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HOW TO EXHIBIT FRUIT and VEGETABLES

by

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Read the premium book and follow the rules of the fair.

If you abide by a few simple rules you will probably win a prize — if your exhibit is better than the next man's. If it isn't then congratulate him and try to beat him next year.

Let's start with fruit. Because the apple is the king of fruits, let's discuss it first.

Usually apples are listed by variety. For example . . .

Apples (5 constitute an exhibit)

- | | |
|---------------------|-----------------------|
| 1. Jonathan | 5. Delicious |
| 2. Rome Beauty | 6. Wealthy |
| 3. Golden Delicious | 7. Yellow Transparent |
| 4. McIntosh | 8. Idared |
| | 9. Any other variety |

It says five fruits and it means just five, so don't make it four or six. Be sure to leave the stems in. The judge will give marks against an exhibit if the stem is pulled out. The hole left by the stem makes an entrance for rot. Don't exhibit fruit with worm holes, hail marks, scale, scab, or other injury or defect. It must be in perfect condition to win. Condition counts 30%. The biggest apples do not win. There is a special class for extremely large fruit. Exhibit good commercial size. Remember color counts a lot. People buy fruit by eye and the redder the apple (red varieties), the more desirable it is.

You also want uniformity. Apples have to be as alike as five peas in a pod. You will have points deducted if you don't have them all the same size, all the same color and all the same variety. A judge will mark your exhibit down if you mix, for

example, a Rome Beauty with Jonathan or McIntosh. Form must be typical of the variety. For instance, a flat Delicious does not have the appeal of the long one with prominent points. Whether or not to polish apples depends on the rules of the fair. I personally believe apples should be polished.



The judge lined up the entries in the Delicious apple class in order to judge them. All have the correct number of apples called for in the premium book, which is five. The judge notes the entry on the left—mixed varieties. There are two Golden Delicious and three Delicious apples. The apples in the next entry are too small and also lack color. The third entry has a misshapen apple that also contains a worm hole, one with the stem pulled out, and lacks in uniformity because some are larger than others. The fourth entry from the left contains very large apples. The fifth entry has apples that are optimum size, uniform in size and color, and in top condition—so it would get the first award.

Before exhibiting, talk to your grocer. He can tell you the kind of apples the consumer wants and this is the judge's basis for judging—consumer preference. The score card generally used by the judge is listed. An experienced judge does not write out his scores but goes through the process mentally. Often classes are close and it requires minor points to place the prize.

Here is the score card:

Form (typical for the variety)	10 points
Size (most acceptable commercial size)	15 points
Color (red for red varieties)	20 points
Uniformity	25 points
Condition (free from worm holes, scab, bruises, skin breaks, etc.)	30 points
Total	100 points

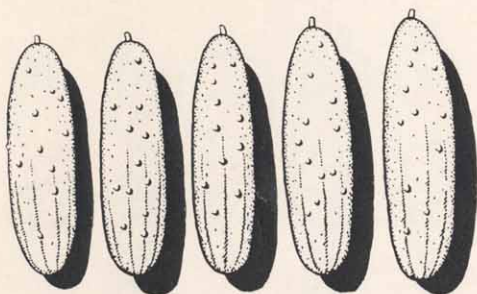
Pears are judged in the same manner. Make sure you leave the stem on. The stems need not be left on peaches. Don't exhibit peaches that have split pits, because the hole near the stem usually goes into the pit and increases the danger of rot.

Grapes are judged for compactness of bunch in addition to other points. They should have the bloom left on and be larger than average.

Plums and cherries should have stems on. Don't polish the bloom off prunes and plums. It does not improve their appearance. It does show up

SWISS CHARD — Medium to large, fresh, crisp, bright green leaves and clear white stems.

CANTALOUPE — Stems should be removed (Be at "full slip").



A plate of slicing cucumbers should be solid green, about five inches in length, uniform, but not too long. Cut cucumbers off the vine, leaving $\frac{1}{4}$ inch stem.

CUCUMBERS — Should be cut off the vine, leaving $\frac{1}{4}$ inch of stem.

1. Sweet pickles—1 to 3 inches long
2. Dill pickles—3 to 5 inches long
3. Slicing — 5 inches and above (should be solid green)

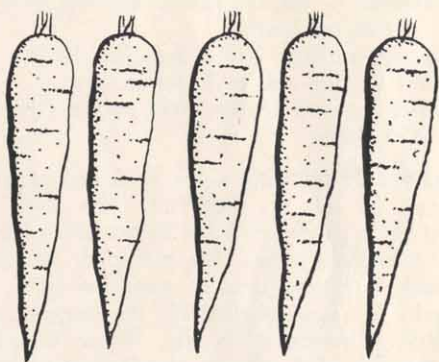
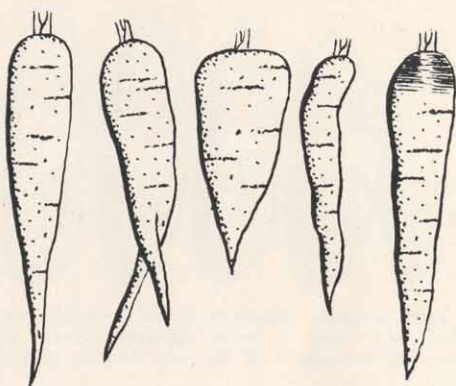
SQUASH & PUMPKINS — 1 to 2 inches of stem should be left on the fruit. The shell is too hard to be pierced by the fingernail when winter squash is ripe. Do not pick the largest squash but take one of average size. There usually is a special class for the largest squash, pumpkin, watermelon, etc. These are judged by weight. If it calls for the largest squash, be sure it is a squash; if a pumpkin, be sure it is a pumpkin. A pumpkin has a hard, ridged, angular stem, and a squash has a smooth, soft, round fleshy stem.

SUMMER SQUASH—Skin must be tender enough to be punctured by the fingernail. Six to eight inches in length is preferred for Zucchini squash. If you look in the stores you will note Crooknecks, Straightnecks, and Scallops are sold when young and tender while the seed cavity is solid and seeds not yet noticeable. If larger specimens are exhibited make sure the outer skin can still be punctured by the fingernail. Scallops are just right at 3 inches in diameter and Crooknecks when about 4 to 5 inches long.

WATERMELON — Leave about 1 inch of stem. Watermelons that weigh about 20 pounds usually win the prize where only large melons are exhibited. Don't be afraid to exhibit the

of stem left on should be dry and papery. The roots should be shriveled and dry.

TURNIPS — Smooth and of average size. Wash them. The tip or tail should not be cut off.



Carrots should be uniform, free of greening at top, deep orange in color, with no side roots, free from cracks, and of optimum commercial size. The lower entry would win the prize.

CARROTS — Baby carrots—not over 1 inch in diameter. Table carrots mature enough for winter storage—1 inch to 2 inches in diameter depending on the variety. Stock carrots—over 2 inches in diameter. Usually there are two classes of carrots. Greening at the top of the carrot detracts. This is usually caused by soil washing away from the carrot and exposing the top part of the carrot to the sun. Carrots should be straight and not misshapen or have forked tails. Many varieties will be exhibited. Regardless of varieties, the judge will pick the best plate. (For example, just because the judge thinks Nantes is a better variety than Chantenay, he should not pick Nantes if Chantenay is the better plate.)

smaller varieties such as New Hampshire midget. The judge will give them consideration. Actually the smaller varieties should be in a separate class.

PEPPERS — Pick a uniform plate. Solid green specimens are best. They should be smooth. If the "hot" varieties are included, the judge will give them a fair chance and disregard the solid green color because some will be red. Some of the sweet ones will be red too.

CABBAGE — Should be solid, of average size and smooth. Only the "outer" set of leaves should be removed. Leave on at least two nice wrapper leaves. The wrapper leaves have some curl on the outside. If wrapper leaves are taken off, you have a smooth head that is not attractive.

CAULIFLOWER — Stem neatly cut off. A few protective leaves should be left extending about 2 or 3 inches above the curd. Prefer a good clear white color and no leaves should be mixed with the curd. A small to medium type head is generally preferred.

RHUBARB — It is pulled and not cut. It must be fresh, firm and crisp and have fairly thick stalks. It must not be wilted and rubbery. Leave a small portion of the leaf to prevent bleeding and for better appearance.

KOHLRABI — Remove roots just below the ball and leave about 6 leaf petioles about 2 inches long. Kohlrabi should be tender, solid and of good color. Some tiny leaves may be left in the center.

POD CROPS — Like peas, beans, and okra should be displayed with short stems. Peas should have bloom on pods and should be fresh, long, uniform, and filled with tender sweet peas. Beans should be crisp and must be free of strings. Don't exhibit dull and wilted beans. You exhibit beans as edible in pods and not as ripe beans. The pods should be tender, straight and full. They must have good color and all be the same stage of maturity. Snap beans should never be called "string beans" on the premium list because there are excellent varieties that are stringless.

Again, read the premium book and follow the rules. The rules vary at each fair.

their defects. The judge will watch for splits near the stem.

Berries are harder to exhibit. Strawberries should have stems on them and look bright and fresh. Raspberries are hard to handle without bruising. Look them over carefully to be sure they are perfect. In exhibiting small fruits remember that the judge usually goes to the bottom of things. Don't think that you can get by with just the good ones on top.

About vegetables — Rules are not as well defined as for fruits. The judge will place them on uniformity, trueness to type, freedom from blemishes and defects and on edible qualities.

Usually the premium book tells you to leave about 1 inch of tops on root crop vegetables such as turnips, beets, carrots, parsnips, etc. If it does not, do so anyway.

Here are some pointers for different kinds of vegetables:

BEETS — Usually there are two classes—those for immediate use (baby beets) not over 1½ inches in diameter and those for table and storage, 1½ to 3½ inches in diameter. At most fairs, there is only one class and that includes both. Dark red beets are preferred, depending on varietal characteristics. A plate of Crosby's Egyptian would be lighter in color than a plate of Detroit Dark Red. Just because the first plate is lighter in color should not detract from the beets. It is a varietal characteristic. Pick the best plate regardless of variety, because that is what the judge will do. The judge likes to see smooth beets with a small, clean tap root left on.

TOMATOES — Good commercial size. Stems are generally removed. Fruits should be red and firm. They should have no cracks or other defects. If green tomatoes are exhibited in a class for green tomatoes, they should be green and not partially ripened.

SWEET CORN — Should be average size, without worm damage, straight and filled to the ends. Should be at edible stage.

EGG PLANT — Dark color preferred. Marketable size. It should be clean, solid, and free from disease and insect damage.

ONIONS — Should not be peeled or washed. Only enough of outer husks removed to look good. May be 4 to 5 inches in diameter. Should watch variety where called for. The short piece