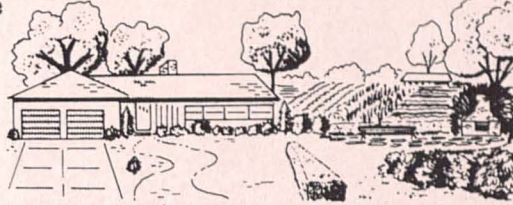


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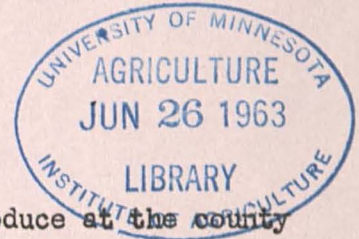
Yard 'n' Garden



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AGRICULTURAL EXTENSION SERVICE
UNIVERSITY OF MINNESOTA • ST. PAUL 1, MINNESOTA

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EXHIBITING VEGETABLES

It's natural for gardeners to want to show off their produce at the county fair or garden club exhibit. As a matter of fact, a good exhibit will arouse interest in better cultural practices and better varieties.

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As in all types of exhibiting, there are some definite rules to follow in showing vegetables. In the first place, it's important not only to select good quality, sound vegetable specimens, but also to groom and trim them properly. The specimens should also be uniform, properly labeled and the correct number as called for in the premium list.

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Most vegetables may be washed but not scrubbed. They should be clean and free from defects. Avoid overmature or extremely large specimens.

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Tops of carrots and beets should be cut off $1\frac{1}{2}$ to 2 inches above the crown, and the tap root of beets should be trimmed to $1\frac{1}{2}$ inches in length.

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Don't trim cabbage too much. Leave two or three outside wrapper leaves around the head.

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Onions should have an outer hard, dry skin. Many people peel onions to make them look clean and fresh, but this practice tends to lower quality.

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Sweet corn should be exhibited in the husk. Remove only the flag leaves from the husk and trim the shank short.

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Always remove stems from tomatoes, but allow the stems to remain on beans, peas and peppers.

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