



*Produce
Evaluation*
GUIDE



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4-H PRODUCE EVALUATION

Gardening can play a very important role in our daily lives. Recognizing high-quality vegetables is an important skill, especially for those youth interested in the gardening project and in judging and selecting vegetables that will enhance their diets.

Research has shown that working with plants affects people in a positive way. We all can sense that we feel better when surrounded by greenery, working in a garden, or properly selecting the best garden produce available.

We hope you will find this publication helpful in the 4-H vegetable judging project area both as an educational instrument and as a ready reference.



HORTICULTURAL AND CONSUMER QUALITIES

This publication is designed to serve as a reference for vegetable identification and judging and is intended to reduce confusion as contestants, coaches, and judges prepare for this contest. Check with your local University of Wyoming Cooperative Extension Service office to make sure you are using the most recent version of this publication.

The 4-H philosophy for vegetable judging is that the qualities that describe horticultural merit are identical to those traits that make produce ready for purchase and consumption. These qualities include: product uniformity, stage of ripeness, freedom from disease and insect damage, absence of bruises and blemishes, and so forth.

The correct stage of ripeness is determined by examining either the product's skin or leaves. If the product's skin is wrinkled, shriveled, or collapsed in any way, it is probably overripe. Leafy produce should be firm and not wilted. Unripe vegetables will have uneven color and usually are very hard. Underripe is better than overripe when selecting produce. Another way to tell if a vegetable is edible is to look for bruises, grown cracks, or sunscald. Mechanical damage, such as bruises, may need to be cut out, and growth cracks, most often caused by uneven watering practices, may need to be removed.

Potatoes often have large eyes or sunscald, which may need to be cut off. If large portion of the produce item must be removed due to damage, the produce item is low quality. Sometimes vegetables may be misshapen. This distortion often happens when root vegetables, such as carrots or radishes, are grown in heavy, compacted soil that has not been amended or properly worked. Odd shapes may occur in vegetables grown above ground, such as cucumbers, squash, peas or beans, when they grow next to another vegetable, a rock or some other obstacle.

Holes, chewed sections, and discolored areas on vegetables are signs of insect damage. Disease damage results in discolored lesions, off-color and streaked appearances in the fresh, and rotted areas.

SUGGESTED JUDGING POINTS SCALE (USE AS A GUIDE)

Color • 20 points

Condition • 20 points

Form • 20 points

Size • 20 points

Uniformity • 20 points

Suggestions for assigning points in each of the above categories follow:

Color

If the produce's color is clear, bright, and typical of the type: 11 to 20 points

If the color is faded or not uniform: 10 points or less

Condition

If the produce's condition is fresh, unblemished, and mature for the type: 11 to 20 points

If the produce is bruised, injured, or scarred by insect or disease damage: 10 points or less

Form

If the produce is formed symmetrically and is typical of the type: 11 to 20 points.

Produce may vary in shape, but they will almost always be bilaterally symmetrical.

If the produce's form is misshapen, over or under mature, or distorted by insect, disease, or mechanical damage: 10 points or less

Size

If the produce's size is typical for ideal edibility and consumer use: 11 to 20 points

If the produce is too small or overly large: 10 points or less

Uniformity

If the produce has uniform size, form, color, and condition: 11 to 20 points

If size, form, color, or condition is not optimal: 10 points or less

4-H PRODUCE IDENTIFICATION LIST

Junior/Intermediate

Apple	Garlic	Potato, Potatoes are plural
Asparagus	Grape	Radish, radishes are plural
Avocado	Grapefruit	Raspberry
Banana	Green onion	Rosemary
Beet (table)	Head lettuce	Rhubarb
Blueberry	Kale	Rutabaga (table)
Broccoli	Leaf lettuce	Shallot
Brussels sprout	Leek	Snap bean (green or yellow)
Cabbage	Lemon	Spinach
Carrot	Muskmelon or cantaloupe	Strawberry, strawberries are plural
Cauliflower	Orange	Summer squash
Celery	Onion (dry)	Sweet corn
Chard (Swiss)	Parsley	Sweet potato
Cherry	Parsnip	Tomato, tomatoes are plural
Chives	Pea (green, in pod)	(cherry, pear, or plum; ripe)
Cucumber (slicing or pickling)	Peach	Turnip (table)
Dill	Pear	Watermelon
Edible podded pea	Pepper	
Eggplant		

4-H PRODUCE IDENTIFICATION LIST

Senior

Alfalfa Sprouts	Endive	Peach
Apple	Fennel	Pear
Apricot	Garlic	Pepper
Artichoke	Ginger root	Pineapple
Asparagus	Grape	Plantain
Avocado	Grapefruit	Plum
Banana	Green onion	Pomegranate
Basil	Guava	Potato
Beet	Head lettuce	Radish
Broccoli	Jicama	Raspberry
Brussels sprout	Kale	Radicchio
Blackberries	Kiwi	Rosemary
Blueberries	Kohlrabi	Rhubarb
Cabbage	Leaf lettuce	Rutabaga
Carrot	Leek	Sage
Cauliflower	Lemon	Shallot
Celeriac	Lime	Snap bean (green or yellow)
Celery	Mango	Spinach
Chard (Swiss)	Mint	Strawberry
Chinese cabbage	Muskmelon or cantaloupe	Summer squash
Cherries	Mushroom	Sweet corn
Chives	Mustard	Sweet potato
Cilantro	Nectarine	Thyme
Collard	Okra	Tomato
Cucumber (slicing or pickling)	Onion	Tomatillo
Cranberry	Orange	Turnip
Dill	Oregano	Watermelon
Edible podded pea	Parsley	Winter radish or daikon
Eggplant	Parsnip	Winter squash
	Pea (green, in pod)	



Alfalfa Sprouts

Vegetable ~ sprouted alfalfa seeds

Merits~one pair of leaves are bright green

stems & roots are creamy white

sprouts are all the same height

Faults~sprouts that are stored too wet can be slimy and

have a foul odor

more than one pair of leaves per sprout



Apple

Fruit~ colors, red, yellow or green flesh -white or soft pink

Merits~crisp flesh white and juicy

smooth skin devoid of blemishes

should have good symmetry

Faults~brown or bruised flesh

discolorations of the skin

corky tissue on the skin

soft flesh and a watery core

insect damage



Apricot

Fruit~colors, yellow to orange,

may have red patches

Merits ~ fruit is fully ripened, has yellow to orange color throughout

has a sweet fragrance (sniff the stem end)

firm but not hard

Faults ~ blemishes, bruises, damage from insects or handling

any green color means fruit is not rip



Artichokes (globe)

Vegetable~ immature flower buds - edible

lower base of the bracts are edible artichoke hearts may be eaten

Merits~leaves are thick and firm

stem free of holes and

blemishes

all leaves should be tightly closed

Faults~leave are soft and browning

stems with holes

may have insect damage if leave are loose and stem has holes.



Asparagus

Vegetable~immature stem tips & scales on tip are tight dark green or white
can be green toward the tip and white toward the base

Merits~uniform stalk length and size,(at least 1/2 inch in diameter)
juiciness, bright color and tightly closed scales at tip

Faults~loose scales, undersized,
spindly, wilted or over sized stalks

Avocado

Fruit~ colors: bright green, dark green, brown

Merits~dark green color, slightly soft to the touch

Faults~bright green and firm or hard to the touch means the avocado is not ripe
mushy brown avocados are overripe.

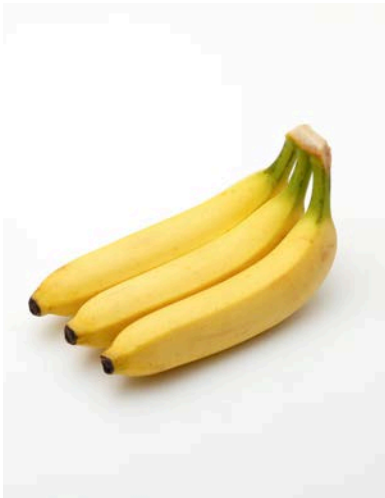


Bananas

Fruit~ curved long fruit
skin is yellow
flesh is white and creamy
bunches grow in 6-25
individual bananas

Merits~bright yellow skin
flesh should be soft and
creamy but not overripe

Faults~brown skin
bruised flesh
squish stem end



Basil

Herb~ fragrant herb used as a seasonal in a variety of foods
basil is sold dry or fresh

Merits~green bunches that are fresh-not wilted
free of insect damage or yellowing
strong pleasing aroma

Faults~yellow leaves
wilting,
signs of insect damage
blackening of the stems





Beet

Cylindrical roots~ red, yellow or white

Baby beets 1 1/2 " diam

Table beets - 1 1/2 to 3 1/2 in diam

Merits~Uniform

Crown - very little brown

Faults~damage

cracked

pithy

wilted



Broccoli

Vegetable~immature flower heads

green

buds closed

Merits~florets close together

tender

crisp

stems less than 6 inches long

Faults~soft heads

yellow flowers



Brussels Sprouts

Vegetable~firm, green, round buds measuring about 1 inch across

Look like small cabbage heads

Merits~fresh

solid

tightly closed buds

Faults~small or loosely closed buds

yellow color

wilting



Blackberries

Fruit~ colors, dark purple

Merits~dark purple, firm, full berries

Faults~Berries with juice oozing out. Soft wrinkled and moldy berries are too old.

Berries with green/red/pink/light purple colors are underripe.

Damage from insects and handling.



Blueberries

Fruit~ colors, dark purple

Merits~ dark purple

firm, full berries

Faults~ Berries with juice oozing out. Soft, wrinkled and moldy berries are too old. Berries with green/red/pink/light purple colors are under ripe

Damage from insect and handling



Cabbage

Vegetable~ compact ball of thick leaves

red or green-heavy w/intact

outer leaves

midribs may be white- 6-9" diam

Merits~firm - solid - heavy for size

no worm or rot damage

Faults~prominent midribs

wrong size -lightweight

loose head - uneven color



Carrots

Vegetable~ yellow or orange roots

no side roots

Merits~uniform

smooth surface

small core w/o rings

tender

Faults~off-color

rough/cracked roots

green crowns



Cauliflower

Vegetable~head of immature flowers

white

firm

heavy

Merits~smooth fine-grained

texture

outer leaves trimmed 1" above heads center

Faults~wilted with yellowish color

rough grainy texture

Celeriac



Vegetable~round root
white flesh
rough surface - 2-6" diam
smells like celery

Merits~uniform
solid root

Faults~wrong size
wilted root
insect damage

Celery



Vegetable~ cylindrical cluster of leaf petioles on a short stem above ground portion of the plant
green white or yellowish
leaf blades trimmed off

Merits~thick - firm - crisp
uniform color

Faults~stale/wilted
rust on stalks - uneven color
uneven arrangement in the bunch

Chard(Swiss Chard)



Vegetable~large, thick, crumpled leaves,
white, red, yellow or orange petioles
and midribs
single leaves/entire plant w/o roots
short stems

Merits~firm - tender - crisp
no insect damage

Faults~small wilted leaves
roots - uneven color

Chinese Cabbage



Vegetable~elongated head w/thick many
veined leaves, light green-white
Bok choy has dark green leaves, white petioles-not solid head

Merits~solid firm head
tender crisp leaves

Faults~ very prominent midribs
wrong size
uneven color



Cherries

Fruit~ colors, dark red, yellow and red, bright red

Merits~fruit is firm, has a sweet fragrance, color is fully developed

Faults~cracked fruit, small fruit, bruised fruit,
or damaged by insects or handling



Chives

Herb~ leaves and flowers are edible, but often sold as fresh cut leaves

Merits~flowers taste best just after they open.
leaves are fragrant, green and free from cracks and holes

Faults~yellow or light green leaves, wilted leave and
leaves damaged by insects



Cilantro

Herb~ leaves are edible, often sold as fresh cut stems and leaves

Merits~entire bunch of leaves are green, fragrant

Faults~yellow or light green leaves
wilted leaves
leaves damaged by insects



Collard

Vegetable~ consist of rosettes of tender, dark green leaves
attached or detached from main stem
roots are removed

Merits~firm, crisp leaves
uniform color & size

Faults~wilted
dirty or damaged leaves



Cucumber

Fruit~immature green fruit

pickling - 1 3/4 - 5 " long

slicing 6-9" long

lemon 4-6" long

Merits~uniform - straight fruit

dark color - uniform maturity

evenly spaced spines

Faults~wrong size

overripe - wilted



Cranberry

Fruit~color, red, dark crimson

Merits~consistent color throughout, berries are dark red,
firm and shiney

Faults~inconsistent color throughout, berries are light red or soft.



Dill

Herb~fragrant flower head

green w/stem and leaves

Seeds-brown

not shedding immature

Merits~fresh

uniform

clean leaves and stems

Faults~damaged

discolored

wilted



Edible Podded Pea

Fruit~tender flat pods

seeds should be enlarging

both ends of pod intact

Merits~uniform

fresh crisp pods

Faults~wilted

over mature pods

pale color

damaged



Eggplant

Fruit~ round, egg shaped, black, purple or white

14" long max

Merits~well-shaped mature
connected
to stem
shiny

Faults~wilted,
misshapen
over mature
uneven color



Endive

Vegetable~leafy rosette plant
green roots removed
center leaves creamy white

Merits~fresh
uniform
clean

Faults~dirty
diseased
discolored



Fennel

Herb~leaves and bulbs are edible

Merits~long stems with fresh green leaves
bulbs are bright white

Faults ~ short stems, wilted leaves
bulbs with discoloration, bulbs are too large or too small (bulbs
should be about the size of a tennis ball)



Garlic

Herb~bulb, white to pink
1 1/2 to 3 inches in diameter
papery dry skin

Merits~cloves uniform
clean skin

Faults ~ soft or damaged
bulbs



Ginger Root

Vegetable~an edible rhizome

interior is golden white

Merits~few knots or branches

light brown skin that is smooth

lack of blemishes or bruises

Faults~withered knobs

many knots and branches

blemishes or bruised skin



Grapes

Fruit~ round, grow in clusters on vines

green, red, purple or yellow when ripe

thin skin and juicy flesh

seeds depending on variety

Merits~plump fruits

stems securely attached

rich coloring

absence of shriveling or blemishes

Faults~blackened skin

near stem

soft or shriveled

mold



Grapefruit

Fruit~large , round fruits with thick rind

rind is yellow maybe be slightly red/pink

flesh is pinkish-red or yellow

slight bitter taste

Merits~smooth or shiny skin

firm fruit

Faults~dull or wrinkled skin

soft fruit

presence of mold or bruising



Green Onion

Vegetable~immature onion plants

white base, dark green tops

thick straight stems

short roots

Merits~no large bulge at base

fresh/clean

Faults ~ wilted/damaged

soft tops

base bulges like an onion

Guava

Fruit ~ colors, green (unripe), yellow, orange, pink

Merits ~ fruit is soft when squeezed, fruit is fragrant

Faults ~ green color, lack of fragrance, hard to the touch



Head Lettuce

Vegetable~round head of leaves

green

solid

midribs/center leaves near white

Merits~firm crisp clean solid head

heavy for size

Faults~wilted

dirty

loose

damaged



Jicama

Fruit~ large tuberous root from a legume plant

Merits~tubers free of bruises or cracks

tissue that appears

fresh and firm

Faults~blackened skin near stem

soft or shriveled

mold



Kale

Vegetable~grayish or blue- green

curly leaves

Merits~firm leaves

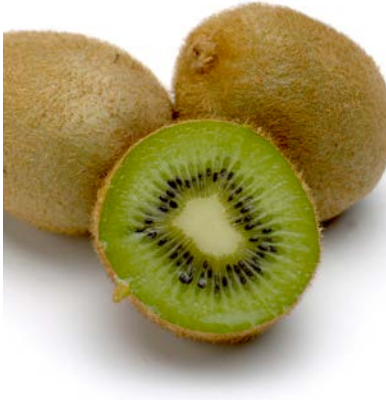
uniform

Faults~wilted

dirty/damaged

uneven color





Kiwi

Fruit~egg shaped fruit

bright green flesh, brown fuzzy skin
ring of small black seeds in the flesh
seeds are edible

Merits~plump

fragrant fruit
no spots or blemishes

Faults ~ wrinkled, soft or

very small fruit
blemishes or soft spots on fruit



Kohlrabi

Vegetable~enlarged stem

2-3" diam
leaf scars
petioles in spiral pattern
round, or toy top shaped

Merits~uniform

tender stem

Faults~oversized

wilted - damaged
soft skin



Leaf Lettuce

Vegetable~rosette of leaves

attached to stem
green
no roots

Merits~firm crisp leaves

uniform

Faults~wilted

dirty/damaged



Leek

Vegetable~like large green onions

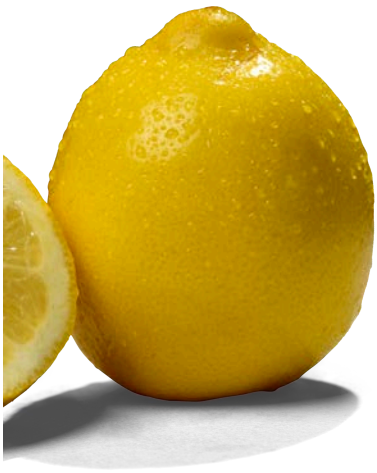
straight 1-2" thick stems
flattened green leaves

Merits~uniform

dark green tops
clear bulbs

Faults~uneven color

faded or plate tops
wilted/damaged



Lemon

Fruit~bright yellow, oblong fruit
smooth skin
may have slight protrusion at the stem end
flesh is light in color/fragrant smell acidic taste

Merits~smooth vibrant colored
skin

flesh juicy and fragrant

Faults ~ pulpy or dry flesh
avoid bruised or blemished skin



Lime

Fruit ~ colors, yellow/green, green

Merits ~ soft to the touch, heavy for its size (heavier limes have more juice than lighter limes of the same size)
fully green, fragrant

Faults~hard/firm, light weight for its size,
yellow-green color, blemishes, bruises,
damage from handling or insects



Mango

Fruit ~ colors, green, yellow, red, orange, purple

Merits ~ fruit will give slightly when squeezed gently with fingers, fragrance

Faults ~ hard or firm when squeezed with fingers, lack of fragrance,
blemishes, bruises, damage from handling



Mint

Herb~perennial herb
distinctive minty smell

Merits~green bunches fresh
not wilted
free of insect damage or yellowing
strong, pleasing aroma

Faults~yellow leaves
wilting
signs of insect damage
blackening of stems



Muskmelon

Fruit~smooth, ribbed, wrinkled, or netted rind
round to oval fruits
greenish to yellow skins

Merits~clean
no soft spots, scratches or decay
deep ridged netting
even color

Faults~over/under ripe
poor color
course netting



Mushroom

Fruiting body of a fungus

Merits ~ firm, smooth, dry, plump,
earthy or woody fragrance

Faults ~ shriveled, wet, darkened
moldy, or musty fragrance



Mustard

Vegetable~green leaves
used fresh or cooked

Merits~fresh
uniform
clean

Faults~dirty
diseased
discolored
wilted



Nectarine

Fruit ~ colors, yellow, orange, red, pink, white
skin is smooth, not fuzzy

Merits ~ fruit will give when squeezed gently, fragrant,
colors are yellow with red or orange,
white nectarines colors are white with pink, red, or purple

Faults ~ fruit is hard, lacks fragrance, green color
damage from handling or insects



Okra

Fruit~pointed, velvety pods
red green or yellow
partially mature

Merits~uniform
clean
fresh and crisp

Faults ~ uneven color
damaged
wilted pods

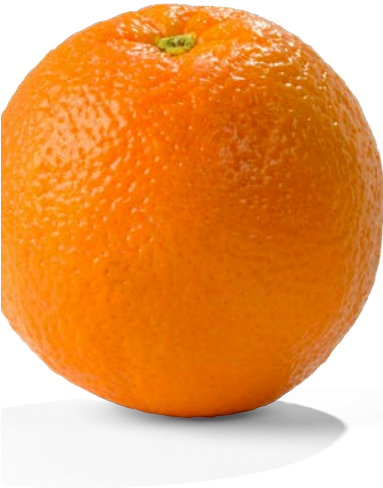


Onion

Vegetable~mature bulb w/dry
roots and neck
round, spindle shaped

Merits~heavy for size
even color, clear skin
thin necks
uniform

Faults~damage
layer leaves peeled back
thick soft neck



Orange

Fruit~round fruit
rind rough
orange/yellow-orange in color
flesh is yellow-orange
sweet to taste

Merits~clean
no soft spots, scratches or decay
deep ridged netting
even color

Faults~over/under ripe
poor color
course netting



Oregano

Herb ~ leaves are edible, often sold fresh cut or dried

Merits ~ leaf color is green, flower buds are newly formed or not present, fragrance

Faults ~ yellow color, flower buds opened, lack of fragrance, leaves damaged from handling or insects



Parsley

Herb~curled smooth green leaves
deep green
no flowers or seed heads
Merits~fresh clean leaves
crisp
Faults~wilted
yellowish
insect damaged



Parsnip

Vegetable~long, tapered, root
creamy white
Merits~uniform
true to type
no side roots
firm, solid, good color
Faults ~ racked or branched roots
rubbery flesh
uneven color
undersized roots



Pea(green, in pod)

Vegetable~full sized green
seeds and pods
Merits~fresh
bright
uniform
Faults~large
empty
damage
overripe



Peach

Fruit ~ colors, white, pink, yellow, orange, red
skin is fuzzy
Merits ~ slightly soft when gently squeezed, fragrance
colors are yellow with orange and red,
or white peaches are white with pink and red.
Faults ~unripe fruit may have some green
bruises and damage from handling or insects



Pear

Fruit ~ colors, yellow, green, red, brown

Merits ~ Narrow end of pear will give slightly when squeezed with fingers, stem is intact

Faults ~ soft belly means pear is overripe
narrow end of pear is firm/hard, stem is missing
bruises, damage from insects or handling



Pepper

Fruit ~ green, red & yellow fruits
3-4 lengthwise lobes
round or long and tapered
firm

Merits ~ thick walls - uniform - crisp
stems attached
even # of lobes

Faults ~ dull, rough texture
off color
soft spots - damage



Pineapple

Fruit ~ oval or cylindrical topped with crown of coarse leaves
multiple fruit-numerous flowers fused together
skin has many scales - yellow when ripe
flesh is juicy, sweet & yellow in color
no seeds inside/core is fibrous & white

Merits ~ green healthy top-firm
fruit bright yellow

Faults ~ brown leaves, soft, bruises
mold or sour smell



Plantain

Fruit ~ similar to a banana
fruit color changes as it ripens from green to yellow to brown

Merits ~ yellow with black patches to completely black/brown
soft, but not mushy

Faults ~ Green color, firm fruit, mushy fruit

Plum

Fruit ~ colors, yellow, red, purple

Merits ~ white, waxy coating on skin, smooth skin,
fruit is soft at the stem end and at the tip, but otherwise
fairly firm.

Faults ~ fruit with green color or hard to the touch are underripe
fruit that is too soft is likely overripe
bruises, cracked skin, damage due to insects or handling.



Pomegranate

Fruit ~ color, red to dark red

Merits ~ dark ruby red, heavy for its weight (full of juice)
ripe fruit goes from round to slightly angular with the sides
becoming somewhat flat
skin is slightly soft and slightly rough

Faults ~ light red, skin is smooth and hard
rounded shape

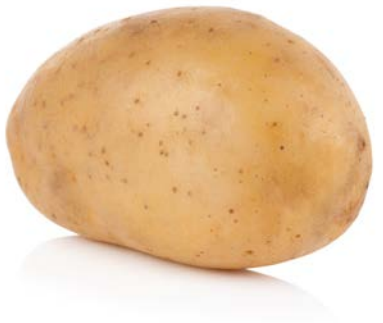


Potato

Vegetable ~ swollen underground stems with bud
skins smooth
heavy for size

Merits ~ medium size 8-10 oz
firm

Faults ~ Damage
immature
thin skin

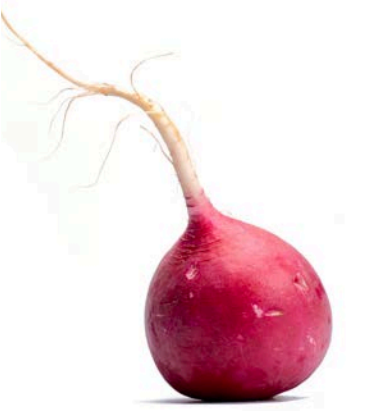


Radish

Vegetable ~ crisp swollen roots
1 1/4" diam
round or long
red, white or purple

Merits ~ firm
crisp

Faults ~ poor shape/color
over mature
woody - pithy





Raspberry

Fruit~aggregate fruits

(1 flower with multiple sections)

when picked - central core remains on plant/fruit is hollow
red, black, purple or golden color

Merits~juicy and fragrant

rich in color

fruit lets are firmly held together

Faults~soft and falling apart

leakage from fruit lets

bruising or mold on skin



Radicchio

Vegetable – white with red/purple heads may be round like cabbage,
or elongated in shape similar to endive

Merits – bright red/purple leaves that are moist and tender

Faults – dull colored, wilted leaves

damage from handling or insects



Rosemary

Herb~an aromatic herb with

slender,
pointed leaves

Merits~leave that are green

and pliable

Faults ~leaves are brittle

and dry



Rhubarb

Vegetable~leaf stalk w/small leaf blade

red or green

vegetable because not a seed bearing plant

Merits~clean stalks & foliage

uniform

Faults~absent dirty leaf

blades

damaged stalks

Rutabaga



Vegetable~large, round or slightly elongated roots
may include smaller roots at base
skin is white to yellow, top purplish

Merits~uniform size and true to type
free of side roots, firm, solid, clear color

Faults~roots are cracked or branched
rubbery flesh
uneven color
warty, under or oversized

Sage



Herb ~ leaves are used fresh, dried or frozen
sage leaves are long and narrow
colors range from grey-green to purple-green

Merits ~ fresh leaves are uniform in color
no flowers present
fragrance

Faults ~ any yellow or brown on the leaves
flower buds open
damage from handling or insects

Shallot

Vegetable~round oblong bulbs
dry yellow or red skin
1" diam
up to 2 1/2" long

Merits~crisp bulbs
heavy
clear skin

Faults~thick soft necks
damage
over mature

Snap bean (green or yellow)



Vegetable~crisp pods
full size seeds
green, yellow or purple or green with purple spots

Merits~fresh
long slender
brittle pods
both ends of pods intact
straight or curled pods

Faults~tough, wilted, string,
pale, rusty or unevenly filled

Spinach

Vegetable~thick leaves
smooth or crumpled
dark green

Merits~clean
crisp

Faults ~wilted
bad color
gritty texture



Strawberry

Fruit~cone shaped red fruit -
aggregate fruit
skin covered with small, hard seeds
flesh is rich red and juicy
green calyx(outer covering of the flower bud) may be attached to stem

Merits~rich red skin with juicy red
flesh
core should be fleshy and juicy

Faults~mold present on skin
pulpy core
bruised flesh, a brown calyx
soft tissue near calyx



Summer Squash

Fruit~ tender immature fruit
immature seeds
thin skin
yellow, green or striped

Merits~attached stem
heavy for size
uniformity

Faults~no or soft stems
lightweight
not true to type



Sweet Corn

Vegetable~well filled kernels
fresh green husks
kernels in milky stage

Merits ~uniform
full kernels

Faults~immature
unfilled
hard kernels
uneven rows
not filled to tips of rows
damage



Sweet potato



Vegetable~round
spindle shaped or cylindrical roots
red, orange or yellow skin

Merits~uniform
no blemishes

Faults ~branched or cracked roots
uneven color

Thyme

Herb~a perennial herb
strong lemony flavor
Merits~green bunches that are fresh
free of insect damage
free of yellowing
strong pleasing aroma
Faults~yellow leaves
wilting
signs of insect damage
blackening of stems



Tomato

Fruit~ red, orange or yellow
1/2 to 1 pound
firm
heavy
Merits~medium size
firm clear color
no cracks
close trimmed or completely removed stems
small blossom scar
Faults~course skin.
bruised or soft lobed



Tomatillo

Fruit ~ green or tan papery husk surrounds green, purple, or yellow fruit
Merits ~ husk has turned from green to tan and starts to split
fruit fills the husk
fruit is firm
Faults ~ husk is loose
fruit does not fill husk
fruit is soft



Turnip

Vegetable~round roots

all white or white w/purple tops
thin tender skin

Merits ~uniform

firm
solid

Faults~cracked or branched roots

rubbery flesh
warty
side roots



Watermelon

Fruit~round oblong fruit

gray green, green striped, yellow
flesh is red pink or yellow

Merits~heavy

10-20 pounds
bright color
even striping
no bulges furrow or dimples
ripe if has yellow spot
white rather than yellow ground spot

Faults ~Light weighted

blemishes



Winter Radish

Vegetable~large round

elongated roots
black, white or pint
flesh is white

Merits~firm

crisp
smooth clean skin

Faults~poor shape or color

rough texture
wilting
over mature



Winter Squash

Fruit~ mature, hard-shelled fruit

shapes and sizes vary, heavy for size

Merits~attached stem and heavy

weight
clear even color
mature, free of insect, disease or
mechanical injury damage

Faults~lack of or a soft stem

uneven color
immaturity
light weight
should not be faulted if blemished or not true to type



DESCRIPTIVE WORDS

MERITS		FAULTS	
Fresh	Smooth	Blemish	Crocks
Tender	Clean	Bruise	Decay
Succulent	Straight	Weather damage	Blossom scars
Crisp	Firm	Insect damage	Soft
High quality	Compact	Mechanical damage	Sunburn
Tapering	Ripe	Diseased	Rust
Maturity	Mature	Deteriorated	Waste
Solid	Heavy	Woody	Fibrous
Edible	Table use	Tough	Stringy
		Pithy	Puffy
Words concerning uniformity:	uniform size	Withered	Shriveled
	uniform shape	Wilted	Overmature
	uniform color	Overripe	Discolored
Works concerning trueness to variety:	uniform type	Yellowing	Immature
	uniform variety	Dull color	:
	uniform shape		
	uniform color		

TABLE 2-2 - REASONS SCORES

REASONS PERFORMANCE	SCORE RANGE
Good to Excellent	46-50
Above Average to Good	41-45
Average	36-40
Below Average	31-35
Poor	30-below

PRODUCE EVALUATION REASONS

HOW TO DEVELOPE A SET OF REASONS

The ability to forcefully present reasons clearly and concisely is an absolute necessity to be an effective judge. Further, it is essential to absorb and retain a mental image of the good and the bad points of the produce. These attributes come only with practice, time and experience. Without the appropriate vocabulary to convey decisions accurately, concisely and effectively, a judge is seriously handicapped. Reasons are scored from 0 to 50 points. Seventy-five percent of the score is based upon accuracy. Therefore, it is necessary to accurately describe each piece of produce and compare any produce to be placed above and below. Twenty-five percent of the score is based upon oral interpretation. This includes organization and ability to orally express thoughts clearly and enthusiastically. Three additional points critical for obtaining a right reason score are:

- a. One must speak with conviction. They must convey a sincere belief their placing is correct. Speaking with conviction means that you truly communicate with the reason taker, rather than just quoting terms. Needless to say, this will convince the reason taker that you have seen the class.
- b. Your reasons must be grammatically correct. The reason giver should pause at commas and periods. New paragraphs require a longer pause. This will allow the official to comfortably mentally visualize your placings.
- c. Reason must be presented in two minutes or less. First and most important there are penalties for taking longer than two minutes (Table 2-1). Secondly, there is no need to talk longer than two minutes. The official becomes bored and the reason giver is probably covering too many trivial points.

PRODUCE EVALUATION REASONS SAMPLES

REASONS SAMPLE 1

"I placed tray B of beans over tray D because of the rusty and shriveled appearance of the beans in tray D. Although I grant that tray D was more uniform in size, shape, and maturity, the presence of the rust and shriveling reduced tray D's use by the consumer. Tray B has the merits of bright color, a more edible product, and a crisp appearance; therefore, I placed tray B over tray D."

REASONS SAMPLE 2

"I placed sweet corn tray A over tray D because of the numerous faults in tray D. The sweet corn ears in tray D were not fully developed and had many empty spaces. The ear worm insect damage evident on ears in tray D also decreased its appeal to the consumer. I though the ears are not as large as those on tray D, tray A showed more consistent color, filling of kernels, and freedom from insect damage. Therefore, I placed sweet corn tray A over tray D."

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