

**CIHM  
Microfiche  
Series  
(Monographs)**

**ICMH  
Collection de  
microfiches  
(monographies)**



**Canadian Institute for Historical Microreproductions / Institut canadien de microreproductions historiques**

**© 1997**



The copy filmed here has been reproduced thanks to the generosity of:

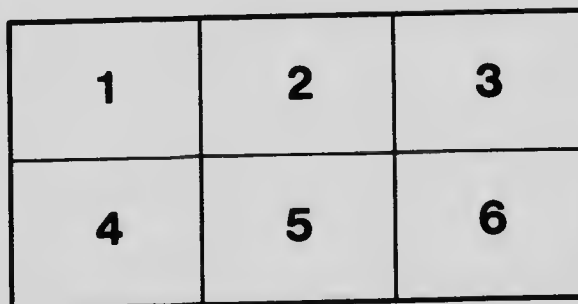
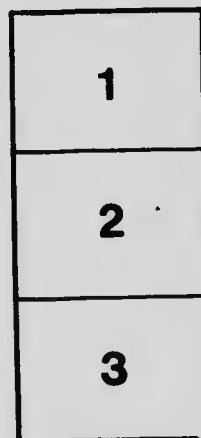
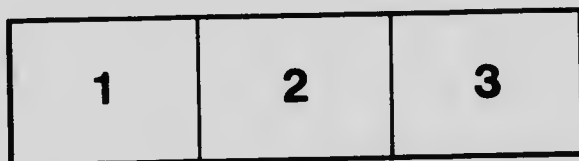
Plant Research Library  
Agriculture Canada

The images appearing here are the best quality possible considering the condition and legibility of the original copy and in keeping with the filming contract specifications.

Original copies in printed paper covers are filmed beginning with the front cover and ending on the last page with a printed or illustrated impression, or the back cover when appropriate. All other original copies are filmed beginning on the first page with a printed or illustrated impression, and ending on the last page with a printed or illustrated impression.

The last recorded frame on each microfiche shell contains the symbol  $\rightarrow$  (meaning "CONTINUED"), or the symbol  $\nabla$  (meaning "END"), whichever applies.

Maps, plates, charts, etc., may be filmed at different reduction ratios. Those too large to be entirely included in one exposure are filmed beginning in the upper left hand corner, left to right and top to bottom, as many frames as required. The following diagrams illustrate the method:



L'exemplaire filmé fut reproduit grâce à la générosité de:

Bibliothèque de recherches sur les végétaux  
Agriculture Canada

Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filmage.

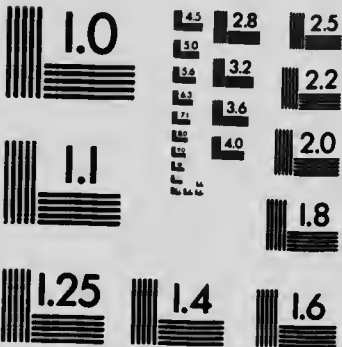
Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaît sur la dernière image de chaque microfiche, selon le cas: le symbole  $\rightarrow$  signifie "A SUIVRE", le symbole  $\nabla$  signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.

# MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No. 2)



**APPLIED IMAGE Inc**

1653 East Main Street  
Rochester, New York 14609 USA  
(716) 482 - 0300 - Phone  
(716) 288 - 5989 - Fax

# Ontario Department of Agriculture

---

BULLETIN 270

---

---

## JUDGING VEGETABLES

By  
A. H. McLENNAN, B.S.A.  
Vegetable Specialist



Asparagus.

---

TORONTO, ONTARIO, MAY, 1919

1  
C  
:

v  
t  
b  
la  
d  
A  
c  
ca  
n

on  
he

**As**

th  
br  
lb.

**Be**

be

br  
acc

**Be**

roc  
sig  
sca  
sid

# Ontario Department of Agriculture

## JUDGING VEGETABLES

A. H. McLENNAN

### STANDARDS FOR JUDGING VEGETABLES.

For some time it has been felt that a more definite idea of the type of each vegetable should be published in order that judges may be enabled the more easily to give their decision.

Uniformity of exhibit is necessary always. Each specimen exhibited should be similar in size and shape, and smooth. Too many exhibitors fail owing to lack of uniformity in their entry.

The size certain vegetables should be, to obtain first place, has been a much debated point. Many individuals give preference to size rather than quality. As this latter is somewhat difficult to explain it may be stated as what a good cook chooses when she selects the vegetables for table use. Medium size in most cases indicates this.

Each specimen should be fresh, firm, free from blemish and correctly named; nothing soft, spongy or decayed should be entered or considered for a prize.

Weight must be considered in judging cabbage, melons, squash, pumpkins, onions, egg plant and citrons. While coarseness is always to be avoided, the heavier specimens should be awarded the prize.

#### Asparagus.

Shoots should be of medium length (6 to 8 inches) and uniform in thickness, tender, free from rust and insect injury. Should show no signs of branching and no more than  $1\frac{1}{2}$  inches of white at bottom. Bundles from half lb. to 2 lbs. in weight.

#### Beans.

*Broad Beans:* Straight, broad, well-formed pods filled with large tender beans. Free from disease.

*String Beans:* Pods should be long, straight, moderately broad, fresh, brittle, uniform and free from disease. Seeds well developed but tender. Colour according to variety.

#### Beets.

*Long:* Not more than  $2\frac{1}{2}$  inches in diameter, smooth and free from side roots, straight, gradually tapering from crown to tip, firm, free from cracking or signs of disease. Top small and compact. Roots uniform; showing little of scaling or sunburn, colour judged by outer indication and by slight abrasion on side.

**Turnip:** Not over 3 inches in diameter, firm, with smooth round shape and fine terminal root; no side roots. As dark red a colour as possible to variety. Roots uniform, typical of variety and showing as little scaling or sunburn as possible. Free from cracks or signs of disease.

**Brussels Sprouts.**

Stems straight; densely covered with medium-sized, firm sprouts.

**Cabbage.**

*Early:* Generally round or pointed, typical of variety if named, should be of medium size, 4-6 lbs. in weight, fresh, hard and free from insect injury or disease.

*Later:* Heads round or flat with two layers of green outer leaves. Specimens should be fresh, uniform, hard but not excessive in size. Free from disease or insect injury.

*Red:* Slightly conical or round in shape. Dark red colour, solid, heavy.

*Savoy.* Round or flattened, firm and heavy. Dark green colour with close curl in leaf.

**Carrots.**

Roots should be long, straight and smooth; showing no green at the crown, free from side roots, and gradually tapering from crown to tip. Core small with a large outer ring. Roots uniform in size and shape. Free from disease, discoloration or cracks.

*Medium:* Medium in length and size, straight, free from side roots and without green top or split roots, gradually tapering or blunt tip according to variety. Skin smooth, colour clear and bright with a small core and large outer ring. Roots uniform in size and shape. Free from disease.

**Cauliflower.**

*Head:* Large in size, of a well-formed curve, with a dense formation of flower, showing no tendency to open; pure white in colour and without small leaves in the head. Free from all blemishes. A few of the lower leaves attached. Specimens uniform.

**Celery.**

Heads large, stems long, well-blanchd except in winter varieties, firm, medium thickness, none hollow, free from rust and rot, showing no flower stems. Roots trimmed short or to pyramid shape. Heart large and carried well up. Ribs not prominent. Uniform in shape, true to type of variety.

**Clitron.**

Large, well-rounded, heavy specimens, finely mottled and well-coloured throughout. Must be firm and of good weight.

**Cucumber.**

*Indoor:* Should be of the length of the variety, smooth, uniform with size and shape well-carried out towards the ends. Dark green in colour; not large enough to show tendency toward too great seed development.

*Outdoor:* Specimens should be smooth in form, uniform, straight, not over 8 inches long and  $1\frac{3}{4}$  inches diameter which is well-carried out towards the ends; of a dark green colour.



Pickling cucumbers must not be over  $4\frac{1}{2}$  inches in length and  $1\frac{1}{4}$  inches in diameter, smooth, of even diameter from end to end. Gherkins not over  $2\frac{1}{2}$  inches long and  $\frac{3}{4}$  inch in diameter.

**Egg Plant.**

Colour should be dark purple all over, specimens even in size, large, smooth and solid. Free from any signs of decay.

**Garden Herbs.**

True to name, should be either green or well dried. Bunches medium in size.

**Kale.**

Specimens in pots generally, should have a close, even curl on all leaves. Size according to particular variety.

**Lettuce.**

*Cabbage:* Heads should be large, well-rounded, firm, free from any blemishes. Fresh, no flower stems.

*Cos.* Conical in shape with straight, upright growing leaves, well-bleached and crisp, and with a firm heart. Fresh, no flower stems.

*Leaf:* Heads of crisp, well-erinkled leaves, showing medium green, without any blemish. No flower stems. Leaves forming dense mass.

**Melons.**

*Musk:* Medium to large according to variety, firm, evenly ribbed and closely netted. When fit for use melon pulls easily from stem and flower end is somewhat soft and yielding to the finger. Readiness for eating is the first requirement. This is indicated largely by the smell. Closeness of the netting denotes the quality.

*Water:* Medium to large according to variety, firm, smooth. Melon must be tapped to get quality.

**Onions.**

*Large:* Shape, globe or flat and of colour of variety. Clean but not peeled, uniform, of good weight and have a small well-ripened neck, firm, especially at the base of the neck. Showing no sections. Thorough ripening essential. Should be separate classes for seed, transplanted, and sets.

*Pickling:* Should range from  $\frac{1}{2}$  inch to  $\frac{3}{4}$  inch in diameter, uniform in size and shape, clean, firm and white in colour. Thoroughly dried.

**Parsley.**

Head, large and bushy with numerous, finely curled, dark green leaves. Crisp and free from any discoloration.

**Parasnip.**

Roots straight, of good length, broadly shouldered, not less than 3 inches, crown well hollowed, free from side roots, gradually tapering from crown to tip, clean, smooth and free from discoloration or disease, firm with a small core.

**Peas.**

Pods long and straight, dark green in colour and well-filled with medium, sweet-flavoured, tender peas. Pods uniform in size and colour with no signs of ripening.

**Peppers.**

Either red or green. Should be smooth, firm and typical of variety. Free from disease and injury.

**Potatoes.**

Specimens uniform in size, 10 to 14 ozs. in weight, smooth, with eyes as shallow as possible for the variety, firm, white inside colour, clean and free from disease of any kind.

**Pumpkins.**

Round or oblong in shape, symmetrical, medium size, thin-skinned, closely ribbed, firm, heavy; deep yellow or creamy yellow colour all over.

**Radish.**

*Summer and Winter:* Medium size, according to variety; clean, smooth, even form; free from insect or disease injury, cracking and side roots; crisp, firm, not spongy, uniform in size, no stem, leaves close to fleshy root.

**Rhubarb.**

Stalks, medium in diameter, long, straight, fresh and tender. Well-coloured over all the stem.

**Salsify.**

From 1½ inches to 2 inches at top, smooth and straight, gradually tapering to tip, free from side roots, firm, fresh and clean, skin white in colour. Core small.

**Spinach.**

Specimens should be large with close heavy foliage; fresh and free from all coarse, outer leaves; broad, dark green, tender leaves, typical of the variety, free from disease and insect injury.

**Squash.**

*Summer:* Medium size and weight, colour and shape of variety, firm but with rind soft enough to admit thumb nail readily.

*Winter:* Should be large, heavy and firm, of colour and shape according to variety. Hubbard should be heavily warted.

**Tomatoes.**

Medium in size, uniform, with an even, well-rounded shape, smooth, skin even-coloured all over, firm, fresh, good weight and a small eye. Free from diseases or insect injury. Not over-ripe. Blossom end small, colour varies according to variety—pink, bright red, or yellow.

**Turnips.**

Medium size with smooth, symmetrical form, small tap root and free from side roots, firm and heavy. Small core, as free as possible from splitting or sunburn, showing no insect or disease injury. Colour varies from white to light yellow, according to variety.

**Vegetable Marrow.**

Medium size, oblong in form, smooth and even, with uniform thickness and good weight. Fresh, firm but with a rind soft enough to readily admit thumb nail. Colour varies from a cream yellow to a mottled green.

NUMBER OR QUANTITY IN AN EXHIBIT OF VEGETABLES FOR JUDGING.

Artichokes	6 specimens.
Asparagus	2½ lb. bunches.
Beets (Long)	6 specimens.
Beets (Turnip)	"
Beans (Yellow)	12 pods.
Beans (Green)	12 pods.
Brussels Sprouts	1 quart.
Cabbages (Flat)	3 specimens.
Cabbages (Round)	3 "
Cabbages (Pointed)	3 "
Cabbages (Savoy)	3 "
Cabbages (Red)	3 "
Cauliflower	3 "
Carrots (Long)	6 "
Carrots (Intermediate)	6 "
Carrots (Stump-rooted)	6 "
Celery (White)	6 "
Celery (Golden)	6 "
Celery (Green)	6 "
Citrons	2 "
Corn (Sweet White)	6 "
Corn (Sweet Golden)	6 "
Cucumbers (Slicing)	6 "
Cucumbers (Pickling)	6 "
Cucumbers (Gherkins)	12 "
Egg Plant	1 quart.
Garden Herbs	2 "
Kale	4 varieties
Lettuce	3 specimens.
Muskmelons (Green flesh)	2 "
Muskmelons (Salmon flesh)	2 "
Watermelons	2 "
Onions from seed (White)	2 "
Onions from seed (Yellow)	12 "
Onions from seed (Red)	12 "
Onions from Dutch Sets	12 "
Onions Transplanted (White)	12 "
Onions Transplanted (Yellow)	12 "
Onions, pickling	1 quart.
Parsnips	6 specimens.
Peas	12 pods.
Peppers (Red)	6 specimens.
Peppers (Green)	6 "
Peppers (Cayenne)	6 "
Potatoes	½ peck.
Pumpkins	2 specimens.
Radishes (Summer)	12 "
Radishes (Winter)	12 "
Rhubarb	12 stalks
Salsify	12 specimens.
Spinach	3 "
Squash (Summer)	2 "
Squash (Winter)	2 "
Tomatoes (Red)	12 "
Tomatoes (Pink)	12 "
Tomatoes (Yellow)	12 "
Turnips (White)	6 "
Turnips (Yellow)	6 "
Vegetable Marrows	2 "

Display of collection of vegetables, 20 varieties, two specimens of each, tastefully arranged.



Beans.



Beet, Egyptian.

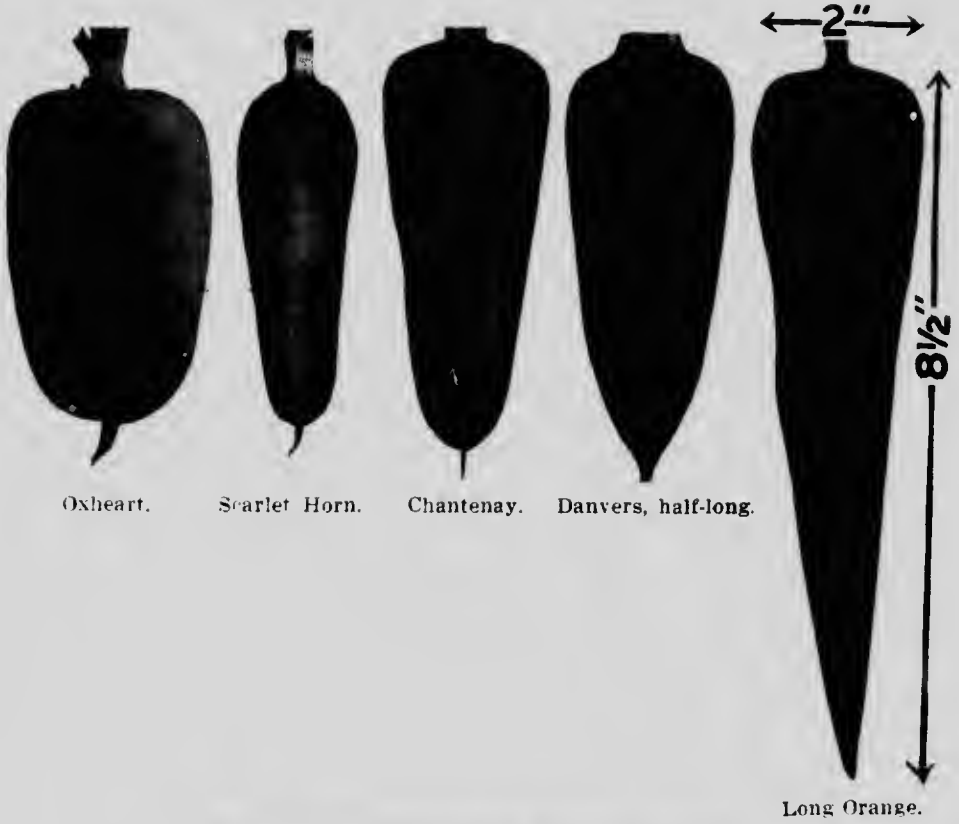


Detroit Dark Red Beet.



Long Beets.

CARROTS.



Oxheart.

Scarlet Horn.

Chantenay.

Danvers, half-long.

Long Orange.



Savoy Cabbage.



Jersey Wakefield Cabbage.



Copenhagen Market Cabbage.



Danish Ball Head Cabbage.



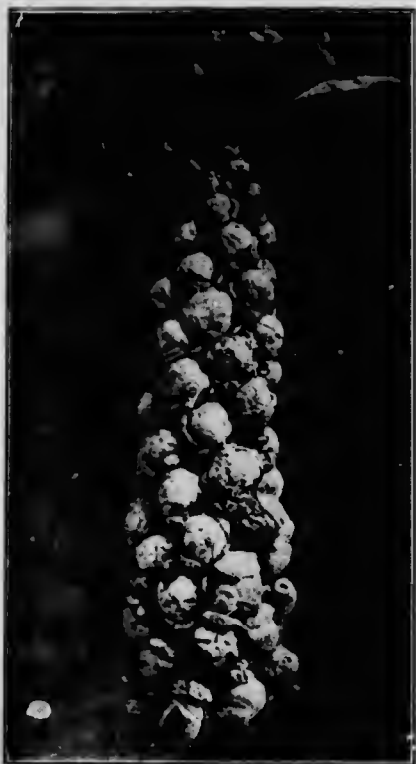
Glory of Enkhinzen Cabbage.



Red Danish Stonehead Cabbage.



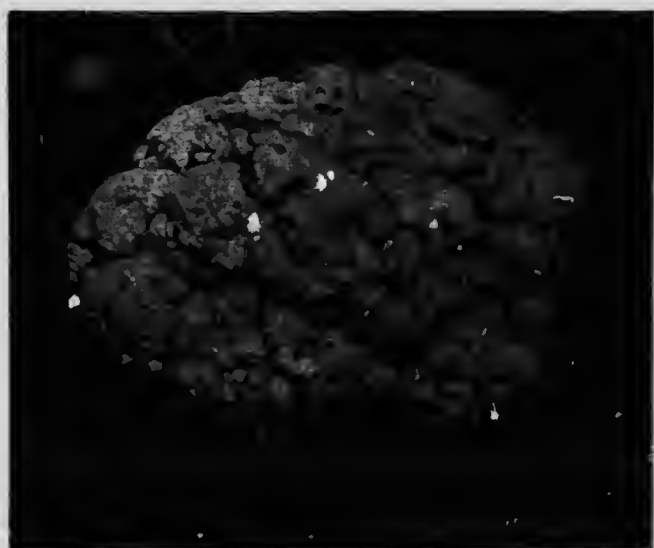
Extra Curled Scotch Kale.



Brussels Sprouts.



Swiss Chard.



Cauliflower.





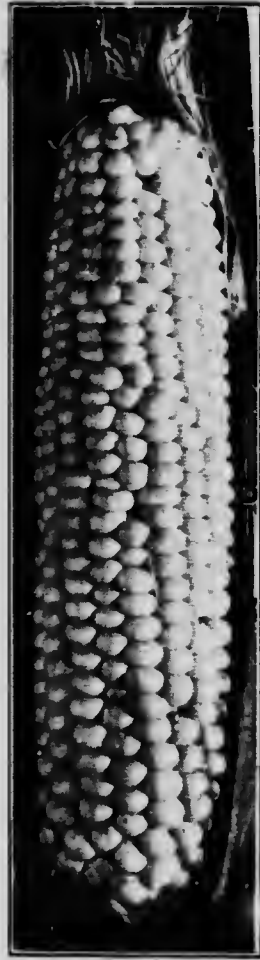
Late White Celery.



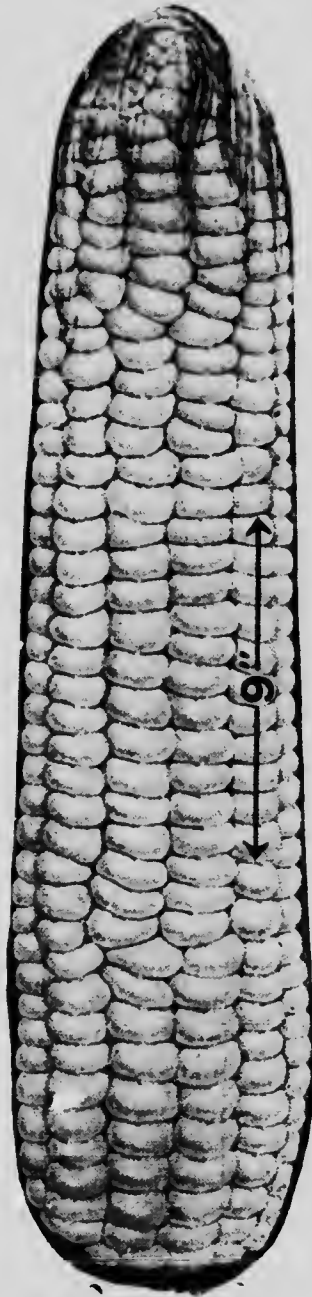
Golden Self-Blanching Celery, 18 inches  
of white.



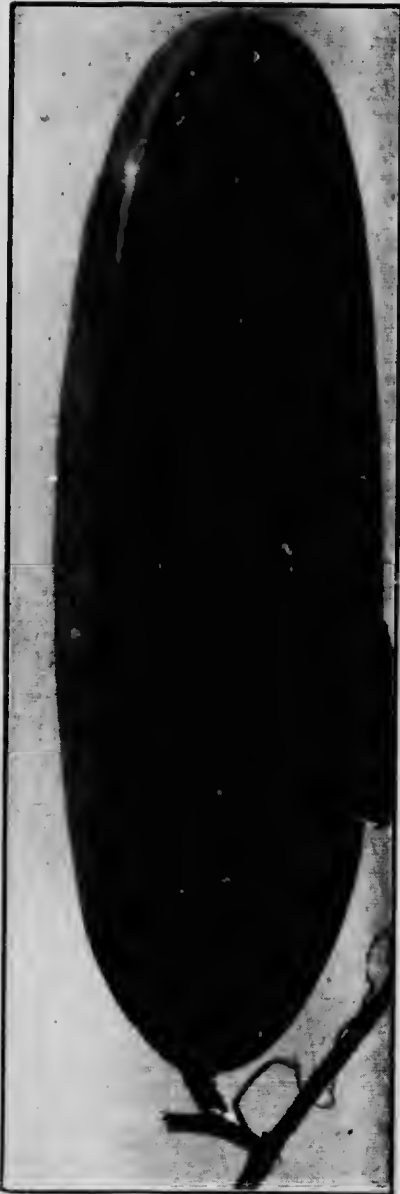
Golden Bantam Corn. 7 inches to tip.



Early Cory Corn.



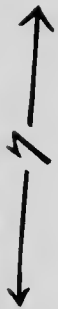
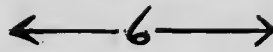
Evergreen Corn.



Slicing Cucumber,  
8 inches by 1 1/4 inches.



Gherkins.



Egg Plant.



Kohl Rabi.



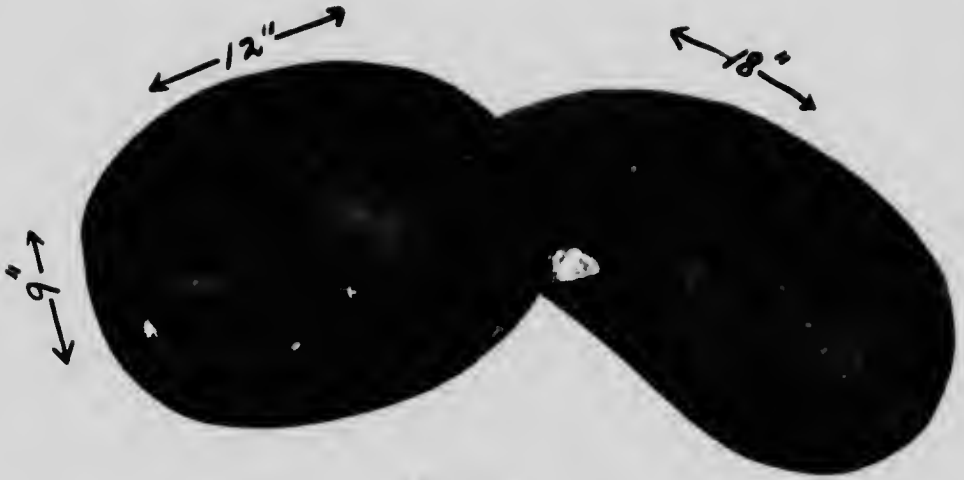
Grand Rapids Lettuce.



Cabbage Lettuce.



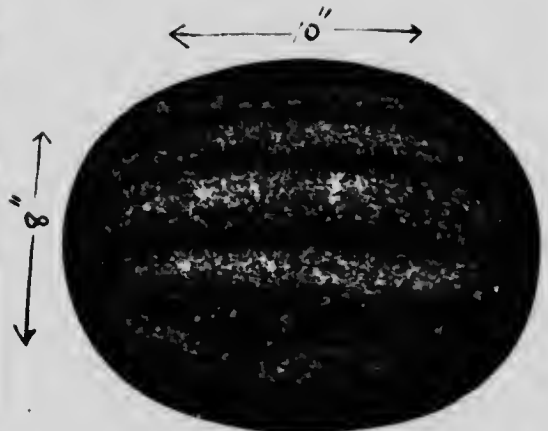
Heart Lettuce.



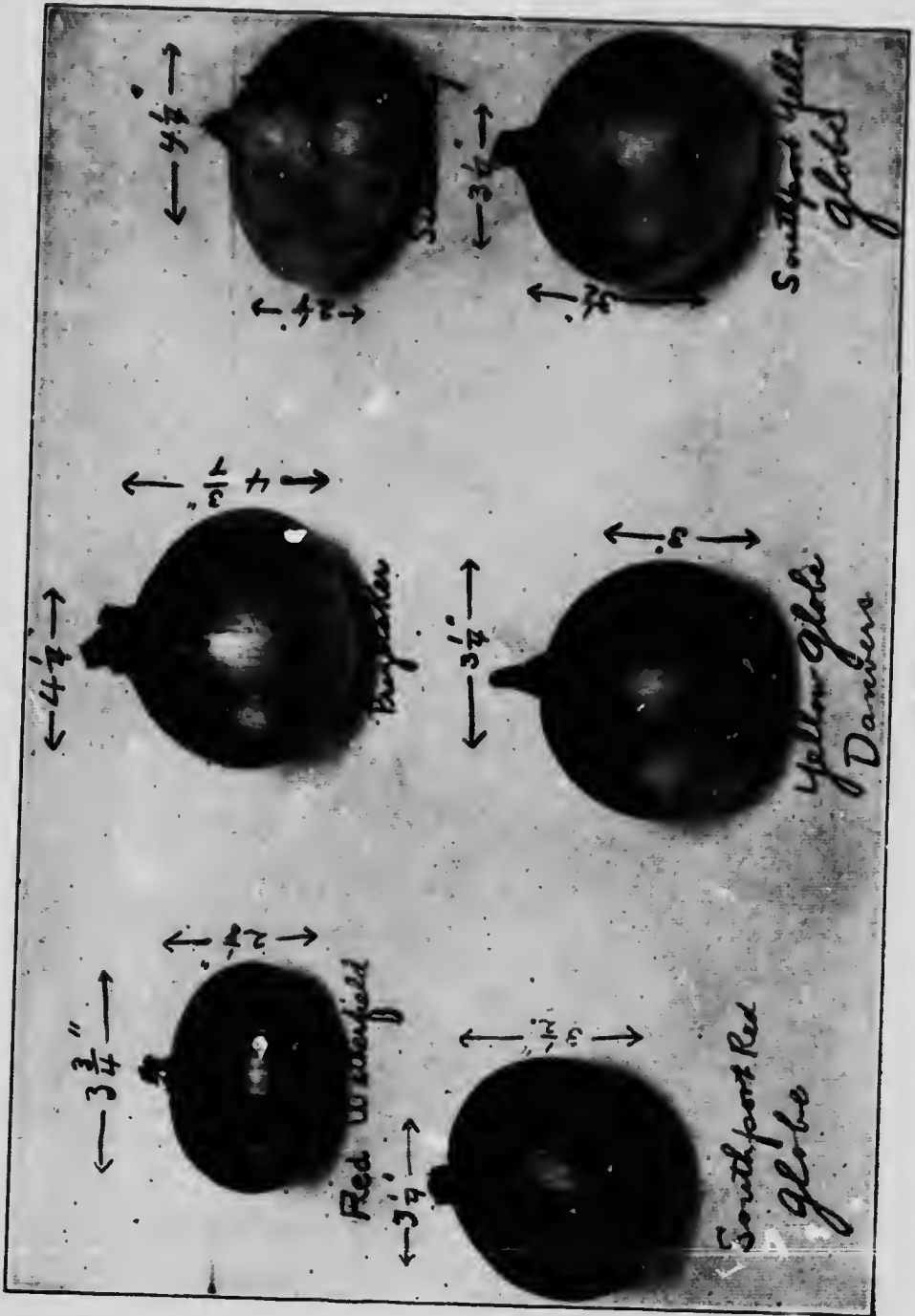
Watermelons.



Muskmelon.



Citron.



ONIONS.





Parsnip.



Pumpkin.



Parsley.



Peas.



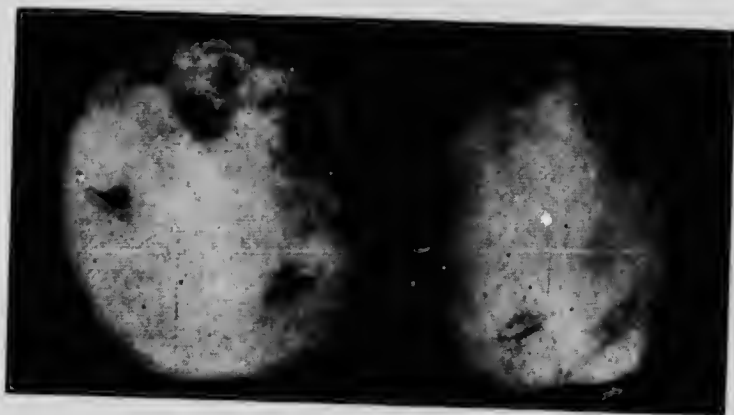
Long Cayenne Pepper.



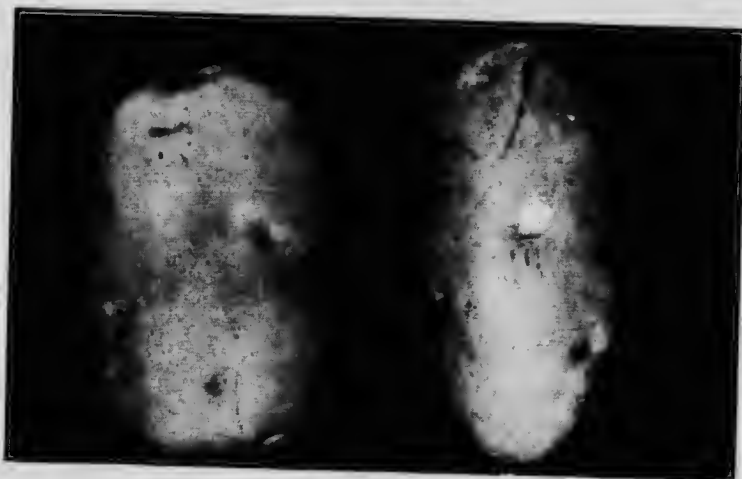
Ruby King Pepper.



Chinese Giant Pepper.



**Irish Cobbler Potato.**



**Green Mountain Potato.**



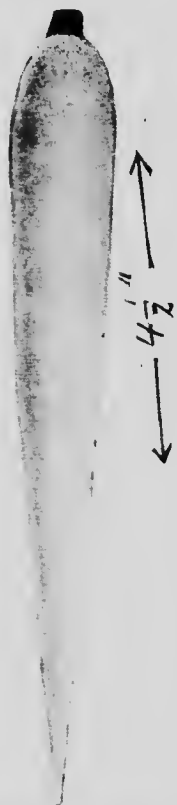
**Rural New Yorker Potato.**



French Breakfast Radish.



Scarlet Turnip White-tip Radish.



White Icicle Radish.



China Rose Radish.



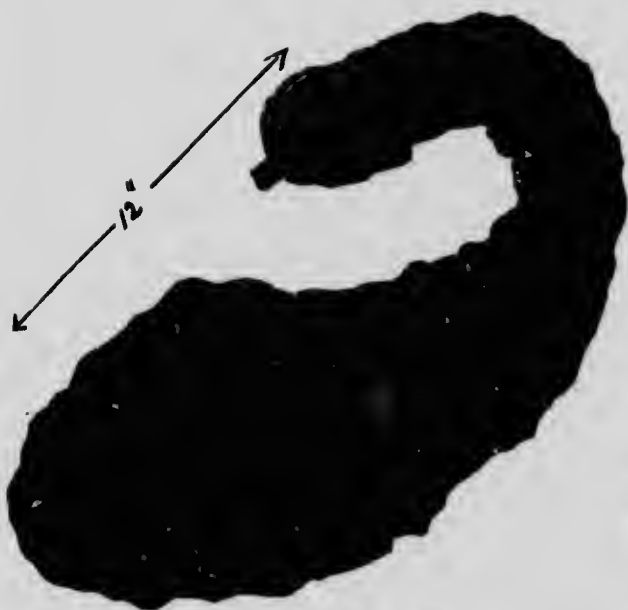
Salsify.



Spinach.



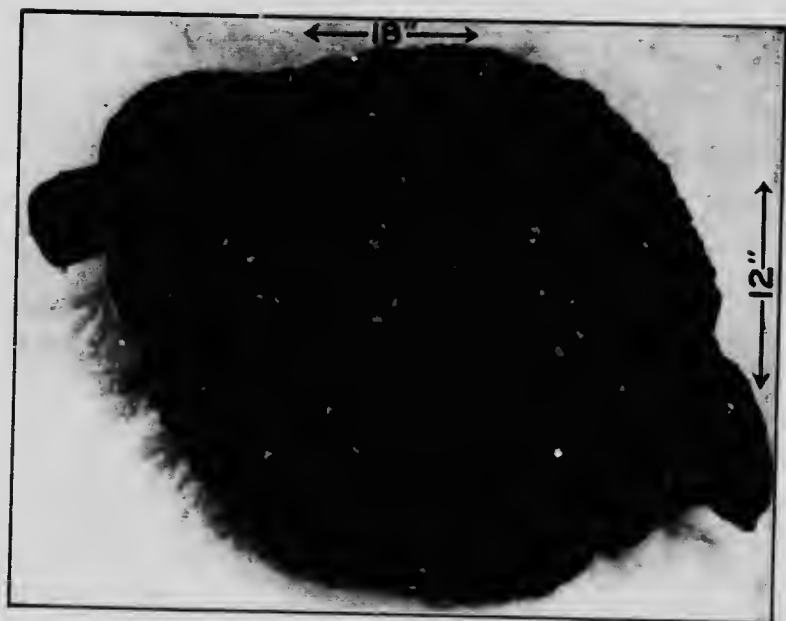
Rhubarb.



Summer Crook Neck Squash.

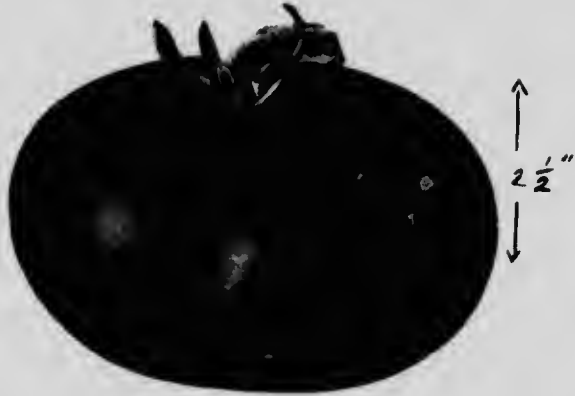


Vegetable Marrow.



Warted Hubbard Squash.





← 3 1/2" →

Earliana Tomato.



← 3 1/2" →

Bonny Best Tomato.



Golden Turnip.



Swede Turnip.



