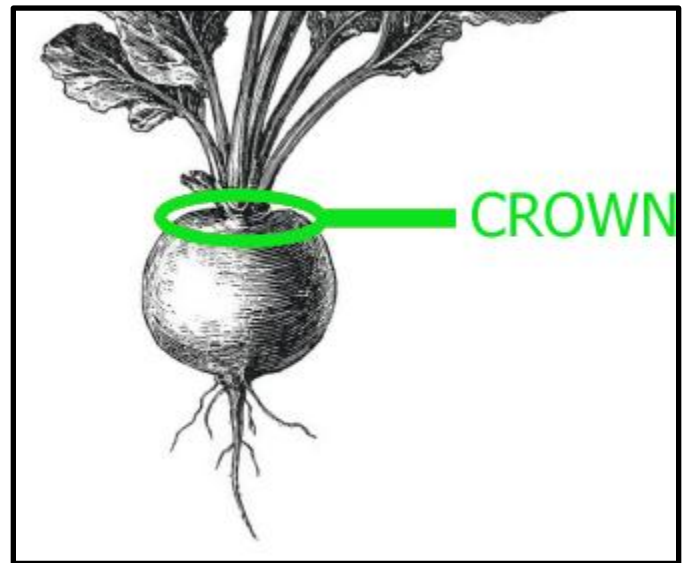


Terms to Know

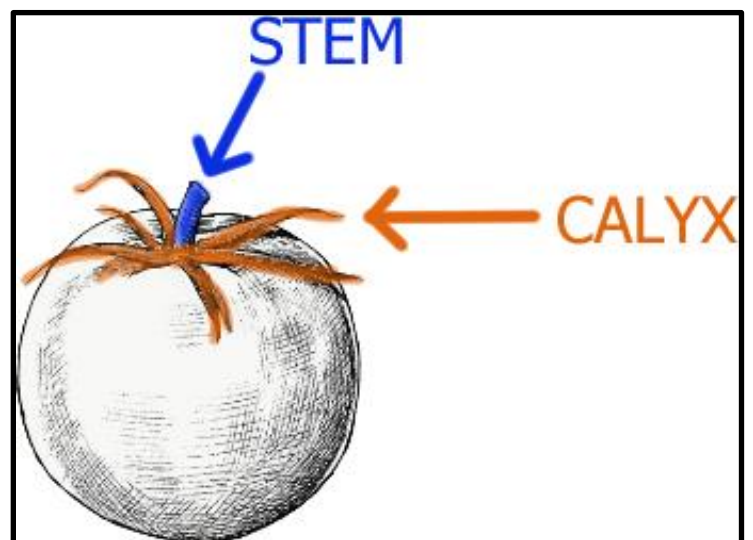
ROOT VEGETABLE: A vegetable that grows underground, yet pops its crown up out of the ground when growing. Such as a beet, carrot, turnip, etc.

TUBER: A family of vegetables the potato belongs to. Where the vegetable grows completely underground.

CROWN: Refers to the top of a root vegetable, specifically where the green leafy tops attach to the vegetable. When trimming tops to required length is expected that you measure from the crown. The same logic should be applied when trimming any tuber roots. Always measure from where the vegetable stops and roots start.

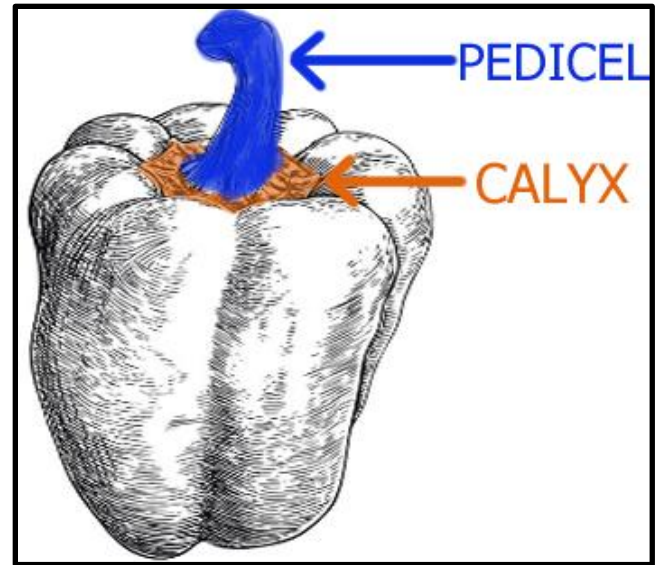


Calyx: Refers to only part of the green top on a tomato. While the stem is attached to the Calyx they are two separate parts. Here you see The Calyx is highlighted in orange. When entering a Tomato you want to remove the stem but NOT the Calyx.

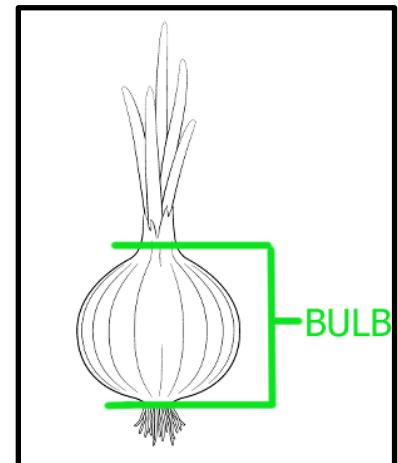


TIP: no need to cut off stem, gentle back and fourth movement should cause it to fall off.

PEDICEL: Similar to the tomato, peppers have a Calyx, highlighted in orange. However what would be called the stem on a tomato is called a Pedicel on a pepper. Unlike the tomato, when entering a pepper you want to keep both the Calyx and the Pedicel on the pepper. The Pedicel will need to be trimmed to the correct size.



BULB: Refers to the body of the onion. Similar to the crown of a tuber it is where the green tops meet the actual onion. Again the same goes for the bottom, roots should be measured from the base of the onion bulb.



SCALES: Refers to the outermost layers of an onion. These are usually the jagged, driest and dirtiest layers. Loose scales should be removed, but the onion should not be peeled.

TIP: How to know if you've gone too far? The Scales generally seem like they want to fall off in large pieces effortlessly. While the onion skin you want to keep on takes manual effort and tends to peel off as one layer.

DUTCH SET: Refers to small, already started onions, usually bought by the bag. While alternatively Onions from seed refers to growing an onion from a seed usually bought in a packet.

POTATO CLASS IDENTIFICATION:

EARLY: Chaleur, Chippewa, Irish Cobbler, Jemseg, Norland, Red Pontiac, Superior, Warba, Yukon Gold and similar varieties.

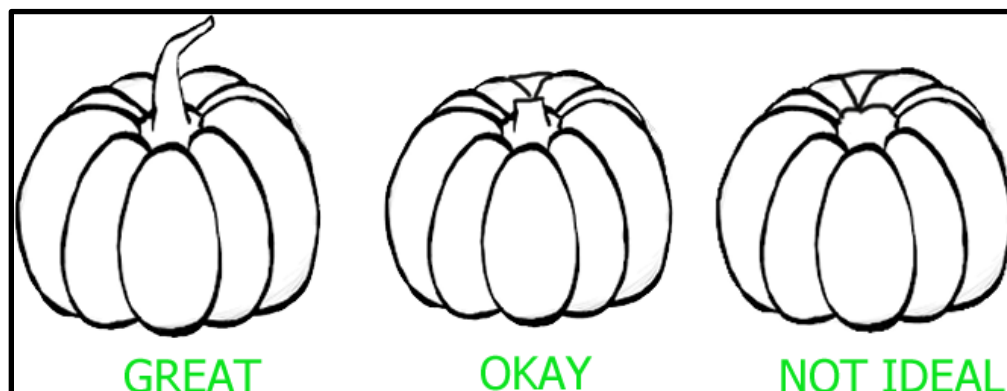
MEDIUM / MID: Chieftain, Goldrush, Nipigon, Shepody, Trent and similar varieties.

LATE: Banana, Belle Isle, Katahdin, Kennebec, Netted Gem/Russet Burbank, Rideau, Sebago and similar varieties.

Harvesting Methods

Zucchini, Squash, Pumpkins & Gourds:

When picking any of these vegetables, it is best NOT to cut them off the vine. If it is perfectly ripe a slight twist should break it off the vine cleanly. While this is ideal, it is not always easy to do. It is not a must, however it is one factor the judge may consider. The worst thing you can do is completely break the stem off. That exposes the flesh to the air which will result in faster deterioration, as well as effects judging negatively.



TIP: Before picking, pay attention to the stem. Stems that seem hard and dry and seem to be naturally twisting, signify it is ready to be picked.

Vegetable Cleaning & Trimming

VEGETABLE	TRIMMING	PEELING	DIAMETER	CLEANING
Beans		X	X	Washed
Beets	$\frac{3}{4}$ " from Crown 1" Root	x	2" Min Diameter	Rubbed
Broccoli			x	Washed
Cabbage			x	Wiped
Carrots	$\frac{1}{2}$ from crown Root untrimmed	x	x	Carrot Rubbed Roots Washed
Cauliflower			x	Washed
Celery		x	x	Washed
Corn			x	x
Cucumber	No stem		x	Rubbed
Eggplant		x	x	Wiped
Garlic	1"- $\frac{1}{2}$ " tops $\frac{1}{4}$ " root	Do not peel 1 bulb split in half	x	Brushed
Herbs		x	x	Washed
Kale			x	Washed
Kohlrabi			x	Wiped
Lettuce Leaf	x	x	x	Washed
Lettuce Head	x	x	x	Washed

VEGETABLE	TRIMMING	PEELING	DIAMETER	CLEANING
Melon	Stem off	x	x	Wiped
Onion	Tops 1-2" from bulb Roots trimmed flat to bulb	Scales removed	x	X
Parsnips	½ from crown Root untrimmed	x	x	Parsnip Rubbed Roots Washed
Peppers	½" stem	x	x	Rubbed
Potatoes	x	x	No less than 2"	Brushed
Pumpkin	Refer to Harvesting Methods page	x	x	Washed
Squash	Refer to Harvesting Methods page	x	x	Wiped
Scallions			x	x
Turnip	Trimmed off completely Top and bottom	x	x	Brushed
Zucchini	Refer to Harvesting Methods page	x	x	Wiped

Cleaning Methods

Rubbed: Using a dry soft cloth to gently rub off any dirt / debris

Brushed: Using a dry soft brush dusting off any dirt / debris.

Wiped: Using a damp soft cloth to wipe off any dirt / debris.

Washed: You may rinse under running water and gently clean.

TIP: It is not recommended to use any soap or other cleaning products on your entries.