



Desirable Characteristics for Vegetable Exhibits

POTATOES (WHITE & RED)

Free from insect or disease damage, injury cracks, sunburn, or greening
Clean by brushing lightly or washing – do not scrub

TOMATOES – SLICING

Firm and free from cracks, blossom rot, insect, disease
Avoid overripe
Display with or without stems

TOMATO – LARGEST

Red or Green (green should be entirely green)
Firm and free from cracks, blossom rot, insect, disease
Avoid overripe
Display with or without stems

SWEET CORN

Remove “flag” leaves, but do not remove husks

SNAP BEANS

Pods tender, brittle with seeds in immature stage
Trim stems to ¼ inch

SUMMER SQUASH

Soft rind and at prime eating stage
Avoid overly mature, bruised or misshapen
Leave 1 inch stem attached

BELL PEPPERS

All should have same number of lobes
Should be firm
Trim stems to ¼ to ½ inch

CARROTS

Specimens straight and smooth skin
Free from cracking, greening, and side shoots
Tops trimmed to ½ to 1 inch.
DO NOT REMOVE tap root
Clean by washing. Do not scrub

BEETS

Smooth, free of side roots and blemishes
Medium to small sizes – 1½ to 2 inches in diameter
Can display with top leaves or trim to ½ to 1 inch
DO NOT REMOVE tap root

ONIONS

Firm, mature, well-shaped, at least 2 inches in diameter
Avoid soft necks and double, split bulbs
Remove loose or discolored skins. DO NOT peel completely.
Trim top to 1 inch; trim roots to ¼ inch.

CABBAGE

Head solid
Free of blemishes and insect damage
Stem evenly trimmed at base
Leave at least 2 outer leaves on

SLICING CUCUMBERS

Should be 6 to 9 inches long and not over 2 to 3 inches in diameter
Trim stem to ¼ to ½ inch

PICKLING CUCUMBERS

Should be no more than 3 inches long and 1¼ inches in diameter
Trim stem to ¼ to ½ inch

VEGETABLE DISPLAY

Let your creativity and imagination be expressed in your display.