



General Rules

Rules are necessary to minimize opinion and to establish criteria and expectations to be met in fair exhibitions. The responsibility of specific rule-making is normally delegated to the fair's rule committee, which publishes its decisions in the premium book. The rules often include the following specifications for vegetable exhibitions.

1. Exhibits should be produced during the current season by the owner, entered in the owner's name, and not have been previously exhibited.
2. When there is no competition, a worthy exhibit may be awarded a blue ribbon, but second prize money.
3. If no exhibit is worthy, judges may withhold all prizes.

The exhibitor is encouraged to consult the premium book to determine specific information, such as class listings. The correct classification of exhibits is important.

Classification

It is the exhibitor's responsibility to see that the exhibits are entered in the proper class.

Judges should not change the classification of an exhibit and must disqualify those improperly placed. Therefore, oddly-shaped cucumbers or tomatoes should be entered under the "Oddity" class and not under "Cucumbers" or "Tomatoes."

Labeling

The exhibitor may be required to label all exhibits with class number, department letter (if applicable), and personal identification, usually a number. Though some premium books may not require the cultivar name of each vegetable in the exhibit, it is best to list this on the label. Improper or incomplete labeling detracts greatly from the educational value of an exhibit, makes the judging more difficult, and may be grounds for disqualifications.

Amounts

The exhibitor should always display the exact amount called for in the premium book. Less than the required amount will disqualify the exhibit. If more than the required amount is displayed, the judge may score the whole exhibit as though it contained the exact amount or

disqualify it completely at his/her discretion. If part of the exhibit is lost or stolen, the judge may decline to review it.

Qualities Judged

All exhibits should be normal and uniform in size. Specimens slightly above medium size should generally be selected in preference to those of large size. Further, entries should be displayed at the best eating stage. For example, summer squash should not have a hard rind, nor should turnips be overly large and “woody.” An entry that is unusually oversized should be placed in an “Oddity” class and not exhibited in its usual class.

When more than a single specimen is exhibited on a plate, a major criterion judged is uniformity of the exhibit. Placing four small and one large tomato on a single plate detracts from the uniformity of the exhibit and results in a point loss for the exhibitor. The term “uniformity” also applies to color, shape and degree of maturity, as well as to general size. In addition, all specimens in a single exhibit

should be of the same cultivar.

Color, shape and texture should be typical of the cultivar exhibited and represent prime eating quality. Oddly shaped or oddly colored specimens have no place in a vegetable exhibit except in the “Oddity” class. When competition is keen, preference will often be given to specimens with the more intense or deeper colors. For example, a pure white cauliflower curd is preferred to an ivory white curd, and deep green spinach is preferred to lighter shades.

All exhibits should be fresh and clean. Freshness, however, is often difficult to maintain, especially in leafy vegetables. Judges should take into consideration the temperature and other conditions when placing entries. There are, however, few excuses for lack of cleanliness in exhibits. Clumps of soil hanging from an exhibit of carrots may prevent the entry from placing, even though all other criteria judged have rated highly.

Mechanically damaged specimens, or specimens showing signs of insects or disease infestation may be disqualified immediately.

Criteria for Vegetable Exhibits

Following is a list of suggested amounts and qualities to be judged for various vegetables. Specific amounts for entries should be noted in the premium book prepared for specific exhibitions. All specific qualities listed below are in addition to those previously noted under "General Rules." Following each item is a sample score card. These cards have

been used previously by judges and represent realistic criteria. However, since individual judges and fairs often weight criteria differently, consider each score card only as a guide, with relative weighted values, and not as an absolute for all cases.

All measures are accompanied in parentheses by their approximate metric values.

ASPARAGUS

Amount: 1 bunch containing 10 spears

Quality: The spears should be round, straight, and at least 1/2 inch (1 cm) in diameter measured 1 inch (2.5 cm) from the trimmed butts and 7-9 inches (18-23 cm) in length after trimming. There should not be more than 1 inch of white showing at the bottom and no purple overcast. Spears should be brittle and easily punctured. The tips should be tight with no opened bracts. The bunch should be neat and held together with cord or rubber bands placed near the butts and just below the tips.

Sample Score Card for Asparagus

Uniformity and Type	35
Condition	25
Tenderness	15
Size	15
Color	10

BEANS

Snap (green or yellow)

Amount: 10 to 12 pods

Quality: The pods should be well-formed and neither spindly nor too short. They should be firm, brittle, tender, succulent, bright in color and free from stringiness and injury.

Lima (unshelled)

Amount: 10 to 12 pods

Quality: The pods should be well-filled and should meet the criteria outlined for snap beans. If the pods are yellow or dry, or beans hard and brittle, they are over mature.

Dry-shelled

Amount: 1 quart (1 liter)

Quality: Follow conditions outlined under Qualities Judged in the General Rules.

Green-shelled

Amount: 1 quart (1 liter)

Quality: Specimens should have the same qualities as dry beans with the following exceptions and additions. They should not be hard, dry or rubbery but tender, showing green color where the cultivar so indicates.

Sample Score Card for Snap Beans

Uniformity and Type	35
Condition	25
Fleshiness and Brittleness	25
Color	15

BROCCOLI

Amount: 2 to 3 heads or bunches

Quality: A single central head or bunch of side shoots should be at least 3 inches (8 cm) in diameter, and the stems cut evenly to create a total length of 7 inches (18 cm) for central heads and 5 inches (13 cm) for side shoots. The stems should be solid and the lower leaves removed. The flower cluster should be compact with uniform color and buds of medium size. Over maturity is indicated by loose flower clusters or enlarged buds. Open flowers disqualify the exhibit, and leafiness within the cluster is not desirable.

Sample Score Card for Broccoli

Condition	25
Uniformity and Type	20
Color	20
Form and Density of Head	20
Size of Head	15

BRUSSEL SPROUTS

Amount: 1 quart (1 liter)

Quality: The buds should be removed from the stem, trimmed, and placed in a basket. Specimens should be at least 1 inch (2.5 cm) in diameter with stems neatly trimmed to $\frac{1}{4}$ to $\frac{1}{2}$ inch (0.6-1.0 cm) in length. They should be round, compact, heavy for their size, medium green, and contain no loose outer leaves.

Sample Score Card for Brussel Sprouts

Uniformity and Type	35
Condition	25
Firmness	20
Shape	10
Size	10

CABBAGE

Amount: 2 to 3 heads

Quality: It is better to exhibit heads that are of medium size according to U.S. standards, 2 to 5 lbs. (1.0-2.3 kg) for round and flat heads and 1 $\frac{1}{2}$ -3 lbs. (0.7-1.4 kg) for pointed heads. They should be firm and heavy for their size. Savoy cabbage should be approximately 8-10 inches (20-25 cm) in diameter but is typically not as tight as common cabbage. The stem should be cut approximately $\frac{1}{2}$ inch (1.0 cm) below the lowest leaf and only $\frac{2}{3}$ wrapper leaves left on the head. Outer leaves of savoy should be deep green and finely savoyed. Seed stalk formation should not be evident on the exterior of the heads. Do not wash cabbage, but remove as much soil as possible.

Sample Score Card for Cabbage

Uniformity and Type	25
Firmness	20
Condition	20
Size	15
Color	10
Crispness	10

CAULIFLOWER

Amount: 2 to 3 heads

Quality: The pure white curd should be at least 4 inches (10 cm) in diameter, regular, dense, and smooth. There should be no "riciness." The solid stem should be firm and cut $\frac{1}{4}$ to $\frac{1}{2}$ inch

(0.6-1.0 cm) below the bottom leaf. Four to six leaves should remain after trimming to protect the head. Trim these leaves to extend 1 inch (2.5 cm) above the curd.

Sample Score Card for Cauliflower

Condition	25
Uniformity and Type	20
Color of Curd	20
Form and Density of Curd	20
Size of Head	15

CELERY

Amount: 2 to 3 plants

Quality: The specimens should be evenly green or creamy, depending on type, and trimmed, leaving no more than 3 inches (8.0 cm) of the root. All small or broken outer stalks should be removed. An overall length of 14-18 (36-46 cm) is acceptable, measured from the remaining tip of the cut root to the tip of the average length of the longer branches. The heart should be well-developed and firm. The seed stalk should be no longer than 1½ times the diameter of the plant. The plant may be washed and should be very clean.

Sample Score Card for Celery

Uniformity and Type	25
Condition	25
Crispness	20
Color	10
Ribbing	10
Size	10

CORN, SWEET

Amount: 6 to 12 ears

Quality: The cobs should be well-filled. The kernels should be in the milk stage. The water and dough stages generally indicate under- and over-maturity respectively.

Unhusked:

Specimens should have trimmed, fresh, green, tight husks. Loose husks should be removed. Do not clip the ear tip. The shank is trimmed as for “Husked.”

Husked:

Specimens should be trimmed, clean, and free from husks and silk. The shank should extend a

maximum of 1/2 inch (1 cm) from the cob. The cob tip may be trimmed neatly by removing only a small portion of the cob. Ears should be well-filled from tip to butt. Kernels should be well-filled, evenly and closely spaced, and well-rounded, with no wide spaces between rows.

Sample Score Card for Sweet Corn

Uniformity and Type	25
Condition	20
Color of Kernels	15
Tips and Butts	15
Tenderness	15
Rowing of Kernels	10

CUCUMBER

Amount: Slicing—3 to 5 specimens

Pickling—6 to 12 specimens

Quality: Slicing cucumbers should be from 6-9 inches (15.0-23.0 cm) in length and not more than 2 3/8 inch (6.0 cm) in diameter. They should not be “fat,” but more slender and longer than the pickling type. Pickling cucumbers should be no greater than 1 1/4 inch (3.0 cm) in diameter and no more than 3 1/2 inches (9.0 cm) in length. The length should not be less than 2 1/4 times the diameter. The shape should be relatively straight with blunt ends and not constricted in any place. The general skin condition for both types should be smooth except for warts and spines which should be removed for pickling cucumbers. The general color should be uniform and medium to dark green. Cucumbers should not be puffy or dull. Stems should be cut about 1/4 inch (0.6 cm) in length. Do not wash, wax, or oil cucumbers, but clean gently with a soft brush. The presence of waxes and oils may indicate specimens purchased from a market.

Sample Score Card for Cucumbers

Uniformity and Type	25
Condition	20
Form	20
Size	15
Color	15
Spines	5

EGGPLANT

Amount: 2 to 3 specimens

Quality: Specimens should be bright, glossy, medium-sized, and from white to deep purple, almost black (depending on the cultivar), with no bronzing or green or white streaks. Blossom scars should be small, the calyxes green, and the stems trimmed to 1-1½ inches (2.5-4.0 cm). Eggplants should not be washed, but should be free from injury and soil. Olive oil may be used to increase the gloss, but fruit should not be oily to the touch.

Sample Score Card for Eggplant

Uniformity and Type	25
Condition	25
Surface Color	25
Solidity and Firmness	25

GREENS

(COLLARDS, KALE, MUSTARD, SPINACH, TURNIP GREEN, & UPLAND CRESS)

Amount: Plants—3 specimens—½ bushel (18 liters)

Leaves—½ peck—½ bushel (9-18 liters)

Quality: Specimens may be washed. Edible portions should be tender and of a good green color except for heart leaves (spinach) which may be somewhat blanched. The exhibit may be either of whole, loose leaves or trimmed plants. The parts should not be mixed in one exhibit. Seed stalks should generally be absent. Exhibitions of other minor greens not listed require essentially the same qualities as those above and below.

Collards:

The plants should be trimmed so that the main stem extends no more than 1 inch (2.5 cm) below the first leaf attachment. Leaf and seed stalks should be tender and not longer than ⅓ the length of the whole plant.

Sample Score Card for Collards

Uniformity and Type	35
Condition	20
Size of Plant (or Leaf)	15
Shape of Plant (or Leaf)	10
Color of Plant (or Leaf)	10
Texture of Plant (or Leaf)	10

Kale:

For loose leaves, cut stem off within 1/2 inch (1.0 cm) of the blade; for plants, cut at the crown of the roots.

Sample Score Card for Kale

(Use sample card for Collards.)

Mustard:

For plants, the seed stalk should be no longer than half the leaf length.

Sample Score Card for Mustard

(Use sample card for Collards.)

Spinach:

For leaves, the stems should not be excessively long relative to the blade size; for plants, cut at the root crown. Leaves should be large, broad, thick, and either well-savoyed or smooth.

Sample Score Card for Spinach

Uniformity and Type	20
Condition	20
Size of Plant (or Leaf)	20
Color of Leaf	15
Thickness of Leaf	15
Surface of Leaf	10

Turnip Greens:

Recommendations are essentially the same as for mustard except that a “whole plant” exhibit may have the roots intact. Roots should not be larger than 1 1/2 inches (4.0 cm) in diameter.

Sample Score Card for Turnip Greens

(Use sample card for Collards.)

Upland Cress:

Exhibit only the whole plant, cut at the root crown.

Sample Score Card for Upland Cress

(Use sample card for Collards.)

LETTUCE

Amount: 2 to 3 specimens

Quality: Seeds stalks should be absent.

Crisphead and Butterhead Lettuce:

Specimens should be average in size and reasonably firm. Remove all but six to eight wrapper leaves. The stem should be cut close to the bottom leaf. The head is usually not washed.

Cos Lettuce:

Specimens should be conic with a truncated top, overlapped with at least four inner leaves. One inner leaf should be fairly blanched and the head compact. The specimens may be gently washed.

Sample Score Card for Crisphead, Butterhead, and Cos Lettuce

Condition	25
Solidity of Head	20
Uniformity and Type	15
Color of Outer Leaves	10
Conformity of Outer Leaves	10
Size of Head	10
Texture	10

Leaf Lettuce:

Exhibit the whole plant with the stem cut at the crown. Although size will vary according to cultivar, the plant will usually be 8 to 12 inches (20.0-30.0 cm) across. The plant should be washed.

Sample Score Card for Leaf Lettuce

Condition	25
Texture	20
Uniformity and Type	15
Color	15
Size	15
Habit	10

MUSKMELON (CANTALOUPE)

Amount: 2 to 3 specimens

Quality: Due to the great number of different cultivars, suitable standards of shape and size cannot be given in this publication. Netting should be uniform and cover the entire surface of netted cultivars. Muskmelons should be of average size at the best eating stage and be vine-ripened. Indications of this are a slightly sunken and calloused stem scar with no portion of the stem attached. This will indicate the fruit has been picked at the “full-slip” stage of development. The best quality may also be indicated by general springiness when pressure is applied, a well-defined netting with a grayish or yellowish-tinged rind and a strong, melon odor detectable at the blossom end. Over-maturity is indicated by deep yellowing of the rind and general softness. The flesh should be thick, tender, sweet, and of good color. The exhibit should be very clean. Muskmelons may be brushed thoroughly with a soft brush, but never washed.

Sample Score Card for Muskmelon

Flavor and Texture	25
Uniformity and Type	20
Condition	20
Flesh Thickness	15
Netting and Color	10
Size	10

OKRA

Amount: 6 to 12 specimens

Quality: Specimens should be harvested when they are about half-grown and before they become woody and fibrous. They should snap and puncture easily. The seeds will be hard if the pods are overgrown. Pods are usually 2 to 4 inches (5.0-10.0 cm) long, nearly straight, bright, and depending upon cultivar, dark to light in color, except for white cultivars. Trim stems to 1/2 to 1 inch (1.0-2.5 cm) in length. To clean, brush gently with a soft brush. Do not wash.

Sample Score Card for Okra

Uniformity and Type	35
Condition	25
Pod Color	20
Tenderness	20

ONIONS

- Amount: Mature onion bulbs—6 to 12 specimens
 Mature pickling onions or onion sets—1 to 2 quarts (1-2 liters)
 Green bunching onion—12 specimens

Onions (mature bulbs):

Specimens should not be less than 2 inches (5.0 cm) in diameter. They should be well-shaped and not split, doubled, or have enlarged necks. Trim the tops to a maximum of 2 inches (5.0 cm) in length. The seed stems should be tender and at most $\frac{1}{4}$ inch (0.6 cm) in diameter. Most of the papery skin should be in good condition, exposing no flesh. Bulbs should be firm, mature, and yielding to moderate pressure. Roots should be removed just below the bulb base.

Sample Score Card for Mature Onion Bulbs

Uniformity and Type	25
Condition	20
Maturity	20
Exterior Appearance	20
Bulb Size	15

Pickling Onions (mature bulbs):

Different exhibits may range in size from $\frac{3}{4}$ to $1\frac{1}{2}$ inches (2.0-4.0 cm) in diameter. However, a uniform size should prevail within each exhibit. Other qualities are approximately the same as for bulb onions.

Onion Sets (mature bulbs):

Technically, onion sets may range in size from $\frac{1}{4}$ to 1 inch (0.6-2.5 cm). Other qualities are the same as for bulb onions.

Green Bunching Onions:

Overall length (excluding roots) should be no less than 8 inches (20.0 cm) or more than 24 inches (61.0 cm). The bulbs should be at least $\frac{1}{4}$ inch (0.6 cm) and at most 1 inch (2.5 cm) in diameter. The tops should be fresh, crisp, have a good green color, and may be clipped if desired. Other qualities are the same as for bulb onions.

PARSLEY

Amount: 2 plants or bunches (approx. 20 sprigs/bunch)

Quality: Place the roots in damp material to reduce wilting. The stems should be neatly trimmed and the display have an overall length of 8 to 10 inches (20.0-25 cm). The leaves should have a uniform green appearance. Parsley may be washed. Curly parsley usually makes a better display.

Sample Score Card for Parsley

Uniformity and Type	25
Condition	25
Curl of Leaf	25
Color of Leaf	15
Size of Leaf	10

PEAS

Amount: Green peas (unshelled)—12 pods

Green peas (shelled)—1 quart (1 liter)

Edible-pod peas (unshelled)—12 pods

Green peas (unshelled):

Should be large enough to accommodate at least three to four well-developed peas, but not over-mature which is indicated by wrinkling and a dull greenish-white cast. Pods should be well-filled, slightly velvety, bright green, and firm with no discolored calyxes. In keen competition, a long pod would often be preferred over a short one.

Green peas (shelled):

Specimens should be fresh, tender, of good color, sweet, and juicy.

Edible-pod peas (unshelled):

Pods should be tender and not as well-filled as green peas. Otherwise, the quality of green peas (unshelled) holds for edible-pod peas as well.

Sample Score Card for Peas in the Pod

Uniformity and Type	25
Condition	25
Filling of Pods	20
Color of Pods	10
Maturity of Pods	10
Flavor	10

PEPPERS

Amount: Sweet peppers—5 specimens— $\frac{1}{2}$ bushel (18 liters)

Hot peppers—10 specimens—1 gallon (4 liters)

Quality: Specimens should be free of bronzing or other discoloration, and not be shriveled.

Sweet Peppers:

These should be approximately 3-3 $\frac{1}{2}$ inches (8.0-9.0 cm) long and 3 inches (8.0 cm) in diameter, well-shaped, and not indented or curved. Every specimen should have an equal number of lobes. The fruit should be firm, thick-fleshed, and with the stem trimmed to the shoulder level. Green peppers should be mature with no reddish blush. Red or yellow peppers should be mature with no green coloration. Colors should not be mixed within a single exhibit. For “long-type” sweet peppers, see criteria set forth under “long-type” hot peppers.

Hot Peppers:

Red-cluster type—Specimens should be approximately $\frac{1}{4}$ inch (0.6 cm) in diameter and 2-3 inches (5.0-8.0 cm) long.

Cone type—Specimens should be approximately 1 to 2 $\frac{1}{2}$ inches (2.5-6.0 cm) long.

Long type—Specimens should be approximately 2 inches (5 cm) thick at the stem and 5-12 inches (13-30 cm) long, tapering to a point.

The color for all types should be bright red or yellow with no green coloration. Colors should not be mixed within a single exhibit. The stems should be trimmed to $\frac{1}{2}$ to $\frac{3}{4}$ inch (1.0-2.0 cm) in length. Taste should be definitely hot and pungent.

Sample Score Card for Peppers

Uniformity and Type	25
Condition	25
Thickness of Flesh	25
Color	25

POTATO

Amount: 5 potatoes-5 bushels

Quality: Round or intermediate potatoes should be at least 2½ inches (6.0 cm) and not more than 4 inches (10.0 cm) in diameter. (Diameter is taken as the greatest dimension perpendicular to the long axis.) Long potatoes should not weigh less than 6 ounces (170 gms) or more than 1 pound (454 gms). Specimens should be mature with firmly attached skin. They should be bright, firm, well-shaped, and free from greening, sprouting, shriveling, or other damage. The tubers should be very clean, but not washed. They may be brushed lightly with a soft brush to remove loose soil.

Sample Score Card for Potatoes

Uniformity and Type	35
Condition	25
Size	10
Skin Character	10
Form and Color of Eyes	10
Character of Flesh	10

PUMPKIN

Amount: 1 to 3 specimens

Quality: The specimen should be well-matured, clean, and with the stem intact. Size is judged according to cultivar. Some sizes are listed below.

New England Pie:

6-8 inches (15-20 cm) in diameter, 6 to 8 lbs. (2.7-3.6 kg).

Connecticut Field:

12 inches (30 cm) long, 14 inches (35 cm) in diameter, 20+ lbs. (9+ kg).

Mammoth:

20 inches (51 cm) in diameter, 60 to 70 lbs. (27-32 kg).

Sample Score Card for Pumpkins

Uniformity and Type	25
Surface Character	20
Condition	20
Size	15
Color	10
Flesh	10

RHUBARB

Amount: 1 bunch of stalks (approximately 7 stalks)

Quality: The stalk should not be less than 1 inch (2.5 cm) across its flat side measured halfway along the stem length. After trimming the stalk, length should not be less than 12 inches (30 cm). The stalk should be smooth, red for not less than $\frac{3}{4}$ of the length, and have been pulled when harvested. Not more than 1 inch (2.5 cm) of the tops should be left untrimmed. Basal bracts should be removed and the stalks neatly bunched with rubber bands near the top and bottom. The exhibit should be free from any damage.

Sample Score Card for Rhubarb

Uniformity and Type	25
Condition	20
Tenderness	20
Color	15
Stalk Length	10
Stalk Thickness	10

ROOT CROPS

Amount:	Topped	Bunched
BEETS	5	5-6
CARROTS	5	5-6
PARSNIPS	5	5-6
SALSIFY	5	5-6
TURNIPS	5	5-6
RUTABAGAS	3-4	5-6
RADISH		6-10

If larger displays are desired for beets, carrots, parsnips, salsify, or turnips, use 1-2 gallons (4-8 liters) of the topped specimens or 3-5 bunches. One-quarter bushel (9 liters) of rutabagas may be used and 3-5 bunches of radishes.

Quality: Specimens should have no rootlets or ridges. If exhibit is topped, those tops should be neatly trimmed to $\frac{1}{2}$ to 1 inch (1.0-2.5 cm) above the crown. Bunches may be secured by using white or green ties.

Beets:

Diameter—2-2 $\frac{1}{2}$ inches (5.0-6.5 cm). They should not have short necks with deep scars. All secondary rootlets should be removed, leaving not more than 2-3 inches of the taproot. The flesh should be tender, crisp, and dark red with closely-spaced rings free from white color. If the leaf stalk has green streaks, the beets may show white rings, indicating inferior quality.

Sample Score Card for Beets

Uniformity and Type	30
Condition	25
Flesh Color and Tenderness	20
Outer Color and Smoothness	15
Freedom from Side Roots	10

Carrots:

The diameter should not be more than $\frac{3}{4}$ to $1\frac{1}{2}$ inches (1.9-3.2 cm). Length is measured from the crown to the lowest point (at least $\frac{1}{4}$ inch [1 cm] diameter). Carrots should be straight with no side roots and short tap roots, orange to orange-scarlet in color, void of green shoulders, crisp, and fresh. Tops of bunched carrots should not be less than 2 inches (5 cm) and not more than 12 inches (30 cm) in length. Flesh should have a large outer ring and a small core. Length, with taproot present, will vary with the cultivar but will approximate the following:

Oxheart type—2-4 inches (5.0-10.0 cm) in length.

Danvers half-long type—5-7 inches (13.0-18.0 cm) in length.

Imperator long type—7 inches (18.0 cm) or more in length.

Sample Score Card for Carrots

Uniformity and Type	30
Condition	30
Form and Color	5
Size	15

Parsnips:

The largest diameter should be $2\frac{1}{2}$ to 3 inches (6.5-7.6 cm). They should be smooth with rootlets removed but tap root remaining and light cream in color. Crowns should be well-hollowed and the cores small. Avoid rubbing. Soil may be removed by soaking the roots in water.

Sample Score Card for Parsnips

Uniformity and Type	25
Condition	20
Smoothness	15
Color	10
Crown	10

Rutabaga:

The largest diameter should be 3-4 inches (6.5-10.0 cm). Specimens should be smooth with no side roots.

Sample Score Card for Rutabaga

Uniformity and Type	25
Smoothness and Shape	25
Condition	25
Color of Surface and Flesh	15
Trimming	10

Turnips:

The diameter should be 1½ to 3 inches (3.8-7.6 cm). Specimens should be smooth with rootlets removed but 2-3 inches (5.0-7.6 cm) of tap root remaining.

Sample Score Card for Turnips

Uniformity and Type	25
Smoothness and Shape	25
Condition	25
Color of Surface and Flesh	15
Trimming	10

Radishes:

The largest diameter should be ¾ to 1¾ inches (2.0-3.0 cm) for globe type and ½ to ¾ inches (1.0-2.0 cm) for icicle type.

Sample Score Card for Radishes

Uniformity and Type	35
Condition	30
Color	15
Flesh	10
Size	10

Salsify:

The largest diameter should be 1 to 1½ inches (2.5-4.0 cm) and the length at least 6 inches (15 cm). Specimens should be straight, as smooth as possible, crisp, tender, fresh, and void of all rootlets.

Sample Score Card for Salsify

Uniformity and Type	25
Condition	25
Crown and Neck	10
Smoothness	10
Freedom from Side Roots	10
Color of Flesh	10
Size	10

SQUASH

Summer Squash

Amount: 3 specimens—½ bushel (18 liters)

Quality: Stems should be trimmed to ¼ to ½ inch (0.6-1.0 cm) in length. Specimens should be young, tender, and sound, and may be cleaned with a soft brush. Squash size may vary according to type, but should approximate the following measurements:

Crookneck (or Straightneck)—4-6 inches (10.0-15 cm) in length

Scallop or Pattypan—2-3 inches (5.0-7.6 cm) in diameter

Italian Marrow (including ‘Cocozelle’, ‘Zucchini’, and ‘Caserta’)—5-7 inches (13.0-18.0 cm) in length

Winter Squash

Amount: 1-6 specimens

Quality: Specimens should be well-matured (hard rind) and clean. The size varies greatly but should approximate the following measurements:

‘Hubbard’ group—12-20 inches (30-51 cm) long; 5-9 inches (13-23 cm) thick.

‘Table Queen’ group—5-8 inches (13-20 cm) long; 3-6 inches (8-15 cm) wide.

‘Alligator’—24 inches (61 cm) long; 6-8 inches (15-20 cm) across; 20 lbs. (9kg).

‘Buttercup’—4 inches (10 cm) long; 6 inches (15 cm) in diameter.

‘Butternut’—10 inches (25 cm) long; 4 inches (10 cm) neck diameter.

Sample Score Card for Squash

(Use sample score card for Pumpkin.)

TOMATOES

Amount: 5 specimens— $\frac{1}{2}$ bushel (18 liters); small preserving type 1-2 quarts (9-18 liters)

Quality: Specimen should be firm and free of abnormal growth. The stems should be removed on all but the preserving types. Exhibits should be extremely clean.

Mature-green (green-wrap):

When ripe, they should be red and above-average in size, but not oversize. An acceptable size is from $2\frac{1}{2}$ to $3\frac{1}{2}$ inches (6-9 cm). The diameter from stem to blossom-end should be approximately 80% to 90% of the width. No pink should show, although tomatoes should be full-grown.

Ripe:

The diameter should be at least $2\frac{1}{2}$ inches (6 cm), except for preserving and paste tomatoes. For preserving types, 'Red Cherry' should be less than 1 inch (2.5 cm), the 'Yellow Plum', $1\frac{1}{2}$ inches (4 cm) across and 2 inches (5 cm) long, and the 'Red' or 'Yellow Pears', 2 inches (5 cm) long. The paste type should be $1\frac{1}{2}$ inches (4 cm) across and $3\frac{1}{2}$ inches (9 cm) long.

Sample Score Card for Tomatoes

Uniformity and Type	25
Condition	25
Even Ripening	20
Flesh Color	15
Flesh Solidity	15

WATERMELONS

(Citron melon exhibits should contain three specimens and their qualities be based nearly entirely upon the rind characteristics.)

Amount: 1-2 specimens

Quality: Specimen shape should be symmetrical and not tapering, constricted, or bottle-necked. The color should be fresh and produce a velvety appearance. The size should be medium to large and the stem trimmed to 1 to $1\frac{1}{2}$ inches (2.5-4 cm) in length. The melons should be mature. Immature melons present a hard, green, unripe appearance with a white or pale green ground spot. Ground spot color may, however, vary with cultivar. Over-mature melons appear dull and are springy under pressure. Mature melons will appear velvety and have a yellowish ground spot and sweet, juicy, crisp flesh. Judges reserve the right to "plug" a melon to determine its ripeness. The exhibit should be clean but unwashed.

Sample Score Card for Watermelon

Flavor and Texture	25
Uniformity and Type	20
Size of Fruit	20
Condition	20
Flesh Thickness	15

MISCELLANEOUS VEGETABLES

Each exhibit should be of a single cultivar, typical, and free from any damage.

Chard

Amount: 1 bunch of 10 leaves with stalks

Quality: The leaf-blades should be uniform in color, crisp, bright, fully expanded, tender, and fleshy. They may be washed and placed in water to maintain freshness.

Sample Score Card for Chard

Uniformity and Type	25
Condition	20
Tenderness	20
Color	15
Length of Stalk	10
Thickness of Stalk	10

Chinese Cabbage

Amount: 2 heads

Quality: The stem should be cut $\frac{1}{2}$ inch (1 cm) below the lower leaves and the outer, damaged leaves removed. The head should be compact and mostly blanched if it is the “Pe-tsai” species. The “Pakchoi” species does not make an attractive exhibit. Do not wash.

Sample Score Card for Chinese Cabbage

(Use sample score card for Cabbage.)

Endive (Escarole)

Amount: 2 specimens

Quality: Do not mix smooth and crinkled-leaf types. Trim roots close to the outer leaf stem. The

leaves should be tender, crisp, and fresh, and the exhibit well-blanched for a span of approximately 5 inches (13 cm) when the head is opened.

Sample Score Card for Endive

Uniformity and Type	25
Condition	20
Leaf Form	20
Leaf Color	20
Plant Size	15

Garlic

Amount: 6-12 specimens, dried

Quality: The necks should be dried and trimmed to 1 inch (2.5 cm) and roots trimmed close to the bulb, which should be at least 1½ inches (4 cm) in diameter. The outer sheath should enclose the bulb and be very clean. The cloves should fit tightly and be well-filled.

Sample Score Card for Garlic

(Use sample score card for Onion.)

Jerusalem Artichoke

Amount: 10 specimens

Quality: Specimens should be clean, crisp, not badly deformed, and approximately 4 inches (10 cm) in length and 2 inches (5 cm) in diameter.

Sample Score Card for Jerusalem Artichoke

Uniformity and Type	35
Condition	25
Size	20
Skin Character	10
Flesh Character	10

Kohlrabi

Amount: 1-2 bunches of 5 specimens each

Quality: The “ball” should be approximately 3 inches (8 cm) in diameter, very smooth, tender, and crisp. The main stem should be removed just below the ball and all but five leaves removed. Leaves to be removed should be trimmed so that their remaining leaf stalks are approximately ½ inch (1cm) in length. The leaves remaining should be fresh, crisp, and undamaged. Bunch by tying the leaf stems.

Sample Score Card for Kohlrabi

Uniformity and Type	25
Condition	20
Tenderness	20
Size	20
Color	15

Leeks

Amount: 1-2 bunches of 10 plants

Quality: The stem should be about 1 to 1½ inches (2.5-4 cm) in diameter, 7-10 inches (18-25 cm) long and well-filled and blanched for at least 3 inches from the roots. Specimens should be young, tender, and crisp. The roots should be removed at the base of the swelling. Bunch the leeks and clip the tip ends.

Sample Score Card for Leeks

Uniformity and Type	25
Condition	25
Size of Stems	20
Color of Stems	20
Tenderness	10

Mushrooms

Amount: 1 quart (1 liter)

Quality: Do not mix colors. The cap should be at least 1 inch (2.5 cm) in diameter, unopened, and unbroken. The veil should be intact. The exhibit should be fresh, damage-free, and well-formed with stems neatly trimmed to 1 inch (2.5 cm) in length.

Sample Score Card for Mushrooms

Condition	35
Uniformity and Type	25
Size	20
Tenderness	20

Popcorn

Amount: 6-12 ears

Quality: The ear should be husked, uniform, well-filled, and the cob in good condition with bright kernels.

Sample Score Card for Popcorn

(Use sample score card for Corn.)

ODDITIES

This exhibit should include kinds or cultivars of vegetables rarely grown in the area, specimens extremely large for their kind and cultivar, and malformed specimens. Any amount is suitable for display and only reasonable regard needs to be given to quality. Commonly, very large zucchini are displayed. These should appear in the “Oddity” class or a “Large Zucchini” class and not with the normal class of summer squash.

VEGETABLE BASKETS

Any construction of the basket is usually acceptable. The capacity is normally from 1 peck (9 liters) to 1 bushel (35 liters). A minimum of 6 kinds of vegetables should be exhibited. Attractiveness and quality should be maintained. Consult the premium catalogues for other requirements.

Sample Score Card for Vegetable Baskets

Attractiveness	40
Condition and Quality	40
Number of Different Kinds of Vegetables	20

LARGE DISPLAYS

Premium catalogues should list the dimensions of the display and the minimum number of kinds of vegetables to be accepted. The qualities to be judged may include the quality and number of the individual specimens and the attractiveness and educational value of the whole exhibit.

Sample Score Card for Large Vegetable Displays

Attractiveness	40
Quality	40
Number of Different Kinds of Vegetables	20

Criteria for Fruit Exhibits

APPLES AND PEARS

Fruit should be uniform in size and shape and typical of the cultivar. Apples should be commercial size and pears large for cultivar but not overgrown. They may be polished, but not heavily waxed. Apples should have clear, intense color. Pears: Cultivars with colored cheeks should have a clean blush; cultivars without color should have a clear skin and even distribution of russet. Russet must be characteristic of cultivar. Stems should be intact. A plate should consist of 5 fruit identified by cultivar. Crabapples should be displayed 6 to a plate.

Sample Score Card for Apples and Pears

(Plate Exhibit)

Uniformity and type	25
Condition	25
Form	15
Color	20
Size	15

Sample Score Card for Apples and Pears

(Box Exhibit)

Fruit

Form	100
Size	100
Color	150
Uniformity	150
Free from blemishes	150

(650 points)

Box

Material	25
Marking	15
Solidity	10

(50 points)

Pack

Bulge or swell	100
Alignment	40
Height at ends	60
Attractiveness and style	40
Compactness	60

(300 points)

Total: 1000 points

CURRANTS

Fruit should be displayed in bunches (red, white, and black currants) with the berries large, uniform in color and size, clean, bright, and firm. Bunches should be well-filled.

Sample Score Card for Currants

Form	10
Size of bunch	15
Berry size	10
Color	10
Uniformity	10
Freedom from blemishes	20
Quality	20
Firmness	5

GRAPES AND CHOKECHERRIES

A plate exhibit should consist of about 2 pounds (grapes) with at least 2 bunches (grapes and chokecherries). Cultivar should be identified. Specimens should be ripe, free of blemishes, and with grape bloom intact.

Sample Score Card for Grapes and Chokecherries

Form	10
Size of bunch	15
Berry size	10
Color	10
Uniformity	10
Freedom from blemishes	20
Quality	20
Firmness	5

HUCKLEBERRIES

Fruit should be sound, firm, fully ripe and have bloom intact. Stems should be removed and the packs full and faced-off attractively.

Sample Score Card for Huckleberries

Form	10
Size	20
Color	10
Uniformity	20
Condition	30
Pack	10

PEACHES AND APRICOTS

Fruit should be free from blemishes and uniform in size and color and typical of cultivar. Size should be large for the cultivar but fruit should not be overgrown. Peach down should be intact.

Sample Score Card for Peaches and Apricots

(Plate Exhibit)

Form	10
Size	20
Color	20
Uniformity	25
Freedom from blemishes	25

PLUMS, PRUNES, CHERRIES, SANDCHERRIES, AND PLUM/CHERRY HYBRIDS

Fruit (10 specimens for most, 24 specimens for sandcherries and hybrids) should be typical of the cultivar, of large size, and free from blemishes. Bloom should be intact and color intense for the cultivar.

Sample Score Card (Plate Exhibit)

Form	10
Size	20
Color	20
Uniformity	25
Freedom from blemishes	25

STRAWBERRIES AND RASPBERRIES

Fruit should be sound, firm, and typical of cultivar. Raspberries should be free of stems and strawberries firmly attached to calyx and stem. Packs should be full and faced-off attractively.

Sample Score Card for Strawberries and Raspberries

Form	10
Size	20
Color	10
Uniformity	20
Condition	30
Pack	10

Definition of Terms

Ball: In kohlrabi, the edible, turnip-like enlargement of the stem which develops above ground.

Blanch: The act of preventing the light from striking celery leaf stalks, asparagus spears, and cauliflower curds while the plants are still growing. Blanching is accomplished in celery and asparagus by covering the part to be blanched with soil, boards, or roofing paper, and usually in cauliflower by folding the wrapper leaves over the curd. This results in a loss of green coloring and generally an increase in tenderness in celery and asparagus, and a development of a white curd (and a reduction in strong flavors) in cauliflower.

Bloom: White, powdery coating on some fruit, including plums and huckleberries.

Calyx: A collective term for the green leaflike structures (sepals) in a flower or adherent to a fruit.

Crown: Small plate-like part of the stem of a carrot at the top of the root.

Curd: White, tender “head” of cauliflower formed by the shortened flower parts.

Dough stage: The stage of ripeness following the milk stage in corn in which most of the sugars have turned to starch and there is a decrease in total moisture. As a result, the kernels become doughy. Kernels punctured with the thumbnail will exude a dough-like pulp.

Full slip: A stage of advanced maturity in muskmelons when they can be easily removed and often detach themselves from the vine. Upon

removal, a clean stem cavity is left, the melon is fully netted, and the background color has changed from a cucumber green to a mottled green and light yellow.

Greening: Production of a green pigment under the skin of potatoes and some root crops upon exposure to light. This generally renders them bitter and inedible.

Kernels: Edible immature seeds produced on the shanks of corn when the female flowers are fertilized.

Milk stage: The stage of ripeness in corn when the kernels are sweet, have attained full size and plumpness while still soft and tender, and are filled with milky juice. This is the stage at which the silks are brown and dry beyond the end of the husk and the ears have enlarged enough to fill the husks tightly to the tip. This is generally considered to be the prime eating stage of corn.

Riciness: In cauliflower, a condition characterized by parts of the curd elongating, causing separation and discoloration of the head. Discoloration ranges from gray to purple.

Shank: The woody part of cob on which kernels develop.

Topping: A term which refers to the cutting back of the foliage of beets, carrots, and other root crops.

Veil: A membranous structure in immature mushrooms stretching from the “stem” to the outer lip of the cap.

Water stage: An immature stage of corn kernels.



Exhibiting Vegetables and Fruits

by
Dr. Bob Gough,
Professor of Horticulture and
Extension Horticulture Specialist



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