

Detroit Dark Red Beets.
Good specimens of a well-known variety.

HORTICULTURE.

Type and Quality in Vegetables.

Type is a term which is open to more than one meaning if one is looking for an exact definition, for it may mean the peculiar distinguishing features of a particular variety or strain, or the combination of characteristics shown mutually by several strains of one variety such as the different strains of certain cabbage varieties, for instance, or, it may include several varieties showing characteristics sufficiently alike to entitle them to be grouped together. Type and quality are perhaps the two most essential points to emphasize with regard to any class of farm produce where varietal characteristics need to be considered. Quality is of first importance in considering the adaptability of improved types or varieties of vegetables for cultivation. Quality has to do with such desirable table characteristics as maturity color, texture and flavor, bearing therefore a direct relation to the marketing problem. Type deals with distinguishing varietal characteristics, and, combined with quality and a knowledge of market requirements, serves as a basis for appraising new creations or improved strains.

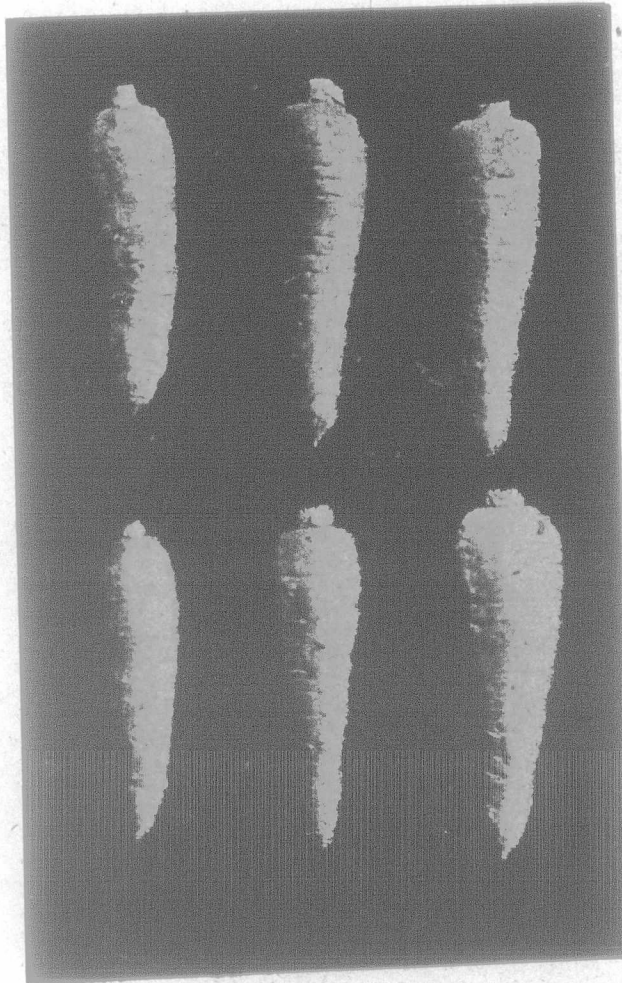
At this time we have undertaken to show the characteristics of first-class specimens of the more important vegetable crops, but it is obviously impossible to show type in connection with specific varieties in as much as these varieties are so numerous that very minute description would be needed to show differences. The five accompanying illustrations, however, have been furnished by Professor J. W. Crow, of the Horticultural Department, Ontario Agricultural College, Guelph, as showing typical specimens of important commercial varieties of onions, beets, carrots, cabbage and cauliflower. It will be noticed that the various specimens shown in each photograph are very uniform as to shape, size and general appearance. It is, however, extremely difficult to get five specimens of any crop to look exactly alike; in fact, the law of variation is so invariably operative as to make it an absolute impossibility to get even two onions or two plants of any kind to look *exactly* alike. It becomes of prime importance therefore that in selecting specimens for seed production or for exhibition, we try to secure *as much uniformity as possible*, so that the various types will remain pure in our hands and thus enable us to intelligently grow and market the best possible product. Experience has shown the wisdom of this procedure.

BEETS are of two general types separated according to shape. They are either long or round. Long beets should be medium in size to be of the best quality and must be smooth and free from side roots, gradually tapering from the crown to the tip. The texture in a first-class sample is firm and the flesh must be fine, tender and dark red in color, as well as showing freedom from white lines. The top of the specimen must be small and compact. Round beets must be firm and

show a smooth, round shape, gradually wearing into a rather long, fine terminal root. The flesh should possess similar characteristics to those of the long type and all specimens must of course be uniform.

CABBAGE may be classified according to season or according to appearance. Early cabbage is generally round or heart shaped. In any case the head should be of fair size and heavy, showing firmness or hardness with freedom from insect injury or disease and as much crispness as possible. Late cabbage usually is round in shape or slightly flattened, with a dense formation of dark green outer leaves. The inside leaves should be cream color. Solidity and weight are of course desirable. What is known as Savoy cabbage is also round or slightly flattened in shape with leaves closely compacted and showing a fine curl. The leaves should be dark green. Red cabbage is slightly conical or round and is dark red in color. Weight and size of head is important in all cabbage.

CAULIFLOWER shows a shape similar to cabbage and should be as large as possible. The crown of the head should show a nice, even curve and in an exhibition specimen a few of the lower leaves should be attached to the head. The head itself should show a dense formation of flower or curd and there should be an entire absence of small leaves in the head. In addition to this

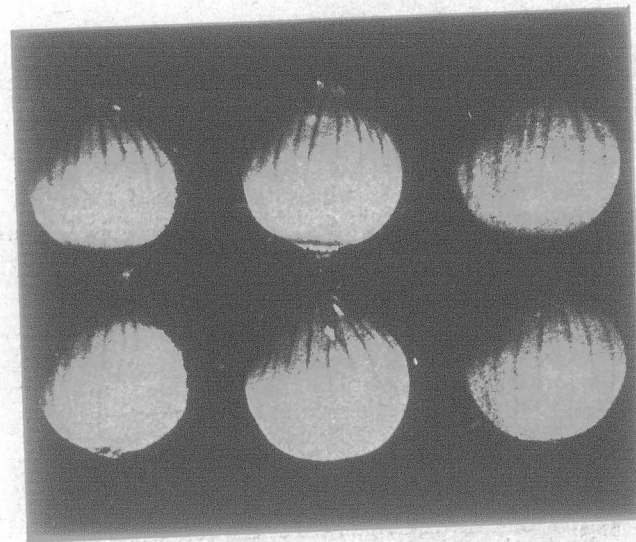


Chantenay Carrot.
Smoothness and uniformity are points of excellence.

the curd should be pure white in color and show the varietal characteristics.

CELERY varieties differ materially to the experienced eye, but good specimens of all varieties show common points of excellence. The plant is appraised entire, minus only the roots and should be composed of numerous, long well-bleached stems, only medium in thickness. Very wide or thick stems show that coarseness or stringiness with which all are familiar in celery of poor table quality. There should be an absence of rust and rot and the texture should be crisp. Crispness is one of the chief points of excellence in celery and ranks next to that rich nutty flavor which makes well grown celery a real delicacy. The heart of the bunch should be large and it is well to remark that also the leaves or stems should be straight and even, since this adds to the appearance of the product. A discount should be placed upon small stems in the bunch.

SWEET CORN is a common crop of which one seldom sees perfect specimens. Size of the cob is to some



Southport Yellow Globe Onions.
Flat onions are undesirable—globular preferred.

extent a matter of variety, but good size is always desirable. Above all things the cob should show good development and should be filled out completely at the base and the tassel end. Rowing of the grain is important and perfect specimens show straight rows of kernels which continue to the tip of the ear. The form of the grain of kernel is important and the color also, while the kernels should be juicy, tender and sweet. In first class specimens also the husk should show a rich healthy green color and the ears should be uniform.

CARROTS may be divided into three types, long, half-long or medium, and short. The commonest types are the long and the half-long, the well-known Chantenay variety, herewith shown, being of the latter type. As will be noticed, the root edible portion is medium in length, tapering gradually to a blunt point to which is appended a fine fibrous root. The skin should be smooth and the flesh should be tender and possess a rich flavor. Cross sections of carrots should show a small core and a large outer ring of flesh. The long type shows a gradual tapering from the crown to the tip and freedom from side roots. The crown should show no green and the top should be compact, while the whole root should be straight. The texture must be crisp and tender.

CUCUMBERS of first class type and quality commonly possess a dark green color extending well to the tip. Indoor varieties are much larger than outdoor varieties and occasional specimens sometimes reach a length of two feet or more. This is true particularly of the so-called English varieties which possess a distinct neck, a characteristic which growers are endeavoring to get away from in this country. For this reason the thickness of the cucumber should be carried well out toward the base and blossom ends. Smoothness is likewise a virtue, particularly in indoor varieties, since spines serve no useful purpose and can very well be dispensed with. Certain varieties, however, are characteristically spiny and this should be taken into consideration. In general, smoothness, thickness, straightness, dark-green color and good weight are evidences of quality.

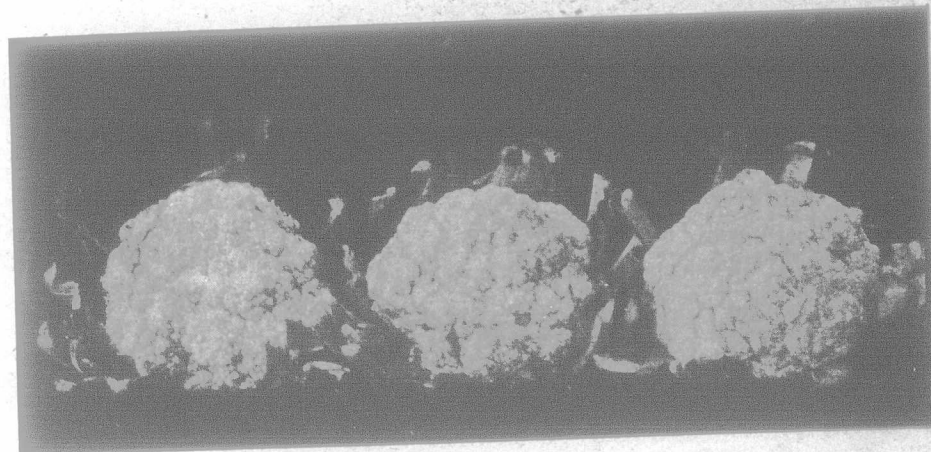
ONIONS of the large type are either round or globular in shape according to variety, the latter being preferred. The onion should be smooth, of good weight and have a small well-ripened neck, while the texture must be firm and solid, especially at the base of the neck. Pickling onions should range from one-half to three-quarters of an inch in size and show uniformity in size and shape. They must be clean, firm and white in color.

TOMATOES of the varieties commonly grown are either red or pink in color, but there are also yellow sorts and varieties of various shapes and sizes. Commercial varieties, however, show an even, well-rounded shape with smooth skin, colored evenly all over. The eye should be small and the texture firm, so that the specimen will be meaty and possess good weight, although of medium size. For exhibition the blossom end should be allowed to remain.

SQUASH should show good size and must be heavy, with a firm texture, color and shape varying according to the variety. Vegetable marrows, of good quality are large in size, oblong in form and show smoothness and evenness along with uniform thickness and good weight. The texture must be firm and over-ripeness is not a desirable condition. Color varies from a rich creamy yellow to a mottled green.



Copenhagen Market Cabbage.
Firm, crisp, heavy heads indicate quality.



Early Snowball Cauliflower.
Whiteness, density and good size catch the market.