

## 692 Growing with the Seasons Interview Questions

Use two or three of these or similar standard questions as *part* of the interview judging process.

1. How did your soil look when you completed the jar test? What is soil's content?  
*Answers will vary, but should include their personal experience and a description of the sand, silt, and clay in their soil. (pages 9-10)*
2. Name at least two methods of intensive gardening. Can you describe them?  
*Succession/continuous cropping: Starting in early spring and ending in late fall, no garden row or space is left empty for very long.*  
*Interval planting: Planting the same vegetable 7 to 10 days apart.*  
*Intercropping: Two crops can grow in the same row at the same time if they mature at different times.*  
*Wide-row planting: Plants are not necessarily in neat, single rows.*  
*Vertical growing: Vining crops are trained on a pole, trellis, or wire cage.*  
*(page 14)*
3. Describe your garden plan. How did you come to this decision?  
*Answers will vary.*
4. What is one common beneficial and one common pest you might see in your garden?  
*Beneficials include ground beetle, green lacewing, brown harvestman (Daddy longlegs), preying mantis, and long-legged fly. Pests include striped cucumber beetle, aphid, tomato hornworm caterpillar. (pages 22-23)*
5. Why should you control the weeds in your garden?  
*Weeds compete with crops and other desirable plants for water, nutrients, sunlight, and space. They also grow quickly. They often act as a safe haven for pests and disease. A lack of weed control leads to lower yields from your vegetables. (page 26)*
6. What organisms can cause plant disease?  
*Fungi, bacteria, viruses. (page 30)*
7. How did you decide when to harvest your vegetables?  
*Answers will vary, but should show knowledge of varying harvest times. (pages 33-34)*
8. What is the key to food preservation?  
*To preserve the living state of the vegetable as long as possible, which retains the best quality, flavor, texture, and appearance. (page 37)*
9. What are some ways that storing vegetables at the recommended temperature and relative humidity affect its life?  
*Slows respiration, slows ripening or softening and color changes, prevents moisture loss, wilting, and shriveling, and slows spoilage. (page 37)*
10. What are some ways to make produce look appealing to consumers or customers?  
*Offer variety, put crops together in large blocks of color, create large displays, include easy-to-read signs with the vegetables' names and prices, and/or set out recipes that call for the produce you are selling. (page 40).*

