



Virtual Gardening Project

Member Booklet

Name: _____ Club: _____ Age: _____

Project Completion Requirements (PCR)

- Review REQUIRED VIDEOS & ARTICLES
- Participate in the ONLINE KNOWLEDGE SCAVENGER HUNT
- Participate in the ZOOM Q & A MEETING
- Submit a GARDEN PLAN
- Submit a PEST CONTROL PLAN
- Submit a PHOTO(S) OF WEED COLLECTION
- Submit a PHOTOS OF GARDEN & 3 TYPES OF VEGETABLES GROWN
- Submit Completed MEMBER REFLECTION PAGES

All project requirements to be submitted by email to 4-H Specialist, Jackie Harlow:
JLHARLOW@PEI4H.CA

Please keep copies of everything submitted in a bidder to display at your club's Achievement Day.

Exhibition Entry Requirement

Three (3) types of vegetables displayed according to project directions.

Members are strongly encouraged to participate in the 4-H Classes at PEI Fairs & Exhibitions. Information about 4-H classes is available on the Fairs & Exhibition pages of the PEI 4-H website:

www.pei4h.ca

* Updated rules, entry forms, and class lists are available in May of each year. *

BE A GOOD SPORT! In the spirit of learn to do by doing, all those involved in 4-H are encouraged to practice good sportsmanship, use common sense at all 4-H activities and the work in any 4-H project should be the member's own work.

HELPFUL ONLINE RESOURCES!

www.veseys.com/ca/gardening-101
www.backyardgardener.com
www.markcullen.com
kidsgardening.org/gardening-basics

Thank You
Veseys
For Sponsoring This Project

REQUIRED VIDEOS & ARTICLES

VIDEO: [Planning Your First Vegetable Garden - Guide for Beginners](#)

VIDEO: [Top 10 Rookie Gardening Tips](#)

VIDEO: [Growing Microgreens Indoors - Guide](#)

ARTICLE: www.vesseys.com/ca/growing-from-seeds

ARTICLE: www.vesseys.com/ca/pest-control

ARTICLE: www.vesseys.com/ca/disease-control

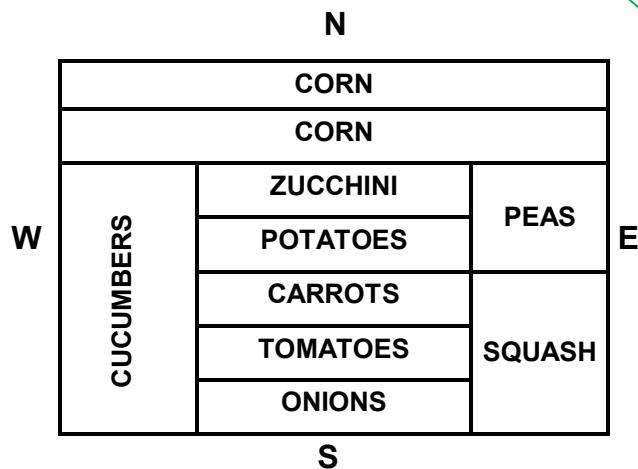
VIDEO: [Pruning and Staking Tomatoes - Perfect Techniques](#)

GARDEN PLAN

Make a list of the vegetables you plan to plant and then plot your garden on scrap paper. Include N-S-E-W directions and vegetable names.

Things to consider when you make your plan are sunlight, drainage, size of mature plant, and ease of harvesting.

Once satisfied with your garden plan make a final copy to submit to the 4-H Specialist.



WEED COLLECTION

Start a weed collection from your vegetable garden of weeds at the seedling stage. The seedlings may be easily pressed between the pages of an old catalogue or phone book. Lay them out flat, carefully close the pages of the book over them so as not to disturb them and weight the book down with other heavy books. The seedlings will be dry and ready for mounting in a few weeks.

Select three pressed weeds, mount and label them. To keep your specimens from bending and breaking, mount them on a piece of stiff cardboard (or bristol board). You can cover them with a plastic protective page or wrap the cardboard with plastic cling wrap.

A couple of good sources of information about common garden weeds are:

The Farmer's Almanac > [13 Common Garden Weeds](#)

The National Gardening Association > [Weed Identification and Control Library](#)

PEST CONTROL PLAN

Your pest control plan is to include 2 homemade recipes for pest control. You are required to type the recipes, to be displayed in a binder along with pictures. Your pictures may be photographs of your pest control solution, the pests it is made for, and/or showing you using the pest control solution (pictures may be represented by drawings, photographs taken by you, or printed from a computer).

Solutions must be unique and can be made with household items.

Use adult supervision when dealing with chemicals.

EXHIBITING YOUR VEGETABLES

Follow the vegetable exhibiting requirements such as standard number, size and preparation of your vegetables.

You will choose three of your best variety of vegetables to exhibit at the fair.

Place them on tin foil or paper pie plates according to the following Vegetable Judging Standards and label as required.

VEGETABLE JUDGING STANDARDS

Whether you are selecting vegetables for exhibition or storage, quality is the first thing to consider. While there are some differences in preparing vegetables for storage or exhibition, this rule always applies: **SELECT THE VERY BEST!**

Here are the general qualities you should look for:

Colour	Colour should be bright, clear and attractive. A dark, rich colour usually indicates the condition and care given to the vegetable.
Condition	This refers to freedom from blemishes caused by insects, disease, dirt, sunburn or injury. Also, properly cleaned (many vegetables for exhibit are to be wiped and not washed. For exhibit, vegetables should be properly trimmed.)
Size	The size should be moderate, but not too large. Oversized vegetables are usually tough, coarse in texture and of low quality. Undersized vegetables are often a result of poor growing conditions and also tend to be tough and of poor quality.

Trueness of Type All specimens should resemble the variety as closely as possible

Uniformity All the specimens in the group should be as uniform as possible in colour, shape, and size.

These are the five qualities the judges will be looking for when they judge your exhibit, so keep them in mind when selecting your vegetables.

In addition to the above five qualities, each vegetable must be prepared in a certain way for exhibit (see below). These specifications are standard across Canada at all fairs and exhibitions.

BEETS - Exhibit a plate of five roots.

- Diameter at top should be 5 - 7.5 cm (2" - 3").
- The crown should be free from splits, scaling, scabs and sunburn. The inside should be free from light colour.

Preparation: leave roots intact and remove tops 1.3 cm (.5") above crown.

Score: Colour (exterior - 10, interior - 15); Uniformity - 25; Condition - 20; Quality - 20; Type - 10.

CUCUMBERS (slicing) - Exhibit a plate of three fruits.

- At least 15 cm (5") long and of proper colour for type. Flesh should be deep and show a minimum of seeds.

Preparation: remove any withered blossoms on end.

Score: Quality - 25; Condition - 20; Uniformity - 20; Colour - 15; Type - 10; Size - 10.

CORN (sweet) - Exhibit a plate of five ears.

- Ears should be evenly filled from tip to base, with rows of kernels long and closely set.

Preparation: exhibit ears with 1/3 husk removed.

Score: Quality - 35; Uniformity - 25; Condition - 15; Colour - 15; Size - 10.

ZUCCHINI - Exhibit a plate of two fruits.

Preparation: show in pairs with stem left intact.

Score: Quality - 30; Uniformity - 20; Condition - 20; Colour - 15; Size - 15.

CARROTS - Exhibit a plate of five roots.

Long types: length 20 cm (8") and over.

- The crown should be free from sunburn.
- Roots should be slender, distinctly pointed and free from side-roots.

Intermediate types: length not over 18 cm (7").

- Roots should be stump-rooted or pointed according to variety.

Preparation: roots intact and tops removed 1.3 cm (.5") from crown.

Score: Colour - 25; Uniformity - 25; Condition - 20; Quality - 20; Type - 10.

TOMATO (red or green) - Exhibit a plate of five fruits.

- Size varies with variety but usually should be approximately 8 cm (3") in diameter. The more globular forms are preferred. They should be firm and in cross-section flesh should be thick both in the outer wall and in the sections.

Preparation: stem left intact.

Score: Quality - 30; Uniformity - 25; Condition - 20; Colour - 10; Size - 10' Type - 5.

ONIONS - Exhibit a plate of five bulbs.

- All bulbs should be hard and mature. No double-nosed or thick-necked specimens are allowed. Small varieties should be 8 cm (3") in diameter, large 1 cm (4.5").

Preparation: Remove any roots. Remove tops 1.3 cm (.5") from bulb. Remove only jagged and dirty outer scales.

Score: Quality - 30; Uniformity - 20; Condition - 20; Colour - 15; Size - 15.