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).