



Study Guide

Revised October 1, 2018

TEXAS A&M
AGRILIFE
EXTENSION



The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife.

Overview

- 20 Texas agricultural products are selected and exhibited at separate stations.
- Contestants select the correct identification of each product from four possible answers. Each station also has one multiple choice question pertaining to the product on display. Questions are general to the industry that produced the product, (i.e. Texas' national ranking, economic impact to Texas, general nutritional content, region of production) and specific to the individual product that is on display (i.e. cooking method, use, growing season, specific nutrition of the cut or variety).
- Contestants are given 30 seconds at each station to answer both questions.
- Products can range from garlic to a rib-eye steak.
- In this manual, you will find example products from the contest, the contest set up, rules, and photos so you can begin to train your very own Agricultural Identification Team.



Resource List

| | |
|---|---|
| Texas A&M University Extension Horticulture & Crops | http://aggie-horticulture.tamu.edu/ |
| Poultry | https://posc.tamu.edu/texas-agrilife-poultry-extension-specialists/publications/ |
| Ag Product ID Explore Guide | https://texas4-h.tamu.edu/school-curriculum/ |
| Texas Produce Availability Chart | http://gotexan.org/Portals/1/PDF/produce%20availability%20brochure%202015-nocropmarks.pdf |
| Texas Beef Council | http://www.beeflovingtexans.com/ |
| USDA Cuts of Beef | https://www.certifiedangusbeef.com/cuts/ |
| Texas Pork Producers Association | https://texaspork.org/ |
| Go TEXAN Shrimp | http://www.gotexan.org/ExperienceGOTEXAN/GOTEXANShrimp.aspx |
| Texas Sea Grant – Seafood | http://texasseagrant.org/programs/cook-ing-with-seafood/health-and-nutrition/ |
| Path to the Plate | http://pathtotheplate.tamu.edu/ |

How do I study?

Step 1: Review the resources on: <http://texas4-h.tamu.edu/>

Step 2: Pick a product

Step 3: Review sample questions and quiz each other/students/teachers (See examples below)

Agricultural Product Identification Form #API2

Team Name

| Last Name | | | | | | | | | | First Name | | | | | | | | | |
|-----------|---|---|---|---|---|---|---|---|---|------------|---|---|---|---|---|---|---|---|---|
| | | | | | | | | | | | | | | | | | | | |
| A | A | A | A | A | A | A | A | A | A | A | A | A | A | A | A | A | A | A | A |
| B | B | B | B | B | B | B | B | B | B | B | B | B | B | B | B | B | B | B | B |
| C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| D | D | D | D | D | D | D | D | D | D | D | D | D | D | D | D | D | D | D | D |
| E | E | E | E | E | E | E | E | E | E | E | E | E | E | E | E | E | E | E | E |
| F | F | F | F | F | F | F | F | F | F | F | F | F | F | F | F | F | F | F | F |
| G | G | G | G | G | G | G | G | G | G | G | G | G | G | G | G | G | G | G | G |
| H | H | H | H | H | H | H | H | H | H | H | H | H | H | H | H | H | H | H | H |
| I | I | I | I | I | I | I | I | I | I | I | I | I | I | I | I | I | I | I | I |
| J | J | J | J | J | J | J | J | J | J | J | J | J | J | J | J | J | J | J | J |
| K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K |
| L | L | L | L | L | L | L | L | L | L | L | L | L | L | L | L | L | L | L | L |
| M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| N | N | N | N | N | N | N | N | N | N | N | N | N | N | N | N | N | N | N | N |
| O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O |
| P | P | P | P | P | P | P | P | P | P | P | P | P | P | P | P | P | P | P | P |
| Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q | Q |
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| X | X | X | X | X | X | X | X | X | X | X | X | X | X | X | X | X | X | X | X |
| Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y | Y |
| Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z | Z |

Team #

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| 4 | 5 | 6 | 7 |
| 8 | 9 | 0 | 1 |
| 2 | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 |
| 0 | 1 | 2 | 3 |
| 4 | 5 | 6 | 7 |
| 8 | 9 | 0 | 1 |
| 2 | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 |
| 0 | 1 | 2 | 3 |

Division

4H or FFA

Public School

ID Number Question Answer

Example

3A

1 B

2 C

3 D

4 E

1 B

2 C

3 D

4 E

| | | | | | | | | | |
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Sample Question

Almond

Source: Aggie Horticulture Website > Fruit And Nut Resources > Plums and Stone Fruit Page > Product > Almond:

- Almond fruit looks similar to peaches.
- The pit is eaten as a nut.
- The tree looks similar also and is grown essentially the same as peaches.
- Plant only on well drained soils, and maintain a weed free area around the tree.
- Almonds generally do not produce well in Texas because they bloom too early in the spring and cold weather injures the developing flowers.
- Most varieties are susceptible to brown rot and bacterial leaf spot.
- No variety is highly recommended because they generally fail to set crops.
- 'All-In-One' is the most common variety being tried today. Source: Aggie Horticulture

Possible question:

Part 1:

What is this product?

01. Prunus
02. Apple
03. Almond
04. Aloe Vera

Answer: 03. Almond

Part 2:

When growing this product, what other fruit's methods are applied?

- A. Apple
- B. Peach
- C. Artichoke
- D. None of the above

Answer: B. Peach (see bullet point 3 above)

Sample Products

(not all inclusive list, please check resource page)

Aloe Vera

- A perennial succulent grown from vegetative parts ("pups") lasting four to seven years producing juice for cosmetic, juice and pulp uses, or for healing wounds.
- Three to five basal leaves are hand harvested every six to eight weeks.
- New apical leaves continue to emerge. The fleshy, pulpy leaves are crushed, pressed to extrude juice or aloe gel, placed in barrels, and hauled to buying points; later juice is concentrated, pasteurized, and/or freeze-dried.
- Aloe is used in beverages, cosmetics, herbal products, and other uses in a rapidly growing market.
- Production ranges from small plantings of individual families (as a cottage industry) to commercial fields of 200 acres or more in the U.S. Aloe is also imported from Mexico and Central America.
- Insect pests include mealybug.
- Weeds include annual and perennial weeds.
- Diseases include Phytophthora and Pythium root rot, Erwinia soft rot, and some slime molds.
- Season: Year Round

Source: [Aggie Horticulture > Vegetable Resources > Guides > The Crops of Texas > Misc. Food Crops](#)

Black-Eyed Peas

- Season: September-March
- Look for clean, unbroken skins with a fresh smell and no slime.
- Buff-colored, kidney-shaped, bean with a black spot at the inner curve.
- Black-eyed peas will keep refrigerated for about two weeks. Pre-soaked beans may last longer in consistent temperatures.

Source: [Texas Produce Association > Product Availability > Black- Eyed Peas](#)

Bok Choy

- Season: December-April
- Good quality bok choy should exhibit clean, crisp stalks and fresh-looking leaves. Avoid wilted or significantly discolored product.
- Troubleshooting: Wilting and yellowing. Wilting is caused by being stored in an area with low humidity. Humidity level should be 90-98%. Yellowing is the result of bok choy being exposed to ethylene.
- Bulb-like base with thick white stalks and large, dark green leaves.

Source: [Texas Produce Association > Product Availability > Bok Choy](#)

Carrot & Maroon Carrot

- Carrots are an excellent source of Vitamin A.
- They can be served raw, cooked, by themselves or in salads and other meals.
- One foot of row will produce about one pound of carrots.
- The varieties of carrots that do best in Texas are Big Shot, Candy Stix, Caropak, Cheyenne, Danvers 126, Nantes, Navajo, Sugar Snax, and Vita-Sweet.
- In South Texas carrots should be planted any time from July through February. For a Fall crop in other areas plant in August.
- Carrots grow best in cool temperatures of early spring and late fall. High temperatures cause poorly colored, low-quality carrots.
- Cutworms and Wireworms are worms that will effect carrot crops.
- If leaf spots appear on the plants, dust them with an approved fungicide. Remove from the garden any carrot plant that becomes yellow or stunted.

Source: Aggie Horticulture > Easy Gardening Series > Carrots

Ginger

- Description - Ginger is a reed-like herb that is grown for its pungent, spicy underground stems or rhizomes. The edible portion is the rhizome which is rough and knotty in appearance.
- Culture - Ginger is propagated by planting pieces of the underground stem or rhizome in the early spring.
- Ginger thrives best in the tropics and in the warmer regions of the temperate zone. The plants thrive in a loose, loamy soil that is high in organic matter. After planting, water sparingly until the plants are well developed. In late summer the plants will show signs of maturing such as yellowing of the foliage and slowness in growth. Harvest by digging up the entire root.
- Availability - Fresh ginger can usually be found the year round in most of the larger supermarkets and grocery stores, although most common during late summer and through the winter months. Most of the fresh ginger is from Hawaii although it is grown to a limited degree in Florida. It can be successfully grown in gardens in East Texas, especially along the coast.
- Selection - Ginger roots should be free of bruises and a light brown to cream in color. Ginger roots can be harvested at any stage of maturity therefore size of the root is not important.
- Storage - Fresh ginger should be stored in a sealed plastic bag in the refrigerator where it will keep several weeks. It can also be frozen for long term storage.
- Nutrition Information - Ginger root is low in calories, 3 ounces contain 49 calories and is sodium free.
- Preparation - Fresh ginger roots can be shredded, finely minced, sliced or grated. The most tender portion of the root is directly beneath the skin. The center has a much more powerful flavor and is more fibrous. The fibers run vertically down the root, so when shredding fresh ginger it should be sliced in the same direction as the fibers. It is not necessary to peel the root unless personal preference or a specific recipe require peeling. To substitute fresh ginger for the ground spice, use about 1 tablespoon grated fresh root for 1/8 teaspoon ground ginger.

Source: Aggie Horticulture > Archives (found only by searching "ginger")

Jalapeño

- Jalapeño peppers are very rich in Vitamin A, Vitamin C, and potassium.
- They are moderately rich in folate (folic acid) and dietary fiber. For most individuals, there is a limit to the amount of this vegetable which they can eat due to its caustic (burning of the mouth) nature; therefore, this vegetable is mainly used as a condiment (as in salsa or picanté sauce) and is usually used in small amounts.
- The ideal time to start planting jalapeño peppers is March to April in the spring and late July to August in the fall.
- Harvest would then take place during June in the spring and October until the first frost in the fall/ winter season
- Choose firm, smooth peppers that have good color and shape and do not have soft spots or wrinkled skin.
- Also look for a deep, glossy sheen, comparable heavy weight, and firm walls or sides.
- Avoid peppers with very thin walls (indicated by lightweight and flimsy sides), peppers that are wilted or flabby with cuts or punctures through the walls, and peppers with soft watery spots on the sides (evidence of decay).

Source: <http://aggie-horticulture.tamu.edu/food-technology/nutrition/jalapeno-peppers/>

Jicama

- Season: Year Round
- Receiving and Inspecting: choose jicama with firm texture and smooth, unblemished skin. Avoid shriveled or moldy jicama.
- Storing and Handling: Temperature/humidity recommendations for short-term storage of seven days or less: 60-65 degrees F/16-18 degrees C
- Troubleshooting: Decay; internal brown discoloration: These are indications of chill injury. To prevent chill injury, do not store jicama below 55 degrees F/13 degrees C.
- Sprouting: Jicama may begin to sprout if exposed to high temperatures. For best quality, maintain storage temperature of 60-65 degrees F/16-18 degrees C.
- Mold: Jicama may show signs of mold if it becomes moist during storage. To prevent molding, keep product dry and maintain a humidity level of 85-95%.
- Variety/Type Descriptions: Resembles a turnip in appearance with round, slightly squat shape, light brown skin, and ivory flesh. Flavor is subtle and sweet; texture is crunchy and juicy.
- Jicama must be peeled before using. May be served raw or cooked. Jicama may be used as a substitute for water chestnuts.

Source: [Texas Produce Association > Product Availability > Jicama](#)

Mayhaw

- Mayhaws (*Crataegus aestivalis*, *C. rufula*, or *C. opaca*) are very common south of the 1,000 hour chill line.
- They grow under hardwood timber in the wet floodplain soils along creeks and rivers.
- These small trees are of the Hawthorne family.
- The fruit is small and apple-like and ripens during the late April and early May in East Texas.
- They have beautiful white blossoms in the Spring and are desirable as ornamentals as well as for wild-life cover and forage.
- Mayhaw fruit can be made into jams and jellies.

Source: [Aggie Horticulture > Fruit & Nut Resources > Mayhaw](#)

Napa

- Season: December - April
- Receiving and Inspecting: Good quality napa should exhibit well-shaped heads with fresh-looking leaves, be fairly even-colored, and heavy for its size. Avoid wilted or discolored product.
- Storing and Handling: Temperature/humidity recommendations for short-term storage of seven days or less: 32-36 degrees F/0-2 degrees C, 90-98% relative humidity.
- Troubleshooting: Water-soaked or soft spots: These are indications of freeze damage. To prevent freeze damage, do not store napa below 31 degrees F/-0.5 degrees C.
- Wilting: Napa is susceptible to moisture loss if stored in an area with low humidity. For best quality, keep napa cold and maintain a humidity level of 90-98%. Keep napa away from strong drafts.
- Napa is sensitive to ethylene and may be damaged by the gas. To maintain good quality, keep napa away from ethylene producing fruits and ripening rooms.
- Variety/Type Descriptions: Also called Chinese cabbage. Oblong head with tightly packed, pale green to white crinkled leaves. Napa's mild flavor is similar to a cross between cabbage, iceberg lettuce, and celery. Texture is tender-crisp. Napa may be used cooked or uncooked.
- Grades: No U.S. grades given.

Source: Texas Produce Association > Product Availability > Napa

Okra

- Okra is a warm-season vegetable that grows well in most Texas soils. A fair source of vitamin A, it can be eaten in many ways, including boiled, fried, and cooked in soups, gumbos, and casseroles.
- The best okra varieties to grow in Texas are Annie Oakley (Compact), Blondy (Compact), Cajun Delight, Clemson Spineless, Emerald, Green Best, Lee, Louisiana Green, Prelude (Compact), Long Pod Dwarf (Compact), Stewart's Zeebest (Heirloom), Burgundy, and Velvet.
- For good yields, okra must grow in full sunlight in fertile, well-drained soil.
- Diseases on okra are most severe in cloudy, damp weather. Check the plants daily and treat them with an approved fungicide if diseases appear. Neem oil, sulfur, and other fungicides are available for use. Always follow label directions.

Source: Aggie Horticulture > Vegetable Resources > Easy Gardening Guides > Okra

- Season: December - May
- Receiving and Inspecting: Good quality okra pods should be clean, fresh looking, tender, and well shaped. Avoid misshapen or decayed pods.
- Variety/Type Descriptions: Slightly curved, carrot-shaped pod with shallow ridges and fuzzy, green exterior. Pods range in size from 2-7 inches.
- Common Packaging: Bushel baskets, crates, cartons, and hampers of various weights.
- Grades: U.S. No. 1; NOTE: Not all okra is graded. Ungraded okra is called "unclassified."

Source: Texas Produce Association > Product Availability > Okra

Pecan

- Pecan trees grow in many settings, including woodlands, parks, urban greenbelts, courthouse lawns, and thousands of home landscapes. The pecan is the state tree of Texas and has an important place in the state's history.
- Native and improved pecan trees are grown commercially on about 70,000 acres in Texas. The improved varieties were originally called papershell pecans because of their thinner shells.
- The trees are large and long-lived; they bear larger crops than do the natives; and they can be resistant to some insects and diseases.
- The climate in all areas of Texas is suitable for pecans. However, crops can be damaged by early fall freezes and late spring frosts. In the Panhandle and other northern Texas areas, growers should plant early-harvest varieties to avoid fall freeze injury to maturing nuts.

Source: Aggie Horticulture > Fruit & Nut Resources > Pecan (Improved)

Pepper (Bell)

- Peppers are a warm-season crop that will grow in most Texas areas. Red and green peppers are good sources of vitamin C, some vitamin A, and small amounts of several minerals. Red peppers have more vitamin A than do green peppers.
- Peppers are good raw or cooked. Eat them as a snack, use them to decorate food, or add them to salads and casseroles. You can also stuff peppers with seasoned bread crumbs or meat and bake them.
- Peppers grow in all types of soils but do best in heavier, well-drained soils. Plant them in areas that receive at least 6 hours of sunlight each day.
- Several weeks before planting, work the soil 8 to 10 inches deep and rake it several times to break up the large clods. Work the soil only when it is dry enough not to stick to garden tools.
- Because diseases can be a problem on peppers, watch the plants closely. In mild weather, diseases start easily. Leaf spots are caused by fungi and bacteria and can be treated with neem oil, sulfur, or other fungicides. Again, always follow label directions.

Source: Aggie Horticulture >Vegetable Resources > Easy Gardening Guides > Peppers

Pepper (Chile)

- Season: Year Round
- Receiving and Inspecting: Generally speaking, chili peppers should be smooth, shiny, well colored, and firm. Avoid peppers that appear shriveled or decayed. Dry lines or striations across the skin indicate a hotter pepper. These lines are not an indication of poor quality.
- Variety/Type Descriptions: Many varieties of chili peppers are available for commercial use.
- Grades: No U.S. grades given.
- Storing Tips: Keep chili peppers away from ethylene producing fruits, ripening rooms, and strong drafts.

Source: Texas Produce Association > Product Availability > Peppers (Chile)

Rosemary

- Rosemary is relatively easy to grow, making it a good choice for any home herb garden. Its pungent flavor and pinelike scent make rosemary a popular ingredient in foods. The upright varieties are best for both fresh and dried use.
- Rosemary can be grown as an annual (completes its life cycle in 1 year) or a perennial (completes its life cycle in 3 or more years). In herb gardens, it is often planted along with thyme, oregano, sage, and lavender. When planting, choose a variety that is suitable to the climate, soil, and desired use.
- Varieties: Arp, Blue Boy, Creeping, Dancing Waters, Golden Rain, Pine Scented, Pink, Spice Islands, Upright, White.
- Rosemary can be grown in pots or in an herb garden (Fig. 1). Most varieties grow best in well-drained, loamy, slightly acidic soil. The preferred soil pH is between 6.0 and 7.0.
- Like most herbs, rosemary is fairly drought resistant and, if healthy enough, can tolerate a light freeze. It is most successful when grown from cuttings or transplants. Although seed is readily available and usually inexpensive, its germination rate is usually only about 15 percent.
- Too much water can cause root rot. Sometimes it can be difficult to determine when a rosemary plant needs water because its needles do not wilt as broad leaves do.
- Rosemary is fairly resistant to pests. If spider mites, mealy bugs, or scales do appear, any organic or inorganic insecticide may be used.
- The clippings can be used fresh or dried for later use. Fresh cuttings will retain their best flavor for 2 to 7 days in the refrigerator. To store rosemary for longer periods, hang it in bundles to dry.

Source: Aggie Horticulture >Vegetable Resources > Easy Gardening Guides > Rosemary

Turnip

- Season: October - April
- Receiving and Inspecting: Choose turnips that are clean, well-shaped, heavy for their size, and fairly smooth. Avoid product that shows signs of shriveling, flabbiness, or growth cracks. Bunched turnips should exhibit fresh tops with no signs of decay, discoloration, or wilting.
- Storing and Handling: Temperature/humidity recommendations for short-term storage of seven days or less: 32-36 degrees F/0-2 degrees C; 90-98% relative humidity.
- Troubleshooting: Shriveling; loss of color: Turnips may shrivel and lose color if stored in an area with low humidity. For best quality, maintain storage conditions of 32-36 degrees F/0-2 degrees C and a humidity level of 90-98%.
- Decay: Turnips may show signs of decay if they are stored in a warm area. Rough handling may also bruise the vegetable, which may promote decay. For best quality, keep product cold and handle with care. Do not drop shipping containers on the floor.
- Water-soaked spots; light brown discoloration of flesh: these are signs of severe freeze damage. For best quality, do not store turnips below 30 degrees F/-1 degree C.
- Variety/Type Descriptions: Round to top-shaped root vegetable with creamy white to pinkish-red skin and white flesh. Turnips are available as bunched, short-trimmed, or topped. Turnips may be used cooked in stews or uncooked (sliced or cubed and added to salads).
- Grades: U.S. No. 1 & U.S. No. 2
- Storing Tips: Keep turnips away from ethylene producing fruits and ripening rooms. Maintain adequate air circulation during storage.

Source: Texas Produce Association > Product Availability > Turnips

Station #1



01. Pecan
02. Kiwi
03. Pistachio
04. Persimmon

What region of Texas is this product grown?

- A. West Texas
- B. Rio Grande Valley
- C. Central Texas
- D. East Texas

Station #2



01. Cauliflower
02. Broccoli
03. Celery
04. Lettuce

What time of year does this product flourish?

- A. Late Spring
- B. Early Winter
- C. Late Fall & Winter
- D. Late Winter

Station #3

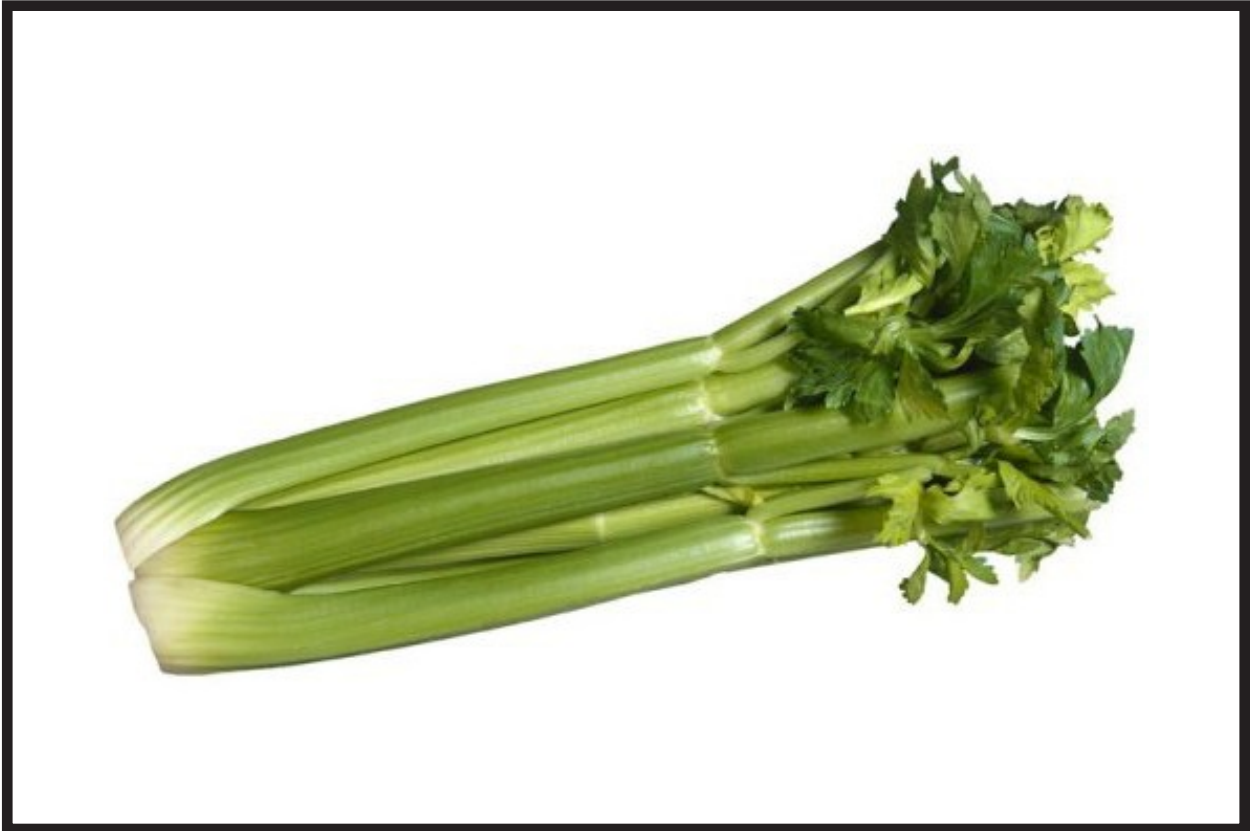


01. Broccoli
02. Cauliflower
03. Cabbage
04. Lettuce

Where should this raw product be stored?

- A. At room temperature
- B. Tightly wrapped
- C. Frozen
- D. Refrigerated

Station #4

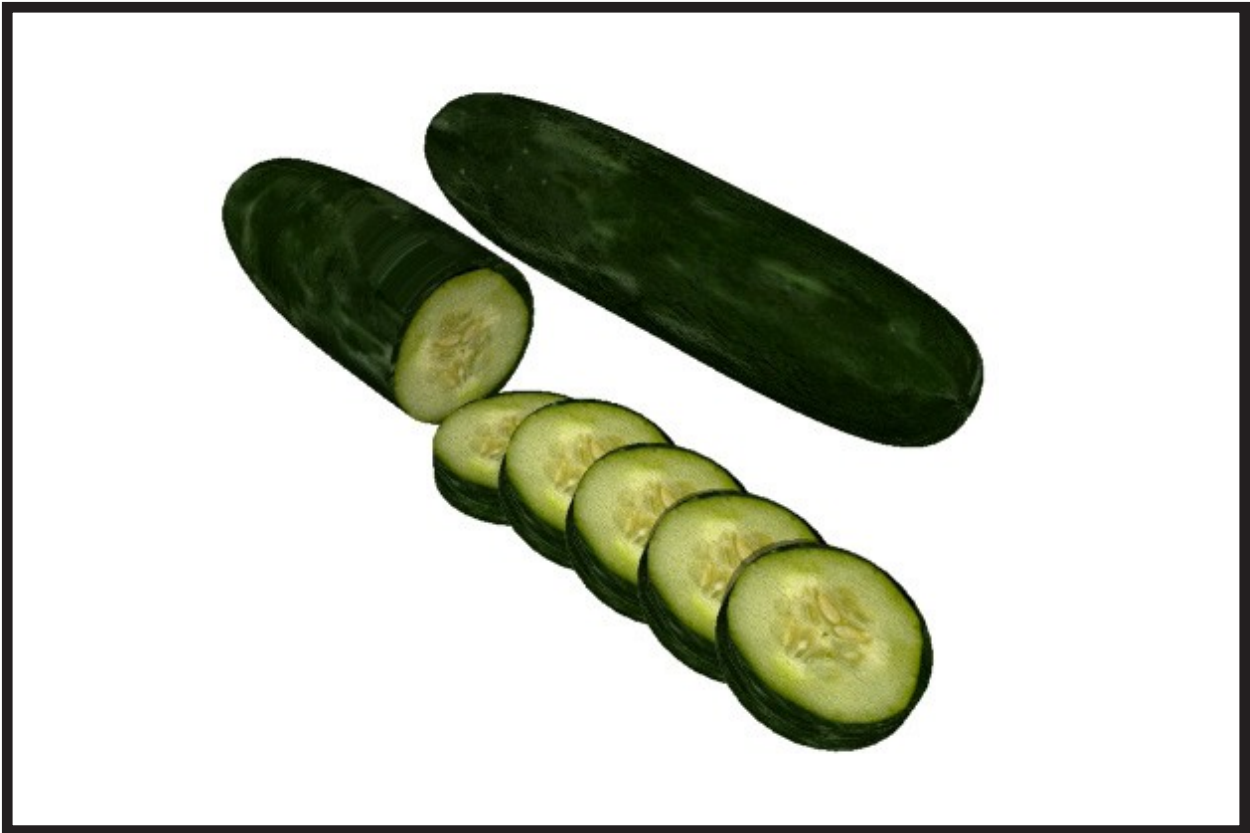


01. Cabbage
02. Celery
03. Green bean
04. Cucumbers

How many pounds of this product does Texas produce each year?

- A. 42 billion
- B. 30 billion
- C. 1 million
- D. 26 million

Station #5

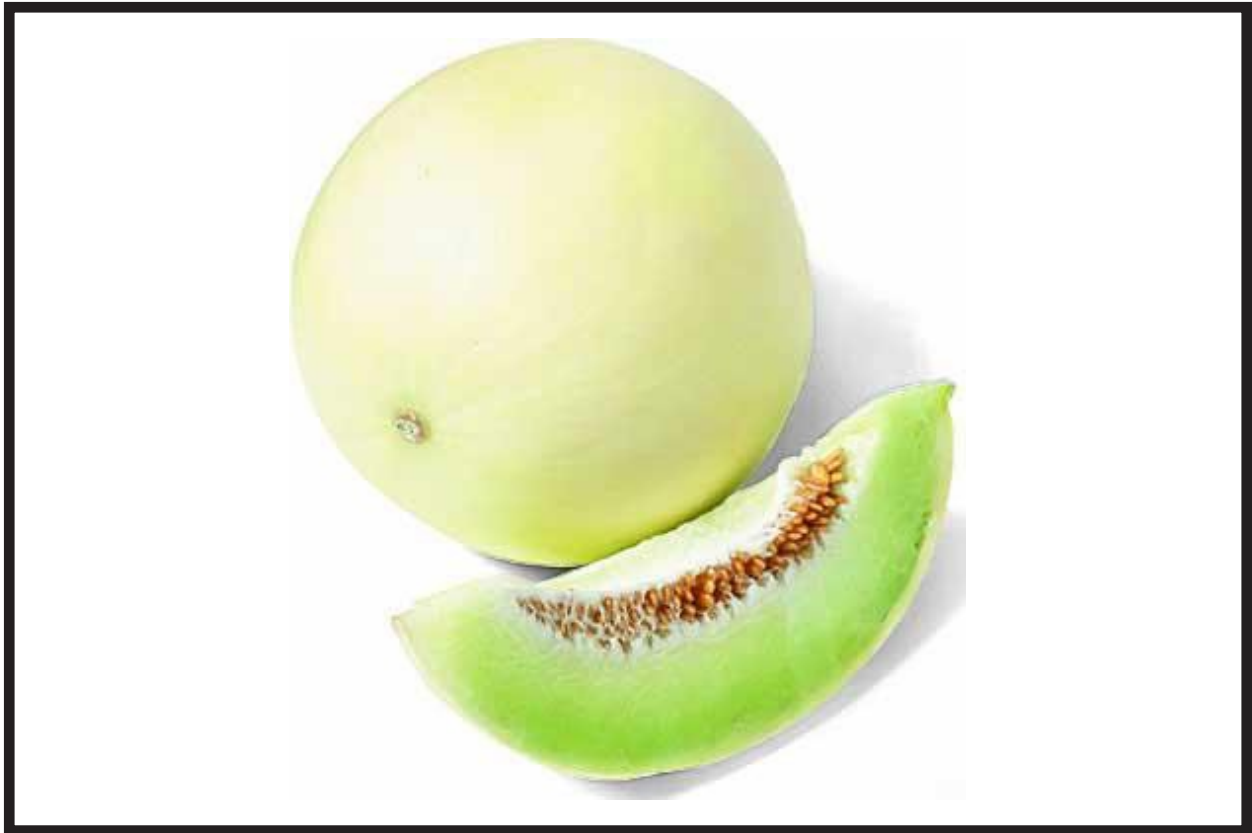


01. Cucumber
02. Celery
03. Pickle
04. Broccoli

How long will this product stay fresh when refrigerated?

- A. Up to 2 days
- B. Up to 3 days
- C. Up to 2 weeks
- D. Up to 7 days

Station #6



01. Watermelon
02. Honeydew Melon
03. Cantaloupe
04. Kiwi

What color does this product turn as it ripens?

- A. Green
- B. Cream
- C. Red
- D. Yellow

Station #7

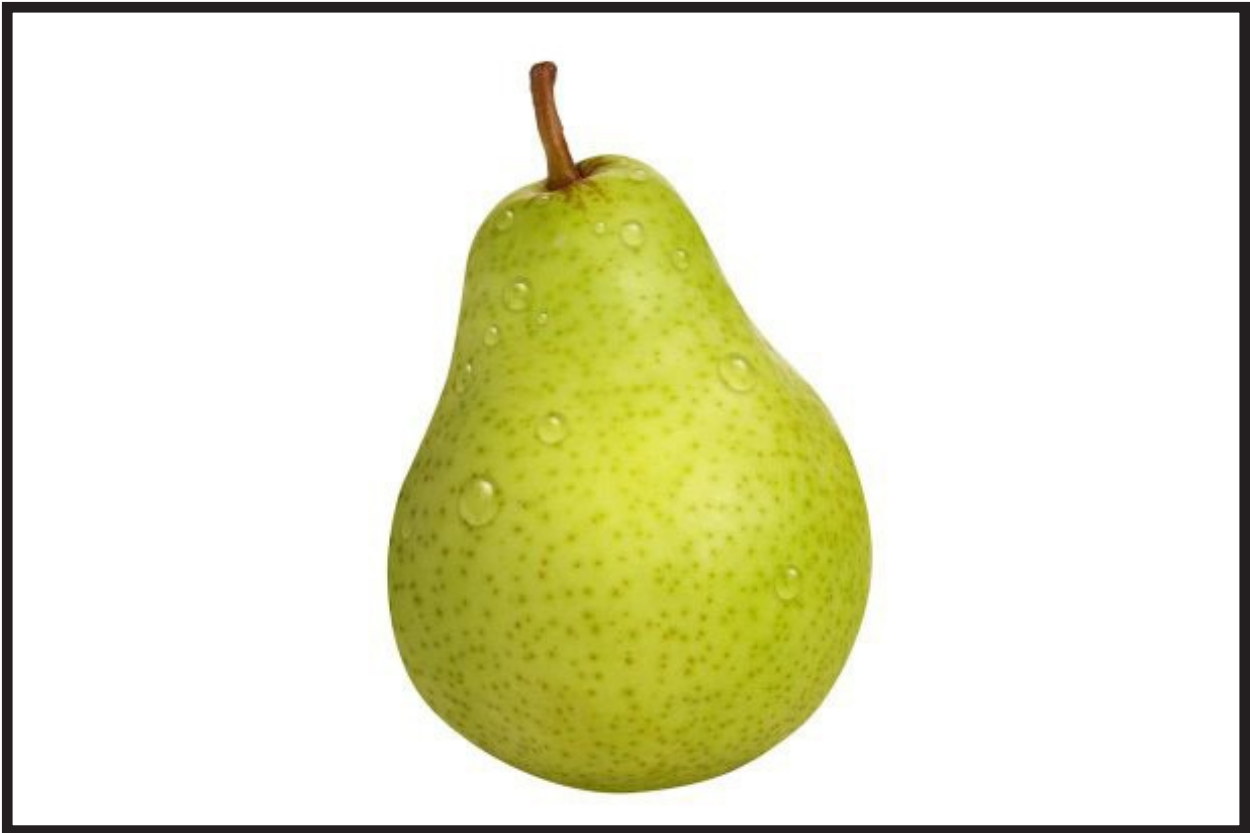


01. Juju Bean
02. Orange
03. Tangerine
04. Nectarine

What is a nickname for this product?

- A. Hairless orange
- B. Fuzzless peach
- C. Fuzeless orange
- D. Hairless orange

Station #8



01. Pear
02. Tomato
03. Apple
04. Starfruit

What time of the year is this product in season?

- A. January through March
- B. March through May
- C. May through August
- D. August through December

Station #9

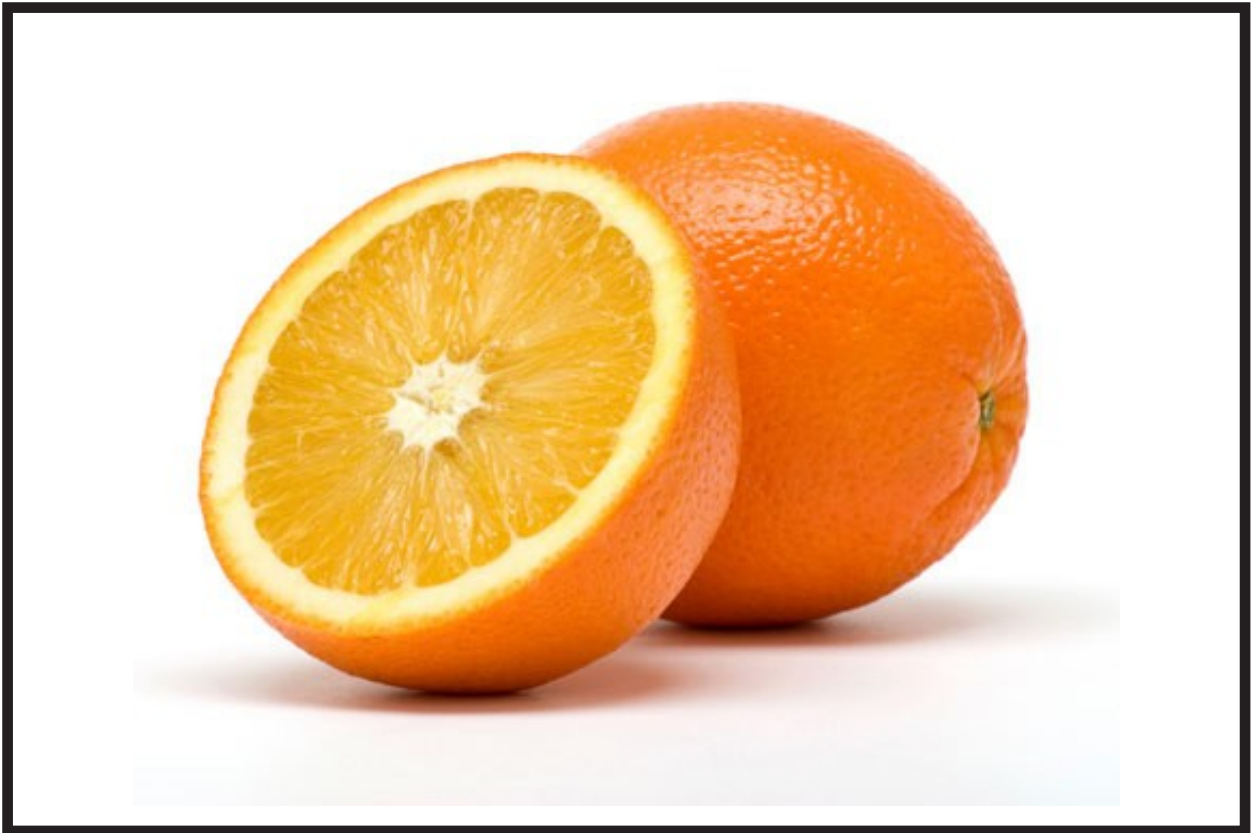


01. Mushroom
02. Squash
03. Garlic
04. Ginger

What nutrient can be found in this product?

- A. Vitamin C
- B. Calcium
- C. B vitamin
- D. Zinc

Station #10



01. Tangerine
02. Starfruit
03. Orange
04. Nectarine

What are the scars sometimes found on this product that are caused by the Gulf of Mexico breezes?

- A. Bruises
- B. Tropical beauty marks
- C. Creases
- D. Runts

Station #11



01. Squash
02. Pepper
03. Okra
04. Tomatillo

What is not a nutrient found in this product?

- A. Potassium
- B. Vitamin A
- C. Vitamin C
- D. Zinc

Station #12

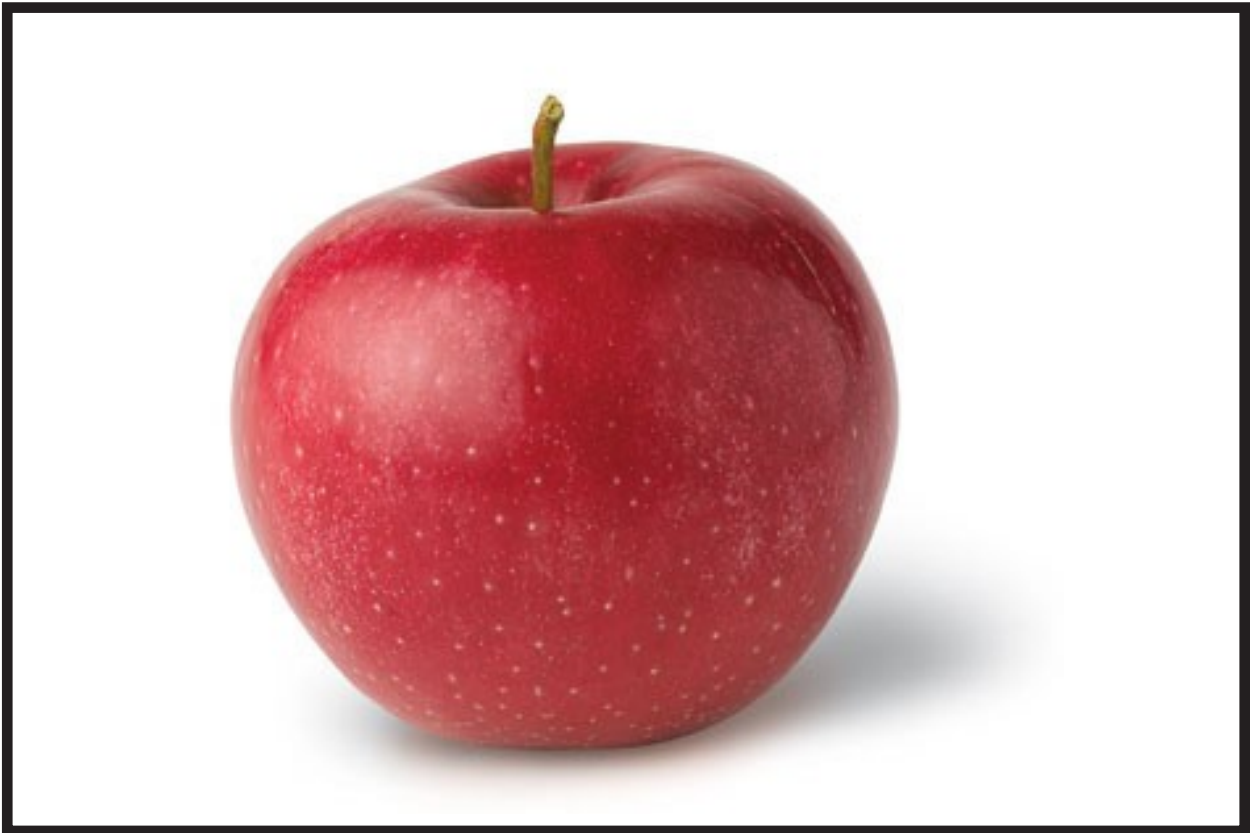


01. Squash
02. Gourd
03. Pumpkin
04. Garlic

What nutrient can be found in this product?

- A. Vitamin K
- B. Vitamin A
- C. Vitamin Z
- D. Iron

Station #13



01. Apple
02. Orange
03. Lemon
04. Lime

Which of the following is an example of a good pairing of two of this products' trees for pollination?

- A. Gala & Adina
- B. Starkrimson Red Delicious & Jersey Mac
- C. Dorsett Golden & Anna
- D. Mollies Delicious & Braeburn

Station #14



01. Squash
02. Avocado
03. Gourd
04. Cabbage

What is the most common problem(s) of this Texas product?

- A. Tip burn
- B. Marginal necrosis
- C. Root rot
- D. Tip burn and marginal necrosis

Station #15

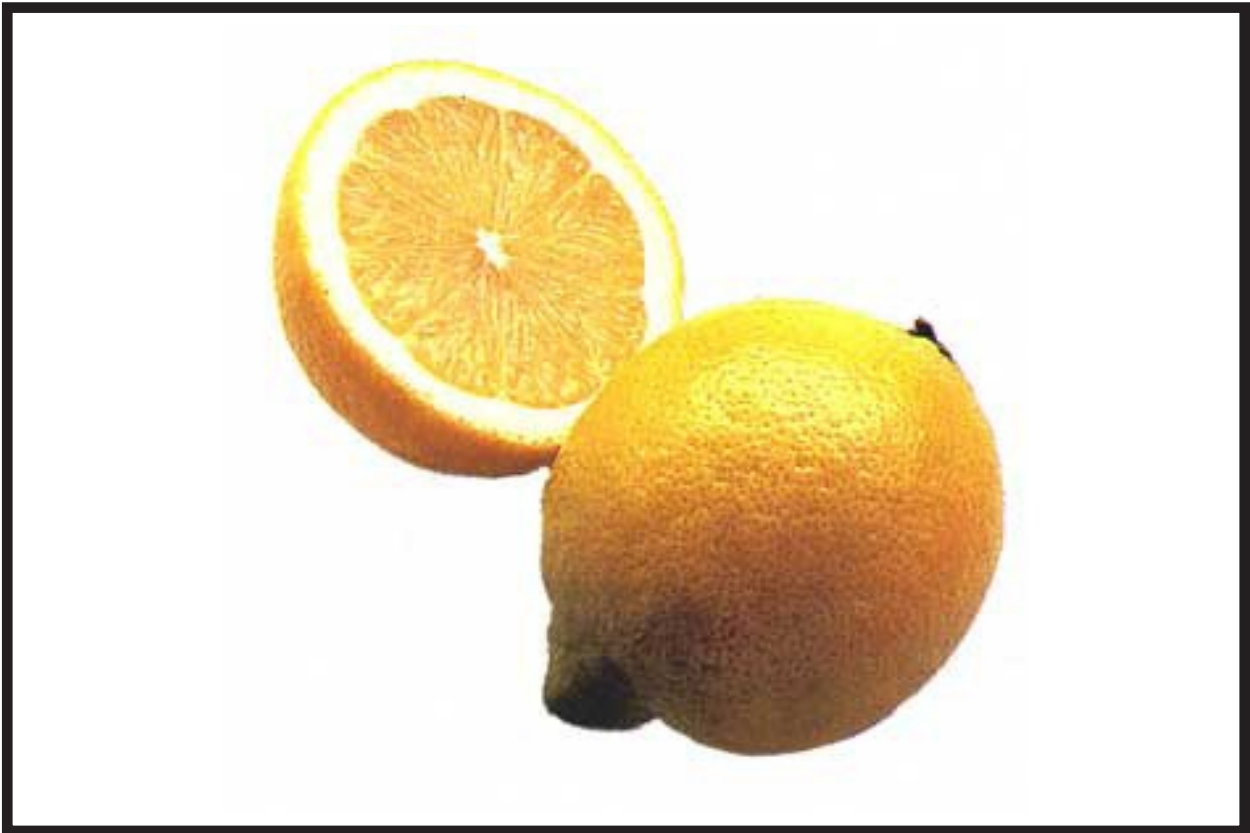


01. Fig Grape
02. Grape
03. Fig
04. Persimmon

What part of this product is edible?

- A. Stem tissue
- B. Skin
- C. Pit
- D. Root

Station #16



01. Apple
02. Lemon
03. Tangerine
04. Guava

What of the following is not a variety of this product found in the Texas Rio Grande Valley?

- A. True
- B. Pasadena
- C. Meyer
- D. Ponderosa

Station #17



01. Garlic
02. Shallot
03. Scallion
04. Onion

Where is this product mainly produced in Texas?

- A. East Texas
- B. West Texas
- C. North Texas
- D. Rio Grande Valley

Station #18



01. Pineapple
02. Tangelo
03. Grapefruit
04. Guava

This product is believed to be native to what country?

- A. Guatemala
- B. Cuba
- C. Brazil
- D. Columbia

Station #19

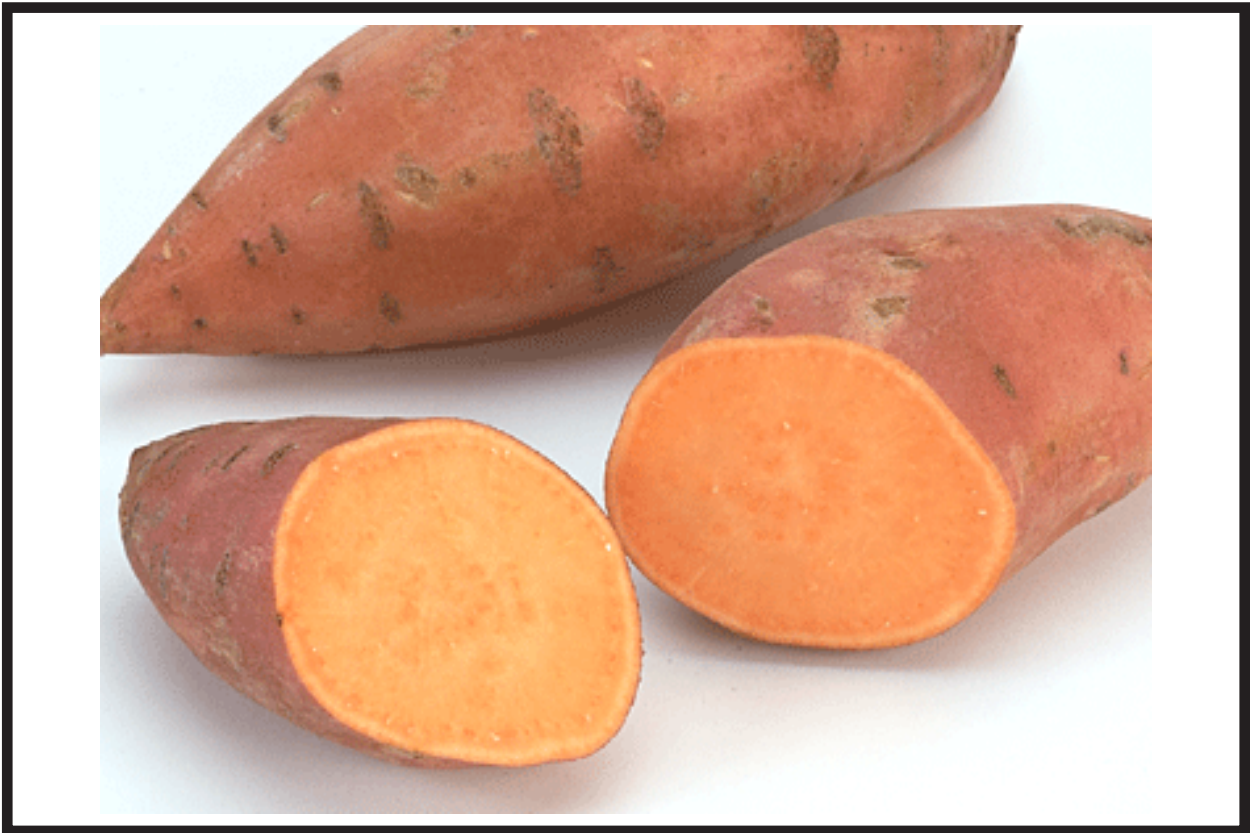


01. Tomatoes
02. Tomatillos
03. Mayhaws
04. Jujubes

What tree family is this produced from?

- A. Hawthorne family
- B. Kumquat family
- C. Oak family
- D. Cork family

Station #20



01. Potato
02. Sweet potato
03. Parsnips
04. New Potato

Where does Texas rank in terms of production of this product?

- A. 2nd
- B. 3rd
- C. 4th
- D. 5th

Mock Agricultural Product Identification Contest

ANSWER KEY

Station 1

What is this product?

01. Pecan
02. Kiwi
03. Pistachio
04. Persimmon

Answer: 03. Pistachio

What region of Texas is this product grown?

- A. West Texas
- B. Rio Grande Valley
- C. Central Texas
- D. East Texas

Answer: A. West Texas

<http://aggie-horticulture.tamu.edu/extension/Texascrops/index.html>

Station 2

What is this product?

01. Cauliflower
02. Broccoli
03. Celery
04. Lettuce

Answer: 02. Broccoli

What time of year does this product flourish?

- A. Late Spring
- B. Early Winter

- C. Late Fall & Winter
- D. Late Winter

Answer: C. Late Fall & Winter

<http://www.picktexas.com/index.htm>

Station #3

What is this product?

- 01. Broccoli
- 02. Cauliflower
- 03. Cabbage
- 04. Lettuce

Answer: 02. Cauliflower

Where should this raw product be stored?

- A. At room temperature
- B. Tightly wrapped
- C. Frozen
- D. Refrigerated

Answer: B. Tightly wrapped

<http://www.picktexas.com/index.htm>

Station #4

What is this product?

- 01. Cabbage
- 02. Celery
- 03. Green bean
- 04. Cucumbers

Answer: 02. Celery

How many pounds of this product does Texas produce each year?

- A. 42 billion

- B. 30 billion
- C. 1 million
- D. 26 million

Answer: D. 26 million

<http://www.picktexas.com/index.htm>

Station #5

What is this product?

- 01. Cucumber
- 02. Celery
- 03. Pickle
- 04. Broccoli

Answer: 01. Cucumber

How long will this product stay fresh when refrigerated?

- A. Up to 2 days
- B. Up to 3 days
- C. Up to 2 weeks
- D. Up to 7 days

Answer: D. Up to 7 days

<http://www.picktexas.com/index.htm>

Station #6

What is this product?

- 01. Watermelon
- 02. Honeydew Melon
- 03. Cantaloupe
- 04. Kiwi

Answer: 02. Honeydew Melon

What color does this product turn as it ripens?

- A. Green
- B. Cream
- C. Red
- D. Yellow

Answer: D. Yellow

<http://www.picktexas.com/index.htm>

Station #7

What is this product?

- 01. Juju Bean
- 02. Orange
- 03. Tangerine
- 04. Nectarine

Answer: 04. Nectarine

What is a nickname for this product?

- A. Hairless orange
- B. Fuzzless peach
- C. Fuzeless orange
- D. Hairless orange

Answer: B. Fuzzless peach

<http://www.picktexas.com/index.htm>

Station #8

What is this product?

- 01. Pear
- 02. Tomato
- 03. Apple
- 04. Starfruit

Answer: 01. Pear

What time of the year is this product in season?

- A. January through March
- B. March through May
- C. May through August
- D. August through December

Answer: C. May through August

<http://www.picktexas.com/index>

Station #9

What is this product?

- 01. Mushroom
- 02. Squash
- 03. Garlic
- 04. Ginger

Answer: 01. Mushroom

What nutrient can be found in this product?

- A. Vitamin C
- B. Calcium
- C. B vitamin
- D. Zinc

Answer: C. B vitamin

<http://www.picktexas.com/index.htm>

Station #10

What is this product?

- 01. Tangerine
- 02. Starfruit
- 03. Orange
- 04. Nectarine

Answer: 03. Orange

What are the scars sometimes found on this product that are caused by the Gulf of Mexico breezes?

- A. Bruises
- B. Tropical beauty marks
- C. Creases
- D. Runts

Answer: B. tropical beauty marks

<http://www.picktexas.com/index.htm>

Station #11

What is this product?

- 01. Squash
- 02. Pepper
- 03. Okra
- 04. Tomatillo

Answer: 02. Pepper

What is not a nutrient found in this product?

- A. Potassium
- B. Vitamin A
- C. Vitamin C
- D. Zinc

Answer: D. Zinc

<http://www.picktexas.com/index.htm>

Station #12

What is this product?

- 01. Squash
- 02. Gourd
- 03. Pumpkin

04. Garlic

Answer: 03. Pumpkin

What nutrient can be found in this product?

- A. Vitamin K
- B. Vitamin A
- C. Vitamin Z
- D. Iron

Answer: B. Vitamin A

http://aggie-horticulture.tamu.edu/lawn_garden/landscape.html

Station #13

What is this product?

- 01. Apple
- 02. Orange
- 03. Lemon
- 04. Lime

Answer: 01. Apple

Which of the following is an example of a good pairing of two of this products' trees for pollination?

- A. Gala & Adina
- B. Starkrimson Red Delicious & Jersey Mac
- C. Dorsett Golden & Anna
- D. Mollies Delicious & Braeburn

Answer: C. Dorsett Golden & Anna

http://aggie-horticulture.tamu.edu/lawn_garden/

Station #14

What is this product?

- 01. Squash

02. Avocado
03. Gourd
04. Cabbage

Answer: 02. Avocado

What is the most common problem(s) of this Texas product?

- A. Tip burn
- B. Marginal necrosis
- C. Root rot
- D. Tip burn and marginal necrosis

Answer: D. Tip burn and marginal necrosis

http://aggie-horticulture.tamu.edu/lawn_garden/

Station #15

What is this product?

01. Fig Grape
02. Grape
03. Fig
04. Persimmon

Answer: 03. Fig

What part of this product is edible?

- A. Stem tissue
- B. Skin
- C. Pit
- D. Root

Answer: A. Stem tissue

http://aggie-horticulture.tamu.edu/lawn_garden/

Station #16

What is this product?

01. Apple
02. Lemon
03. Tangerine
04. Guava

Answer: 02. Lemon

What of the following is not a variety of this product found in the Texas Rio Grande Valley?

- A. True
- B. Pasadena
- C. Meyer
- D. Ponderosa

Answer: B. Pasadena

http://aggie-horticulture.tamu.edu/lawn_garden/

Station #17

What is this product?

01. Garlic
02. Shallot
03. Scallion
04. Onion

Answer: 01. Garlic

Where is this product mainly produced in Texas?

- A. East Texas
- B. West Texas
- C. North Texas
- D. Rio Grande Valley

Answer: A. East Texas

<http://aggie-horticulture.tamu.edu/extension/Texascrops/index.html>

Station #18

What is this product?

01. Pineapple
02. Tangelo
03. Grapefruit
04. Guava

Answer: 01. Pineapple

This product is believed to be native to what country?

- A. Guatemala
- B. Cuba
- C. Brazil
- D. Columbia

Answer: C. Brazil

http://aggie-horticulture.tamu.edu/lawn_garden/

Station #19

What is this product?

01. Tomatoes
02. Tomatillos
03. Mayhaws
04. Jujubes

Answer: 03. Mayhaws

What tree family is this produced from?

- A. Hawthorne Family
- B. Kumquat Family
- C. Oak Family
- D. Cork Family

Answer: A. Hawthorne Family

http://aggie-horticulture.tamu.edu/lawn_garden/

Station #20

What is this product?

01. Potato
02. Sweet potato
03. Parsnips
04. New Potato

Answer: 02. Sweet potato

Where does Texas rank in terms of production of this product?

- A. 2nd
- B. 3rd
- C. 4th
- D. 5th

Answer: D. 5th

<http://aggie-horticulture.tamu.edu/extension/Texascrops/index.html>