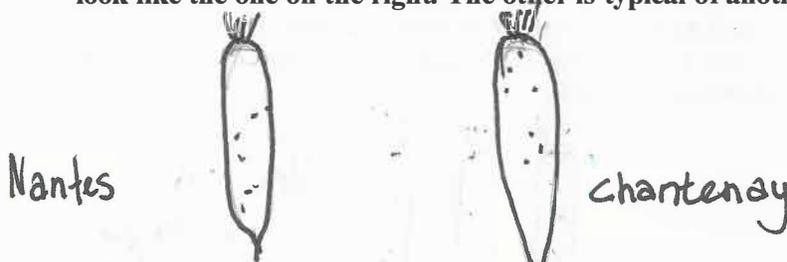


## Exhibiting Fruits and Vegetables

### GENERAL DIRECTIONS FOR EXHIBITING

1. The exhibit should be free from injury due to insects or damage from handling.
2. Chose exhibits which are good size, neither too large or too small. They should be at the correct stage for eating. This is called "market quality" and is very important.
3. Uniformity of size, shape, maturity, texture, markings and color must be kept in mind. The exhibit should be as uniform in all these qualities as is possible to obtain.
4. Trim each component part of the exhibit alike.
5. Make sure your exhibit contains the exact number called for in the exhibition requirements. (See below).
6. Never mix varieties or types except in a Collection.
7. Be sure exhibit is true to variety-typical of the variety. The example below shows 2 types of carrots. If you are exhibiting Chantenay carrots, for them to be true to variety, they should look like the one on the right. The other is typical of another variety.



8. When exhibiting fruits and vegetables, do not remove the natural bloom, that is, the natural wax coating, by wiping so hard they become shiny. This is particularly true for exhibiting apples, grapes and plums. Do wipe off spray residue.  
*Do not soak or wash specimens; this may cause loss of color.*
9. When exhibiting apples, plums, pears, cherries, absolutely no leaves or spurs should remain. Only the stems are required.

### EXHIBITION REQUIREMENTS

**APPLES**-Show with natural bloom, definitely not polished. Fruit should be clean with no spray residue apparent. Wipe gently with soft dry cloth. Do not exhibit green and ripe fruit together. Stems attached, but no leaves or fruit spurs. Schedules usually call for 3-5 apples on a plate. Crabapples usually shown 6-12 on a plate.

**ASPARAGUS**-the heads should be tight and the spears straight. No purple color should appear. Trim spears 7" long. The base of the spear should be no larger than ½ " in diameter. No white should appear at the bottom of the spear. Better exhibits have no white. Tie spears together an inch above the base and ½" from the tops with a soft wide ribbon. Do not use string as this will cut the spears. Usually 5 are shown.

**BEANS, BUSH AND POLE**- Each bean should have the little stem attached. Stem should be as long as variety allows. Select straight pods that are smooth and well-developed. Should be fresh and crisp, not over mature or immature. Most shows ask for 12.

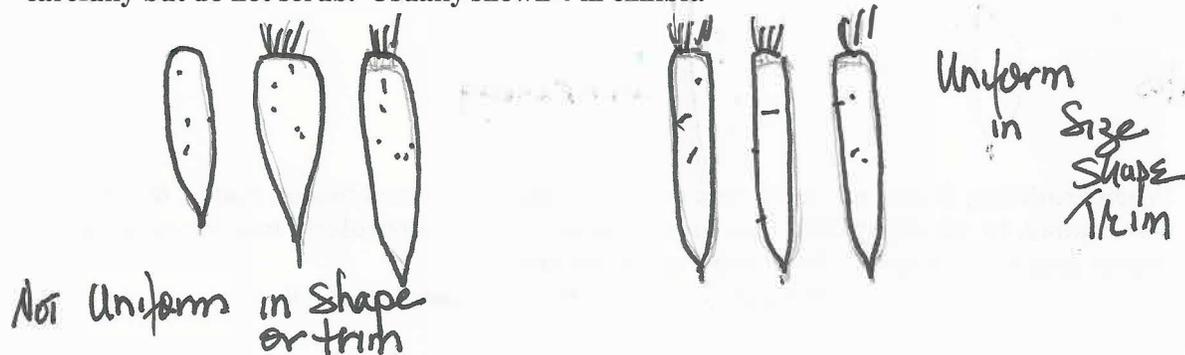
**BEETS**-Avoid excessive roughness on top. This means beat has been exposed above ground. Select narrow crown with diameter of 1 ½"-3", no larger. Trip tops 1 ½"-2". Tap roots should be trimmed to be no longer than 2". Remove dried leaves. Wash but do not rub. Three on paper plate usually shown.

**BROCCOLI**- Select heads that are compact and evenly colored with uniform maturity. Stems should be solid and cut 5" from top of head. Carefully wipe with soft cloth. Usually 3 on a paper plate shown.

**BRUSSELS SPROUTS**- Usually misses most shows as matures late. Desirable size 1 ½ "-2" in diameter. Remove outer leaves and trip base of sprout to no longer than ¼". Usually 12 on a plate.

**CABBAGE**- Select solid head with dark color. Weight of head is more important than size. Three wrapper leaves should be attached. Trim base of cabbage so it will sit nicely on plate. Base is usually trimmed to about ½". Most shows ask for 1 head as space does not allow for more.

**CARROTS**- Color and texture important as well as other uniform qualities. No greening should appear at the top of the carrot. Trim tops 1 ½" above crown and trim tap roots to 1". Wash carefully but do not scrub. Usually shown 4 in exhibit.



**CAULIFLOWER**- Curds should be smooth, compact and well-developed with no yellowness. When curds start to turn which use cloth bands to hold wrapper leaves over the head. Do this for about 2 weeks. Remove outer basal leaves but leave 4-6 wrapper leaves. Trim these so they project ½"-1" over the curds. Trim stem ½". Clean with soft damp cloth. Curds turn brown if injured. Cauliflower should weight 3-4 lbs. for exhibition. Exhibit one head.

**CELERY**- Hearts should be well-developed with stalks same size and shape. Remove some of the foliage much as they do in stores. Trim base pyramidal or triangular with the base being not more than 1" in length. Trim outside stalks until uniform and free of damage. No definite length. Clean with soft damp cloth. One bunch usually shown.

**CHERRIES**- Exhibit uniform size, shape and color with stems attached. Clean with soft ,dry cloth or one slightly damp. Schedule may ask for 5 with stems.

**CORN, SWEET**-Select ears that are well-filled to the tip. Kernels should be milky and juicy. Remove outer husks. Remaining husks should be fresh and green with silks trimmed 1" from tips. Wipe with damp cloth. Pick ears which are uniform in shape, length, diameter, color and maturity. Do not mix varieties or kernel color. Leave 2 flag leaves and trim shank to ¼" Small shows may ask for 3 while larger shows ask for 5.



**CUCUMBER, SLICING**-Should be well formed and green with straight sides having a blocky appearance. Diameter should be 1 ½" -2". The length should be no longer than 10". Fruit should have small seed cavity. Stem should be attached and not more than ½" in length. Cut from vine and wipe with soft damp cloth. Small shows usually require 3, larger shows 6.

**CUCUMBERS, PICKLING**-Should have dark spines 3"-3 ½" in length for sweet and 4-5 ½" for dill. Stem length ¼". Leave spines on. Wipe with soft damp cloth. Schedule may ask for 6 in small show and 12 in a larger show.

**CURRENTS**- Exhibit clusters with stem attached. Larger fruit desirable. Bunches should be well-filled. Usually shown one pint in commercial pint box.

**EGGPLANTS**-Purple color is preferred. Fruit should be oval and firm with smooth skin and calyx bright and green. The stylar scar should be as small as possible. Stem attached and trimmed to 1 ½". Wipe clean with soft damp cloth. Schedule may state 1 for small show, 3 for larger show.

**GRAPES**- Clusters should be well-filled, dense, with bright and clear color or high color for variety. Clusters should be uniform in size. Preserve the bloom, do not polish. Wipe gently with damp cloth. Usually show 2 bunches for small show, 4 for large show.

**TOMATOES**- Select fruits which are mature, remove stems and exhibit with stem-end down, blossom scar up. The blossom scar should be as small as possible. Do not show green fruit after August 1<sup>st</sup>. Wipe fruit clean. Exhibit 3 or 6 depending on size of show and schedule.

**TOMATOES, CHERRY AND CURRANT**- Remove stems from cherry tomatoes. Leave stems attached to currant tomatoes. Exhibit 12 currant or cherry tomatoes, no fewer than 6 pear or plum, follow schedule.

**WATERMELON**-Fruit should be mature with 1" stem. Wipe fruit but do not wash. Select fruit with thick end. The fruit is ripe when pale spot on ground side is yellow. Exhibit 1 for small shows and 3 for large ones, as schedule states.