourds come in a wide variety of colours shapes and sizes.

## **Kale**

*Kale, 2 Specimens* – The heads should be uniform in all regards. The principal requirements are that they be vigorous, clean, heavy, with large dark and numerous well-curved leaves. Roots should be removed.

## **Kohlrabi**

*Kohlrabi, 3 Specimens* – Specimens should be uniform, fresh, tender, and with a diameter of about 3 inches (7.5 cm). Roots and leaf stems should be trimmed close to the bulb.

## **Leeks**

*Leeks, 5 Specimens* – The stalks should be long, solid, uniform, well blanched, with tops shortened and roots removed. Stalks should show no indication of bulbing.

## **Lettuce**

*Lettuce, 2 Heads* – Three general types of lettuce are commonly exhibited; namely – the leaf, head and Cos type. Each type should be shown in a separate class.

In all cases the heads should be large, solid, uniform, tender, sweet, of proper colour, and free from pests, disease, and blemish. The roots and small or damaged outside leaves should be removed and the heads washed.

In the heading varieties, entries should be firm and of good size. The inner leaves of the Cos varieties should form a good proportion of the weight and be well blanched.

Lettuce comes in a wide variety of leaf shapes and colours.

## **Cantaloupes or Muskmelon**

*Cantaloupes or Muskmelon, 2 Specimens* – These two products are generally grouped, the term being considered synonymous. In either case there should be the desired uniformity in size and form. The netting should be well developed for the variety. In cross-section the flesh should be thick and of high quality.

*Cantaloupes, other eg. Galia, Honeydew-2 specimens*

## **Watermelons**

*Watermelons, 2 Specimens* – There are two types of watermelons – round and oblong. Entries should be uniform, large, and smooth. Quality is determined by a cross-section which should show firm flesh, of deep colour, and thin rind.

Watermelons can have skins that are striped light and dark green- some are almost solid dark green or light green. A few have golden yellow skins. Flesh can be red, pink, orange or yellow. Most have seed, but some are seedless.

## **Onions**

*Onions (Yellow, Red, White, Brown), 5 Specimens* – All onions should be uniformly hard, thoroughly matured and dried, skins intact, and small well-dried neck stem. Roots and tops should be removed and no double-nosed or thick-necked specimens entered. They should be uniform in colour, size, shape, and maturity.

For exhibition and commercial purposes the ordinary onion should be approximately 3 inches (7.5 cm) in diameter; colour, clear and distinct according to variety. When cut cross-section, they should show a large number of rings, narrow as possible, and closely set.

Onions of the Ailsa Craig, Prize Taker, Sweet Spanish, and Excelsior varieties should be not less than 4 ½ inches (11.25 cm) in diameter, and should be shown in a separate class.

*Onions (Pickling), 24 Specimens* – Silver skins preferred; they should be firm and well matured, not over three-quarters of an inch (19.05 mm ) in diameter, uniform, and skins clear, bright, and dry.

*Onions, (green bunching) 12 specimens.* Uniform fresh, clean with loose skin removed and roots trimmed to ½ inch (1.25 cm).

### **Shallots**

*Shallots and Multiplier Onions (Matured), 12 Specimens* – Each cluster of bulbs constitutes one specimen. Clusters should be compact, uniform, thoroughly matured, and showing round, solid, well-ripened bulbs with thin necks. Tops and roots should be removed, and specimens should be free from insect damage, disease, and other defects.

### **Parsley**

Parsley is a popular item at some fairs and may be shown as a separate category from the Garden Herbs section.

### **Parsnips**

*Parsnips, 3 Specimens* – Roots should be uniform, straight, of good length, with crown diameters measuring 1 ½ to 3 inches (3.75-7.5 cm) depending on the variety. Roots should gradually taper from crown to tip; be clean, firm, smooth; free from discoloration, disease, or side-roots; and with a small core. Tops trimmed to one-half an inch. Root-tips may be shortened.

### **Peas**

*Peas, 12 Pods* – The pods should be large, fresh, uniform, free from blemishes and disease, and filled with large, clean, whole, uniform peas of a good green colour. The quality of peas is the most important factor, and they should be very sweet and of high flavor with some stem attached. Includes snap peas and snow peas.

### **Peppers**

*Peppers, 3 Specimens* – The Bell, Other Sweet, Hot, and Pimento peppers should be shown in separate classes. All specimens should be uniform and free from blemish. Stems should be attached. Green Bell, Red Sweet, and Pimento peppers should be large, thick-fleshed, and of good weight. Red Hots are thin-fleshed, and pungency is important in this group.

## Potatoes

Skins can be russeted, white, red or purple. Flesh can be white, yellow or purple. Netted Gem: note that several years ago Canada agreed to change the name to Russet Burbank as it is known in the USA (our biggest customer). In Canada today seed potato packages often say Russet Burbank (Netted Gem). Fingerling or banana potatoes are becoming popular.

*Potatoes (Early) 5 Tubers* – Specimens should be uniform, medium-sized, fresh, bright, clean, and attractive. Tubers should be smooth, with eyes few and shallow, and with shape and colour typical of the variety. They should be free from insect damage, sunburn, disease, mechanical injury, and other defects. Tubers may be brushed lightly, but should not be washed. Varieties such as Warba, Epicure, and Norland should be shown in this class. Always cut one tuber in half to check for Hollow Heart.

*Potatoes (Late), 5 Tubers* – Remarks as for early varieties. Such varieties as Pontiac, Kennebec, Russet Burbank, and Green Mountain should be shown in this class.

*Potatoes, any other variety eg. Purple, fingerling.*

## Pumpkins

*Pumpkins, Table 2 Specimens* – Specimens should be uniform, especially in size and shape, and approximately 7 inches (17.5 cm) in diameter. They should be of a good colour, free from any flat side, with stems intact, free from blemish, and in good condition. Flesh should be thick and of uniform attractive colour. Pumpkins have hard grooved stems which should be left intact. Large pumpkins over 10 inches (25 cm) in diameter should be shown in the field class.

*Pumpkins, ornamental, 2 specimens.*

*Pumpkins, giant, 1 specimen.*

## Radish

*Radish, 12 Specimens* – These should be bunched, with tips and roots left on. There are two general types – turnip-rooted and long. In exhibiting, these should not be mixed. They should be crisp, smooth, uniform, free from blemishes, and of a clear bright colour. Specimens should be approximately 1 inch in diameter.

## **Rhubarb**

*Rhubarb, 5 Stalks* – The stalks should be uniform, especially in size and colour. In size, not too large, the most preferable length being approximately 18 inches (45 cm). The colour should be bright and attractive, the form of the stalk varying according to variety. Stalks should be clean, smooth, plump, fresh, with tips trimmed, but base of stalks left intact.

## **Salsify**

*Salsify, 5 Roots* – Roots should be uniform, especially in size and shape. The size should be as large as possible consistent with good type and appearance; the colour as nearly white as possible; form smooth and tapering. The fibrous roots and tops should be removed, and the roots thoroughly cleaned.

## **Spinach**

*Spinach, 2 Specimens* – Specimens should be large with close, heavy foliage, free from discolored and coarse outer leaves. The leaves should be broad, dark green, fresh, tender, typical of the variety, and free from disease and insect-injury.

## **Squash**

*Summer Squash and Vegetable Marrow, 2 Specimens* – Botanically described as *Cucurbita pepo*. The fruit stalk is usually five-sided, ridged and hard at maturity. As most varieties are eaten when immature, they should not be shown when the outer skin is hard or matured. To determine maturity, test the outer skin with the thumbnail. Uniformity of size, shape, and colour is important. The flesh should be of high quality and of good depth. Specimens should be typical of the variety.

Some varieties falling in the summer squash class are Zucchini, Bush Scallop, Cocozelle, Caserta, Early Straight Neck, Summer Crook Neck, and Fordhook Vining.

Some varieties falling in the vegetable marrow class are Long Green Bush, Long White Bush, Long Green Trailing, and Long White Trailing, Vegetable Spaghetti.

*Winter Squash, 2 Specimens* – Most varieties belong to *Cucurbita maxima*. The fruit stalk is usually cylindrical, soft, and yielding to the thumbnail.

Winter squash should be as mature as possible and free from mechanical or other injury. The stem should be attached. There should be a minimum of white on the underside. They should be uniform and typical of the variety. The flesh should be of good depth and of good colour and quality.

Some important varieties falling in this class are Delicious, Buttercup, Butternut, Boston Marrow, Pink Banana, Gray Banana, Acorn, and the Hubbards – designated as Green, Warded, Golden, and Blue Hubbard.

### **Swiss Chard**

Swiss Chard, 2 bunches. Roots removed and the stalk base cut off evenly. Centre ribs white or colored.

### **Tomatoes**

*Tomatoes (Red), 6 Specimens* – These should be smooth, uniform in size, shape, and colour, and free from blemishes. Size will vary with the variety, but should be about 3 inches in diameter. The more globular forms are preferred. They should be in firm condition and exhibited with the stems removed. In cross-section the flesh should be thick, both of the outer wall and the sections. The number of sections should be numerous and the amount of pulp and seeds limited.

*Tomatoes (Green), 6 Specimens* – Same as for red except for colour. They should be uniform in size, firm, smooth, and of correct type.

*Tomato-Paste type, 6 green or ripe, stems removed, few sections, thick flesh.*

*Tomato-Cherry type, 12, ripe, stems attached. Size not to exceed 1 1/2" (3 cm)*

*Tomato-Truss* A single branch from the main stem with fruit developed from one flower cluster. Minimum number of fruit is 3 with preference given to larger number. Fruit size and shape in the truss according to the cultivar. Uniformity is important.

*Tomato-other colour: Pink, yellow, orange or striped, 6, stems removed.*

### **Turnips**

*Turnips, 3 Specimens* – This includes the white and yellow summer varieties. They should be about 2 ½ inches in diameter, with a small top, clean, uniform, firm, smooth, free from all blemishes and woody fiber.

*Swede Turnips or Rutabagas, 3 Specimens* – Specimens should have a golden-coloured flesh, with well-developed purple coloring over the shoulder. A globe shape of approximately 5 inches in diameter is desired. The neck should be small, tops trimmed to one-quarter inch, and the tap root removed just below the body of the turnip. Specimens should be clean, uniform, firm, smooth, and free from excessive root trimming, brown heart, woody fiber, and surface blemishes. May be shown with field crops.

## Vegetable, other

*Vegetable, other* - There are many new and unusual vegetables that may be entered for judging. Examples include: endive, radicchio, florence fennel, corn salad, oriental vegetables of all kinds, okra and others.

### *Individual Vegetable Scores:*

Sometimes there can be so many entries in a class, that individual vegetable scores must be used that reflect individual features of the vegetables being judged, as follows:

	Quality	Uniformity	Condition	Colour	Type	Size
Beans	25	25	20	15	15	
Beets	20	25	20	10 exterior 15 interior	10	
Cabbage	35	20	20	15	10	
Carrots	20	25	20	25	10	
Sweet Corn	35	25	15	15		10
Onions	30	25	20		10	15
Potatoes	20	20	25	10	15	10
Tomatoes	30	25	20	10	5	10

## Judging Vegetables

It is often necessary in the judging of collections of vegetables that a scorecard be used. This facilitates work in judging, and it is often interesting and instructive for competitors to make comparisons of scores on different exhibits.

In drawing up the following scorecards, it was deemed advisable that a relative table value for different vegetables be given. Judges and competitors would then know the table value of the different vegetables and the points to be allowed when judging or arranging a display.

### Relative Table Value of Vegetable

Variety	Points
Artichoke.....	2
Asparagus.....	6
Beets.....	7
Beans.....	7
Broccoli, sprouting.....	5
Brussels sprouts.....	8
Cabbage.....	8
Cauliflower (broccoli).....	10
Carrots.....	9
Celery.....	10
Citron.....	4
Corn.....	9
Cucumbers.....	4
Eggplant.....	6
Garden herbs.....	3
Garlic.....	5
Kale.....	5
Kohlrabi.....	5
Lettuce.....	7
Leeks.....	8

Variety	Points		Points
Muskmelons and cantaloupes.....	6	Rhubarb.....	4
Onions.....	10	Salsify.....	3
Parsley.....	3	Shallots.....	7
Parsnips.....	7	Spinach.....	4
Peas.....	9	Squash.....	5
Peppers.....	6	Swiss chard.....	4
Potatoes.....	10	Tomatoes Ripe.....	10
Pumpkins and marrow.....	4	Tomatoes Green.....	6
Radishes.....	6	Turnips.....	8
		Watermelons.....	4

Maximum points, 244

Score- cards  
*District Displays*

For unlimited displays –

Quality	Points		Points
(a) Uniformity.....	10		
(b) Size.....	10		
(c) Preparation.....	5		
(d) Condition.....	15		
			40
Arrangement, nomenclature, and attractiveness of display.....	20		
Relative value.....	15		
Number of kinds.....	15		
Number of varieties.....	10		
Total.....			100

*Collections of Vegetables*

Quality	Points		Points
(a) Uniformity.....	15		
(b) Size.....	15		
(c) Preparation.....	5		
(d) Condition.....	20		
			55
Relative value.....	25		
Arrangement and nomenclature.....	20		
Total.....			100