

Farm Name: _____

Contact Person: _____

Harvest Instructions:

Please conduct this evaluation at harvest, when your carrots are nearing the size you would use for bulk/storage carrots (approx. 120 days for most varieties). You may harvest the varieties on different days if they are maturing differently. If that is the case, do the foliar evaluation on one date for all the varieties, before the first harvest. For optional tasting and storage evaluations, see Page 4.

DISEASE SCALE

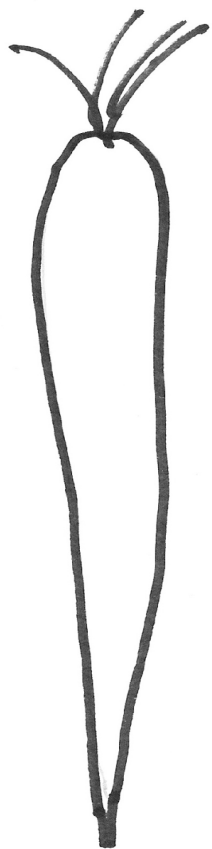
1	Extremely blemished/rotten/dead
3	Very bad
5	Significant damage
7	A few blemishes
9	Virtually no signs of disease/damage

CARROT TOP EVALUATION

Date: _____

Plot	Variety Code	Top Height	Foliar Blight	Powdery Mildew	Comments on Top Quality
	(i.e. CA-01)	1 = Shortest 9 = Tallest	See Disease Scale on pg 1	See Disease Scale on pg 1	Notes - Do tops hold up to pulling? Other issues?
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
(11)					

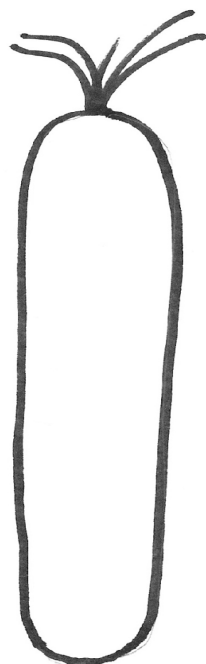
Shape Scale for Root Shape



1

Imperator

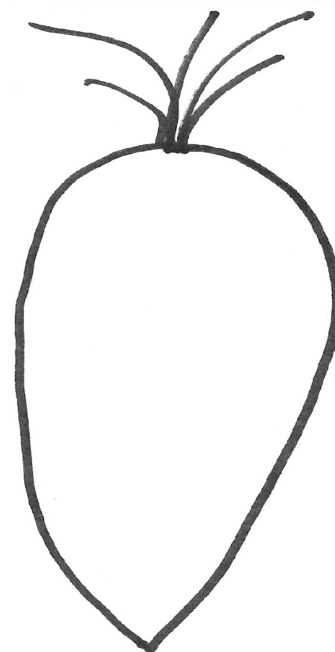
2



3

Nantes

4



5

Chantenay

ADDITIONAL QUESTIONS

1. Which were your favourite varieties in this trial and why?

2. Which were your least favourite varieties in this trial and why?

3. Are you currently growing a variety *that was not included in this trial* that you prefer to anything included here?
Please share variety name, if you are willing. What makes it better?

4. What characteristics are most importance to you in carrots?

5. How do you normally market your carrots? *(Circle all that apply)*

a.) CSA b.) farmers' market c.) farm stand d.) wholesale e.) other - please describe

6. What were the biggest challenges for carrot production in this (2017) growing season? For example, weather patterns, diseases, insect pests, etc...

OPTIONAL TASTING AND STORAGE EVALUATIONS

Flavour and storage evaluations will be conducted at the UBC Farm and Wisbey Veggies and reported out to trial growers. If you wish to conduct your own tasting evaluation, please taste all varieties on the same day as temperature fluctuations may change sugar concentration in the roots. Considering using a salty snack such as potato chips to cleanse the palate between varieties.

Date of Tasting Evaluation: _____

1. Which varieties were the best tasting and why?

2. Did any varieties have an off or undesirable flavour? Please describe.

If you wish to conduct your own storage evaluation, aim to store 1-2 lbs of carrots per variety, using the same storage practices for all varieties. After 4 -6 weeks remove the carrots from storage and evaluate their overall condition and flavour.

Storage evaluation date: _____

Length of time in storage: _____

Description of storage conditions (include temperature and humidity if possible): _____

1. Which varieties have the best condition after storage?

2. Which varieties are in the poorest condition? Describe types of damage.

3. Which varieties taste best after storage and why?

4. Do any of the varieties have an off or undesirable flavor after storage? Please describe.