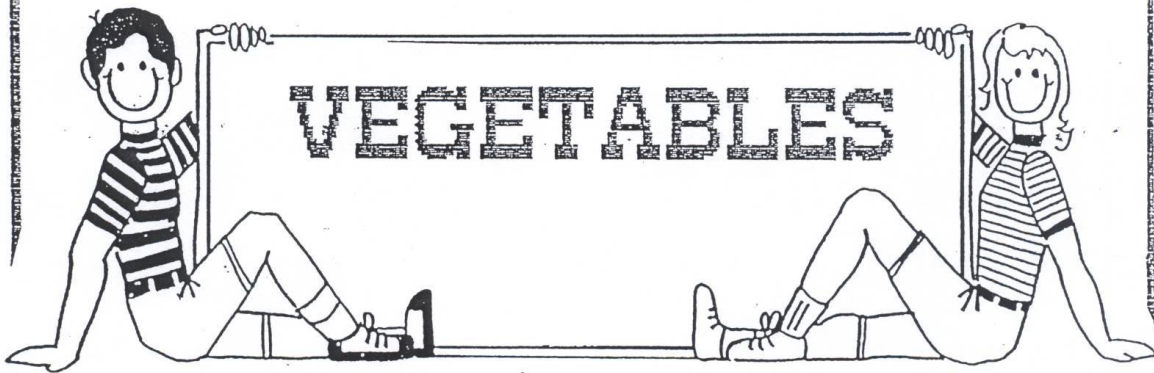


STUDY GUIDE

For



Dry Onions:

1. Each onion should have bright, hard, dry skins and be well shaped for variety.
2. Avoid over-size or misshapen heads. Medium size is best.
3. Neck should be small and well cured. No signs of seed stem should be evident. Moisture at the neck indicates decay.
4. Onions should not be peeled to give slick appearance.
5. Color should be typical of variety.
6. Common Diseases:

"Neck Rot"--the lesions on the bulbs appear as sunken dried areas about the neck of the onion. "Onion Smit"--appears on the bulb as gray, raised streaks on the lighter scales.

7. Most common misshapen onion heads are referred to as "splits," or doubles and "bottleneck."

Sweet Potatoes:

1. Should be well shaped, clean and uniform in size.
2. Color should be rose.
3. Sweet potatoes should be free from rots, cracks, veining and mechanical damages.
4. Decay may appear either as a soft wet rot or as a dry, shriveled, discolored, sunken area, usually at the ends of the potatoes. Another form of decay may appear as greenish (almost black) circular spots.
5. Badly misshapen potatoes and those with growth cracks and wireworm injury are undesirable.

Irish Potatoes:

1. Each potato should be uniform in size and color typical of the variety and of medium size.
2. Tubers must be free from dirt, insects, diseases and mechanical injuries.
3. Growth cracks, sunburn (indicated by green coloring) and oversized tubers indicates improper maturity.
4. The eyes should be shallow.
5. Common Diseases:

"Rhizoctonia" is present on the skin of the tubers and resembles dried mush or dirt. "Common Scab"--the irregular shaped, russet lesions on the surface result in waste and may in cases make the tuber worthless.

Squash:

1. Should be small to medium size.
2. Specimens should be uniform in size, shape and color and free from blemishes.
3. Zucchini - fruit should be straight, cylindrical, and dark to grayish green in color.
4. Scallop - should be small and medium sized with good uniform color.

Procedure for Judging Vegetable Crops:

When judging, it is important that you adopt a systematic procedure. This will prevent you from overlooking some parts and will assist you in making a complete analysis in the shortest time.

A general observation is first made by standing at a distance. This should be a front view of the class so that type, uniformity and color can be observed. Then, still at a distance, move around observing the same.

Now you should move in for close examination. Again, you should follow a systematic procedure. When you inspect one plate, do it thoroughly enough so that you do not have to return and look for something which you may have missed. Close inspection should reveal freshness, maturity, trim, blemishes, diseases, damages and uniformity in color and size within each plate. Generally speaking, your first impression will be the best. Changing your placing at the last minute will usually hurt rather than help. If there is still some doubt about a placing at the last minute, it is often wise to get back a distance from the class and look at it and then weigh carefully the points you have found. From this you should be able to reach a reasonable decision.

REASONS:

Descriptive Terms:

Good-Characteristics:

Similar varietal characteristics
Good Green color
Well formed
Uniform size
Uniform shape
Compact
Well trimmed
Firm
Smooth
Clean
Fresh
Well developed
Solid
Hard
Well filled
Properly trimmed

Bad Characteristics:

Over-maturity
Soft
Discoloration
Over-developed
Misshapen
Wilted
Old
Shriveled
Damaged
1. Seedstems
2. Bruised
3. Scars
Off type
Non-uniform

Taking Notes for Giving Reasons:

There are many ways of taking notes and there is no best way. Any way that will recall to your mind the class is a good system. Notes should be brief and yet include the things you would probably not remember.

Do not use complete statements, just reminders of the mentionable differences.

Sample Set of Reasons:

"Mr. Judge: I place this class of Zucchini Squash 3-4-1-2.

I place 3 over 4 because 3 was more uniform in size and shape, typical of its variety, and showed fewer defects.

I place 4 over 1, it was more uniform in size and color and did not have as much mechanical injury, although specimens on plate 4 were slightly misshapen.

I place 1 over 2 because this plate was more uniform in color and was fresher and more typical of the variety.

I place 2 last because of mechanical damage, mold in blossom ends and showed insect injury. This plate was not uniform in size or shape.

For the above reasons, Mr. Judge, I place the class of Zucchini Squash 3-4-1-2. Thank you!"

Giving Reasons:

All reasons should be well thought out and presented in a specific, complete, but brief manner. In giving reasons, follow these simple rules:

1. Develop confidence by knowing your reasons well.
2. Talk in a loud, clear voice and really believe what you are saying.
3. Look at the judge and present your placement of the class directly to him.
Example: Mr. Judge, I place this class of celery A, B, C, D.
I placed A over B because etc.
4. When giving the reasons, only compare two plates at a time. Use comparative terms, not descriptive terms. Never use "good," "better," "nice," etc.
5. In giving reasons, discuss the evident points of view, both as to good and bad points, thus compare with plate that is placed below it. The desirable characteristics are pointed out first, and then the less outstanding. This tends to "headline" at the very beginning of each discussion those qualities that stand out. (Be careful not to make over-statements.)
6. Talk directly to the judge in giving your reasons. Do not begin until you have his attention. If he does not look up, announce yourself by the statement, "Number ___ reporting." Don't begin until you are really ready. Avoid shuffling, putting hands in your pockets, etc. Impress him--make him notice you as extraordinary. When finished, do not leave until he tells you to--let him ask you questions. If he asks a question that you are not sure of, never guess; either say, "I did not notice" or "I do not recall," never say, "I think."
7. Upon completion of your set of reasons, again report the final placing given at first.
8. Remember that reasons are graded on the following:
 - A. Accuracy (as to facts given and placing.)
 - B. Force (confidence, aggressiveness and enthusiasm.)
 - C. Experience (is he a vegetableman?--Is he poised, wide-awake, interested, clean-cut, and worthy?)

Miscellaneous:

References:

Books:

1. Dungan, George H.--Judging Crop Quality. Interstate Danville, Illinois. 1950. 288 p.
2. Foley, Daniel J.--Vegetable Gardening in Color. MacMillan Company, New York. 1943. 255 p.
3. MacGillivray, J. H.--Vegetable Production. McGraw-Hill, New York. 1953. 399 p. \$5.50. Special reference to Western crops.
4. Walker, John C.--Diseases of Vegetable Crops. McGraw-Hill, New York. 1952. 529 p.
5. Work, P. and Carew, J.--Vegetable Production and Marketing. 2nd Ed. Wiley, New York, 1955. 537 p. \$4.72.

This book contains a section on exhibiting or showing of vegetables; how to plan, prepare--a section on judging vegetables in a show and what a judge looks for--size, freshness, blemishes and uniformity.

A SUGGESTED SCORE CARD

AS A BASIS FOR INSTRUCTION IN JUDGING VEGETABLE EXHIBITS

	<u>Possible Points</u>
Condition - (clean, no blemishes, properly trimmed)	30
Uniformity - (same size, shape, color)	25
Trueness to type - (typical of variety)	15
Quality - (edible maturity, crispness, firmness)	20
Size - (conformity with market demands)	<u>10</u>
TOTAL	100