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1-1922

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### Recommended Citation

Ford, A., "Preparation of Vegetables for Exhibit" (1922). *Extension Circulars*. Paper 77.  
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## PREPARATION OF VEGETABLES FOR EXHIBIT

by

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Your county fairs, local school, and club exhibits will come during the last of August and the first of September. Every club member should enter his or her best products in these exhibits, whether they think they will win premiums or not. By entering products from his or her garden, the club member can compare that product with the best that is shown. In doing this, weak points can be picked out, that is, one can see just where the exhibited product fell down. When one knows why his stuff did not win he is in a position to correct that fault and probably win a premium the following year. Most of the consistent winners at the larger agricultural fairs learned the art of exhibiting in exactly that way. Nine times out of ten they lost at their first attempt at exhibiting but they were interested enough to find out why they lost and then by correcting their faults each year they soon became practically unbeatable. Now is the time to learn the art of exhibiting. Don't be afraid to show a product if it doesn't look just right to you. There is no disgrace in showing and losing but there is a lot of good experience in it.

### SELECTING FOR EXHIBIT

Before selecting the vegetables that you are to exhibit, first read the rules governing the exhibit in the Fair Premium List. This will tell you what you may exhibit, the number of each product required in the exhibit, and also when and how to make your entries.

Not many years ago vegetable exhibitors hunted out the largest specimens of everything to exhibit regardless of their market value. The strange part of it is that nine times out of ten the exhibit containing the largest specimens won. This is not true of vegetable exhibits today, however. The points that should be emphasized are: (1) General appearance, (2) market conditions, (3) uniformity, and (4) trueness to type.

#### General Appearance

An exhibit of vegetables certainly should be attractive in the first place. The vegetables should be free from dirt and shown in a neat attractive container. They should have an appearance that would readily sell them if they were on sale at a grocery store.

#### Market Condition

They should by all means be free from blemishes of all

kinds, including mechanical bruises, cuts or sears. They should be absolutely free from diseases of all kinds and from insect injury. They should be in a condition under which they would keep soundly for the longest period of time.

### Uniformity

All specimens shown in the exhibit should be uniform in size, shape, color, etc. It is always best to select specimens that are medium sized rather than the unusually large or the very small ones. Medium sized vegetables are always the most readily salable and it is these that always attract the eye of the judges of exhibits.

### Trueness to Type

All vegetables shown must be of the class or variety under which they are labeled. One specimen in an exhibit of the wrong class or variety is enough to throw it out of competition with the other. In selecting vegetables for exhibit try and select those that are most typical of their variety.

## PREPARATION OF VEGETABLES

The whole sample must be clean and uniform in every way. Never wash vegetables that are to be exhibited. Use a dry soft brush to get the dirt off, being careful not to bruise or blemish the skin in any way. When the vegetables are perfectly clean it should be wrapped in paper (newspaper) and packed carefully in a box to carry to the place of exhibit. Always see that your vegetables are not roughly handled before exhibiting.

## AMOUNT TO EXHIBIT

There is no fixed rules on the amount of each vegetable to exhibit. This is always specified in the premium list if it is a fair or otherwise by the officers of the exhibit. Potatoes are usually shown by the peck, carrots, turnips and other roots by the number (6 or 12) or by the peck, etc. It is always a good plan to select a few more specimens than the rules call for because any accidentally bruised specimens can then be replaced by sound ones at the last minute.

## JUDGING

Judges usually follow the market requirements in judging vegetables, unless special rules are laid down by the management of the exhibition. There are no recognized score cards for vegetables except potatoes.

Be an exhibitor and send your best. Learn the faults of your specimens if they have any and prepare to overcome those faults next year.